Barbara Cooney of Pikes Creek.

Cooney has worked in the

Corrections Division of the

Sheriff's Office since September,

1999. He was selected as Offi-

cer of the Quarter for the third

quarter of 2001. Award winners

are those who consistently dis-

play the highest level of profes-

sionalism and dedication to

duty. He is currently a member

of the Emergency Response

Team, where he received com-

mendations for outstanding

dedication to duty for the entire

In addition to his on-the-job

SENIOR MENUS

The following property transfers were recorded at the Luzerne County courthouse the week of August 2-8, 2002.

Brett Slocum et ux to Paul M. Reinert, see deed, Dallas Borough, \$142,500.

R.N. Fitch & Sons to Deerfield By Hallmark, Inc., Lot 55 Deer Meadow Est., Dallas Borough, \$44,064.

Geroge Michaels et ux to Alfred Tamanini et, Lot 209 Davenport Ave., Dallas Borough, \$15,000. Robert A. Hughes estate to John N. Daily, Lots 46, 47 Reynolds Plt., Dallas Borough, \$115,000. Mark A. Vanvalin to Michael Barlow et ux, L42-45A Dallas Hghts, Dallas Twp., \$18,000.

Lo-Meadows, Inc. to Joseph Enis et ux, Unit 717 The Greens, Dallas Twp., \$317,500.

William Zacharias et ux to Christopher Huey, Lot 3 Bluff Pointe, Dallas Twp., \$86,100. John A. Shaffer to Brett B. Slocum et ux, 4.47 acres, Franklin Twp., \$150,000.

Thomas Mack et ux to Kevin Carty et ux, 19 Lakeside Dr., Harveys Lake Bor., \$600,000. Peter Nicolois to Gail A. Stevens, Lots 8, 9 Bayfield, Harveys Lake Bor., \$82,000.

Nathan Brown et ux to Jeffrey T. Hosle, see deed, Harveys Lake Bor., \$75,000.

Mary Charney to Philip J. Fogli et ux, Lot 29 Hemlock Hills, Harveys Lake Bor., \$27,500. David Mansfield et x to Tara E. Zukosky, Lot 31 Edgewood Hghts, \$117,000.

Craig Barto et ux to Albert Balti-er et ux, 70 Peace St., Lake Twp., \$143,000.

MOVERS & SHAKERS

member of the Wilkes Universi-

ty faculty, was recently granted tenure and has been promoted associate professor. The granting tenure is based documented evidence of superior professional and personal

Dr. Anthony Kapolka

as well as excellence in teaching, scholarship, and service to the University and community. Kapolka teaches computer information systems. He holds a Ph.D. in computer science from the University of Pittsburgh. He is coadvisor for the Math and Com-

qualifications

Dr. Anthony Kapolka, a puter Science Club, founding advisor for the Amateur Radio Club, and Chair of Procedures Subcommittee of the Curriculum Committee. He established and ran the Programming Contest for High School Students from 1999-2001. He resides in Dallas.

Mark E. Morris, son of Claire

and John Morris. Dallas, has recently been inducted into the Phi Chi Omega Honor Society. Morperforris's mance as a student at New York Chiropractic College, Seneca Falls, NY has been commended for at-



taining a 3.5 or better grade point average for at least three consecutive trimesters.

Mark is a 2000 graduate of Syracuse University, with a B.S. degree in Bioengineering, and a 1996 graduate of Dallas School District.

Jared Cooney was named Of-

grandson of the late John and

ficer of the Year by the Charles County (MD) Sheriff's Office. A 1994 graduate of Dallas High School, Cooney is the son of Millie Cooney, formerly of Dallas and now living in Plains Township. He is the



performance, Cooney was cited for spearheading the first blood drive held by the agency and for participating in the Special Olympics Torch Run, complet-

ing the 8.2 mile course without

Guide

year of 2001.

Minima.

In Our 64th Year ng Traditions That Made Hottles Famous



TAKE OUTS AVAILABLE RESERVATIONS SUGGESTED MAJOR CREDIT CARDS ACCEPTED

Specialities Include Crab Cakes • Fresh Halibut Our Famous Shrimp Scampi

• Prime Steaks & Chops • Large Selection of Craft Brewed Beers, Seven on Draught • Extensive Wine List

Daily Lunch & Dinner Specials Lunch: Mon.-Fri. 11:30-2pm Dinner: Mon.-Thurs. 4:30-10:00 Fri. & Sat. 4:30-11:00 Closed Sundays

825-7989



Route 309, Dallas Shopping Center, Dallas

Soups • Salads • Appetizers • Sandwiches • Steaks • Fresh Seafood • Pasta

> Full Service Bar • Take Outs • Business Delivery Corporate Catering Available For Meetings and Luncheons

Serving: Mon. to Fri. 11:30-9; Sat. 4-9

For Reservations Call 675-1227

A Factory of Food & Fun Unique Dining In An Interesting, Casual, Atmosphere Serving Lunch, Dinner & Late Nite Fare TAKE-OUTS AVAILABLE Open 7 Days a Week - 11:30 to 1:00 a.m. (Bar until 2 a.m.) Check Out Our Entertainment!



Catering for All Occasions The Natona Room Seating for Up to 100

We also offer a Full ala Carte to go menu!

For more information, Call 675-2752! 1174 Memorial Hwy. Twin Stacks Center • Dallas

16 Carverton Road TRUCKSVILLE

I f you want perfection...Try our Sicilian Style Pizza, Our wings & other menu items!

Eat in or take out!



696-2100

Perfect

Mon. 4-10 p.m.; Tues., Wed., Thurs. 4-11 p.m.; Fri. 11 a.m. - Midnight; Sat. 12:30 p.m. Midnight; Sun. 2 p.m. - 11:00 p.m.

"For Man Can't Live By Bread Alone"



Northeast PA's Only Brewpub

(We make and serve all our own beer on premises.)

Select From Chef Robert's (formerly of Tribeca Grill in Manhattan Daily Lunch & Dinner Features: Delivery Available Grilled Swordfish Salad Catering To All Curried Mussels Porchini Mushroom Crusted

Your Parties Needs Lamb Chops Open Daily Mon.-Sat. 11:30-2 a.m. - Late Night Happy Hour 9-11

Have Dinner and Drinks In Our Outdoor Biergarten

> (570) 270-7625 Coal St., Wilkes-Barre



Route 309, Dallas Shopping Center, Dallas 675-1227



Experience a true dining experience as the Black Duck Grille meets your every expectation. Choose from a mouthwatering array of dishes, served with style and class. Located in the heart of Dallas, Black Duck Grille promises delectable dining.

Selected Menu Offerings

Soups and Appetizers French Onion Soup Au Gratin

Grilled Tuna Medallions - Sushi Grade Ahi Tuna with Horseradish Sauce Stuffed Portobella Mushroom Cap with Crabmeat Stuffing and Fresh Mozzarella

Salads, Sandwiches and Burgers Cobb Salad with Maytag Bleu Cheese Caesar Salad with Chicken, Tuna or Norwegian Salmon New York Rueben with Corned Beef or Turkey Monte Cristo with Raspberry or Maple Syrup

Jumbo Lump Crab Cake Sandwich Black Duck Grille Steak Sandwich with Filet Mignon, Mushrooms, Onions and Melted Swiss

Entrees Black and Bleu Filet Mignon with Cracked Peppercorns and Maytag Bleu Cheese Donachies Steak - The Legend Lives! Chicken Francaise Citrus Broiled Chilean Sea Bass Sushi Grade Ahi Tuna Filet Norwegian Salmon Jumbo Lump Crab Cakes Brazilian Lobster Tail New Zealand Spring Lamb Chops

> Desserts Belgian Chocolate Mousse Creme Brulee Cheese Cake Peach or Blueberry Cobbler

Full Bar Available Try Our House Specialty - The Dirty Duck Martini

To advertise in the Dining, Guide Call 675-5211

Win a \$35 Gift Certificate to: Black Duck Grille

Just fill out this entry and mail or deliver to: The Dallas Post Dining Guide:

607 Main Road, Dallas, PA 18612

One winner will be drawn each week. All entries must be received by Monday at 5 p.m. Employees of The Dallas Post, The Times Leader & immediate family members are not eligible.

Name:_ Last week's winner: Mary Justis

City/State/Zip:__

Phone:_

West Pittston