**The Dallas Post** 

## Lions donate to library

The Dallas Lions Club recently presented the Back Mountain Memorial Library with its annual donation to fund the large-print book section, audio tapes and CD's for the visually-impaired. A check for \$500 was presented to Martha Butler, Librarian.

Shown presenting the check to Butler is Lion President Paul McCue with Lions Frank Michael and Jack Williams looking on. In addition to the donation, the Lions will be manning the food booth at the Library's annual auction in July.

### COMMUNITY

Jackson Township recycling every third Tuesday

Jackson Township is now collecting recyclable materials. A recycling trailer with a divider separating two sections will be at the township municipal building the third Tuesday of each month, from 8 a.m. to 6 p.m.

Each section will be clearly marked either comingled (co-mingled is plastic, glass and metallic bottles, jars and cans) or newspaper/cardboard. Recyclable must be place in the specified section. Residents are asked to bring their recycling materials in reusable containers to the Jackson Township Municipal Building, 2211 Huntsville Rd. Please take the container home with you. No recyclable can be in a plastic bag; they are not recyclable

For plastic bottles and jars, remove lids, rinse and flatten. For glass bottles and jars, remove lids and rinse. Do not break. For tin, aluminum and bi-metallic cans, rinse cans and flatten.

For paper, place newspapers and cardboard together.

Call the township at 675-8371 with questions.

# Workshop for garden enthusiasts

Join the Penn State Master Gardeners of Luzerne County for a look at this years' Penn State Garden Selects Trial Plants. See how the garden is growing and learn how to create a healthy garden from the soil up. Site preparation, plant selection, care and maintenance as

well as weed identification will be covered. Workshops will be held at the Penn State Wilkes-Barre campus from 9 a.m. until noon on July 26, and August 23. Call the Penn State Cooperative Extension, 825-1701 to register for one of the workshops. Space is limited.



Friday, July 4, 2003



# Pizza 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.

## "A Touch Of Class Catering"

at Irem Country Club is reminding you that Christmas will be here soon and there is only a short time left to book your holiday party. Looking for a great place? Then Call (570) 674-4366 Do It Now Before It's Too Late!

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### 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

<u>Salads, Sandwiches and Burgers</u> 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

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

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