L-L Donkey Basketball January 23

The annual Lake-Lehman Donkey Basketball Game between faculty and students will be held Friday, Jan. 23 in the high school gym. A pre-game exhibition will feature the senior girls against the senior boys, who will wear boxing gloves. That game begins at 6:30 p.m. Tickets are on sale at $4 each from members of the senior class, in the high school office or at the door.

Kindergarten Readiness at Lake-Lehman

The Lake-Lehman School District announces the third installment of the Kindergarten Readiness Program for parents and pre-school children. The program is scheduled for February 3, 4, and 5, and will feature "Nutrition and Health."

Faculty from each building will conduct the presentation. It will include an explanation of proper nutrition for children and will include the screening procedures for kindergarten registration in March. Separate activities are intended for the children. Parents and children are invited for lunch in the cafeteria following the presentation.

The schedule is as follows: Ross Elementary, Feb. 3, 10 a.m.; Lake-Noxen Elementary, Feb. 4, 9 a.m.; Lehman-Jackson Elementary, Feb. 7, 9 a.m.

Register by calling your neighboring elementary school offices at Ross Elementary, 477-5050 or 256-7897; Lake-Noxen Elementary, 639-1129; Lehman-Jackson Elementary, 675-2165.

This program is only for children who will be 5 on or before September 1, 2004, and are planning to enter kindergarten for the 2004-2005 school year. It is requested that younger brothers and sisters are not brought, if possible.

French Club brightens the holidays

Dallas Middle School French Club had a very busy holiday season. Club members made more than 300 personalized Noel candy canes for students and teachers. They also visited several nursing homes, entertaining the residents by singing French Christmas carols. These activities helped them wish everyone a "Joyeux Noel."
Pictured are French Club members were busy working on the candy cane orders. From left, first row: Elizabeth Peeler, Bailey Van Jura, Kimberly Litz. Second row: Rachel Kesselman, Brittany Thomas, Laura Kerpovich, Kelsey Hughes-Blaum, Kelci Gibbons, Janelle Marshallick. Third row: Anna Kammen, Hanna Grube, Mona Lotfipour, Kelsey Blaskiewicz, Kendall Jackloski, Alexandria Napierkowski, Kesley Major, Crystal Morgan, Michelle Keller.

SAT prep course at PSU Wilkes-Barre

High school students can register now for Penn State Wilkes-Barre's review course for the Scholastic Assessment Test (SAT), to be given March 27 and May 1. This is a seven-session grade-free course to prepare for the verbal and math portions of the SAT. Students can find ways to reduce time needed to answer questions, learn the recommended test taking order, increase reading comprehension, become familiar with math grids and when to use a calculator.

The course will be held on Saturdays, January 31 through March 13, from 10 a.m. to 1 p.m. at the campus in Lehman. Students may take one or both of the verbal and math reviews. For more information, call 675-9219 or e-mail paa10@psu.edu.

Trucksville Nursery School open house

Trucksville Nursery School is accepting applications for the 2004-2005 school year. Developmentally appropriate programs are offered for preschoolers from 2 to 5 years of age. "Hands-on" learning activities encourage the development of social and communication skills and the love of learning.

Staff members will be available to accompany prospective parents and children during open house week, January 26-30. Call the school office at 696-3899 to reserve a tour. The school is located in the William & Melba Dickson Educational Facility, Trucksville United Methodist Church, Church Road, Trucksville.

Endrusick passes bar in RI, MA

John M. Endrusick, son of Michael and Alberta Hetro, Kingston Township and John Endrusick, Exeter, has been notified by the state board of examiners of the states of Rhode Island and Massachusetts that he has passed the bar exams for both states. Attorney Endrusick is a 1996 graduate of Bishop O'Reilly High School. He received his B.S. degree in Environmental Economics from Penn State University in 1998 and his Juris Doctorate degree from Roger Williams University School of Law, Bristol, Rhode Island in May 2003. He has accepted a position with Chicago Title Insurance Company, East Providence, Rhode Island.

'Brain Bee' at U of S seeks participants

The Neuroscience Program at the University of Scranton, under the direction of Timothy Cannon, Ph.D., and the Northeast Pennsylvania Area Health Education Center (NEPA AREC) are pleased to announce the 2004 Brain Bee.

The local Brain Bee will be held on February 14, at the University of Scranton in Brennan Hall, Room 228 from 1-3 p.m. Prizes will be awarded.

Questions for the Brain Bee will be drawn exclusively from material in the booklet, Brain Facts. To find out how to download or order a free copy of Brain Facts, go to www.nepaahec.org and click on "What's New: International Brain Bee 2004— Book — Examples." Then scroll down to "How can I find out the ABC's of Brain facts?"

Students in grades 9-12 are invited to compete in this year's competition. The winner from the local bee can participate in the International Brain Bee 2004, held in Baltimore in March 2004. To register, contact Timothy Cannon, Ph.D. at the University of Scranton by e-mail at: cannon@scranton.edu or phone 941-4266.

The deadline for registering is January 21.

Lehman-Jackson PTA sponsors RIF book distribution

The Lehman-Jackson PTA recently held this year's first Reading Is Fundamental book distribution, handing out over 500 books among students in grades K through 6.
The event coincided with the annual RIF Poster Contest. This year's theme was "Read to Imagine." Fifth grade student, Stephanie Zeiler, had the winning poster and will have her artwork sent to RIF headquarters in Washington D.C. where it will be held for a national competition.
PTA volunteers help make this event a success by not only distributing books, but by lending time to each classroom to read during the day's event. Pictured is Ms. Simon's class, which includes:
From left, first row: Michael Sakoskie, Louis Santana, Tommy Buss, Brandon Burger, Jacob Morrison.
Second row: Josh Gleco, Doug Smith, Logan Coombes, Brandon Sutterlin.
Third row: Ms. Simon, Ms.Bevan and Zina Sult.

Q: Where do you find the most Back Mountain news each week?
A: Only in The Post

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Autumn prime tree time

By ANNIE CALOVICH
Knight Ridder Newspapers

Fall is prime time for picking out and planting trees. When you go shopping at the nursery, you can see what fall colors you're getting.

If you plant annuals that don't perform, you simply replace them with something else the next year, Sedgwick County (Kan.) Extension Agent Bob Neier points out. But "if you plant a tree you deal with the results of that for a long time."

Unfortunately, some of these newly planted trees die, often because of overwatering, says Jason Griffin of the John C. Pair Horticulture Center in Haysville, Kan. He gets lots of questions about the proper way to plant a tree.

But if you plant the right tree in the right spot and care for it, you'll save money in the long term and increase your property's value.

"Even small trees planted now will take off and grow so fast," Neier says. One bur oak on the grounds shot up 3 feet this year.

As we all enjoy the benefits, here are some tips on how to select and plant a tree to keep improving the landscape.

A NEW YARD

When you're starting to plant a yard around a newly built house, your first trees should be two enhancement trees, planted out from the house and to the side to make the house look bigger, and one background tree for the back yard.

Next, consider planting a tree in front of the house; buy a type that will get big, so that you'll be able to see the house through the branches. It shouldn't be an evergreen, which can cover up a house.

You may not be able to afford mature trees, but don't plant more than one, say, 1-footer on the property.

Trees that stay small can be used as focal points and accents. A small flowering tree could be offset from the front door to draw the eye to the door, for example.

Plan for color not only in fall but through the seasons. River birch and London plane have interesting bark. Canaert

See LEAVES, Page 7D

READER FORUM

Something troubling you at home? Wondering how the heck to fix this, handle that? Ask Times Leader readers for help in this free public forum. Send a question or answer to Paul Lazar (plazar@leader.net) or call him at 829-7127. We'll post it here as soon as we can. Watch this space weekly for solutions you maybe never knew existed. P.S. We'd like you to include your name and hometown, but it's not mandatory.

THIS WEEK

- A caller is interested in purchasing landscaping patterns in the form of animals or large flowers that can be displayed as a design on a property. Anyone have a suggestion?
- Another caller wants to know where he can purchase ball-bearing hinges for doors. Anyone seen them around?
- Hey upholsterers ... A reader would like to know how to determine the fabric grade when purchasing furniture. Can you clue readers in?
- Someone else wants to know if any contractors out there build dome concrete homes, or even ordinary concrete homes.
- A local resident asks how long it's safe to store drinking water and the best type of container for long-term storage.
- And here's a toughie. Can anyone share a technique to prevent powder laundry detergent from hardening?

P.S. We're still looking for an answer on the best way to remove candle wax from a hardwood floor. A reader posed the question two weeks ago and, as yet, we have no tips.

PLANT OF THE WEEK: GOLDEN ASTER

Botanical name: Chrysopsis spp. (There are many similar species.)

Attributes: A long-blooming, native perennial with peak bloom in September-October. Golden Asters are very tolerant of poor soils, summer heat and long dry spells (such as last summer's). They grow from 1 to 3 feet tall and form dense upright plants in cultivation.

Bloom color: Yellow.

Bloom time: Late summer and fall.

Culture: Plant container-grown plants any time the soil is workable from spring through fall. Water newly planted plants until they are established. They are very drought-tolerant after a single season in the ground and flourish in a wide range of soils but prefer average clay to dry soils. They perform best and bloom the heaviest in full sun but will tolerate partial shade. If plants become too leggy, they can be cut back in midsummer and will still bloom by fall.

Landscaping tips: This native perennial is great for informal, naturalistic plantings and prairie restorations. It self-sows prolifically in bare soil but can be planted in more formal perennial borders if it is mulched. Good cor

plants include Rough and Eastern Blazingstars, Asters, Chrysanthemums, Showy Goldenrod, Prairie Dropseed, Little Bluestem and other smaller ornamental grass-like fountain grass.

Cost: A native perennial available only at ver sell native plants. available only as poffed plants thr about $4 each.

Information su Gardens, a Web site www

Golden Aster is a long-blooming, native perennial with peak bloom in September to October.

PICK OF THE WEEK

If you're not a vegetable expert, you might be forgiven for shrugging and thinking, "Oh, look at the white carrots" as you walk through a Farmers Market.

But these are parsnips, a root vegetable with an entirely different taste.

And we've found a recipe that threatens to turn them into candy, if you're so inclined.

Thanks to Homecooking.com and Elizabeth Smith of Caretaker Farm in Williamstown, Mass., here's a recipe guaranteed to warm your tummy on a cool autumn night.

Parsnips aren't the most common vegetable on American plates, but maybe that's because you haven't yet tried to make them 'Sw d Gooey.'

SWEET AND GOOEY PARSNIPS

INGREDIENTS

1 pound parsnips
2 tablespoons butter
1/4 teaspoon ground nutmeg
Salt and freshly ground black pepper

DIRECTIONS

Scrape or peel the parsnips, then cut them into sticks about the size of your little finger. Dry well with paper toweling.

In a heavy 10-inch skillet, melt the butter; then add the parsnips, shaking to coat. Sprinkle with nutmeg. Cover tightly and saute on medium heat for five to 10 minutes. The parsnips be tender and gooey and melized. Add salt and pep-

Published in the Saturday, October 18, 2003 AT HOME section of the Times Leader.

Know how to plant a tree?
Cook a parsnip?
Design a garden?

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