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CHARLOTTE BARTIZEK/ FOR THE DALLAS POST

The Gate of Heaven gymnasium was supposed to be filled for the Dallas Lions Club Annual Night at the Races which has been canelled because state police are cracking down on all small games chance. Here, event co-chairs Frank Rollman, left, and Don Berlew talk about what could have been.

Lions' Night at the Races is a bust

By DOTTY MARTIN dmartin@mydallaspost.com

Club just want to make enough

those, like student book scholar- Small Games of Chance Act. ships, donations to the Back Mountain Memorial Library, ject donations.

for more than 25 years.

Not this year.

Members of the Dallas Lions have cracked down on events such as Night at the Races, shutmoney to support their charities. ting them down because they And the club has many of are illegal under Pennsylvania's

The Times Leader quoted State zerne County Fair sponsorship, Liquor Control Enforcement as greater than the bet. Catherine McAuley House, saying that holding a Night at

An annual Night at the Races placing a bet or wager, chance is passed in time for the Dallas Li- See RACES, Page 11

has allowed them to do just that "It's a lot of work. But it was the best promotion we had and everybody got involved with it. It The Pennsylvania State Police brought friends, families and neighbors together for a night of fun and we never had any trouble."

Dallas Lions Club Nite at the Races co-chair

A recent story published in the player having little to no con- ons Club to hold its event which trol of the outcome. And the re- was scheduled for April 20 at the The Association of the Blind, Police Sgts. Jamie Jones and Ga- ward consists of cash, merchan- Gate of Heaven gymnasium on Big Brothers/Big Sisters, Lu-ry Severns with the Bureau of dise or anything of value that is Machell Avenue.

Community Christmas Tree, the Races-style activity is unlaw- state Rep. Karen Boback have the club has held, said club Boy Scouts, American Legion ful due to three elements: con- co-sponsored legislation ad- members were taken by surand its Hometown Heroes Pro-sideration, chance and reward. dressing small games of chance prise. Consideration is defined by but neither of those bills will be

Frank Rollman, who has co-Both state Sen. Lisa Baker and chaired every Night at the Races

Future chefs hone skills

By SARAH HITE **Dallas Post Correspondent**

Local youngsters had a sweet introduction to the culinary arts at a children's cooking class held at the Brown Barn Café in Shavertown on Feb. 17.

About 20 tykes participated in

Café owner John Costello said the classes began in May 2011 as a way to show children and adults alike that it's not impossible to make fresh food fast.

"I wanted kids to see how easy scratch," said Costello. "I was making cupcakes with my 8-yearold daughter and I messed up the batter. I made another batter in two or three minutes. I thought to myself, 'How much faster ould the stuff from a box take to

Costello said the class has another added benefit - it's fun.

had previously dabbled in food Sophia's mom. prep, including 11-year-old Ben the event with his brother, 7year-old Decklan, and mom Sukitchen.

home," said Susan Reavy. "He is the creator of creators."

She said her eldest son likes to posed to eat. make trumped-up versions of his mom's standard desserts.

"He'll take an ordinary cupcake and make it new," she said. "Just this morning he said he wanted molten cupcakes. I just made regular ones, and he melted chocolate over the top of them."

Other seasoned students of sustenance had to learn the hard way. Elaine Rogocuski, of Pikes eek, said she doesn't like to ook, so she's hoping her two children can learn to take the reins at dinner time.

"It's fun," said 9-year-old Brayden Rogocuski. "I like to cook steak at home with my dad."

Brayden's sister, 5-year-old Brenna, doesn't like spending too much time working in the



MORE INFORMATION

For more information about children's cooking classes at the Brown Barn Café, visit call 674-9787. The next class will be held on Sunday, March 10. Reservations are encouraged.

the class, held monthly at the ca-kitchen unless she is the tastefé. In honor of the recently-ob-tester for her brother's creations. served Valentine's Day, participa- She helped during the baking nts whipped up a batch of red vel-session by tasting the sugar bevet cupcakes and frosting from fore Brayden added it to the bat-

> "Anything with sugar, I'm there," said Brenna.

The biggest challenge during the class for 8-year-old Sophia Kruger, of Shavertown, and 9year-old Bridget Dowd, of Leit is to make real food from highton? Deciding who would crack the egg.

> "There's only one egg," said Kruger. "I think I like the messiness of cooking. I like cracking eggs."

> In the end, the girls attempted to break the egg together, which resulted in fishing out egg shell fragments with their fingers.

"We're familiar with this chal-Plenty of those in attendance lenge," laughed Abbe Kruger,

Jill Walsh brought her daugh-Reavy, of Trucksville. He came to ters, 5-year-old Teagan Cotter and 8-year-old Eiden Cotter, all of Dallas, to the class because she san to show off his skills in the thought it was a good opportunity for children to see what goes "Ben is the resident chef at into the food they eat.

And sometimes that includes tasting things they aren't sup-

"I like to taste the batter (before it bakes)," Teagan said. "We all do that."

While the cupcakes baked, the children were treated to a reading by local artist and children's author Angelo DeMuro, of Sha-



Brenna Rogowski and her brother Brayden, of Pikes Creek, share cooking duties at a Sunday morning cooking class for children at the Brown Barn Cafe in Shavertown.



Sophia Kruger, of Shavertown, and Bridget Dowd, of Lehighton, work as a culinary team during a Sunday afternoon cooking class at the Brown Barn Cafe, Shavertown.



Jack Costello and Declan Reavy, of Trucksville, are very involved in making red cupcakes during a Sunday afternoon cooking class at the Brown Barn Cafe, Shavertown.



BILL TARUTIS/ FOR THE DALLAS POST Rev. Kathleen Jamhoury on Ash Wednesday.

Lent begins with Ash Wednesday

sh Wednesday was observed on Feb. 13 at Trinity Presbyterian Church in Dallas by the Rev. Kathleen Jamhoury, interim pastor. Ash Wednesday is the first day of Lent in the Western Christian calendar. Occurring 46 days before Easter, it is a moveable fast that can fall as early as Feb. 4and as late as March 10. Ash Wednesday derives its name from the practice of placing ashes on the foreheads of adherents as a reminder and celebration of human mortality and as a sign of mourning and repentance to God. The ashes used are typically gathered from the burning of the palms from the previous year's Palm Sunday. This practice is common in much of Christendom, being observed mainly by Catholics, Anglicans, Lutherans and Methodists.

Linda Rodriguez, of Dallas, receives ashes from Trinity Presbyterian Church Interim Pastor, the