

Lake-Lehman Students of the Year



Lake-Lehman Junior High School Students of the Year are, from left, first row, Emily Carey, Kara Martin, Rene Wildoner, Jade Fry and Kyrak Yurko. Second row, Principal Doug Klopp, David Miller, Michael Nastasiak, Rachel DeCesaris, Mikayla Kidd, Rebecca Ford, Andrew Leahy and Mrs. Slaby. Third row, Collin MacMullen, Walkker Shaw, Nick Wnuk, Chris Ash and Riley Newman.

SCHOOL BRIEFS

LLHS CLASS OF 1998 REUNION

Lake-Lehman High School Class of 1998 will have a 15-year anniversary reunion on Saturday, July 20. For more information, contact Andrea Bryant Visneski by email at audielee80@gmail.com or by phone at 793-6354.

OPEN HOUSE FOR ADULT LEARNERS

The Misericordia University Adult Admissions Office will hold an open house for adult learners interested in continuing their education from 4 to 7 p.m. on Tuesday, Aug. 13 in Huntzinger Room 218 of Sandy and Marlene Insalaco Hall.

To RSVP to the open house, contact the Adult Admissions Office at 674-6791 or by e-mail at admisssmu@misericordia.edu.

MISERICORDIA SETS OPEN HOUSE

Misericordia University is holding an open house program on the Back Mountain campus for high school students and their parents on Saturday, Aug. 17 beginning with registration at 9 a.m.

The program offers an informative tour of the more than 123-acre campus, meetings with Misericordia students, faculty and coaches, as well as information sessions with admissions and financial aid counselors.

The schedule includes

refreshments, campus tours, a faculty session and lunch and meetings with representatives of student services, athletics and financial aid. A session will also be held on the university's Alternative Learner's Project for students with learning disabilities.

For more information, contact the Misericordia University Admissions Office at 675-4449.

DHS CLASS OF '63 REUNION

Dallas Senior High School Class of 1963 will hold its 50th anniversary reunion the weekend of Aug. 23-25. The main event will be held at Leggio's Restaurant, 64 E. Center Hill Road, Dallas on Aug. 24.

The reunion planning committee is looking for contact information for Jim Campbell, Bruce Carr, Thomas Groff, Karl Hildebrand, Carolyn Lahey, Ed Richmond, Margaret Schober, Jim Strausser and Betsy Turner.

Information can be forwarded to Charlotte Roberts at robertscm63@gmail.com or (610) 929-3155 or Gloria Dolbear Williams at mrsbean@epix.net or 696-2157.

WAHS CLASS OF '73 REUNION

The Wyoming Area High School Class of 1973 is planning its 40th anniversary reunion for Labor Day weekend. Classmates interested in obtaining information are asked to log onto waclassofseventythree on

Facebook and enter their mailing address or email Doty Martin at dotymartin@comcast.net.

WSCCHS CLASS OF 1971 PARTY

WEST Side Central Catholic High School Class of 1971 will hold a 60th birthday party from 1 to 7 p.m. on Sunday, Sept. 1 at the Grove at Checkerboard Inn on Carverton Road, Trucksville. For more information, contact Kate Bustin Taroli at KBTaroli@gmail.com.

DHS CLASS OF 1968 REUNION

The Dallas High School Class of 1968 will have a 45-year anniversary reunion this September. There will be a mixer at Grotto Pizza, Harveys Lake on Friday, Sept. 20 and a reunion evening at Leggio's, Dallas, on Saturday, Sept. 21.

Classmates are encouraged to log onto Facebook at "Dallas High School Class of 1968" or call Lucy at 674 5673 for more information.

DHS CLASS OF 1983 REUNION

Dallas High School Class of 1983 is planning a 30th anniversary reunion for Oct. 26.

Any classmate who has not yet received information about the reunion and who wishes to attend is asked to send their current email address to dallasclassof83@att.net or call Sharon at (610) 737-0042.

Locals named to dean's list at Wilkes University

Wilkes University Interim Provost Terese Wignot announces the dean's list for the spring 2013 semester. To be named to the dean's list, students must obtain a minimum 3.4 GPA and carry at least 12 credits.

Back Mountain residents named to the dean's list are:

Dallas
Miranda Baur, Christian

Castro, Deborah Chielli, Eric Danko, Sara Davis, Chelsea Fufaro, Sarah Gillette, Kyla Halsor, Amanda Kornak, Deep Patel, Colleen Pike, Stephen Ruch, Sarah Simonovich, Marina Skevoflax, Aubrielle Smith, Morgan Thomas, Anne Yoskoski, Lauren Yurko

Harveys Lake
Jennifer Sobek

Noxen
Ryan Murphy
Shavertown
Somiah Almekey, Kara Augustine, Kelsey Augustine, Matthew Boyle, Aleona Chinikaylo, Marissa Harrison, Michael Jayne, Thomas Mike, Noelle Miller, Stephen Olschanski, Donald Searfoss, John Sweeney, Ashley Zerfoss

Sweet Valley

Gregory Heindel
Trucksville
Sarah Jones, Joshua Shaver, Thomas Weeks
Tunkhannock
Andrew Razawich, Tiffany Rule
Wyoming
Heather Abrams, George Behlke, Sara Bellanco, Zachary Jones, Amanda Kowalek, Sarah Maheady, Macson McGuirk, Rachel Miller



The Bears and Tigers of Cub Scout Pack 155, Trucksville, chartered by the Trucksville United Methodist Church, recently visited the Dallas Area Municipal Authority. Bill Feher gave the tour and the Scouts learned about recycling and waste management. Mark Rinehimer showed the Scouts how the recycling truck operates. From left, first row, are Jamie Mynes, Tylor Ourso, Zachary Calkins, Sam Collins, Jacob MacMillan, Zakary Mikolosko, Doug Newbigging, David Kottler, Andrew Lewis, Steven Kollar. Second row, Renee Newbigging, Sherri Kollar and Ryan Kollar.



Tucker Chesman, of Dallas, shows promising form at the JCC summer and day camp. Charlotte Bartizek/ For The Dallas Post

Camp

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Disabilities agency and the Maslow Family Foundation for that program.

The largest of the three swimming pools is, according to Evans, the largest pool in Wyoming Valley as it is a 25-meter pool while most others are 25-yard pools. With a diving well and a new diving board, the pool goes from four to 10 feet deep.

A second pool in the swimming area goes from two to four feet deep while a third pool on the premises, located behind the former Isaac Long residence is three feet deep. Isaac Long was a well-known businessman in the area, operating a department store in downtown Wilkes-Barre for years.

Locker rooms in the main pool area have been refurbished, offering eight individuals changing stalls and private showers in the women's area. Retractable canopies provide shade for lawn chairs on the concrete deck. Lifeguards are always on duty and a snack bar just outside the pool area offers light snacks and refreshments.

Four cabins have been constructed on the 40-acre camp lot and are currently awaiting inspection. Once that is completed, furniture will be moved in and



Breena Kravchick and Adam Tron, both of Mountain Top, take archery lessons from camp counselor Craig Terrill.

individuals will have the opportunity to enjoy an overnight camping experience. Each cabin will house eight campers plus two staff members.

A campfire pit near the cabins and the hockey rink offers campers a real camping experience.

The camp is open for family events and a Sweet 16 party is being planned by an area family. For that, tents will be erected behind the Long house, just above an area used for sleigh riding in the winter months.

A dining hall that seats 225 on premises is now operated by the Nutrition Group of Scranton. Campers use the dining hall on a daily basis and it can also be included in

rental packages of camp facilities.

A weather warning system was installed on top of the Long house last year and gives an 8-10 minute warning when severe weather approaches.

"That thing is really loud," Evans said. "Last year we had a tornado warning and had to put all the kids in the basement. It has been a real blessing. Even the neighbors are grateful for it because they can hear it, too."

Evans wants the public to know that camp officials are willing to work with any community group to meet its needs. "All they need to do is call me," he'll said. "We'll work with anyone."

Chef

From page 1A

Rodriguez, 28, of Covington, La., said the new opportunity presented itself quickly.

"Honestly, it started off between Michael and myself as a joke," the former Dakota Restaurant line chef said. "He said he was losing his sous chef and they were getting into their busy season. Jokingly, I said, 'If you ever need a pair of hands, just let me know and I'll come out and help you out.'"

Langdon's next message got the ball rolling and resulted in what Rodriguez calls "a really great opportunity."

"It's a big step up in my career field," he said. "It's going from behind the line to essentially running the kitchen with him. It's what I've been wanting to do. Since 'Hell's Kitchen,' I feel I can really step up in my field."

The sous chef is the executive chef's right-hand man who helps oversee staff and set standards for quality and administrative duties.

"At the end of the day, hopefully, he's going to leave here and become an executive chef. It's my job to train him and be that," Langdon said.

Rodriguez said he connected very well with Langdon during the show, and the experience breaks down a typical barrier between chefs working together for the first time.

"You could tell that he really cared not just about what was going on in 'Hell's Kitchen' but about the food. We were both like-minded there, and that's why we really connected. We both knew that this wasn't just about winning a competition. It



Huntsville Executive Chef Michael Langdon, right, hired fellow 'Hell's Kitchen' Season 11 contestant Anthony Rodriguez as his sous chef at the private Dallas club.

IS I-81 A HIGHWAY TO 'HELL'S KITCHEN'?

Huntsville Golf Club Executive Chef Michael Langdon is the third chef from Northeastern Pennsylvania to compete on "Hell's Kitchen." Hazleton native Jen Yemola made it to third place on the show in 2007, while Hilton Scranton sous chef Maria Torrisi made it to the fifth episode in the 2010 season before she was booted. Langdon was eliminated during episode 12 of Season 11, which aired on May 13. His new sous chef at the golf club, Covington, La., resident Anthony Rodriguez, was eliminated during episode 15 on June 6.

was about showing that we're legitimately talented chefs," Rodriguez said.

He hopes to bring a fresh pair of eyes and "a little bit of southern flavoring" to Huntsville. The Dakota is known for its fine dining and seafood fare with creole influences.

"I have so many ideas on food, on dishes, on things I'd like to see. I think me and Michael working on a menu in the same kitchen is going to really change things out there. I know he's got a great start on it, and I'm going there to make sure we put it over the top," Rodriguez said.

Langdon just unveiled a new summer menu, showcasing light dishes, including an Asian steak tartare, yellow tomato gazpacho and striped bass with a ratatouille.

The menu change was the third since his return from "Hell's Kitchen."

"We kind of stick with the seasons and reap the bounties of the harvest," Langdon noted.

'Brotherhood of Chefs'

Rodriguez's move to Northeastern Pennsylvania strengthens a connection between "Hell's Kitchen" Season 11 contestants. Several of this season's com-

petitors, including Ray Alongi, Barret Beyer, Jon Scallion and Jessica Lewis, have participated in special events at 279 Bar and Grille in Plains Township. The events offer a chance for residents who aren't members of the private golf club to appreciate the talents of the reality-show stars.

"It's like the Brotherhood of Chefs. A lot of other chefs wouldn't want other people to come into their kitchen and have people come for their food. Our main goal is to help each other become successful and see each other have fun," he said. "This thing at 279 is bringing people in; they get to see the area, and they get to do a fun tasting menu. A lot of them have said that they get treated so well when they come here."

The notoriety of having talented chefs visit NEPA also helps remove the stigma that the area's culinary tastes are years behind the times.

"There's a lot of younger great chefs in the area," Langdon said. "I've seen the area shave years off the perceptions of food and take leaps into the current things that we're trying to do."

The experience also lifted both chefs' confidence in their own abilities.

"It really changed our outlook on the kitchen. It showed that we all love what we do, but this just showed there's a lot that we can do," Rodriguez said.

Given everything the pair has been through, rest assured you won't find the Huntsville Golf Club on Ramsay's other reality show, "Kitchen Nightmares."

"I think we'll be good," Langdon said with a laugh.

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