

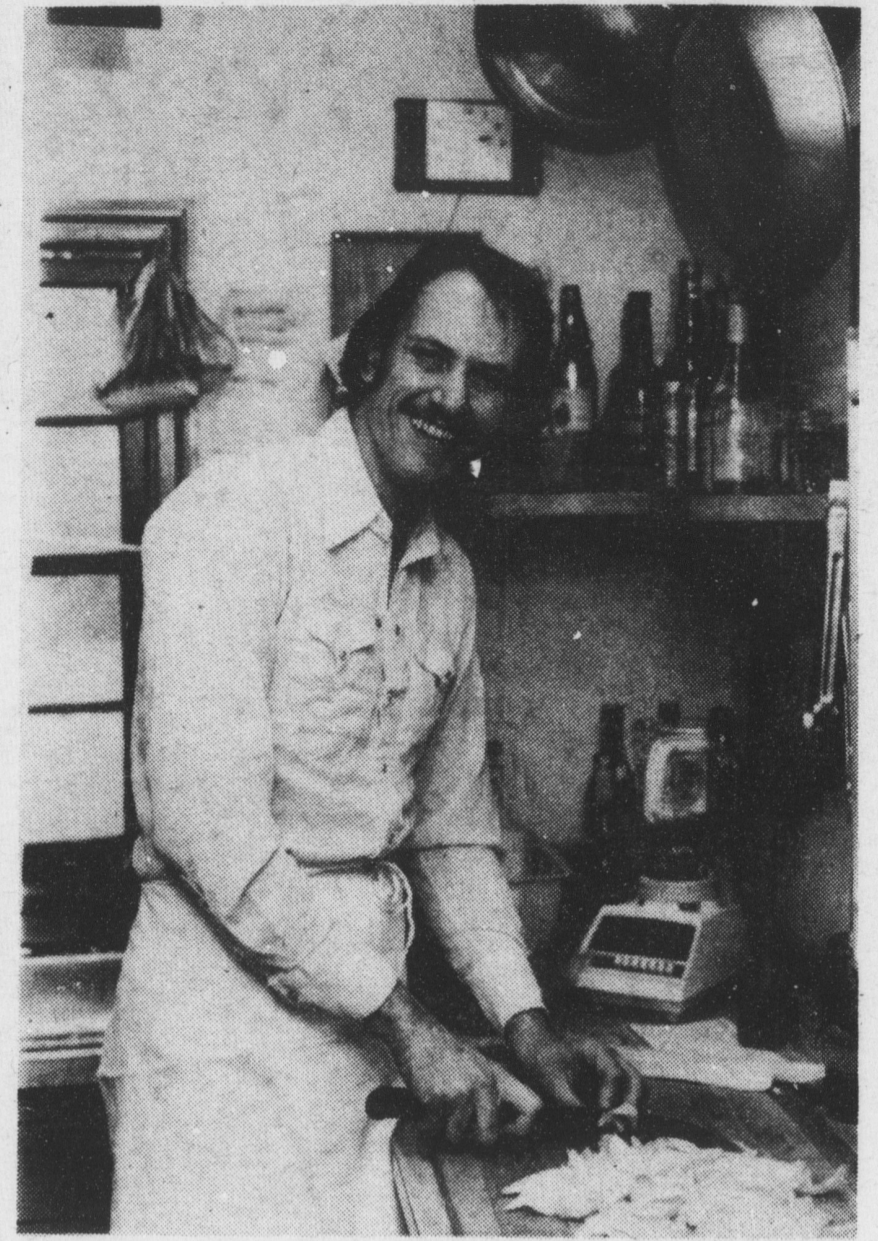
Two Marietta omelette makers



Jack McDonald is shown with his wife, Odilia, in the kitchen of their home near Marietta. Jack was an omelette chef at Gov. Thornburgh's Inaugural Ball.



Ken Gromling, who works at Three Center Square Inn in Maytown, was another Marietta omelette chef for the governor's inauguration. There were 12 omelette chefs in all, from all over the state.



Dennis Traub in the kitchen of the Railroad House

...D.S.A. awards (continued)

[Continued from front page] Gainer by Jaycee president Robert Stoner. Mr. Gainer volunteered many hours of electrical work to erect lights for the Mount Joy

tennis courts, the Athletic Association ball diamond, the Donegal High School football field, and the Jaycee carnivals. As one of the charter members of the

Mount Joy Coin Club, Mr. Gainer now serves as the president of that group. He is a former treasurer of the Midget Football League, a member of the Mount Joy

Area Historical Society, and is the treasurer for the Maytown Church of God.

President Stoner also presented the Outstanding Contributions in the Field of Education award to Catherine G. Zeller, who taught in the Mount Joy and Donegal High School Districts for 35 years. Throughout those years she volunteered her personal time outside the classroom to coach plays; to organize baccalaureate and commencement exercises; and to advise classes, the National Honor Society, and the school newspaper. She always demanded the same high standards of performance from her students participating in these extra-curricular activities as she demanded from them in the classroom. Certified to teach Latin and Social Studies, Miss Zeller attained her master's degree in English and taught that subject at Mount Joy and Donegal High Schools until her retirement in 1978.

Throughout the evening, the guests were entertained by "Adante," a new vocal group from Mount Joy consisting of Kathlene Milovanovic, Carol Witman, Sharon Zimmerman, and Rebecca Zimmerman, all of whom are the daughters of Mr. and Mrs. Harold Zimmerman, and Miss Linda Shirk, Miss Mount Joy of 1978. Harold Keller, a local auctioneer and realtor, was the master of ceremonies.

Mr. and Mrs. Robert Hoffer were the chairmen for the banquet and the Jaycee awards, and Mrs. Carl Hallgren chaired the committee for the Woman of the Year award.



Kathleen Bowers, Dorothy Schock, Bill Martin and Robert Stoner.



Catherine Zeller and Benjamin Gainer hold their awards.

Dennis Traub cooks

Now a pro,
his output is increased 650%

Before he went professional, Dennis Traub had once cooked a dinner for twelve. Now he cooks up to 78 complete meals a night.

The change came when he left his job as a gift shop manager in Washington, DC to work as the cook at the Railroad House restaurant in Marietta.

"I started cooking when I got my first apartment," Dennis says. He found that he enjoyed the culinary arts, and became a good cook. Now his cooking draws high praise from patrons of the Railroad House.

Dennis has no formal training as a chef: he went to the Philadelphia College of Art, got a degree in movie-making and photography, and worked as a studio photographer with the Medick Studio, which did commercial work for national advertisers and occasional journalism jobs. Among their customers were *Life* and *Look* magazines.

After he moved to Washington, Dennis found part-time employment as a free-lance photographer, as well as running the gift shop.

"In Washington, dinner parties were the major form of entertainment," he says. He became practiced there, and he gets a lot more practice now, working 10 hours a day Wednesday through Sunday. On week-ends he sometimes works 14 hours a day.

Dennis likes to experiment with unusual dishes.

When the *Times* arrived he was mixing up a bacon-onion-blue cheese cheesecake. "It's really very good," he says, then adds: "We've gotten people to eat some of the darndest things." The clientele keeps coming back for more, and trying dishes like cold cream of curried eggplant soup.

The Railroad House's menu changes periodically, which keeps Dennis and his assistant, Virginia Smith (also a Mariettian) from "getting bored." Beef, crabs, scallops and chicken dishes are served every night, but the preparation changes about once a week.

The Railroad House strives for excellence over the usual. Only one salad dressing is available, but it's the best that Dennis can make.

Dennis says he prefers living in the country to the big city life. "Everything's such a hassle in the city," he says. This area has a variety of good places to eat, as well, in his opinion. He told us that he seldom ate out in Washington because the food at most of the restaurants was of such low calibre.

Some of the vegetables served at the Railroad House come from the back yard garden, and certain herbs and berries are picked on the other side of the railroad tracks which run a few feet from the aptly-named restaurant.

"Our food is the basis of the business," Dennis says.