

## Banquet to benefit NEPA Friends of NRA



The Northeastern Penna. Friends of NRA will hold its 26th annual fundraising banquet on Saturday, April 7 at Genetti Manor in Dickson City. Tickets are \$50, \$95 for couples and \$25 for young adults (under 21). For more information, call 570-587-2662 or email dbcemoz@epix.net. Committee members are, from left, seated: Andrew Vaughn, John Kistler, Nancy Brdaric, Barbara Mozeleski and Charles Reina, Sr. Standing: Mike Langan, Ed Kochanski, Jr., Chris Czachor, Mark Cooper, Carl Mozeleski and Ron Ferrance. Absent was Shawn Corcoran

## Local Red Cross volunteer shares story

In Feb. 28 and Mar. 2 issues our writer Art McLain told of Sherry Sparks, Union Dale, serving as an American Red Cross volunteer for a month in hurricane-ravaged Puerto Rico which still has not recovered from the September storm. Sherry now continues with her experiences which she also has on her Facebook page at Sherry Sparks Art & Photography.

The roads were mostly impassable. Big machines had to open them. Mudslides covered many roads, and others washed out. Bridges were gone making it impossible for people to get food and water.

I saw some residents make a pulley system across the rivers/creeks with a shopping cart so they could get water from one side to the other. Imagine being trapped in a place unable to get out for one to six months.

The cities did well and recovered faster. However when you left San Juan and went 5 miles, the rest of the island was pitch black with no electricity for months; tarps on the roofs; no roofs; no supplies to get them fixed; and no money.

We take for granted what it's like to have a cold drink of milk, a sizzling steak, and an ice cream for a treat. They didn't have that and yet they didn't complain. They were very proud of what they had and how they survive.

The churches in Puerto Rico are a huge part of taking care of their community. I visited almost every church on the west side of the island where

we would drop food and water and supplies and help them with water filters and other things to get by. Yet even with that, there were people in the mountains that couldn't get there, or had no resource to find out where food/supplies were.

I have had people make comments like "Why do they live there?" It's the life they live and it's where they were born and where they were raised. If you think about it, try packing up very little or anything you have left and moving to another country to start over with nothing --it's very hard.

Many were fortunate enough to have family here in the States they could come to, but many did not have anyone. They are hard workers, very proud families and they are US citizens. We can't ignore people just because they don't live here in mainland United States.

Sending money to the Red Cross helps feed them, and keep them safe until things get back to normal.

Many supplies are needed in a disaster but sending boxes of items makes it very difficult for the logistics to sort them, find out where they're going, and then get transportation to deliver them.

I heard people say they read that food was dumped or clothing did not get to people. THINK about it-- If every person in the US sends one box of clothes to one disaster, it would take an army to sort through,

and another army to get them to thousands of people.

What is needed in any disaster is money to be given to organizations that will help, and then deliver items that are needed. Some donate to small groups who want to help but they can only reach a small group of the needy. What is needed is money given to large organizations which take care of everyone not just one town or one family. This is what we do, no one is left out. Give to www.redcross.org.

### Men's Bowling

by Paul Tomazic

Week #24

This week matches had the following results: Thiede Livestock took 21 points from Guild Flagstone, NEP Telephone took 19 points from Kozlowski Towing, and Smitty's took 15 points from Yacinovich Excavating.

High game and series this week was 259-688 by Tom Curtis. Team High Scratch game and series was 1073-3085 by Guild Flagstone and Team high handicap game was 1279 by NEP Telephone and high handicap series was 3365 by Thiede Livestock.

Other scores: Mark Opeil 244-680, Bobby Johnson 232-678, Matt Tomazic 234-649, Trevor Payne 226-648, Derrick Buffington 238-645, Mike Cottrell 233-643, Ed Kozlowski Sr 216-614, Hank Morris 204-600, Al Snyder 212-597, Scott Dixon 211-584, Dave Pitus 569, Bryan Tallman 235-568, Paul Tomazic 544, and Jim Mican 539.

The following split was made this week: Bill Kovaleski 3-10 twice.

Week #25

This week matches had the following results: Kozlowski Towing took 22 points from Thiede Livestock, NEP Telephone took 19 points from Smitty's, and Guild Flagstone took 18 points from Yacinovich Excavating.

High game this week was 267 by Bobby Johnson and Ed Kozlowski, Jr. High scratch series was 262-700 by Dave Carroll. Team High Scratch game and series was 1088-3091 by Kozlowski Towing and Team high handicap game and series was 1262-3613 Kozlowski Towing.

Other scores: Bobby Johnson 267-693, Ed Kozlowski Jr. 267-671, Bryan Tallman 230-650, Robby Young 244-626, Matt Tomazic 213-608, Jason Thiede 237-598, Trevor Payne 593, Jim Mican 226-588, Hank Morris 202-588, Blake Tyson 214-581, and Al Snyder 219-567.

The following splits were made this week: Bobby Johnson 3-10, Robby Young 3-10 and Bob Wirts 3-7.

Standings

Guild Flagstone	189 1/2
Smitty's	177
Thiede Livestock	153 1/2
Yacinovich Excavating	145
NEP Telephone	130 1/2
Kozlowski Towing	130 1/2

### Free Comm. Dinner in C'dale March 24

A Free Community Dinner will be held on Saturday, March 24 from 12:00 PM - 1:00 PM at Trinity Episcopal Church, 58 River Street, Carbondale. Everyone is Welcome!

### FC Lions Club Pancake breakfast set for April 29

The Forest City Lions Club will hold a pancake restaurant at Elegante' Restaurant, Forest City, on Sunday, April 29.

## Hornbeck Chev. hosts GFCBA Mixer



Hornbeck Chevrolet, Forest City, hosted the Greater Forest City Business Alliance mixer on a snowy Wednesday, March 14 night. About 30 people were in attendance and enjoyed snacks and drinks and getting to know the business members in the community. Pictured are some of the people in attendance. Thank you to Ashley Hornbeck and staff for providing a great location for the event. The June mixer will be held at Comprehensive Physical Therapy.



## The Cattle Drive of 1914

Written by Everett McLain (my grandfather)

Previously printed by the Villager Newspaper on March 15, 1979

The temperature was below zero, just as it has been around here lately, when we started on the journey to our new home. I was but 15 years old, but recall those events as if they were but yesterday.

My parents, Mr. and Mrs. Thomas McLain and their sons, Everett (that's me), Horace, Richard, Kenneth, and Fred were living on a rented D & H Company farm about a half mile from Wilson Creek, just above Simpson.

Dad worked in the mines for a while and we peddled milk throughout the area. I can recall dipping the milk out of containers as the ladies came out to the wagon, sometimes in the morning in bare feet. When there was snow and ice on the ground the women would stand on one foot and then the other.

Milk sold for 7 cents a quart and 4 cents a pint. We were the first in the area to peddle milk in glass containers. The last milk we produced was sold to George Russel Ice Cream Parlor on Belmont Street in Carbondale.

Mother and Dad had planned on returning to their home area, Aberdeen, near Rte. 590, Elmhurst, and were happy to hear that Mr. and Mrs. J. Hosea Barber's place was for sale. They were all prepared to move down to the farm when the Barber's decided they didn't want to sell.

It was about a year from that time when they sent word that they had made up their minds to sell. Dad and his brother, Clarence, came down to the farm and started building a barn. They hired whatever help they could at \$1.25 an hour. Mr. George Fields was one who mixed most of the concrete for the

new barn.

Mother and we boys had stayed at Wilson Creek and it was while we were there that someone stole one of our cows. At this time this was a great loss. However, before we left she was returned and we were all thankful for this.

When the D & H farm started to settle in the mines our home was condemned and Mother and the other boys were sent to their new home. Our uncle, Wes Edwards, took them in his Model T Ford. They moved into a home where their house stands today.

My cousin, Gordon McLain, came and stayed with me in the D & H home. I can recall dishes falling off the shelves when the house settled, and some days doors would be blocked and by night another one. We continued to take care of the cattle until their new home was prepared.

Uncle Dick Edwards had brought up his teams of horses from Aberdeen. It was about 4:00 in the morning, March 1, 1914, when we started out for Aberdeen. The sleds were loaded with barn equipment, stoves, dishes and a few household articles. Dad and a young boy, Frank Beard, were walking and just in front of them and behind the teams of horses were 16 cows and one young bull. The cattle followed along just as if they knew something better was waiting for them.

We came down Wilson Creek, Simpson; Belmont Street, Carbondale to Main Street and then through to Childs by the street car barn. This was called the Speedway because it was here that teams of horses would see how fast they could go. It was at this point I remember my Dad coming to me to ask if I was able to stand the bitter cold and if I could continue on. I said yes and we continued to Mayfield, Jermyn, Archbald and over

the bridge at Peckville.

We stopped here at the foot of Moosic Mountain and rested and fed the cattle and ate our lunch. While here we put the young bull on the sled as he was unable to walk any further.

We came across by the Burke's Farm in Elmhurst (now Domin's - which became the MarJon Golf Course) and it had snowed. We had to break the road open to get the cattle over the Curtis Reservoir bridge and the teams with the sleds went over the old Elmhurst Reservoir bridge which is no longer in use.

It was a tired, cold but happy reunion that afternoon at about 4:00 when the caravan arrived at their new home. Although our work for the day wasn't ended, it was the beginning of many years of happiness and hard work on the new farm. On that farm at one time we had over 100 head of cattle and shipped over a ton of milk each day.

Everett is the only one of those who made the trip that is still living. He lives with his mother (Gertrude who was at the time 98 years old) and his sister and brother-in-law, Mr. and Mrs. William Moon, in a different house that was built where the old one stood. Chauncey McLain, a cousin, built this new house. The farm is operated by my son, Harry McLain, and I still enjoy helping (Everett was 80 years old at the time this was written).

Arthur and his brother, Allan who still owns the farm, grew up working on the farm. Harry McLain still enjoys operating the tractor and helping on the farm at age 87. Our grandfather, Everett, never mentioned this story. He passed at 88 years of age. We only learned about this story when the article was written. Photographs from that period are very scarce.

### B'dale Sports-mens Club Dues Deadline & Meeting Notice

The regular monthly meeting of the Browndale Sports-mens Club will be held at 7PM on Wednesday, April 4, 2018. Membership dues are payable until the April 4th, 2018 monthly meeting. After that date, members that have not paid there dues will be assessed late charge.

### Class of '58 to hold reunion

The FCHS Class of 1958 will be celebrating its 60th reunion on Sept. 22, 2018, at Ambers Dining room in the Carbondale Grand Hotel. All class members wishing to attend or having questions please contact Jim Cawley at 301-219-2599 or Bob Wirts at 570-785-5659.

**DEADLINE FOR SUBMITTING ARTICLES AND ADVERTISING NO LATER THAN 9 A.M. OF THE MONDAY BEFORE PUBLICATION.**



Despite winter's insistence to hang around, some undeniable signs of the approaching golf season are evident. Leagues are contacting their members about the new season. The Anthracite Golf Association has announced its' schedule for the upcoming season. Tiger Woods appears to be back in good form.

With the upcoming league season it is a good time to reflect on your performance from last season. What did you do well? What would you like to improve in your game? Winning your league is always on top of everyone's list. The biggest honor might be winning the most improved award if your league recognizes that player.

The Anthracite Golf Association can be an important and great opportunity for young players, especially those playing and competing in high school. If you have a high school player in your family pay particular attention to the dates of June 21 (hopefully school is out by then) for the tournament at Scranton Municipal and July 18 at Elmhurst CC.

Both courses hold important competitions during the high school season and this is a great opportunity to gain competitive experience and get more familiar with these courses. Should a high school age golfer do well in the summer series the Tournament of Champions is held at Fox Hill CC and Huntsville GC. Who wouldn't like to play at those courses?

Tiger Woods deserves a mention for his recent good play. It goes without saying he is looking forward to the Masters Golf Tournament and the other major championships. What can we learn from Tiger Woods? Maybe not how to get 129 mph club head speed but certainly he is an example of determination, perseverance and dedication to his golf career. It will be interesting to see what the future holds.

Hoping you're coping with this long winter. Keeping stretching and thinking about golf.

If you would like help with your golf game please contact me at arthurmcclain@yahoo.com. See you next week.

**Classic Country Cooking**  
by The Country Cook  
FCNewsCountryCook@gmail.com

Last week I shared another spaghetti sauce recipe with you. This afternoon I used that sauce in making a large pan of penne pasta to give to the nurses at cardiac telemetry at CMC in appreciation of the fine care they gave me. Many of the recipes I share are for large quantities because I make a lot of food to share with groups of people or my church. All you need to do is use a little math to divide it out for a smaller recipe. This is the penne pasta I made using last week's sauce.

#### Baked Penne Pasta

- 4 - Pounds of penne pasta.
- 32 - Ounces of ricotta cheese.
- 2 - Pounds mozzarella cheese, grated.
- 1 - pound sharp cheddar cheese, grated.

1 - Batch of the spaghetti sauce published last week.  
Warm up the spaghetti sauce and mix the ricotta cheese with it. Cook the pasta in a large pot. I always salt the water and put olive oil in it. When the pasta is cooked, drain it and put it into a large baking pan. I used one of those large disposable aluminum ones you can buy in the grocery store. Mix into the hot pasta one pound of the mozzarella cheese and the sharp cheese. When the cheese has melted in the pasta, stir in the sauce. When it is mixed, top with the remaining pound of mozzarella cheese. Bake for one hour at 350 degrees. I hope you enjoy it.

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