

Eddie's RESTAURANT
HOME STYLE COOKING

Open daily - 6am-10pm
Serving breakfast, lunch and dinner
570-662-2972
2103 S. Main St., Mansfield, PA

Homemade specials daily!
Our specialties include Hot Roast Beef Sandwiches and Chicken & Biscuits - both served with real mashed potatoes! Homemade Pies!



Babb's Creek Inn & Pub Morris, PA
Located at the intersection of Routes 287 & 414
www.babbscreekinnandpub.com
570-353-6881

Seafood and Prime Rib are our dinner specialties!



Now serving daily specials thru the week!

Dinner Hours: Mon, Wed, Thurs - 5:00 - 9:00
Fri, Sat - 4:00 - 10:00 • Sun 12:00 - 8:00
Bar Hours: Mon, Wed, Thurs - 4 to ?
Tues - Closed • Fri, Sat, Sun - Noon to ?

PAINTER'S MEAT PROCESSING



A full service custom meat shop that can find quality, locally-grown beef, pork, and lamb for you.

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408 East River St., Elkland, PA 16920
www.paintersmeats.com

The Native Bagel
Made With Tradition

- Bagels made fresh daily
- Gourmet Coffee
- Deli Sandwiches
- Soups & Salads
- Homemade Desserts

HOURS
Mon-Fri 6:00am-4:00pm
Saturday 7:00am-3:00pm
Sunday 7:00am-2:00pm



ONE CENTRAL AVENUE, WELLSBORO
FREE LOCAL DELIVERY
724-0900

My Favorite Things

Fond of Fondue

By Holly Howell

I first fell in love with fondue when I was around twelve years old. My parents had gone on vacation, and our babysitters were a lovely young couple from Switzerland. They made cheese fondue, meat fondue, and, of course, my favorite—chocolate fondue. My brothers and I couldn't wait to sit down to dinner and “play” with our food. We had to follow the Swiss rules, too, and if anything fell off of our fork into the fondue, we had to do a song-and-dance for the table. Little did we know that the “adult rules” state you must kiss the person sitting to your left!

Fondue seemed to fade in and out of fashion over the next few decades, but I can happily say it has made a spectacular comeback, and has found its niche in restaurants world-wide. The recipes are easy to make, and the ingredients are easy to find. Plus, there is no better way to turn dinnertime into a real party. Fondue can also turn a Valentine's date into a romantic evening to remember. Here is a simple recipe that can pair perfectly with that bottle of red wine. Adult Fondue rules most definitely apply... 🍷

For the perfect wine pairing see **How Sweet It Is** on page 48.



Holly's Favorite Chocolate Fondue Recipe

Makes 1-1/2 cups

- 1/2 cup butter
- 1/2 cup cocoa
- 3/4 cup sugar
- 1/2 cup cream
- 1 tsp. vanilla

Melt butter in a saucepan. Add the cocoa, sugar, and cream. Heat until smooth. Remove from heat; stir in vanilla. Serve immediately in a fondue pot or serving dish kept warm. Serve with lots of fun dippers and a nice fruit wine.

Holly is a Certified Specialist of Wine (by the Society of Wine Educators) and a Certified Sommelier (by the Master Court of Sommeliers in England); email her at wineanddine@mountainhomenag.com.