

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 ?

HELP WANTED!



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Please send all inquiries, resumes, and cover letters to mikec@mountainhomemag.com.

My Favorite Things A Wee Bit o' Scotch

By Teresa Banik Capuzzo

Some hae meat and canna eat,
And some would eat that want it;
But we hae meat, and we can eat,
Sae let the Lord be thankit.

-Robert Burns

We have a friend from Scotland who quotes the above before every meal. It's warming in itself, but nothing compared to the soup he and his wife sometimes serve to follow it. They shared their recipe from *Favourite Scottish Recipes*, by Johanna Mathie, for Cocky Leeky Soup, which is a chicken soup to end all chicken soups. Simple and nourishing, sweetened by a half-dozen leeks, it is the perfect antidote to winter.

Cocky Leeky Soup

- 1 small chicken and giblets (2½ - 3 pounds)
- 1 onion, chopped
- 6 leeks, cut into inch-long pieces
- 2 oz. long grain rice
- 1 small carrot, grated
- 1 tsp. salt
- 3 pints water
- salt and pepper
- 1 Tbsp. chopped parsley



Place the chicken, giblets, and onion in a large saucepan. Add the water (I always add extra to cover the chicken) and bring to the boil. Cover and simmer for 1½ hours until the chicken is tender. Remove from the heat and skim off any white scum. Take out the giblets and discard. Take out the chicken and strip the meat from the bones. Discard the bones. Return the meat to the stock. Add the leeks, rice, and grated carrot. Bring back to the boil, cover and simmer for a further 30 minutes. Season with salt and pepper to taste. Add the parsley before serving. Serves 4-6.