



By Jacqueline Lewandoski

Autumn is a time of change. The season when Mother Nature shows off her brilliant colors and fills our lungs with crisp cool air and the scent of the earth. It's when we pack away our patio furniture and summer clothes and get ready for the cold months ahead.

Home and Backyard has much to share with viewers during this wonderful time of change. We have some great ideas from area experts on decorating and baking.

Home and Backyard caught up with interior decorator Pam Swierbenski of Interior Accents to see what's in for the season in home fashions. She breaks

it down into color, window treatments, furniture and accessories.

"Color is back. Red is showing up in almost every hue. Particularly in warm cinnamon ranges," Pam explains. Other color combinations include mustard yellows coupled with blues, from indigo to sky blue. The light blues with cocoa colors are also very popular.

Window coverings should accentuate your windows, not overpower them. "Elegant, traditional designs are in, with volumes of texture and pattern," says Pam. Tassels adorn not just draperies, but look for them on towels and linens. "Fringes and beads of all sizes are used again on draperies, chairs, sofa cushions and lampshades," Pam explains. To dress up sleek unadorned window treatments, Pam suggests using two inch to three inch decorative rods, rings or finials to dress up a plain window.

The choices in furniture are endless. "You'll see slipcovered everything, from sofas to ottomans." Slipcovers are a great way to change the look of your furniture without pur-



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chasing new pieces. "Some of the fabric patterns we're seeing now are solids, stripes, leaf and rosebud patterns used together," explains Pam. "Casual, comfortable and practical living is in this season."

Pam also talked about accessories, "large key pieces, like a vase, sculpture or arrangement are used as jewelry to complete the rooms finishing touches." Enjoy all fall has to offer and bring some of the vivid colors from the outdoors to the indoors this season.

## Hungarian Apple Cake

It's apple season! Going to our local orchard to pick up apples, pies and cider is one of our family traditions. Gloria Wolver of East Stroudsburg sent in a recipe for Hungarian Apple Cake that your family is sure to love.

### Ingredients:

3 cups flour	2 cups sugar
3 tablespoons baking powder	4 eggs
1 cup Crisco	1/2 cup orange juice
1 1/2 teaspoons vanilla	4-6 apples peeled and sliced

### Directions:

In a large bowl, mix all ingredients except apples. Put half the batter in an angel food pan, top with half the sliced apples, you may wish to sprinkle cinnamon and sugar. Repeat layering process, with the top layer being sugar. Bake at 350 degrees for 1 hour and 10 minutes or until done.

Enjoy fall for all the wondrous things it has to offer.

# Recipes from Pennsylvania Outdoor Life

By Julie Sidoni

Hunting, cooking and writing.

I may not know much, but I do know a little something about hunting, cooking and writing.

So, when Don Jacobs, on

behalf of the Pennsylvania Outdoor Life crew, asked me to share a few recipes for his *POL Cookbook, Volume 3*, I obliged.

You hunt, you ask? Well, no, not exactly. I've never donned the blaze orange hat and vest and ven-

tured out into the wilderness at the crack of dawn to find a fresh kill. But I did grow up in the borough of St. Marys, Elk County, where practically everyone around me did and where the first day of buck or doe season meant an automatic vacation day from school. I've even been to hunting camp, when I was a little girl, to help get a steaming pot of sausage and meatballs ready for the guys when they came back from the woods hungry. But rarely was I afforded the opportunity to stay and speak with the hunters (too many swear words, I presume!) The cooking and writing, on the other hand,

come a bit more naturally. My mother and grandmothers are phenomenal cooks, so I guess I picked up a little something from them; I write every day as a reporter for WNEP-TV. Put it all together and you have one very excited employee ready to contribute to a cookbook.

The recipes I chose for the book (beer biscuits, roasted vegetables and peanut butter balls for dessert) are great-tasting, easily-prepared, good compliments to venison or other wild game dishes.

I wasn't about to provide a game recipe of my own; not only have I never hunted it, I haven't



Julie Sidoni

cooked it either.

I'll leave that to someone who knows a little something about it.

## Beer Biscuits

### Ingredients:

4 cups baking mix (Bisquick is recommended)	1 12 ounce can beer
1/4 to 1/2 cup sugar	2 tablespoon butter, melted

### Directions:

Preheat oven to 400 degrees. Mix all ingredients well, adjusting the sugar to how sweet you like it. Pour into a well-greased muffin tin and bake for 15-20 minutes.

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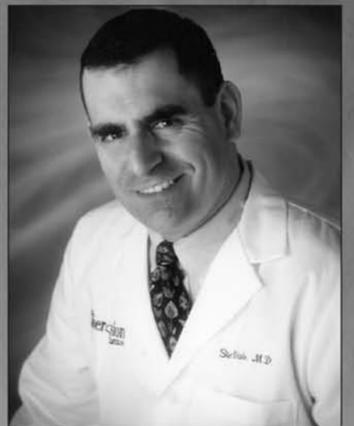
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