

Community News

Serving Beaver Dam, Boiling Springs, Flint Hill, Lavonia, Mt. Pleasant, Prospect, and Trinity.

Due to an early publication this week because of Thanksgiving Holidays, the Community News will be omitted and continued in next week's issue.

HAPPY THANKSGIVING

ENTERTAINING IDEAS

TREAT YOUR FAMILY TO A WINTER SUNDAY SUPPER

Treat your family to a Sunday supper that's sure to please. Bacardi Ciderific, a spirited cold weather drink, will whet winter appetites. Follow it up with Meat Loaf Surprise, enhanced with rum and featuring a bull's-eye of hard-boiled egg in the center of every slice. A garden vegetable and fresh green salad are the perfect accompaniments. Irresistible Chocolate Chip Cookies made with oatmeal, flour, sugar, spice and everything nice will leave everyone clamoring for more.



BACARDI CIDERIFIC

- 4 cups apple cider, boiling
- 1 1/2 cups Bacardi dark rum (80 proof)
- 6 tablespoons butter
- 6 dashes cinnamon or 6 sticks cinnamon
- 6 whole cloves or 3 dashes ground cloves

In a large saucepan, bring cider to the boiling point. Remove from heat. Add rum. Ladle into 6 mugs or tankards. Add 1 teaspoon butter to each mug, if desired, or substitute a slice of lemon or lime. Add a dash of cinnamon to each serving, or a cinnamon stick. Place a whole clove in each mug or dust in a little ground cloves. Serve at once to 6.

MEAT LOAF SURPRISE

- 1 pound lean ground pork
- 1 pound lean ground beef
- 1 onion, chopped
- 1 clove garlic, minced
- 1 teaspoon salt
- Pepper to taste
- 1/2 cup milk
- 1/4 cup Bacardi dark rum (80 proof)
- 3/4 cup bread crumbs
- 2 tablespoons fresh parsley, chopped
- 3 hard-cooked eggs, peeled and left whole

In a large bowl, mix pork and beef thoroughly. Add onion, garlic, salt, pepper,

milk, rum, bread crumbs, parsley. When well mixed, place half meat mixture in a shallow baking pan with hard-cooked eggs in a line down the middle of meat. Pat remaining meat mixture over and around eggs to form a loaf, sealing all edges well. Bake meat loaf in a pre-heated oven at 375° F. for 1 hour. When loaf is sliced, most slices will contain a slice of hard-boiled egg in the center. Serves 6 to 8.

IRRISISTIBLE CHOCOLATE CHIP COOKIES

- 1 cup raisins, soaked in 1/3 cup Bacardi dark rum (80 proof)
- 1 cup butter, at room temperature
- 1 cup sugar
- 1 cup brown sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla
- 2 cups all-purpose flour

2 1/2 cups quick oatmeal
1 teaspoon salt
1 teaspoon baking soda
1 cup semi-sweet real chocolate chips
1 cup walnuts or pecans, chopped

Soak raisins in rum, 60 minutes. In a large bowl, cream butter. Add sugars and cream again until light and fluffy. Beat in eggs and vanilla, blend until smooth. Stir in flour, oatmeal, salt, and baking soda. When well mixed, add chocolate chips, nuts and soaked raisins. Stir from bottom of the bowl, until all the ingredients are well combined. Preheat oven to 350° F. Drop by teaspoons onto well-buttered cookie sheets. Bake 8 to 10 minutes, until cookies are lightly golden. Cool on racks. When cooled, place in cookie tins. Will keep 1 to 2 weeks. Yield: 6 dozen 2 1/2-inch cookies.



Born in 1793, this Quaker woman was a pioneer in the anti-slavery campaign and one of the first American feminists. She became interested in women's rights when she discovered that the private school where she taught in the early 1800s paid the male teachers twice as much as the women teachers. She was one of the leaders of the Seneca Falls Women's Rights Convention in 1848, and inspired the Declaration of July 20th, "That all men and women are created equal." Who was that lady? — Lucretia Mott

LaughOut

"What does 'close quarters' mean, Ma?"
"It's a definition of my trying to get 25 cents from your father."



By Mrs. Douglas

MANDARIN TURKEY

The big day is almost here. If you want to try something deliciously different this year, how about turkey stuffed with rice, mandarin orange segments and almonds. To serve 8-10 you'll need:

- 1 12-14 lb. turkey
- 2 tbs. butter
- 1/2 cup sliced almonds
- 1 11-oz. can mandarin orange segments
- 2 cups cooked rice
- 4 tsp. soy sauce
- Salt & pepper to taste

Preheat oven to 325 degrees F. Rinse turkey with cold water. Pat dry with paper towels. Melt butter in saucepan. Saute almonds until crisp, about 3 minutes. Set aside. Drain oranges, reserving liquid in small bowl. Add enough water to liquid to measure 1 1/2 cups. Blend in rice, soy sauce and salt and pepper. Add almonds, orange segments and remaining liquid and stir lightly. Stuff the mixture into the turkey cavity. Truss turkey and rub skin with butter. Place turkey on a rack, breast side down, in shallow roasting pan. Roast for 2 hours, basting frequently. Turn breast side up. Continue roasting, basting frequently, for another 1 1/2 to 2 hours.

Belk Stevens



Closed Thanksgiving Day

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After
Thanksgiving
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In Every Dept.

Prettier Than Ever - The Face Of Fashion '82

What's in fashion now is a look of luxurious fullness—big, wrappy coats, dresses that swirl about you, swooping capes, scarves and shawls. All very pretty, but it can be pretty overwhelming. You risk getting lost in all that fashion—unless you balance it with a new fashion makeup so your face becomes the pretty focus of all the excitement. The makeup experts at Cover Girl—with their gleaming new collection of eye, cheek and lip products—will help you achieve the soft, radiant glow that is the beautiful face of fashion '82. Here's how:



Begin with a fresh, glowing complexion. Easier than it sounds with Cover Girl Liquid Make-Up to give skin a soft, velvety finish and provide the right "background" for the colors to come.

Next, "kiss" cheeks with a gentle glow of color. Try a whispery shade of blush such as Mauve Mist in new Cream-On Blush. It's as much glow as color, just smudgeproof! Stays on all enough to enhance your face with a soft halo of light. Don't stop with cheeks; use the sponge-on applicator to trace a flattering glow along the hairline, along the outer curve of the ears, just at the tip of your chin. It's a young, pretty way to glow.

Make-up news for eyes is the look of transparent layers, a misty shimmer of light and soft shadows in subtle tints. Cover Girl Moisturized Eye Shadow 4 color kits will dazzle your eyes with beautiful shadow colors touched with a subtle sparkle of frost. And what's more, Cover Girl has done the work of color coordination for you. You have the

fun of blending, shading and highlighting with two or all four of the shadows that are included in each shadow collection. You simply can't go wrong. For totally captivating eyes use a darker depth, a paler shade over the browbone to highlight, a smooth stroke of color over the lid and just at the lower lash. Finish with a clean sweep of Long 'N Lush Mascara. It really is day long looking fresh and natural.

Lips co-star with eyes in this year's fashion look. Balance the gleam and the depth of color in your eye makeup with a luscious glow of polished color on your mouth. New LipBlush colors have a soft intensity that's just right for '82. But soft doesn't mean blurry—a clear, perfect line is what you want and it's what you get easily with the unique slant-tip that helps you draw the perfect line to define a clear, perfect mouth—blushing with natural color.

You'll look and feel prettier than ever and you'll glow with fashion authority.

IT'S OKAY TO BE ALL WET—LOOK WHAT IT DID FOR MARK SPITZ

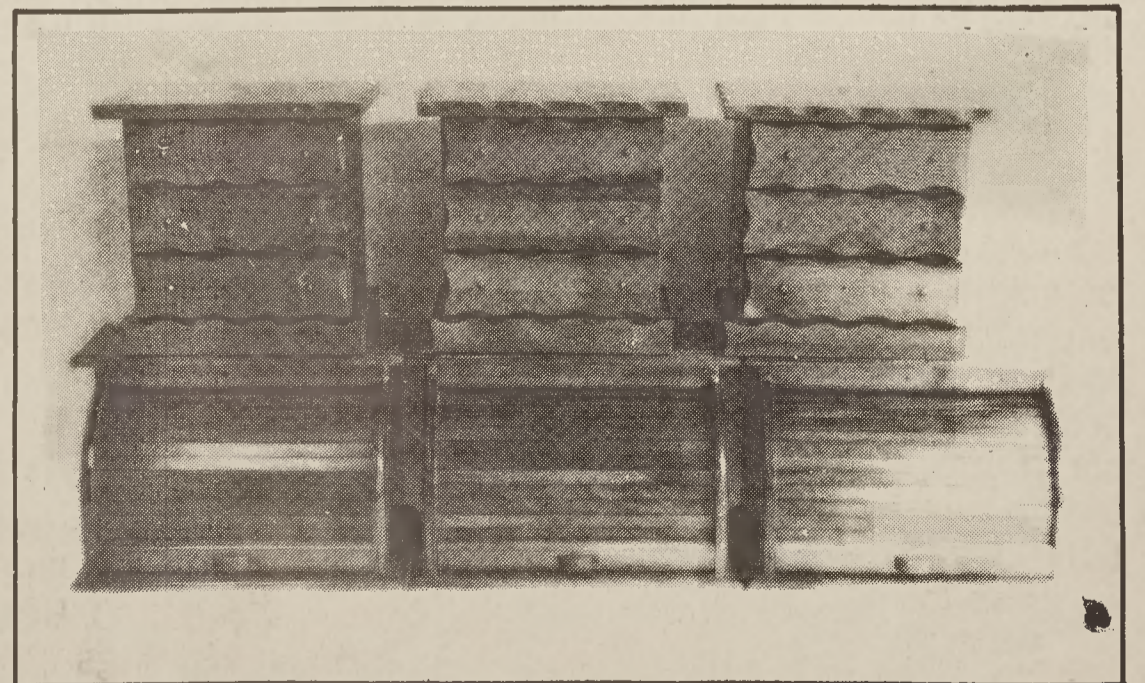
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Davis Studio now has all types of frames on hand. Now has Wood Items such as Jewel Boxes, Bread Boxes, Fruit Bowls, Magazine Racks, and Potato Boxes.



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