

# Aunt Biddie's Kitchen



It's about time to put the turkey carcass on to simmer. Aunt Biddie's about to cook one down, in that big old cooker I'd take to Heaven with me, if I could. It'll need a couple stalks of celery, if there is any, and maybe an onion, and water to cover the bones and make a good broth.

When the meat falls off the bones it can cool, then, till the bones can be taken out. Then we can put in what's left of the turkey gravy, and all the little dib-dabs of vegetables that were left over, and a cup or so of milk stirred into a good spoon of flour, and some salt and pepper and a pinch of sage, and turn that into a baking pan, and put some biscuits — even some canned ones will be all right on top of it and bake it good and brown in a fairly hot stove.

Now, that's the best part of the turkey. And certainly the part that costs the least. A lot of times, I think, the "leftover" part can be the best. I wonder do people make hash much, anymore? We used to make turkey hash, with leftover cooked potatoes and an onion, cooked in a skillet with a little hot grease. And it was awful good. Now I wonder if "hash" to most folks of a newer generation just means limp, pale greasy taters that come out of a freezer package, and taste like shredded cardboard.

One of the best things we used to have a lot we called red flannel hash. It was made of the leavings of cooked corned beef, and it was a good way to use beets, for not everybody loved beets, but the Lord provided plenty in the garden. We would boil four or five beets, with the peel and a little bit of the stem left on, in the pot with four or five good-sized potatoes. When they were done and cool we'd peel 'em and chop 'em up with a big onion and make hash. It can be done with canned beef and beets, too:

### Red Flannel Hash

A cup or so, of cooked corned beef, or  
1 can of corned beef  
2 cups of chopped cooked potatoes  
1 or 2 cups of chopped beets  
1 big onion, chopped  
1 small chopped green pepper  
Mix it all together, with some salt and pepper, and pack it down and fry it in a little hot grease in a skillet, turning up the bottom now and then with a pancake turner so it will get lots of brown crust. It makes a real good supper, with a dish of fresh homemade cabbage slaw.

We laugh at our house about recipes that call for "leftover cake." There's no such thing as leftover cake, in most households, unless the cook forgot to put any sugar in it, or somebody saw the dog take a bite while it cooled.

But I will tell you, if there ever is any, like the end of a pound cake, when it begins to get dry, there are wonderful things to do with it. There are lots of recipes with fancy names, but basically, a lot of them are the same, a mixture of not-real-fresh cake, custard and maybe fruit and nuts. Here's one:

### Custard Meringue Pudding

Slice leftover white, yellow or spice cake into a baking dish and sprinkle with a spoon or so of sherry or rum or a few drops of flavoring. Make a custard;  
2 cups milk  
½ cup of sugar  
Lemon rind  
1 tablespoon cornstarch  
1 teaspoon vanilla  
3 egg yolks (save whites for meringue)  
¼ teaspoon salt  
Mix the cornstarch and salt with the sugar and stir into the milk. Cook it, stirring, till it's hot, then pour some of it over the beaten egg yolks and mix that; pour it all back together and cook, stirring, till it thickens enough to coat a spoon. Stir in vanilla and some grated lemon rind, if you like, and put in a little candied fruit, or chopped maraschino cherries, and pour it over the cake. Beat the egg whites till they hold peaks, adding about a tablespoon of sugar, a little at a time. Cover the cake and custard mixture with meringue and bake it in a fairly hot oven a few minutes till it's brown. It's fine warm or cold.

## Prospect Community News

By Ruby C. Ledbetter

A joint Thanksgiving service was held Wednesday night at Green Bethel Baptist Church. Other's participating were Boiling Springs and Flint Hill Baptist Church. A musical program and worship service was the order of the night.

Miss Anita Epinger, Missionary to Haiti, was guest speaker of the day Sunday and showed a slide presentation on Sunday night. Lunch was served at noon.

Monday night a mission study course was taught for all age levels.

The W.M.U. Council met Sunday afternoon.

The Lottie Moon Christmas offering goal has been set and will be taken up on Dec. 11.

Mr. and Mrs. Larry Ledbetter, Emily and Jennifer Rochester spent Saturday in Winston-Salem with William Harris and attended his wedding there. Saturday night and Sunday was spent in High Point, N. C. with Mr. and Mrs. Norman Faircloth, Jennifer and Brian.

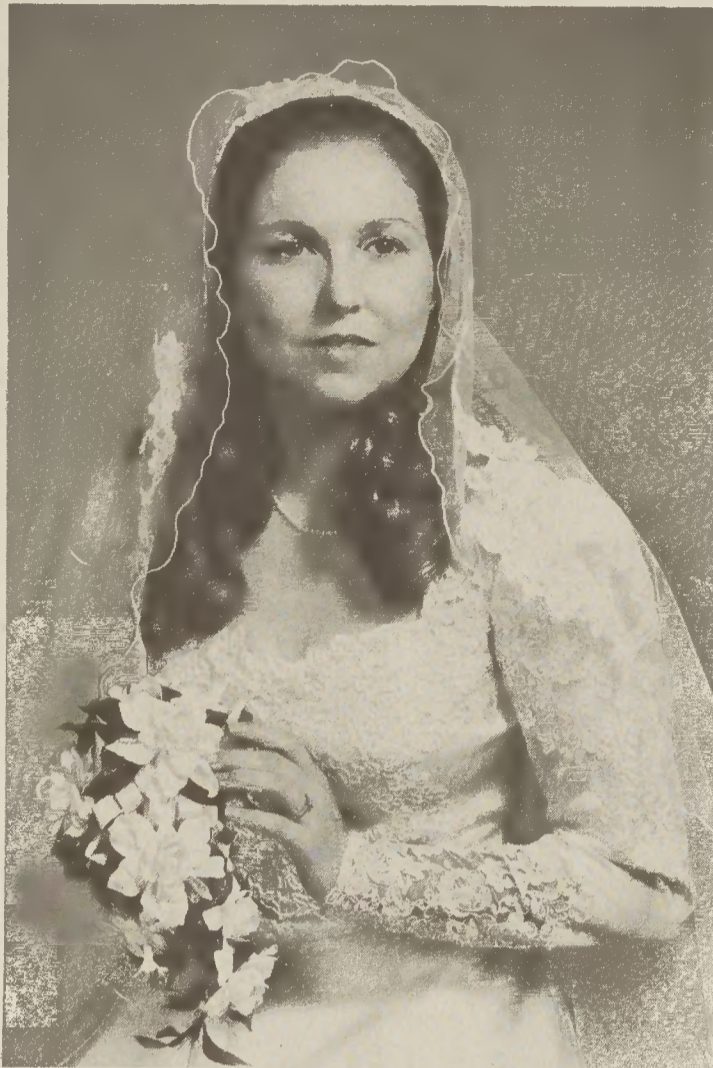
Mr. and Mrs. Dennis Sessom of China Grove, N. C. were day guests Saturday of Rev. and Mrs. Ed Sessom.

Mrs. Rhea Lankford is a patient at Duke Hospital in Durham, N. C. Crawford Long is home from Mary Black Hospital in Spartanburg, S. C. Mrs. Fess McSwain is in the hospital with a broken bone.

Miss Phyllis Cochrane of A.S.U., Boone, is here with her parents, Mr. and Mrs. Lemuel Cochrane and Eric.

Miss Audra White is home from Kansas City, Mo., after attending a farm chicken judging contest. She has the honor of 5th place in the nation. She is a Crest High School student.

## Hamrick - Harrill Vows Saturday



Mrs. Johnny Harrill

Katherine Patricia Hamrick and John Henry Harrill were married Saturday afternoon at Boiling Springs Baptist Church. Rev. T. Max Linnens officiated at the ceremony, which was followed by a reception given by the bride's parents in the church fellowship hall.

The daughter of Mr. and Mrs. Wellington Hamrick of Boiling Springs, Kitty was given in marriage by her father. Her sister, Nancy Hamrick, who lives in Atlanta, was her maid of honor. Bridesmaids were Elizabeth Woolard of Browns Summit; Cindy Evans of Athens, Ga., and Lou Ann Buff, of Morganton, the bride's sister.

David Martin of Lattimore serv-

ed as best man. Ushers were Joe Collum of Mooresboro, David Roof of Shelby and Steve Reynolds of Rock Hill, S.C. Special wedding music was performed by organist Ann Lancaster and singer Mrs. Earl Harris. Little rice bags were given out by Emily and Jennifer Rochester of Boiling Springs, and Amy Bowman of Charlotte kept the guest register.

Johnny is the son of Mrs. Bob Allen of Boiling Springs and Henry Harrill of Rock Hill, S.C. Both he and Kitty are graduates of Crest High School, and after a wedding trip to Charleston, they'll return to live in Boiling Springs, where both are employed in the Hamrick family concrete business.

## Boiling Springs Community News

By Louise Moore

Mrs. Ruby Anthony of Salisbury, S.C., Mrs. Georgia Davis of Dillon, S.C. Mrs. Janet Davis of Polkville spent several days this week with their sister, Mrs. Palmer Gold and Mr. Gold. Mr. and Mrs. Melbourn Bridges of Atlanta, Ga. spent the day Thursday with Mr. and Mrs. Gold.

Mr. and Mrs. Alan Schuford of Shelby have moved to Boiling Springs in their new home on Gold Street.

Jack Blanton, Lawton Blanton and Glenn Moore spent several days this week at Carolina Beach on a fishing trip.

The Crest View Garden Club met with Mrs. Maggie Beacon Wednesday morning. Mrs. Carl Hamrick shared hostess duties. Sixteen

members attended.

The McSwains spent Saturday night with their grandmother, Mrs. Julia McSwain.

Mr. and Mrs. Guy Holland of Forest City, Miss W. Lemons and Mrs. Mary Galloway of Gaffney, S.C. visited Miss Etna Holland Sunday afternoon.

Mr. Harold Weaver of Hopewell, Va., spent the weekend with his parents, Mr. and Mrs. Carl Weaver.

Mr. and Mrs. Hoyle Blalack, Jr. and daughter of Charlotte visited Mr. and Mrs. Graham C. Hamrick and Mr. and Mrs. Hoyle Blalack Sr. Sunday.

Mr. and Mrs. Gail Guffy visited Rev. and Mrs. James Holder in Gaffney, S.C. Sunday afternoon.

## Shower Honors Higgins

Julie Higgins, Dec. 18th bride-elect of Bill Daves was honored at a drop-in miscellaneous shower on Thursday night in the fellowship hall of the Boiling Springs Baptist Church. Approximately 115 guests called between 7 and 8 o'clock.

Ferns and chrysanthemums were used to decorate the party room. The yellow cloth with white lace over-lay on the refreshment table was centered with a crystal compote of white, yellow and gold mums, spoon daisies and baby's breath flanked by yellow tapers in crystal candelabra.

Mrs. Edwin White and Mrs. Heidi White provided piano music. Hostesses were Mrs. Graham C.

Hamrick, Mrs. Ken Sanford, Mrs. Larry McIntyre, Mrs. Rodney Nolen, Mrs. Robert Y. Hamrick, Mrs. Bill Elliott, Mrs. Herman Bridges, Mrs. Thomas A. Greene, Mrs. Ike Evans, Mrs. Edwin White, Mrs. Albert Glenn, Miss Eunice Hamrick, Miss Louise Hamrick, and Miss Betty Hamrick. Assisting in serving were Miss Lori McIntyre, and Miss Jacqueline Sanford. Special guests were the bride-elects mother, Mrs. James R. Higgins; her grandmothers, Mrs. Maxwell B. Hamrick, and Mrs. Dwyne Higgins; the future bride-grooms' mother, Mrs. Ray Daves; and his grandmother, Mrs. Horace Daves.

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## SAVING BABIES...

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