

Who's Who In The Kitchen

Maggie Nicholson May Not Cook Much Anymore, But She Still Knows How!

By Audrey C. Ledate
Post Staff Writer

At nearly 80 years of age, Maggie Nicholson is still going strong. Her name was in the news recently because of her run for the school board. The unsuccessful candidate substitute teaches for the Charlotte-Mecklenburg Schools, kindergarten through sixth grades. She has traveled extensively and is in the midst of writing a book.

The one thing Maggie Nicholson admits she doesn't do too much of anymore is cook.

But that doesn't mean she doesn't know how!

She laughs when she recalls an early cooking experience at home in Elizabeth City. Because she was still so little, she had to climb on a chair to reach the pots on the stove. On this particular occasion, as she was putting potatoes and dumplings into the pot, she dropped in the dishrag she was using to hold the hot lid. "I didn't tell Mama, and Daddy got the dishrag in his plate," she remembers. After some fussing on the part of her father, her mother exclaimed, "Don't you let that gal cook no more!"

But cook she did, although she's never forgotten that incident.

"Now I cook one big meal a year, on my birthday. For Thanksgiving and Christmas, I go to my daughter's," she reveals. On her birthday, which is coming up later

this month, she likes to prepare roast duck.

As is often the case with good cooks, Ms. Nicholson credits her mother with being "an extremely good cook." One of her favorite recipes of her mother's was stuffed turkey with dressing of sausage, oysters, and nuts.

She also enjoys a good ham. "Skin it, stick cloves in it, and then glaze with brown sugar, butter, orange juice, lemon juice, and boiled raisins. Use about a tablespoon of flour or cornstarch to thicken."

Ms. Nicholson has been in Charlotte 17 years. She came here one Mother's Day to visit her daughter Vinnia and decided to stay on.

As associate pastor at Gethsemane AME Zion Church, her role, she says, is "to help the pastor; but he's the boss. The 'boss' in this case is Dr. George E. Battle Jr. At one time, she pastored Columbus Chapel in Huntersville, as well as two congregations in the eastern part of the state.

Ms. Nicholson says the number of women pastors has decreased in recent years within the AME Zion Conference. Nevertheless, "the church is mostly run by women," she affirms, meaning that what gets done, women to a large extent do.

"I was called as a child," she remarks, "but I waited until I got older to minister because I always

wanted to marry and have children." She couldn't see dragging a family around to preach, she says.

Ms. Nicholson has been filling in for the school system for the past year. "I like to help children get started," she explains, adding, "When they get older, it's not so easy to change their minds!"

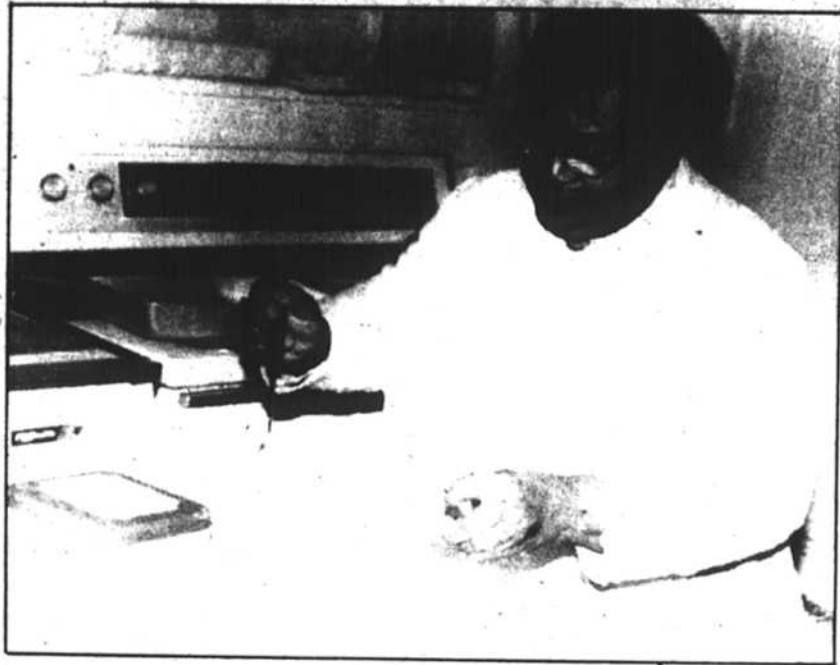
Her numerous bids for the school board? "I continue to run because I don't think it's fair to make the children move from one side of town to the other. A lot of problems with crime came out of cross-bussing, because children don't have anyone looking out for them and don't have a feeling of belonging."

Maybe Maggie Nicholson's fondness for children stems from her own happy childhood memories as one of the youngest in a family of 13. She's been working on a book about her family experiences.

"My life has been full of a lot of things," she reports. Included in the list are her travels to such places as Paradise Island, Mexico, Bermuda, Puerto Rico, St. Thomas, California, and various European countries.

Ms. Nicholson's daughter lives in Matthews. Grandchildren Matthew L. and Lisa Michelle Freeman attend Brevard College and South Mecklenburg High School.

You might want to try a few of these recipes for your holiday cooking.



Maggie Nicholson prepares her banana bread recipe.

ROAST DUCK

3-4 lb. duck
Salt and pepper
Oil or butter
1 Tbsp. lemon juice
1 Tbsp. apple juice
1 Tbsp. orange preserves
Brown sugar (optional)

Salt and pepper duck; place on rack in shallow baking pan. Brush with oil or butter, breast side up. Bake at 375 about 1 1/2 hrs. Prepare glaze with remaining ingredients. Spoon glaze over duck and bake 15 min. longer.

BANANA BREAD

1 c. sugar
1/2 c. vegetable oil or margarine
2 eggs
1 1/2 c. mashed bananas
1/4 c. preserves or brown sugar
2 c. unsifted flour
1 tsp. soda
1/4 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. salt
1/4 c. raisins, boiled
1/3 c. chopped nuts (optional)

Beat sugar, oil, eggs. Add bananas and preserves of your choice. Stir in remaining ingredients. Bake in loaf pan in preheated 325 degree oven. "When I smell it, I know it's done." Toothpick inserted will come out clean.

ROAST TURKEY

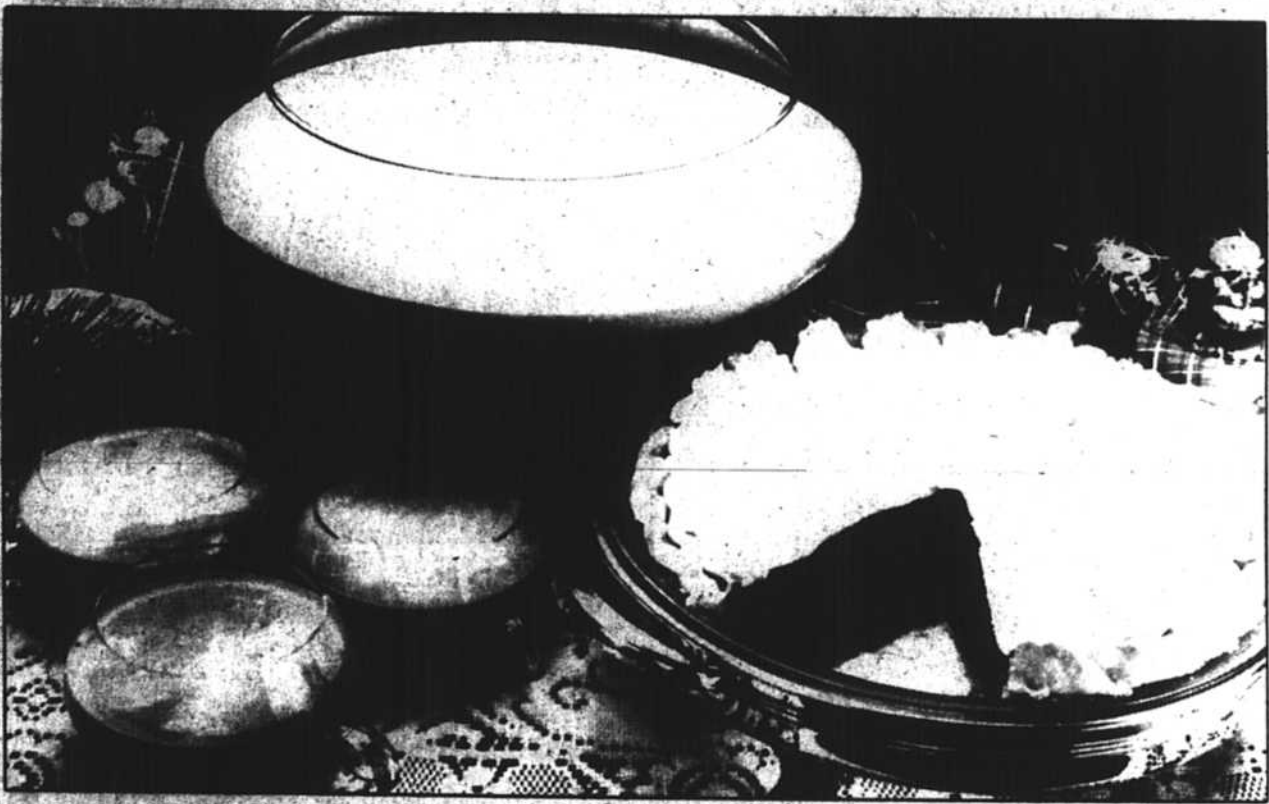
10-12 lb. turkey
1 onion
1 stalk celery
Salt, pepper

The night before, wash turkey, salt and pepper, and place onion and celery in cavity. Wrap in foil and roast at 400 degrees for 1 hour. Turn off oven and leave turkey inside overnight. The remaining heat will continue cooking it. The next morning, remove foil and turn up the heat just long enough to brown the bird.

RICH OLD-FASHIONED DRESSING

1/2 lb. sausage meat, uncooked
1 c. oysters
1 c. nuts
2 c. torn bread
1 c. crumbled cornbread
Giblets (optional)

Mix all ingredients together and stuff turkey. If baking on the side, use turkey drippings to moisten.



Holiday entertaining is easy with this Creamy Coffee Punch and Praline Chocolate Pie.

Punch, Pie Good Ideas For Holiday Entertaining

It's that entertaining time of the year, and no better excuse for a party. Here's an idea for holiday entertaining that starts with Creamy Coffee Punch and ends with tempting Praline Chocolate Pie. Whether you're planning an evening affair or afternoon open house, here's a menu that's guaranteed to make holiday hospitality easy.

- Open House Menu**
Creamy Coffee Punch
Mulled Wine
Date-Nut Cheese Ball
Assorted cookies and sliced fruit
Praline Chocolate Pie
Coffee or Tea

CREAMY COFFEE PUNCH

1/2 c. Sanka brand 97 percent caffeine free freeze-dried coffee
1/3 c. sugar
5 c. water
2 tsp. vanilla
1 c. light cream or half and half
4 eggs, well beaten
1 qt. vanilla ice cream, softened

Dissolve coffee and sugar in water and add vanilla. Stir cream into well-beaten eggs. Add coffee mixture; then beat in softened ice cream. Chill at least 1 hour. Just before serving, beat to blend and pour into punch bowl. Sprinkle with nutmeg, if desired. Makes about 2 1/2 quarts or 20 servings. Note: Use only clean eggs with no cracks in shells.

PRALINE CHOCOLATE PIE

1 unbaked 9-inch pie shell
1/3 c. butter or margarine
1/3 c. firmly packed brown sugar
1/3 c. chopped pecans
1/3 c. Baker's Angel Flake coconut
1 pkg. (6-serving size) Jell-O brand pudding and pie filling, vanilla flavor
1 pkg. (4 oz.) Baker's German's sweet chocolate, broken in pieces
2 1/2 c. milk
1 c. thawed Cool Whip whipped topping

Prick pie shell thoroughly with fork. Bake at 425 degrees for 5 to 8 minutes. Meanwhile, combine butter, brown sugar, pecans, and coconut in saucepan; heat until butter and sugar are melted. Spread in bottom of hot pie shell. Return to oven for 5 minutes, or until bubbly; cool.

Combine pie filling mix, choco-

late and milk in saucepan. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat and beat with a wire whisk or rotary beater to blend, if necessary. Cool 5 minutes, stirring occasionally. Pour into pie shell. Cover surface with plastic wrap. Chill at least 4 hours. Remove plastic wrap; garnish with whipped topping and sprinkle with additional coconut, if desired.

DATE-NUT CHEESE BALL

1 Tbsp. Tang breakfast beverage crystals, orange or grapefruit flavor
1 pkg. (8 oz.) cream cheese, softened
1/4 c. chopped dates
1/4 c. chopped nuts

Blend breakfast beverage crystals into cream cheese. Mix in

dates and nuts. Shape into balls and wrap in waxed paper. Chill until firm, at least 3 hours or overnight.

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Booklet Features

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A new brochure, "Surviving the Super Bowl," contains helpful party planning tips and menu ideas for entertaining on Super Sunday. The brochure features easy-to-prepare recipes from the Kraft Kitchens along with football facts and trivia to help the non-football fan understand the game.

The suggestions are designed to keep cooks out of the kitchen so they can enjoy the game, and many of the recipes may be prepared in advance. By following the brochure's easy game plan, your party will be sure to "score a touchdown" with guests.

To receive a free copy, send your name and address to: "Surviving the Super Bowl," P. O. Box 846, Dept. N, South Holland, IL 60473.

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