



HO! HO! HO! - Santa Claus gives a couple of the Oak View Baptist Church senior citizens a big Christmas hug after delivering presents to the 38 senior citizens from the church. The group was taken to Paul's Seafood Restaurant on December 7 for a yuletide dinner.

# Senior High Chorus Concert Held

by CINDIE FALLS  
KMSHS Correspondent

The Kings Mountain Senior High School Chorus presented a Christmas

concert on Thursday. The concert, which was free to the public, included the Girl Glee Club, Junior Choir and the Senior Choir. Members of the Girls

Glee Club are Elaine Adams, Ruth Barnett, Carol Bratcher, Sharon Bridges, Ramona Burris, Cherrie Bryant, Dorrie Conner, Susan Connova,

Sara DeBruler, Vanessa Evans, Rhonda Farris, Dana Green, Debbie Hullender, Theresa Jamerson, Tamra Jeffries, Debra Lucas, Cynthia

Lovelace, Beth Martin, Barbara McClain, Lonla Mints, Wanda Mitchem, Phyllis Moore, Cynthia Morrow, Ariene Parker, Debbie Patterson, Cynthia

Roberts, Nadine Roberts and Robin Wright. Junior Choir members include Mike Adams, (Please Turn To Page 7B)

## It's Fruitcake Season Once Again

Fruitcake season is here and Kings Mountain area cooks share their specialties with readers this week, just in time for Christmas.

Since not all ovens register or heat accurately and if yours tends to be slow, you may want to increase the temperature slightly and allow some difference in baking time for the white fruit cake recipe.

### WHITE FRUIT CAKE

2 cups sifted plain flour  
1 cup granulated sugar  
¼ cup butter (1½ sticks)  
1 cup eggs (6 large)  
¼ lb. crystallized pineapple, natural color  
¼ lb. crystallized pineapple, red color  
¼ lb. crystallized pineapple, green color (all pineapple cut in ¼ inch cubes)  
½ lb. chopped dates  
¼ lb. red cherries sliced in half

2½ cups chopped nuts, pecans, English walnuts or half and half (don't chop fine)

2 oz. sweet white grape wine

1. Have ingredients at room temperature. Line greased 10x4 inch tube pan with brown paper (like store bags) bottom, sides and tube, and grease again. Preheat oven to 225 degrees.

2. Reserve a few fruits (except dates) for decorating. Place rest of cut fruits and nuts in bowl. Sift flour three times and stir about one third cup over fruit and nuts.

3. Blend sugar and butter in mixing bowl. Cream for 15 minutes by the clock. Pour mixture over fruit and nuts, stirring until well mixed.

4. Place eggs in small mixing bowl and beat at high speed for one minute. Stir eggs into mixture, blending well.

5. Add flour in three parts to batter, stirring after each addition. Pour wine over batter and stir in well.

6. Pour into prepared pan. Smooth top. Decorate with half cherries, small slices of red and green pineapple and nut halves.

7. Bake in pre-heated oven 225 degrees from three hours, thirty minutes to four hours. Check in middle of cake on both sides with straw or cake tester starting at three and a half hours. Where there is no gooey substance on it, cake is done.

8. Cool on rack 15 minutes before removing from pan. Then cool completely before wrapping in foil. Store in cake box or wrap in four double sheets of newspaper and seal with tape. Keep in cool place two weeks or more before cutting. Do not freeze until three weeks after baking.

9. This recipe makes five pounds. If you wish to make two, five pound

cakes or one seven and one three pound cakes, (loaf pan) double the recipe.

### WHITE FRUIT CAKE

1 can sweetened cond. milk  
1 c. chopped nuts  
2 c. fresh coconut  
½ lb. candied cherries  
½ lb. mixed candied fruit

Mix well. Line loaf pan with brown paper. Grease well. Bake at 275 degrees for about 1½ hours. Let cake cool completely before taking out of pan.

### MYSTERY FRUIT CAKE

By Etta Glass  
4 c. candied mixed fruit  
½ c. whole green cherries  
1½ c. seedless raisins  
½ c. red whole cherries  
1 c. dates, cut up  
4½ c. pecan halves

Make up fluffy white frosting mix. Mix with cake and fruit and proceed with directions below.

Bake 1 box of cake mix. Crumble cake and mix fruits with cake crumbs. Pack tightly into foil lined 10 inch tube pan, or two 9x5x3 loaf pans. Cover cake with foil, and chill in refrigerator at least 24 hours. Cake should be kept refrigerated. Makes a 6 lb. fruit cake.

### CANDY CAKE

By Pearl Moss  
2 sticks margarine  
2 c. sugar  
½ tsp. soda  
½ tsp. salt  
4 eggs  
3¼ c. flour  
½ c. raisins  
½ c. buttermilk  
1 c. nuts, chopped  
1 tsp. vanilla  
1 pkg. orange slices  
1 cup Angel flake coconut  
1 cup chopped dates  
Cream sugar, margarine, add eggs one at a time. Add milk and dry ingredients then fruits and nuts. Cook in tube pan 2½ hrs. at 250 degrees F.

### OLD-FASHIONED PINEAPPLE UPSIDE DOWN CAKE

3 cans (8¼ oz.) sliced pineapple in heavy syrup (12 slices)  
¼ cup butter or sugar  
2-3 cup light brown sugar, packed  
1-3 cup pecan halves  
1 cup unsifted all purpose flour  
¾ cup granulated sugar  
1½ teaspoons baking powder  
¼ teaspoon salt  
½ cup shortening  
½ cup milk  
1 egg  
1 cup heavy cream, chilled, or 1 pint vanilla ice cream  
Preheat oven to 350 F. Drain pineapple slices

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