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As Combat

Certified

Commander

U. S. Air Force First Lieutenant William L. Mauney, Jr., whose parents are Dr. and Mrs. William L. Mauney of 704 W. Mountain St., Kings Mountain, has been certified as a missile combat crew commander of Ninot AFB, N. D.

Lieutenant Mauney, a missile launch officer, was for recommended upgrading by the wing commander after meeting stringent training and evaluation requirements. The lieutenant, a 1964 graduate of Carolina

Military Academy, Maxton, N. C., received his B. S. degree in 1973 from Gardner-Webb College, Boiling Springs, N. C., and was commissioned through Officer Training School, Lackland AFB, Tex., later that year

Prepare Recipes (From Page 8B) HOLIDAY PECAN CAKE Ingredients: 680 ml sifted flour 5 ml salt 10 ml baking powder 225 g (2 sticks) butter or margarine 430 ml sugar 4 large eggs

175 ml milk 10 ml vanilla 250 ml finely chopped

pecans 1. Grease and lightly

flour a tube or Bundt pan. 2. Preheat oven to 175 degrees C (850 degrees F.) 3. Sift flour, salt, and baking powder into a small

bowl and set aside. 4. In a large bowl beat butter (or margarine) and sugar until well mixed.

5. Add eggs and beat mixture at high speed for 3 minutes.

6. Add flour mixture and milk alternately, beating after each addition (batter should be smooth).

7. Add vanilla. Stir in nuts.

8. Pour batter into pan and bake at 175 degrees C (350 degrees F) for 1 hour (or until toothpick inserted comes out clean.

9. Place pan on a wire rack and allow to cool for 10 minutes before removing cake from pan.

10. When cake is completely cool, glaze with

Butternut Glaze. BUTTERNUT GLAZE



REAL.

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60 (1/2 stick) butter or margarine (melted) 150 ml confectioners sugar

3-4 drops lemon juice 2.5 ml vanilla butternut flavoring

1. In a small bowl combine confectioners sugar and melted butter. Stir until smooth and all butter has been absorbed.

2. Add lemon juice and vanilla butternut flavoring. Mix well.

3. If necessary, add a few ml of water to thin to glaze consistency

4. Drizzle over cooled cake.

Ms. Leslie pointed out that European cooks, who have been using metric recipes for a long time, usually weigh dry ingredients rather than measure them in a cup. However since most American cooks do not have metric scales in their kitchens, the Holiday Pecan Cake recipe calls for "cup" measurements that Americans are comfortable using.

According to Ms. Leslie, the Metri c Resource Center is dedicated to easing the metric "pains" of the citizens of North Carolina. For general information on metric measurement or for assistance with specific metric problems, contact Ms. Leslie at the N. C. Metric Resource Center, Department of Public Instruction, Raleigh, N. C., 27611, or call area code 919,829-3929 (after January 15, 1977, call 733-3928).