Special CharmFound In Regi

Cookbooks hold much fascination regardless of how many books a person may own. Special charm is found in regional and local books.

Just in time for a delightful holiday gift are several new cookbooks available at The Herald Hallmark Shop.

A "Christmas Cookbook," "Pacific Islands Cookbook" and "Black Africa Cookbook" sell for \$4.50. "The Bride's Survival Kit" and "One Armed Cooking for New Mothers" and others, are \$2 each.

There is also available for \$12.95 at most book stores Lillian Marshall's "Cooking Across the South." The contents

sound almost like a novel and reveal information about the Southern region of the United States. The comments and recollections enhance the recipes which have been part of our heritage. In all there are over 500 recipes reflecting the wonderful variety of Southern regional cooking.

The recipes come from the books listed.

(From Christmas Cookbook) SEAFOOD COCKTAIL

- 1/2 pound cooked shrimp, crab, lobster or a combination

1 scallion, minced 2 teaspoons lemon juice

Horseradish to taste, optional Combine all ingredients. Chill. Serve on shredded lettuce with

avocado garnish or in cocktail

BAKED HAM WITH RAISIN SAUCE

8-10 pound precooked ham Whole cloves

Stud surface of ham with cloves. Bake ham covered at 350

1 cup claret 1 cup water

minutes.

1/2 cup sugar 1/2 cup seedless raisins

1 teaspoon prepared mustard 1/4 teaspoon ground cloves Combine all ingredients' and cook over moderate heat for 20

(From Pacific Islands Cookbook POUND CAKE

- 1 pound butter 1 pound sugar
- 10 egg whites, beaten stiff

1/2 teaspoon mace 2 tablespoons brandy

Cream butter and sugar, ad ding sugar gradually, until light and fluffy. Add egg yolks. Fold in egg whites. Sift flour, salt and mace together and beat in. Add brandy. Beat well. Pour batter into two greased (9x5) loaf pans lined with heavy waxed paper. Bake at 325 degrees for one

hour. For Coconut Pound Cake -Add grated meat of half a fresh coconut to cake batter.

2 ripe avocados

4 teaspoons lime juice

1 teaspoon salt 1/2 teaspoon pepper

2 teaspoons minced chives Peel and slice avocados, then mash. Add to broth and stir well. Add rest of ingredients, blend well and chill. Serve very cold.

000 (From Bride's Survival Kit) BEEF N SOUR CREAM

For Two Melt 1 tablespoon margarine in a medium size skillet over low heat. Add 1/2 med. onion, chop-

FROZEN FOOD

160z. CAN

GASTONIA/BESSEMERCITY

Gaston College Fine Arts Council Presents Coppelia

Dallas-It's Christmas, and again it is the time when the Gaston College Fine Arts Council presents the ballet Coppelia.

The comic ballet, in three acts, with music by Leo Delibes, was first presented at the Theatre Imperial de l'Opera in Paris in 1870. The first performance in the United States was at the Metropolitan Opera House in

Coppelia is becoming a Christmas tradition at Gaston College and the college friends are invited to attend at least one of the performances. The performances will be held in the Myers Center Auditorium on the Gaston College Campus on December 18 and 19. Curtain time each evening is 8:15 p.m.

The dancers are intermediate and advanced students who demonstrate proficiency at a prescribed level of ballet curriculum. Solos and leading roles are chosen by audition.

Jan Wright will return in the role of the young peasant girl, Swanilda. Miss Wright is a former member of the "Concert Dancers," and is majoring in Dance at the University of North Carolina at Greensboro. She has studied at the North Carolina School of the Arts in Winston-Salem. Miss Wright is the present "Miss Gastonia.

A guest artist from the North Carolina School of the Arts will portray Franz, the somewhat conceited young peasant boy, who cannot decide whether he loves Swanilda or the mysterious Coppelia whom he has only seen from afar.

Stuart Dunsmore, instructor of drama and modern dance at Gaston College, will perform the role of Dr. Coppelius. Mr. Dunsmore has worked with the Jordon Ballet Company, Indianapolis Civic Ballet, Radio City Corps and Ballet Concepts of New York City.

Coppelia will be staged by Mrs. Pat Wall, dance instructor and operator of her own dance studio. Mrs. Wall has performed with the Civic Ballet Companies in Nashville, Tennessee and in Greenville, South Carolina. Her students have performed with the Greenville Company and the Charlotte Regional Ballet. Mrs. Wall has a Masters Degree from the Dance Educators of America Teachers Training School. She received her BCA Degree in dance with certification for Dance Specialist for the public school in 1980 from the University of North Carolina at Charlotte.

Area Senior Citizens have been invited to the dress rehearsal on Wednesday, December 17 (7:00 p.m.), and a special morning performance has been scheduled for school children on Thursday morning, December

COCONUT BAG

ELATIN

With highly-trained dancers, beautiful costumes and sets, and the delightful music - combined with the wonder and excitement of the Christmas Season - the evening of Coppelia will provide a most enjoyable and

memorable evening. There will be no reserved seats and no advanced ticket sales, however, the box office will be open 11/2 hours prior to each performance. Seating will be provided on a first-come first-served basis. General admission fee for all seats is \$2.00.

