

Griswold Family Holds 14th Annual Reunion In Goldsboro

Members of the family began arriving on Thursday, July 2, for the 14th annual Griswold family reunion.

Members and friends came from Alabama, Georgia, Florida, New Jersey, New York, South Carolina and Virginia.

Registration began at 2 p.m. in the Kopper Kettle in Goldsboro. Ms. Gloria G. Jeffers and Ms. Cleopatra G. Collins were in charge. Lorenza Griswold from Jacksonville, Fla. presided. The theme of the reunion was "Love and Unity."

The opening hymn was "Lift Ev'ry Voice and Sing." Rev. Frederick Brunswick read Deuteronomy 6:1-9, followed by prayer. The genealogy was read by Ms. Cleopatra G. Collins. The litany was read by Ms. Lucille Griswold. Greetings from the descendants of Charles Griswold were given by Robert Farrow. Greetings from the descendants of Cherry and Isaac Griswold were given by Ms. Fannie G. Kirksey. Greetings from Martha Griswold Codett were given by Milton Smith and greetings from William Griswold were given by Ms. Althea Brunswick. Moments of remembrance for deceased members were given by Ms. Verna G. Core and Austin Griswold, followed by prayer by

Ms. Verna G. Core and the singing of "Faith of Our Fathers." Special readings were performed by Ms. Kimberly Page, Ms. Fannie G. Kirksey and Ms. Gloria G. Jeffers.

Special recognitions, presentations and awards were given by Lorenza and Cathy Griswold. A plaque was presented to Robert and Gloria Jeffers for their hard work and hospitality for 14 years for the family reunion. Recognition was given to graduates of the elementary, high school, college level, achievements, oldest member, youngest member, and members who were attending the reunion for the first time. Each was given a silver dollar.

Get-well cards were signed for Regina Beard, Cora Melton, Benjamin Smith and Virginia Melton.

Rev. Brunswick blessed the food and everyone enjoyed the meal. The members re-elected Lorenza Griswold as chairman and Linda Carol Williams as secretary. La Donna Silvers was re-elected as program chairman.

Cathy Griswold prepared a quiz game on famous people. The person won answered correctly received a prize.

Rev. Brunswick gave the closing prayer. The group adjourned at 5:30 p.m.

PRIZE WINNING PIES

Winning a state fair pie baking contest...earning a trip to New Orleans, as one of the country's top 50 pie bakers...competing in the Crisco Great American Pie Celebration, vying for a wealth of prizes including a kitchen-full of KitchenAid appliances...all this was by no means old hat to Louise Kopasz of Pueblo, Colorado. But if she kept her cool somewhat better than other contestants, it might be because it was her second trip to these finals. The retired teacher earned top honors for the second straight year with this delicious "High Country Peach Pie."

HIGH COUNTRY PEACH PIE

Crust
 2 1/4 c. unbleached high-altitude all-purpose flour
 1/4 tsp. salt
 1/4 c. Butter Flavor Crisco
 6 to 7 tbsp. water
 Milk

Filling
 5 to 6 c. peeled, sliced fresh Colorado peaches (7 to 8 peaches)
 1/2 tsp. nutmeg
 1/2 tsp. cinnamon
 1 tbsp. cornstarch (optional)*
 1 to 2 tbsp. butter or margarine
 1/2 c. sugar
 1/2 pkg. tapioca pudding mix (about 3 tbsp. plus 2 1/2 tsp.) (not instant)

Heat oven to 375° F. For crust, combine flour and salt in bowl. Cut in Butter Flavor Crisco using pastry blender (or fork) until all flour is just blended in to form pea-size chunks. Sprinkle with water, one tbsp. at a time. Toss lightly with fork until dough forms ball. Divide dough in half. Press between hands to form two 5 to 6-inch "pancakes". Flour pastry cloth and pin lightly. Roll dough for bottom crust into circle one inch larger than upside-down 9-inch pie plate. Loosen dough carefully. Transfer to pie plate. Trim edge even with pie plate.

For filling, combine peaches, sugar, pudding mix, nutmeg and cinnamon in large microwave-safe bowl. Cover lightly with waxed paper. Microwave at 100% (HIGH) 3 min. Stir in cornstarch, if desired. Microwave at 100% (HIGH) 3 min. Spoon into unbaked pie shell. Dot with butter. Moisten pastry edge with water. Roll top crust same as bottom. Lift onto filled pie. Trim 1/2-inch beyond edge of pie plate. Fold top edge under bottom crust. Flute. Brush with milk. Cut slits or designs in top crust or prick with fork for escape of steam. Bake at 375° F for 35 min. Cool until barely warm or to room temperature before serving. Makes one 9-inch pie. *Cornstarch may be added if peaches appear juicy (1/2 c. or more juice). Mix with juice before stirring into hot filling.

BACK TO BASICS COOKING



(DM)—What may look like a soft taco is really an easy version of Moo Shu Pork that we call "Oriental Pork Bundles." The filling takes only minutes to stir-fry and the savory "Plum Spread," which replaces the traditional hoisin sauce, is just as quickly made. As with all stir-frys, the sauce makes the difference. Here, to keep preparation a breeze, Kikkoman Stir-Fry Sauce, a blend of naturally brewed soy sauce, sherry, garlic, oyster extract and special spices, plays a dual role. First as the authentically flavored stir-fry sauce and second as the base for the delicious Plum Spread. Serve the filling with shredded lettuce and warm flour tortillas; then assemble and enjoy "bundles" of great dining!

ORIENTAL PORK BUNDLES

Plum Spread*
 1/2 cup Kikkoman Stir-Fry Sauce
 1 clove garlic, pressed
 1/4 pound boneless pork, diced
 Vegetable oil
 2 eggs, beaten
 2 stalks celery, diced
 1 medium carrot, diced
 1 small onion, diced
 2 ounces fresh mushrooms, coarsely chopped
 6 (8-inch) flour tortillas, warmed
 3 cups finely shredded lettuce

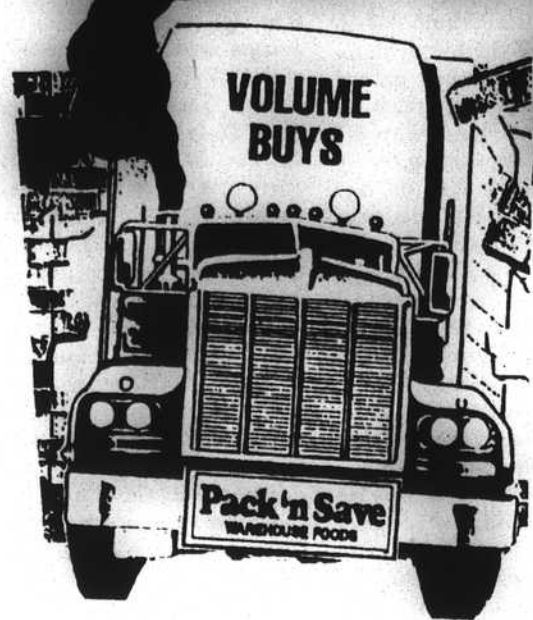
Prepare Plum Spread; set aside. Combine stir-fry sauce and garlic; coat pork with 1 Tbsp. of mixture and let stand 10 minutes. Meanwhile, heat 1/2 teaspoon oil in hot wok or large skillet over medium-high heat. Pour in eggs and scramble; remove. Heat 1 Tbsp. oil in same pan. Add pork and stir-fry 3 minutes; remove. Heat 1 Tbsp. oil. Add next 4 ingredients; stir-fry 4 minutes. Return eggs, pork and stir-fry mixture; cook, stirring, until meat and vegetables are coated with sauce. Spread 1 Tbsp. Plum Spread on each tortilla; top with desired amount of lettuce and pork mixture and wrap to enclose. Makes 4 to 6 servings.

* Plum Spread: Combine 1/4 cup plum jam, 2 Tbsp. Kikkoman Stir-Fry Sauce and 1/2 teaspoon distilled white vinegar in small saucepan. Cook, stirring, over medium-high heat until mixture boils and is smooth.

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