Page 2 - THE FOOTHILLS VIEW - Friday, December 16, 1983



MRS. JOHNNY HALFORD

Aunt Biddie's Kitchen



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A lady next to me at the church supper the other night was looking over the spread of stuff on the table. "I like anything," she said, "as long as it's made out of flour and sugar and grease."

My sentiments, exactly. That is why, I guess, so many of our recipes we've saved are for something baked, and most of it something sweet. The recipe drawer even smells of the ghosts of Christmases past, when dabs escaped from beater or spoon and stuck to the recipe, even though the cook almost never did.

Our finest cakes we always make at Christmas. We make coconut cakes, with hand-grated coconut on top and lemon jelly filling. And that is an all-day job. We make chocolate cakes; my mother had learned from her elders the habit of always taking a special gift to the mother of a newborn baby: a plate with half a chocolate cake, and half a coconut cake, put together. I don't know where that notion started, but it sure was nice.

One cook in the family made a Lane cake every Christmas, and that was something most too fine for words. I have never duplicated hers, but here is one way:

LANE CAKE

3 cups cake flour, sifted with 3 teaspoons baking powder and 1 teaspoon salt

Couple Wed At Trinity

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Mr. and Mrs. Johnny Michael Halford are at home in Shelby after a wedding trip to the North Carolina mountains. The couple was married Nov. 23 in a ceremony at Trinity Baptist Church.

The bride is the former Janis Ruth Collum, daughter of Rev. and Mrs. Arthur Collum of Mooresboro.

Jan's father officiated at the ceremony, aided by Rev. Dean Proctor, of Allen Memorial Church of Grover. Music was provided by Sherri Cox, pianist; Diane Edwards, organist, and soloists Richard Jolley and Bettie Upton. The groom's sister-inlaw, Denise Halford, of Hendersonville, was matron of honor, and bridesmaids were Deborah Humphries of Columbia, S.C., a cousin of the bride, and Donna English, of Mooresboro. Erin Cox of Lattimore was flower girl and Johnny Davis of Hendersonville, the groom's nephew, was ring bearer.

The groom, son of Mrs. Rachel Justice of Columbus and John Halford of Hendersonville, chose his brother, Tony Halford, of Hendersonville, as his best man. Ushers were Jeff and Joe Collum, of Mooresboro, brothers of the bride, and Craig and Ricky Halford, of Hendersonville, brothers of the groom.

Jan is a graduate of Berea High School in Greenville, S.C. and Gardner-Webb College. She is a teacher at Shelby Christian School. Johnny graduated from Pacolet High School, in Pacolet, S.C., attended Blue Ridge Technical College and served four years in the U.S. Air Force. He is regional manager for Carl's T.V. and Appliances, of Hickory.

Prospect Community News

By Mrs. Broadus McGinnis Mrs. Allan West of Cherokee County spent Sunday with Mrs. nnie Jolley.

Mrs. Lovelle Crawford of Trinity is spending a few days with Mrs. Flora Crawford.

Those that enjoyed dinner Friday with Mrs. Effie Mosteller were Mrs. Adelaide Humphries of Grassy Pond, Mrs. Mary E. Wyatt of Pacolet, Mrs. Gracie Wallingham and Mrs. B. McGinnis.

Roger Jolley and family of Myrtle Beach spent Thanksgiving Holidays with his parents, Mr. and Mrs. R.O. Jolley.

Mr. and Mrs. Ronald Price and children enjoyed lunch Sunday with Mr. and Mrs. James Rice.

Visitors this week of Mr. and Mrs. W.H. Wood were Wayne Davis of Gaffney, Catherine Ruppe of Lavonia, Mr. and Mrs. Z.O. Cobb, Mrs. Thomas Price, Mrs. Selma Davis, Mrs. Helen Aldrich and Mrs. Betty Mc-Craw.

Mrs. Madge Parris of Gaffney and Mrs. Stella Scruggs had dinner Friday with Mr. and Mrs. D.B. Scruggs.

Mr. and Mrs. Sam Brooks of Pendergrass, Ga. spent from Friday until Tuesday with Mr. and Mrs. Ira Elmore. Mr. and Mrs. James Jolley of Belwood. Mrs. Jerry Ruppe near Bostic spent Monday with them. Mr. and Mrs. Max Monroe of Race Path visited them Monday night.

Madison McCraw and sisters visitors this week were Mr. and Mrs. Ode Humphries of Mayo, Mr. and Mrs. Henry Harris and son, Van of Cherokee County, Mrs. Mae Farmer, J.Y. McCraw and Grudger Walker.

Mrs. W.L. Littlejohn and Mrs. Esther Adkinson of Cherokee County visited Thursday Mrs. Callie Ruppe.

Wincie, Alpha and Dorothy McCraw attended funeral ser-

> Trinity News

Cemetery.

By DORIS SCRUGGS

Members of the Brotherhood sponsored a church-wide covered dish Christmas dinner on Saturday night at the Community Building. Forrest Carroll, president of the Brotherhood introduced Allen Jolley of Kings Mountain, guest entertainer for the evening. He played the guitar and sang after which he led the group in Christmas carols.

Ladies of the Noami Sunday School Class along with their families had their annual Christmas dinner at the Community Building following the morning worship service on Sunday. Around thirty attended to enjoy the food and fellowship. They chose this time to present their teachers Mrs. Polly English and Mrs. Robert Lovelace their Christmas gifts.

Mrs. Harold Bishop attended a meeting in Hickory on Wednesday.

The Youth under the direction of Joey Dobbins presented a play called "Whatever Happened To Christmas." They did a great job and it was a very meaningful play with a reminder that we should not leave Christ out of Christmas.

vices Sunday at 3 p.m. of Mrs.

Cora Beason 91, at the McKin-

ney Landreth Funeral Home in

Cliffside conducted by Rev.

John Creech and Rev. John

Godfrey, Burial was in High

Shoals Baptist Church

Mr. and Mrs. Forrest Carroll took Robin to Winston Salem on Monday for his checkup.

Mrs. Marshall Byars, Mrs. Boyd Luckadoo, and Mrs. Selma Harris visited Mr. and Mrs. Monroe Crawford of Grover on Monday.

The Trinity Homemakers went to Quincy's in Forest City for their Christmas party. Nine members attended. Following the meal they all went shopping at the Tri City Mall.

Mrs. James McKinney recently received a certificate for being a member of the Trinity Homemakers Club.

Miss Carla Bridges participated as a Little Charger Cheerleader in the Boiling Springs Christmas parade on Sunday afternoon.



⅔ cup shortening, or half butter
1¾ cups sugar
4 egg whites
1⅓ cups sweet milk
2 teaspoons vanilla

Heat the oven to 375 degrees. Grease three layer cake pans and put waxed paper in the bottoms. Cream the shortening, add the sugar and cream it together. Beat in the vanilla. Beat in the egg whites, one at a time – an electric mixer really spares the muscle. Add flour mixture ...nd milk, alternately, ending with flour. Beat the batter well, and pour it evenly into the pans. Bake the layers – begin testing for doneness at about 20 minutes, and let them cool while you start the filling:

Chop fine or coarsely grind together l cup pecans ½ cup candied cherries l cup golden raisins

Put a cup of sugar and a cup of water together in a pot on the stove. Bring it to a boil, add a pinch of salt and stir in the fruit, stirring till it's thick. Stir in a spoon of butter and about a fourth of a cup rum, and pour on the first and second layers of the cake. Top with third layer and when it's all thoroughly cool, ice it with thick boiled white icing. Best if it stands a day before cutting.

