

Home Again For The Panther



Photo by Hugh Norton
concern among the bears and the deer in natural habitats adjacent to the Panther Habitat on Grandfather.

A historical restoration of sorts took place this week on Grandfather Mountain when an environmental habitat was established for the Panther, also called Cougar and Mountain Lion.

Early settlers feared the Panther more than any of the native animals, and the huge cat became extinct in North Carolina over 40 years ago. Seeing it once again in its natural surroundings has pleased and excited wildlife enthusiasts. There is also excitement and considerable

To remove ice cream from a mold: 1. Dip mold briefly into cool water, loosen at rim with small spatula, invert onto chilled serving plate; return to freezer to harden. 2. Loosen at rim, invert into chilled plate, cover mold with cloth wrung out of hot water, repeating until mold is loosened; return to freezer to harden.

Most people love picnics—fresh air somehow adds a special seasoning. And eating in the great outdoors has become a year-round pleasure, whether you're bundled up at the ski slope or on the beach.

Next time you spread a moveable feast, finish it in grand style with delectable chocolate snacks that are also fun and simple to fix. The cupcakes, brownie-type squares and bonbons below all start with cocoa, which is ready to mix and measure right from the can—no messy pre-melting. Since cocoa is a very concentrated form of chocolate, flavor will be extra rich, actually extra "chocolatey." And of course these goodies are good travelers, packed in airtight plastic containers.

DOUBLE CHOCOLATE COCOA CUPCAKES

- 3/4 cup shortening
- 1-1/4 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1-3/4 cups unsifted all-purpose flour
- 1/2 cup Hershey's cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup Hershey's Mini-Chips

Cream shortening and sugar until fluffy in a bowl. Stir in eggs and vanilla. Combine flour, cocoa, baking soda and salt; add alternately with milk to creamed mixture. Line muffin cups (2-1/2 inches in diameter) with paper bake cups; fill 2/3 full with batter. Sprinkle top of cupcakes with mini-chips. Bake at 375°F. for about 20 to 25 minutes until cupcake springs back when touched lightly in center. Cool. 24 cupcakes.

COCOA-FROSTED FRUIT-NUT SQUARES

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 2-1/4 cups unsifted all-purpose flour
- 1/4 cup Hershey's Cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cloves
- 1/2 teaspoon grated orange rind
- 1 cup apple juice
- 1 cup chopped pitted prunes
- 1 cup chopped walnuts

Cream shortening, sugar and eggs until light and fluffy in large mixer bowl. Combine flour, cocoa, baking soda, salt and spices;

add alternately with orange rind in apple juice to creamed mixture. Beat one minute on medium speed. Fold in prunes and walnuts. Spread batter in a greased and floured 13 x 9 x 2-inch baking pan. Bake at 350°F. for 35 to 40 minutes until the cake springs back when touched lightly in center. Cool in pan. Frost with Fudgy Chocolate Frosting.

Fudgy Chocolate Frosting:

- 3 tablespoons butter or margarine
- 3 tablespoons Hershey's Cocoa
- 2 cups confectioners' sugar
- 2 tablespoons milk
- 1/2 teaspoon vanilla

Melt butter in saucepan over low heat. Add cocoa; heat until mixture begins to boil, stirring constantly until smooth. Pour into small mixer bowl. Cool completely. Alternately add confectioners' sugar and milk, beating to spreading consistency. Blend in vanilla. Additional milk may be needed.

PEANUT BUTTER-DIPPED COCOA BONBONS

- 2 packages (3 ounces each) cream cheese
- 1 tablespoon milk
- 4 cups unsifted confectioners' sugar
- 1/3 cup Hershey's Cocoa
- 1 teaspoon vanilla
- 1 cup finely chopped nuts (optional)
- 2 cups (12-ounce package) Reese's Peanut Butter-Flavored Chips
- 2 tablespoons vegetable shortening

Beat cream cheese and milk in small mixer bowl until fluffy; blend in confectioners' sugar, cocoa and vanilla. Stir in nuts. Chill until firm enough to handle. Shape into 1/2-inch balls; place on waxed paper-lined tray or baking sheet. Chill, uncovered, 3 to 4 hours. Centers should feel dry to touch before coating.

In top of double boiler stir peanut butter chips and shortening until melted. Dip chilled centers into peanut butter mixture; remove with fork. To remove excess peanut butter mixture, slide fork across rim of pan several times. Slide from fork upside down onto waxed paper, swirling "thread" of peanut butter from fork across top for a decorative touch. Chill. Store in a cool place. About 3-1/2 dozen bonbons. (Pack in cooler, if taken on a picnic.)

Summer Hours — Effective May 1

9:30 — 5:00 Mon. — Sat.

The Shop of Carole Thomas

210 Parcel 859-9470