

Who's Who In The Kitchen

# Spicy Foods, Barbecue Are Favorites Of Partners Director Bill Hoey

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Bill Hoey, director of Partners, a program designed to pair a caring adult with youth headed off in the wrong direction, admits to an early interest in cooking.

"I was always interested in helping my mother in the kitchen," he says. "My brother and I would do it more so than my sister."

"I like to spice foods, to use a lot of hot sauce. When you do a meat, you have to work with it before you cook it—either marinate it or soak it in vinegar to tenderize it. I've never appreciated anyone taking a steak out of the package and putting it right on the grill."

Hoey believes you have to cook meat slowly and baste it with seasoning for the best taste.

"I'm a typical male who thinks no one can make a better barbecue

than I can," he remarks. "I don't have a particular sauce I always use. I work with it until I think it's right. I use a regular good hickory barbecue sauce as a base, then change the whole taste of it."

His wife, Barbara, admits, "He's very good."

The Hoey house has two grills in the backyard, and Bill enjoys using them when time and weather permit.

Most of his time, though, goes into Partners. "Other than playing golf, that's where all my interest goes," he smiles. "It's more than just a job."

Formerly the Mecklenburg Court Volunteers, Hoey's program changed over to Partners in February, 1983. Partners was begun in Denver, Colorado, in 1968, and now has seven branches, two of them in North Carolina (the other city is

Raleigh). While both programs operate on the same basic concept, the name recognition of Partners has helped raise money through corporate contributions.

"What we really attempt to do," the director explains, "is assist kids with changing negative attitudes to positive ones so they may become viable, productive citizens of our society."

A tall order, it sounds like, but one that can be accomplished through "caring adult volunteers." Partners volunteers must make a commitment to spend an average of three hours a week for 12 months as an advocate for the child.

A one-to-one program, Partners is similar to Big Brothers-Big Sisters, except that Partners' volunteers serve more as advocates, rather than just as friends, although friendships usually develop.

Hoey explains, "We advocate for the kids, whatever the need may be. For example, if there's a problem in school, the volunteer goes to the school to try to resolve it."

Youth are referred to the program by Juvenile Court, Youth Services Bureau, Department of Social Services, and Charlotte-Mecklenburg Schools. These children are either already involved in the criminal justice system, or they are displaying behaviors that will lead them to the courts, Hoey says.

The majority suffer from low self-esteem and have negative attitudes toward society's rules, he adds.

As an indication of the program's success, Hoey points out that during the past year, none of the youth actively involved in Partners has become re-involved with the criminal justice system.



Bill is almost as "at home" in the kitchen as he is on the golf course!

There are currently 40 active match relationships here. The biggest need, as is often the case, is for more black male volunteers. According to Hoey, Partners averages about 30 black boys on the waiting list. Volunteers are recruited through various means, but the most successful method is through corporate participation. When a company backs Partners, company employees often volunteer their time.

And, for a child to be accepted into the Partners program, he or she must be willing to make a commitment to try to change, says Hoey. Youth not willing to make that commitment are not accepted.

Bill and Barbara Hoey have five children of their own, the youngest of whom is a freshman at Winston-Salem State University.

Bill belongs to Little Rock AME Zion Church. He is president of the Metrolina Association for Volunteer

Administrators, is vice president of the Charlotte Certified Development Corporation, and was on the board of directors of RSVP.

In his spare time, he enjoys golf and bowling.

Following are a few of Bill Hoey's favorite recipes. His kids like his barbecue. "They know it's going to always be good," he says.

Oh, by the way, if you want to know more about Partners, call Bill at 332-3407.

**BARBECUED CHICKEN**

- 1/4 c. salad oil
- 2 1/2-3 lb. broiler-fryer, cut up
- 1/2 c. chopped onion
- 1/4 c. chopped celery
- 1/2 c. ketchup
- 1/3 c. water
- 2 Tbsp. lemon juice
- 1 Tbsp. brown sugar
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. vinegar
- 1 Tbsp. prepared mustard

Heat oil in skillet and brown chicken pieces. Remove and place chicken in baking dish. Cook onion and celery in hot oil until tender. Add remaining ingredients and simmer 15 minutes. Skim any fat. Pour over chicken. Bake uncovered 1 1/2 hours at 325 (or till done) basting 3-4 times. Serves 3-4.

**SWISS STEAK**

- 1/4 c. flour
- 1 tsp. salt
- 1/4 tsp. pepper
- 2 lb. beef round steak, 1" thick
- 3 Tbsp. shortening
- 1/2 c. onion
- 1 (1 lb.) can tomatoes
- 2 Tbsp. chopped green pepper

Combine flour and seasoning and pound into steak. Brown on both sides in hot shortening in large skillet. Top with onion and tomatoes, cut up. Cover and cook over low heat about 1 1/2 hours or till tender. Skim excess fat. Thicken juices if desired. Makes 6 servings.

**PEPPER STEAK**

- 1 1/2 lb. round steak
- 1/4 c. Worcestershire sauce
- 1/4 c. cooking oil
- Med. onion, sliced
- Med. green pepper, sliced
- 1 (1 lb.) can tomatoes
- 1 (4 oz.) jar sliced mushrooms
- Salt, pepper, garlic salt to taste

Marinate steak in Worcestershire overnight. When ready to prepare, brown steak in oil. Add remaining ingredients and simmer until tender. Serve with rice.



**Autumn Apple Treat**

A dessert that may well be the apple of your eye is this quick, crunchy apple crisp. It's also peachy made with sliced peaches. The recipe is featured in Betty Crocker's Baking Classics cookbook, consisting of the best Gold Medal flour recipes of 100 years. It's published by Random House and sells for \$7.95 in book and department stores.

**APPLE CRISP**

- 4 c. sliced pared baking apples (about 4 med.)
- 2/3 to 3/4 c. packed brown sugar
- 1/2 c. Gold Medal all-purpose flour
- 1/2 c. regular oats
- 3/4 tsp. ground cinnamon
- 3/4 tsp. ground nutmeg
- 1/3 c. margarine or butter, softened

Heat oven to 375. Grease baking pan, 8x8x2 inches. Arrange apples in pan. Mix remaining ingredients with fork; sprinkle over apples. Bake until apples are tender and topping is golden brown, about 30 minutes. Serve with cream, ice cream or hard sauce if desired. Makes 6 servings. Note: Self-rising flour can be used in this recipe.

**Cherry Crisp**

Substitute 1 can (21 oz.) cherry pie filling for the apples and use lesser amount of sugar.

**Peach Crisp**

Substitute 1 can (20 oz.) sliced peaches, drained, for the apples and use lesser amount of sugar.

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