



BEACON FILE PHOTO

PARADES BRING out the crowds, as witness this 1990 Festival By The Sea opener on Holden Beach causeway.

## Holden Beach Festival Celebrates The Sea

If you have not had your fill of festivals...and who could?...by Oct. 25, head for Holden Beach that weekend and savor the annual Festival by the Sea.

Children will want to start celebrating Friday evening at the Halloween Carnival, held at the Tri Beach Fire Station, complete with costume contests and spooky surprises.

Saturday, the 26th, features the

popular parade, beginning at 10:30 a.m. This year it carries a special theme, Salute to the Troops. Johnny Craig, president of the Greater Holden Beach Merchants Association, sponsoring the festival, said, "Instead of holding some kind of recognition of Desert Storm troops on July 4, we decided to incorporate this into our festival."

Troops will march in the parade, and the ROTC and high school

bands will provide additional martial atmosphere.

"Last year people swarmed like ants along the causeway at the parade," Craig said.

Earlier Saturday morning the increasingly popular competitive runs will start at the fire department substation at the corner of Ocean Blvd. West and Starfish Dr. The one-mile run will begin at 8, the 5K and 10K runs at 8:30 a.m.

Entrants will be accepted in all age categories and trophies will be awarded to the most fleet of foot in each category, as well as to male and female winners. Door prizes will also be given.

A Saturday night street dance will be held again this year, to the music of an area band, not yet selected at press time. Dancing will be in the municipal parking area under the Holden Beach bridge.

Arts and crafts, originally making up the entirety of the festival, will be displayed as usual under the bridge throughout Saturday and Sunday.

The festival will be concluded Sunday with a Gospel Sing, beginning at 1 p.m., also under the bridge.

This festival has steadily grown in size and enthusiasm over the past 14 years. Craig estimated some 30,000 attended last year's events.

## The Way To A Fortune Is Through The Stomach

BY MARJORIE MEGIVERN

What do you think is the greatest need of the average church at any given moment? Most small and moderate-sized churches would quickly say, "Money!" Budget problems dog most congregations, thus the various fund-raising devices to help pay the light bill or buy new choir robes.

One of the most tried and true methods of raising money among church boards, circles and women's organizations is the church cookbook. Rarely do you find a small

town or rural religious institution that has not at some time proudly published a collection of the prized recipes contributed by its members.

Methodist churches are shining examples. With a reputation for good cooks and lavish family suppers, they can readily supply the formulae for hundreds of tasty dishes that have won kudos from the congregation. These culinary secrets, gathered and published, sell like hotcakes, no pun intended.

Little River United Methodist Church may have some kind of record for a successful cookbook. In

1987, the Friendship Sunday School Class of the church published *Here's What's Cooking*, with 1,000 copies in its first printing. Since then two additional printings have brought their total to nearly 2,000.

Pat Watson was chairperson of the cookbook committee. "We needed money," she said, "so we decided to produce a cookbook. A committee of eight women looked at a lot of books and finally we decided we liked the Mt. Leon Baptist Church book best. We wrote to that publisher and got information and went to work on it."

Church members gave the cooperation that was crucial to success: they shared their best recipes. The committee then proof-read them, checked for duplications and put them in categories according to the publisher's requirements.

On the lookout for every extra penny they could garner from the project, these Little River women also sold ads in the cookbook. "That made a lot of difference," Watson said. "It enabled us to make about double what the books cost."

The class paid \$3.12 for each book that included ads (the cost would have been \$3 without ads) and each book was sold for \$5 originally. Watson said on the second and third printing they raised the price to \$6. The class has raised, then, close to \$4,000 with its cookbook project.

"It was about eight weeks from the time we sent in all our recipes until we had the books," Watson estimated. "The cover took the longest." The elegant beige cover

features a sketch of the church, with just the title and church name framing it. "If we have another printing next year, we'll have to do another cover," Watson noted, "because we've built a big addition onto the church and it looks different."

Something her committee liked about this particular model was the informational pages at the end of the collection. There is a three-year calendar, an extensive guide to herbs, and instructions on freezing foods, party planning, stain removal, perfect pie-making and dieting. A brief history of the church graces the inside title page.

The categories that provide the book's structure include: appetizers, soups, salads and sauces, main dishes, vegetables, breads, baked and other desserts, candy and jellies, beverages and microwave dishes.

Aside from the book, this church has another claim to fame. Established 1876, it boasts the first woman to be ordained in South Carolina, the Rev. Bessie Bellamy Parker. She served as pastor there from 1969 to 1974.

The church, whose pastor is the Rev. Franklin D. Hartsell, has a present membership of 307, almost double that of ten years ago.

When *Here's What's Cooking* made its initial appearance, it was an instant success. The section of pertinent information and advice helped. So did the colorful illustrations that introduced each chapter. The real appeal, though, was in those appealing blueprints for good eating found on every page. Among those 400 recipes, two selections

follow, examples of the outstanding cuisine enjoyed by members of Little River United Methodist Church. They're quick and easy hot weather dishes, too.

### Hawaiian Pie

1 (No. 2) can crushed pineapple  
1½ C sugar  
1 can tart pitted cherries, drained  
1 C chopped nuts  
1 small pkg. orange jello  
¼ C flour  
4 bananas  
3 cooked pie shells  
Mix flour, sugar and pineapple. Bring to a boil. Cook until thick. Add red food coloring and remaining ingredients. Pour into cooked pie shells and top with whipped topping. Makes three pies. Keep in refrigerator.

—Frances McGinn

### Tangy Mustard Cauliflower

1 medium head cauliflower  
¼ C water  
½ C mayonnaise  
1 tsp. finely chopped onion  
1 tsp. prepared mustard  
½ tsp. salt  
½ C shredded Cheddar cheese  
Place cauliflower and water in a 1½ quart glass casserole. Cover with glass lid. Microwave for nine minutes on high. Drain. Combine mayonnaise, onion, mustard and salt in a small mixing bowl. Spoon mustard sauce on top of cauliflower. Sprinkle with cheese. Microwave for 1½ minutes to 2 minutes on roast to heat topping and melt cheese. Let stand two minutes before serving.

—Louise Pruitt

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