More Of 'Froggy's Favorites'

Kings Mountain readers will enjoy serving their families and friends these recipes which have been taken from "Froggy's Favorites," a cookbook of Gaston Day Mothers.

SWEET AND SOUR CABBAGE Mrs. Marshall Rauch 2 lb. ground chuck Salt and pepper Cracker meal, approximately 1/2 cup Ketchup, approximately

27 Mix the above and form meatballs the size of walnuts. Then into pot put the following: % box brown sugar

1 large can shredded sauerkraut 1 large onion. diced

1 can tomato sauce Cook over medium heat 30 min. Add meatballs.

Blak

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IQUID

Cook for 1 to 11/2 hour. -000-CHILI N BEANS

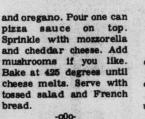
By Mrs. Charles Adams 1 clove garlic

2 yellow onions 1 T cooking oil 2 lb. ground chuck 1 t. salt 1/2 t black pepper 1/8 t cayenne pepper 1 T chili powder 1 t. paprika cans tomatoes 2 cans red kidney beans 1 can tomato paste

1 cup water **1T Worcestershire sauce** Dash of Tabasco Pinch of sugar Saute onions and garlic in oil. Remove. Brown ground chuck. Meat should be size of grape seeds. Add seasonings, onions, garlic and other ingredients.

Simmer for one hour. -000 MEATZA PIZZA By Mrs. D. W. Smith, Jr. 1 lb. ground lean meat (or more) 1/4 cup evaporated milk

1/2 cup bread crumbs Mix and spread on pizza pan ¼ to ¼ inch thick. Sprinkle with garlic salt



CHINESE PORK CHOPS By Mrs. Richard Forde 1 box Uncle Ben's Wild Rice

can cream of 1 mushroom soup 1 can Chinese vegetables (drain) 8 T soy sauce 1 cup water

Pork Chops Mix all ingredients together. Arrange pork chops on top of rice mixture. Pepper the pork chops. Do not cover. Cook for 1½ hrs. at 325 degrees. This is great to mix ahead and serve for company. -000-

HOT CHICKEN BUNS By Mrs. Jim Adking 1/4 lb. cubed cheddar

cheese, med. or mellow 3 hard boiled eggs, chopped 1 cup boned chicken (I use two 5 oz. cans)

2 T grated onion 3 T chopped stuffed CUPCAKES olives

2 T pickle relish 1/2 cup mayonnaise 6 hamburger buns Combine and fill buns. Wrap individually in foil. Refrigerate. Warm at 300 degrees for 15 min. Serves 6. This is a good do ahead recipe. One chunk tuna may be substituted for chicken. Kids love them!

-000 JIFFY BARBQ CHICKEN By Mrs. Richard Forde 6 chicken breasts 1 cup catsup or tomato paste

1 regular size Coke or other brand soft drink

Combine catsup and Coke, pour over chicken pieces in skillet. Cover and cook slowly for 1 hour. This is a tremendous favorite of children.

-000 TRAVELING By Mrs. Duane Alsohmoks

4 squares semi-sweet baking chocolate 2 sticks margarine 1% cups broken pecans 1% cups sugar 4 large eggs, beaten

1 cup unsifted plain flour 1 t vanilla Melt chocolate and butter in pan. Add nuts and stir until well coated. Combine sugar, flour, eggs, and vanilla. Do not beat. Add chocolate nut mixture and again mix carefully, not beating. Fill paper baking cups 2-8 full and bake 325 degrees 10

-000

minutes.

3 cups sugar 3 sticks real butter 1/2 cup Crisco 5 eggs

CHOCOLATE

POUND CAKE

By Mrs. T. Alex Gray

3 cups flour 4 T cocoa 1/4 t salt

1/2 t baking powder 1 cup sweet milk

1 T vanilla

Cream sugar and shortening. Add eggs one at a time. Beat at No. Two speed for two minutes. Sift flour, cocoa, salt and baking powder together. Add flour mixture and milk alternatedly to first mixture. Beat two minutes more and add vanilla, Bake one hour 15 min. at 325 degrees. -000



OFF TO COLLEGE - Mr. and Mrs. Mike Balty, formerly of Waco Rd., Kings Mountain, are now residing at Central, S. C. where Mr. Baity has enrolled in Central Wesleyan College to study for the ministry.

Mike Baity Given Going Away Party

Jeremiah 1: 7-8. These verses of scripture helped Mike Baity decide to enter the ministry. Two weeks ago Mr. and Mrs. Mike Baity moved to Central. S. C. from their Waco Rd., Kings Mountain home for Mike to enroll in Central Wesleyan College

Hawkins home on Lake

Putnam Rd. on December

About 55-60 guests at-

tended, including parents

of the Baity couple. The

sandwiches, Watergate cake, Japanese fruitcake and cookies. A special gift was to study for the ministry. presented Mr. and Mrs. Baity by the hosts. The To see the Baitys off, Mr. Baitys are members of and Mrs. Tommy Hawkins First Wesleyan Church in and Mr. and Mrs. Bart Kings Mountain. George hosted a going away party for them at the

Mrs. Baity is the former Terry Echols of Kings Mountain. They have one daughter, Ginger, 2. Their new address is Central Wesleyan College, P. O. Box 424, Central, S. C. 29630.

house was decorated for the Christmas holiday season and guests were

served Russian Tea, pink

punch and coffee and date

and sausage balls, finger

Area Deaths And Funerals

MRS. H. MCNAIR

Funeral services for Mrs. Hattie Brandon McNair, of Rt. 1, who died Sunday morning in Cleveland Memorial Hospital at Shelby, were conducted Wednesday at 4

burial was in the family cemetery at Pattonville,

Surviving are two daughters, Mrs. Kelly Bunch of Kings Mountain and Mrs. Guy Wheatley of Roval Oak, Mich.; two sons, Arnold K. Fraley of





m. from First United Congregational Church of which she was a member, interment following in Lincoln Academy

Cemetery. Rev. Russell R. Shipman officiated at the rites.

Surviviving are two sons, Dr. W. Wesley Mc-Nair of Nashville, Tenn., and Marshall McNair of Charlotte; two daughters, Mrs. Leatrice Farrish of Red Springs and Jo Ann McNair of the home; two brothers, Eugene Brandon and George Brandon of Gastonia; and two grandchildren.

MRS. NAOMI FRALEY

Funeral services for Mrs. Naomi Fraley of Big Stone Gap, Va. were held January 2 at Holding Funeral Home Chapel by the Rev. David Knight and

Big Stone Gap, Va. and James Fraley of Nacogdoches, Texas; 10 grandchildren and 14 great-grandchildren.

MRS. MARION POOLE

Mrs. Marion Berry Poole, sister of Mrs. S. T. Cooke of Kings Mountain, died Saturday morning at her home in The Bronx. New York.

Formerly of Kings Mountain, Mrs. Poole is survived by her husband, Eugene Poole; a daughter, Miss Stacey Poole of the home; two other sisters, Mrs. Ruth Seaster of New York City and Mrs. Melba Thomas of Oxford: and three brothers, David Berry of New York City, Hubert Taylor of Jamaica. N. Y. and Jessie Lee Taylor of Brooklyn.

Porcelain Doll Making Class Set

The Continuing Education Department of Cleveland Tech has announced the following extension classes

Porcelain doll making begins Thurs., Jan. 13, from 6:30 to 9:30 p. m. at The Ceramic Place in Shelby. Additional information is available by calling 482-0462. Ms. Linda Reed will instruct the class.

Drapery making begins Thurs., Jan. 13, from 6:30 to 9:30 p. m. at Tech's Uptown Annex, room 18. Ms. Catherine Denton will instruct.

China painting begins Mon., Jan. 17 from 7 to 10 p. m. at the home of the instructor, Doris Jones, in Boiling Springs.

Persons interested in any of these classes, 18 years of age or older, may register at the first class meeting paying the \$5 registration fee.