

Granny's Goodies

Here's a recipe that will surely please all the "Chocolate Connoisseurs." Grandma Pearson's Chocolate Cake is a family favorite at holiday and birthday festivities or just about anytime. Her grandchildren and nieces and nephews have been raving about this cake for a long time and have proclaimed it to be the chocolate lover's dream come true.

GRANDMA PEARSON'S CHOCOLATE CAKE

CAKE

2 c. plain flour
2 c. sugar
Mix and set aside.
¼ c. cooking oil
1 c. water
1 stick butter
3 tbs. cocoa
Put oil, water, butter and cocoa in saucepan and bring to a boil. Then pour into flour/sugar mixture and beat well. Then add:
½ c. buttermilk
2 eggs
1 tsp baking soda
dash of salt
Mix well again and bake in a well greased and floured 13" by 9" pan for about one hour in 350° oven.

Icing:

1 stick butter
3 tbs. cocoa
4 tbs. milk
1 tbs. vanilla
¾ box powdered sugar
Beat well and pour over cake while hot.

HOLIDAY FEASTING



TURKEY

Thanksgiving just wouldn't be the same without that delicious turkey as the main attraction of the seasonal feast.

Whether you like it stuffed or unstuffed there are certain techniques to follow when preparing a turkey to bring out the best flavor.

The fastest method to thaw a turkey is to let it stand in cold water for 30 minutes per pound changing the water occasionally. It can also be thawed by placing it in the refrigerator for three to four days. Regardless of which method is used, the turkey should be refrigerated or cooked as soon as it is thawed.

After thawing, remove the giblets from the bird's cavity and set aside for use in the gravy or stuffing. Rinse bird with cold water and pat dry.

If the turkey is not to be stuffed, do it just before roasting. Fill the neck cavity lightly with stuffing and fasten neck skin to the back and proceed to lightly fill the large cavity.

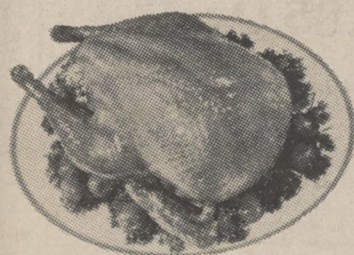
Fold the bird's wingtips across the back, tuck drumsticks under band of skin at tail or tie them to the tail. Place turkey, breast side up, on rack in shallow roasting pan and brush skin with butter or fat. If a meat thermometer is used, insert in the thickest part of the thigh, making sure the bulb does not touch the bone.

Bake turkey in preheated 325° oven, basting occasionally. DO NOT add water in civer turkey during roasting as this causes a steaming or stewing effect resulting in a much different flavor. If it starts to brown too much then cover loosely with a tent of aluminum foil.

Turkey is done when the meat thermometer reaches 180°-185°. If a meat thermometer is not used, doneness may be tested by pressing the thigh between thumb and forefinger; the turkey is done if the meat is soft.

TURKEY ROASTING GUIDE

Pounds	Hours
6 to 8	3 to 3½
8 to 12	3½ to 4½
12 to 16	4½ to 5½
16 to 20	5½ to 6½
20 to 24	6½ to 7



Cases Against Crosby Scheduled For Trial

Former Kings Mountain attorney Steve Crosby faces charges of embezzlement and forgery and uttering in the one-week session of Superior Court scheduled to begin Mon., Nov. 14 at the Cleveland County courthouse.

Crosby was indicted by the

Grand Jury on June 6. It charged that he embezzled a check for \$16,181.11 dated February 2 from Herbert C. Combs Jr. and made payable to Crosby and a client, Earl Ben Horton, but owned by Horton. The indictment claims that Crosby forged Horton's name on the check and passed it.

Crosby entered a plea of no contest in district court last week on a worthless check charge. A warrant claimed the check was written for \$8,000.

Crosby's attorney, Jake Wade, requested that sentencing be delayed until after the Superior

Court case is settled. Judge George Hamrick agreed.

The warrant claimed that on May 27 Crosby wrote a worthless check for \$8,000 drawn on a First Unin National Bank account and made payable to Jack Borders of Borders Mobile Homes of Route 9, Shelby.



The white dwarf star A.C.70 8247 is about 36 million times as dense as water. One cubic inch of matter from this star would weigh 650 tons.



FOOD LION

THESE PRICES GOOD
SUN., NOV. 6, 1983 THRU
SAT., NOV. 12, 1983.

WE ACCEPT GOVERNMENT FOOD STAMPS



GROUND BEEF

5-lbs. PKG. OR MORE

89¢

lb.

WE RESERVE THE RIGHT TO LIMIT QUANTITIES

USDA CHOICE BEEF CHUCK

BONELESS ROAST

lb. \$ **1.38**

LIQUID BLEACH

CLOROX

64 oz. JUG

4c OFF LABEL

69¢

119 SHEET ROLL

SO-DRI TOWELS



39¢

FRESH GREEN

BROCCOLI

BUNCH

49¢

Golden-Ripe




BANANAS

5-lbs. \$1.00

DONALD DUCK

ORANGE JUICE



½ GAL.

89

BRIGHT EYES

CAT FOOD



6.5-oz. CANS

51¢

ASST. FLAVORS

2 LITER

PEPSI



95¢

These Convenient Locations To Serve You
 • Shelby Road - Kings Mountain
 • Intersection of Hwy. 180 & Hwy. 74 By-Pass - Shelby