

## Valentine's Day Treats Will Be Treats For Family

Since Valentine's Day is Tuesday and you may want to serve something different at your house, the cooking column this week features Men's Specialties from "Good Neighbor Cookbook", a new cookbook published by the Cleveland County Chapter of the American Red Cross.

Evidently there are a number of men chefs in the county as evidenced by the large turnout of men who gave their favorite recipes for use in the cookbook.

### BROCCOLI CHEESE CASSEROLE STEVE L. COON

- 2 cups cottage cheese
- 3 eggs
- 1/2 stick margarine
- 1/4 lb. sharp cheddar cheese
- 1 10 oz. pack chopped frozen broccoli
- 3 tablespoons flour
- 1 tsp. salt

Break up eggs and mix with cottage cheese. Cube butter and sharp cheddar cheese and add thawed broccoli. Blend these three ingredients in cottage cheese mixture and stir in flour and salt. Bake in shallow 8x8x2 baking dish for 1 hour at 325 degrees F. Makes 8 to 10 servings.

### ROAST LAMB WITH ROSEMARY DR. STEVE SKORMAN

- 2 cloves garlic
- 1 leg of lamb
- 1/2 cup flour
- 1/4 tsp. rosemary
- 1 tsp. monosodium glutamate
- 1 tsp. salt
- 1/2 tsp. pepper
- 2 Tbsp. olive oil
- 1/2 cup chicken broth
- 1/2 cup dry white wine

Split garlic cloves. Make four slits in roast; insert piece of garlic in each. Make a paste of flour, seasonings and oil. Spread over roast. Place in roasting pan. Roast for 1 hour at 300 degrees. Mix broth and wine; heat. Pour over roast. Baste frequently until meat is cooked allowing 30 minutes to the pound.

### REUBEN CASSEROLE BILL PALMER

- 1 (16 oz.) can shredded sauerkraut, drained
- 1 (4 oz.) pkg. sliced corned beef, or use deli corned beef
- 1 1/2 cups shredded Swiss cheese
- 4 Tbsp. Thousand Island dressing

2 firm tomatoes, sliced thin  
1 cup (Keebler) Toasted Rye crackers, crushed  
2 Tbsp. butter or margarine  
1/2 to 1 tsp. caraway seeds  
In a 1 1/2 qt. casserole, layer the first three ingredients. Spread the dressing over the cheese and top with tomato slice.

Mix crushed crackers, butter, and caraway seeds. Spread over top of casserole. Bake at 400 degrees for 30 minutes.

### NOTHING CAKE THOMAS WILLIS

- 2 cups plain flour
- 2 cups sugar

- 2 eggs
- 1 tsp. vanilla
- 1/2 tsp. salt
- 1 large can crushed pineapple drained

Mix above ingredients by hand and pour into long pan (12x9x2). Bake at 350 degrees for 25 minutes or until done. Ice

with the following: ICING - In sauce pan add - 1 stick margarine, 1 cup sugar and a small can evaporated milk. Boil for 5 minutes, stirring to keep from burning. Remove from heat and add 1 cup chopped nuts, 1 cup coconut. Mix well and pour over cool cake.



THESE PRICES GOOD  
SUN., FEB. 5 1984  
THRU SAT., FEB. 11,  
1984.

FRESH DAILY  
**GROUND BEEF** lb. **78c**  
5-lb. PACK OR MORE

WE RESERVE THE RIGHT TO LIMIT QUANTITIES

USDA CHOICE  
Beef Loin  
**SIRLOIN STEAK**  
lb. \$ **2.58**

RED RIPE  
**Salad TOMATOES**  
28-oz. PKG. **79c**

FRESH DAILY  
**GROUND CHUCK**  
lb. \$ **1.38**  
USDA CHOICE BEEF LOIN T-BONE STEAK lb. \$ **2.78**

**CRISP ICEBERG Lettuce Head** **39c**

**2 LITER COKE**  
DIET COKE/CAFFEINE FREE  
COKE/CAFFEINE FREE DIET COKE  
\$ **1.09**

7.5-oz. PKG.  
Regular/Ridgies  
FOOD LION  
**Potato Chips**  
2-PK. **59c**

**TROPICANA ORANGE JUICE**  
1/2 GAL. **99c**

WE ACCEPT GOVERNMENT FOOD STAMPS

These Convenient Locations To Serve You

- Shelby Road - Kings Mountain
- Intersection of Hwy. 180 & Hwy. 74 By-Pass - Shelby

### Exchange Vows From Page 1-B

Pfeifer, Frank Beam, Tim Robinson, all of Cherryville, and Tim Penon of Blacksburg, S.C. Junior usher was Shane Acuff of Kings Mountain, nephew of the bride.

The bride's mother was gownned in a purple formal and wore a corsage of white roses. The bridegroom's mother chose a burgundy formal and a corsage of white roses.

After the ceremony the bride's mother entertained at a beautifully appointed reception in the church fellowship hall where the pink and white theme of the wedding was featured in decorative details. The bride's table, overlaid with lace over pink, held the three-tiered pink and white wedding cake as central decoration. The cake was topped with wedding bells and was cut and served with pink punch and party refreshments. Pink and white flowers and candles also decorated the tables.

After a wedding trip to Gatlinburg, Tennessee, the couple will be at home on Route 3, Kings Mountain, in the Mary's Grove Community.

The bride is the daughter of Mrs. Helen T. Patterson of Kings Mountain and the late John O. Patterson and granddaughter of Mr. and Mrs. Wray Thornburg of Kings Mountain. She is a 1981 graduate of Kings Mountain High School and a 1983 honor graduate of Cleveland Technical College where she was a member of Gamma Beta Phi Honor Society. She is employed as a medical secretary at Kings Mountain Hospital.

The bridegroom is the son of Mrs. Rachel W. Vancil of Route 3, Kings Mountain and the late Fred Green and grandson of Mrs. Louise Green of Gastonia and Mrs. Fannie Wilson of Belmont. He is a 1979 graduate of Cherryville High School and a 1980 graduate of Nashville Auto Diesel College. He is employed as a diesel mechanic at Sterling Equipment Company, Inc. of Kings Mountain.