

# First Presbyterian Publishes Centennial Cookbook

'100 Years In The Kitchen' is all the title suggests, and more.

First Presbyterian Church is rightly proud of the good cooks in its congregation and in celebration of its Centennial, women of the church published a cookbook and distributed it to members Sunday during the day-long celebration.

The book of favorite recipes is dedicated to Edith Seism, who headed the kitchen committee at the church for many years. There is also a special section of recipes of the late Alice Anne Adams and a memorial section is included.

The attractively-bound book contains 257 pages chock full of recipes suitable for a small family or for crowds. The book was published by Herald Publishing Company and the artwork and design is by Reg Alexander of Regal Graphics of Kings Mountain. The loose-leaf book and six by nine pages are ideal for the homemaker to use and printed in large size type for easy reading.

Some of the recipes are included today in this cooking column for your enjoyment.

Jane King's Heavenly Cake:

1 box Deluxe II yellow cake mix

Mix and bake in long pan  
1 large can crushed pineapple  
1 cup sugar  
1 large box vanilla instant pudding

Mix sugar and pineapple together and bring to a boil. Pour over cake while hot. Mix pudding and put on top of the pineapple. Put cake in refrigerator and cool. Spread large container of Cool Whip over cooled cake. Spread coconut on top along with crushed pecans.

Pistachio Delight is what Ann Davis calls her delightful concoction of 1 stick butter, 1 cup flour, 1 cup chopped nuts, two cups milk, 1 large pack cream cheese, 1 cup powdered sugar, 1 container cool whip and two packages Pistachio Jello pudding. She says to mix butter, flour and nuts. Spread onto 9x13 pan. Bake at 350 degrees for 20 minutes. This is the crust. Mix cream cheese, powdered sugar, and one cup of cool whip. Spread carefully over crust. Mix jello and milk. Spread over the above. Add remaining cool whip on top. For added touch sprinkle nuts on cool whip.

Marion Thomasson's Pineapple Upside Down Cake combines one cup sugar, three eggs, five tablespoons pineapple juice, 1 cup flour, 1 teaspoon baking powder, pinch salt. Melt one stick butter in pan. Place pineapple in pan, then cover with brown sugar. Slow oven.

Juanita Goforth's Graham Cracker Cookies combines 1 cup chopped nuts, 2 stick butter or margarine, 1/2 cup sugar and graham crackers. Break graham

## Service Set

Second Baptist Church will begin revival services Sunday night at 7 p.m. and Dr. Tom Patterson of Rock Hill, S.C., formerly of Macedonia Baptist Church of Kings Mountain, will be visiting evangelist.

Services will be held each evening through the week at 7:30 p.m.

There will be special services for each evening of the revival and singers will present music 15 minutes before the services begin and also during the service.

The special singers are: Sunday, Priority; Monday, Catawba Heights Baptist Youth Choir of Mount Holly; Tuesday, Delores White; Wednesday, Second Baptist Trio; and Thursday, Rev. Dick Whitener.

At the Wednesday service, a salad supper will be served beginning at 6 p.m. Worshipers are invited to bring a salad dish and enjoy the fellowship together.

## Revival

Rev. Bruce Hancock of Oak Grove Baptist Church will be evangelist for revival services Sunday, April 15, at 11 a.m. at Christian Freedom Baptist Church on Range Road.

Services will continue nightly at 7 p.m. through April 19th. A nursery for children will be provided.

Rev. Sam Snyder is pastor of the church and invites the community to join in the series of services.

crackers at the line. Arrange on cookie sheet. Cover with nuts. In saucepan, bring to boil the sugar and butter. Let boil 3 minutes. Stir constantly. Spoon over crackers. Bake in 350 degree oven for 5-7 minutes until bubbly. Cool until bubbles quit. Remove from pan immediately.

Dot Houston's Beef Stroganoff Casserole will serve six people. The ingredients are 1 lb. round cubed steak, 1 large onion cut in rings, salt and pepper to taste, 1 can mushroom soup, 1 cup sour cream, 1 8 oz. pkg. macaroni, cooked and one-fourth cup sliced black

olives. Brown steak and onions in small amount of fat. Add salt, pepper and soup. Simmer for 10 minutes. Remove from heat. Add sour cream, macaroni and olives. Place in greased 2 qt. casserole. Bake in 350 degree oven for 45 minutes. Serves 6.

Hilda Goforth's Spicy Barbecued Pork recipe calls for one pound round steak, cubed, one large onion cut in rings, salt and pepper to taste, 1 can mushroom soup, 1 cup sour cream, one eight ounce package macaroni, cooked and one fourth cup sliced black olives.

Brown steak and onions in small amount of fat. Add salt, pepper, and soup. Simmer for 10 minutes. Remove from heat. Add sour cream, macaroni and olives. Place in greased two quart casserole. Bake in 350 degree oven for 45 minutes. Serves six.



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