# More '100 Year' Favorites

The Herald's cooking column contains today a number of recipes from a new cookbook, "100 Years In The Kitchen" which members of First Presbyterian Church published on the occasion of the church's 100th anniversary.

#### Some more favorites: CHERRY SURPRISE BALLS JUANITA GOFORTH

1 c. butter

- ½ c. sifted confectioners sugar
- 2 c. sifted cake flour
- 1 t. vanilla
- ½ c. chopped pecans 1 lb. candied red cherries.

Cream butter and confectioners sugar. Add flour and vanilla. Stir in pecans, wrap dough in waxed paper and chill for several hours. Roll enough dough around cherry to make 3/4 inch ball. Put on ungreased cookie sheet. Chill for 15 minutes. Bake in 350 degrees oven for 20 minutes. While still warm, roll in sifted confectioners sugar. Yield: about 6 dozen cookies.

## MARIE'S LEMON PIE CHARLENE PADGETT

- 1 c. sugar
- 11/4 c. water
- 1 tbs. butter 1/4 c. cornstarch
- 3 tbsp. cold water
- 6 t. lemon juice 1 t. grated rind lemon rind
- 3 egg yolks 2 tbs. milk
- 1 eight inch baked pie shell

Combined 1 c. sugar, 11/4 cup water and butter. Heat until sugar dissolves. Add cornstarch mixed with the 3 Tbs. cold water. Cook slowly until clear. Add lemon juice, and grated lemon rind. Cook 2 minutes slowly, add in egg yolks beaten with the milk. Bring to boiling. Remove from heat and cool. Pour into baked pie shell. Spread with meringue made with three egg whites, 6 tbs. sugar, 1 t. lemon juice. Bake in moderate oven 350 degrees for 12-15 minutes. (She also puts one stiffly beaten egg white in the cooled pie filling by folding it in lightly.)

#### 000 PEANUT BUTTER PIE JANE KING

In Bowl mix by hand 1 c. brown sugar 1/3 c. cornstarch 1 t. margarine

Bring to boiling point, scald. 21/2 cups milk. Stir hot milk into sugar-egg mixture. Return to heat and cook until thickened., about 2 minutes. Add 1 c. peanut butter and 1 t. vanilla. Top with Cool Whip and crushed peanuts as you serve. Makes two nine inch pies.

### SPINACH CASSEROLE CONNIE RAMSEY

2 pkgs. frozen spinach 1/2 pkg. Pepperidge dressing 1 eight oz. cream cheese 1 stick oleo

Cook and drain spinach. Soften cream cheese and 1/2 stick oleo. Mix with the spinach and put in casserole. Melt the other 1/2 stick of oleo and mix with 1/2 pkg. of dressing. Sprinkl on top of spinach and bake 30 minutes at 350 degrees. Serves 4-6.

# POTATO CASSEROLE MARIAN THOMASSON

1 two lb. pkg. hash brown potatoes, thaw partially, uncooked

8 oz. sour cream 8 oz. grated cheddar cheese, ½

2 cans cream of potato soup, undiluted

Salt and pepper Spray 9x13 pan with Pam. Put mixture in casserole. Sprinkle with 1/4 cup parmesan cheese.

#### 000 SHRIMP CREOLE MARILYN NEISLER

2 lbs. fresh or frozen shrimp, cleaned

Bake 1/2 hour at 300 degrees.

# **KM Girls** In Program

Two Kings Mountain area girls recently participated in the President's Leadership Program at Converse College. They are both juniors at Kings Mountain Senior High School.

They are: Lindsey Lee Putnam, daughter of Mr. and Mrs. Peter Putnam of Lee Street; and Liza Blanton, daughter of Mr. and Mrs. Charles Blanton of Route 6.

Participants were nominated by their high school principals. The 210 juniors who took part were from nine different states.

2 tbs. worcestershire sauce

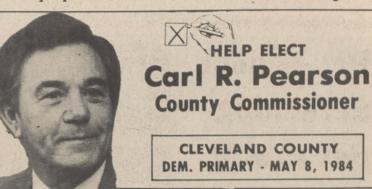
- 2 t. salt 1 medium onion, chopped
- ½ medium green pepper, chopped
- 1/2 cup chopped celery 4 tbs. margarine or butter
- 2 tbs. flour
- 1 t. sugar

1/4 t. pepper 2 dashes of Tabasco sauce

- 21/2 cups canned or fresh tomatoes

1 eight oz. can tomato sauce 2 cups hot cooked rice, buttered Springkle shrimp with lemon juice, worcestershire sauce, and 1 t. salt. Saute onion, green pep-

pers and celery in margarine until tender. Add flour, remaining salt, sugar, pepper, tabasco sauce, tomatoes and tomato sauce. Cook covered for 15-20 minutes. Add shrimp, cover and simmer for 3-5 minutes or until shrimp are firm. Serve over rice. Serves 6.



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