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## **Try Rueys Pound Cake**

"Treasured Pound Cakes Recipes", a new cookbook featured tried-and-tested favorites of Ruey (Mrs. Y.F.) Throneburg of Kings Mountain recently underwent another printing at Herald Publishing Company.

An order for the popular cookbook came from as far distant as Spain.

Some of Mrs. Throneburg's favorites are featured in the cooking column today:

**NEVER FAIL POUND CAKE** <sup>1/2</sup> lb. butter

11/2 cups sugar

2 cups all purpose flour Scant ½ teaspoon baking powder

pinch of soda

5 eggs

 $1\frac{1}{2}$  teaspoons vanilla.

Combine butter; add sugar gradually and cream light and fluffy. Most of the beating is done here. Sift together dry ingredients and add alternately with eggs, one at a time, mixing well after each addition. Begin and end with flour. Add vanilla and blend. Turn into well greased and floured 10 inch tube pan. Bake in 325 degree oven 50 to 60 minutes. Let stand in pan after removing from oven for a few minutes turning out on rack or plate to cool.

## 000 HERSHEY BAR POUND CAKE

1 cup butter or margarine 2 cups sugar 4 eggs 1 (51/2) oz. can Hershey syrup 21/2 cups cake flour 1/4 teaspoon salt 1/2 teaspoon soda 1 cup buttermilk 1 teaspoon vanilla 7 plain hershey bars, melted 1 cup chopped pecans Cream butter and sugar until light and fluffy. Add eggs and syrup. Combine flour, salt, and soda; add alternately with the buttermilk. Stir in vanilla, Hershey bars, and pecans. Spoon batter into a well greased and

floured tube pan. Bake at 325 degrees for 60 to 75 minutes or until cake tests done. 000 COLD OVEN POUND CAKE

2 sticks butter 1/2 cup Crisco 3 cups sugar 6 eggs 3 cups cake flour 1 cup milk



1/2 teaspoon vanilla 1/2 teaspoon lemon flavoring

Have all ingredients at room temperature. Cream butter, Crisco, and sugar until fluffy. Add eggs one at a time, beating well after each. Add flour and milk alternately, stir in vanilla and lemon extract. Pour in greased and floured tube pan. Put in cold oven. Bake 350 degrees for 1 hour and 15 minutes. Remove from pan and cover immediately. Do not open and serve until the next day. 000

HUMMINGBIRD CAKE

- 3 cups self-rising flour 2 cups sugar
- 1 teaspoon cinnamon
- 3 eggs, beaten
- 1<sup>1</sup>/<sub>2</sub> cups Crisco oil
- 2 cups chopped bananas
- 2 cups nuts
- 1 small can crushed pineapple 1<sup>1</sup>/<sub>2</sub> teaspoon vanilla

Mix above ingredients until moist with fork. Pour into a greased and floured tube pan and bake for 1 hour and 20 minutes at 325 degrees F. FROSTING

(8 oz.) package cream cheese
stick margarine, softened
box confectioners sugar
teaspoon vanilla

Cream cheese and margarine. Add sugar and vanilla. Beat until fluffy and frost slightly warm cake.

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## HOT DOG SALE

There will be a hot dog sale Sat., Sept. 29 from 11 a.m. until 5 p.m. at Chestnut Ridge Volunteer Fire Department. Carry out orders will be available. Call 739-5853 after 5 p.m. or 739-5927 for more information.

## SMOKING CLINIC

There will be a clinic to stop smoking October 1, 2, 3, 4, 8, 9 and 11 from 7-9 p.m. each night at the Gaston County Cancer Society, 623-B East Second Avenue, Gastonia. The clinic is sponsored by the Gaston County Cancer Society, The Heart Society of Gaston County and the Catawba Valley Lung Association.

Prices In This Ad Effective Through Sunday, Sept. 23, 1984 In Kings Mountain Harris-Teeter Stores Only We Reserve The Right To Limit Quantities We Gladly Redeem Federal Food Stamps