

'First Chair Gourmet' Features Recipes For The New Year

The last stop on the way home after bringing in the New Year should be as warm as a cup of coffee. The same old friends traditionally gather for the most relaxing part of their evening-an outstanding breakfast followed by the annual reading of old resolutions and the writing of new ones.

You might like this New Year's Eve menu from recipes from "First Chair Gourmet", a cookbook published by The Charlotte Symphony Women's Association, Charlotte. The cookbook is available at area bookstores and by writing the Symphony Association at Spirit Square, 110 E. 7th St., Charlotte, N.C. 28202.

RUMTOPF
Must Do Ahead

8 servings
1 16-oz. can pear halves, drained and syrup reserved
1 16-oz. can peach halves, drained and syrup reserved
¼ cup sugar
Pinch of cinnamon
1 10 oz. pkg. frozen raspberries or strawberries, thawed and drained
1 teaspoon lemon juice
½ cup dark rum

Heat syrup, sugar and cinnamon over medium heat until it boils. Remove from heat. Add fruit, lemon juice and rum. Chill until time to serve. Will keep several days. This is also good served over ice cream.

ROSEMARY'S TEASED EGGS

Can Do Ahead

3 tablespoons butter
3 tablespoons flour
salt to taste
1½ cups milk
3 teaspoons prepared horseradish
1½ cups sour cream
1 pound cooked, cleaned shrimp
8-10 eggs, hard boiled
2 tablespoons grated onion
Parmesan cheese, grated

Melt butter and stir in flour, salt and milk. Cook until thickened. Stir in horseradish and sour cream. Chop shrimp finely, reserving a few shrimp for garnish. Cut eggs in oblongs and scoop out yolks. Mash yolks and add salt, onion, half of the sauce, and chopped shrimp. Fill whites of eggs with the yolk mixture. Place in a 13x9x2 casserole. Pour sauce over eggs. Sprinkle with Parmesan cheese and garnish with whole shrimp. Bake at 325 degrees for 15 minutes or until bubbly. This recipe can be made a day ahead, covered with saran wrap and refrigerated. Take out of the refrigerator 1 hour before baking.

TOMATO STRATA

½ cup chopped onion
3 tablespoons butter, melted
2¼ cups soft bread crumbs
2 tablespoons chopped parsley
3½ teaspoons Worcestershire sauce, divided
1½ teaspoon salt
2 tablespoons olive oil
1½ pounds tomatoes, peeled, and sliced ¼ inch thick
Saute' onion in butter. Stir in bread crumbs, parsley and 1½ teaspoon Worcestershire sauce. Combine salt, olive oil and remaining Worcestershire. Layer tomatoes in 2 qt. casserole dish. Sprinkle with oil mixture, then bread crumbs. Repeat the layers, ending with bread crumbs. Bake at 375° F. covered for 30 minutes. Uncover and bake 15 minutes longer.

CHEESE GRITS CASSEROLE

1½ teaspoons salt
3 cups water
1 cup milk
1 cup grits

¼ pound butter
¼ pound cheddar or velveeta cheese
4 eggs, beaten lightly
Preheat oven to 350 degrees. Bring salt, water and milk to a boil. Add grits and stir until thickened. Add butter and cheese and stir until melted. Add eggs. Pour into a buttered casserole, 9 inches in diameter

and 4 inches deep). Bake for 45 minutes.

COFFEE CAKE FILLING

4 cups fresh fruit
1 cup water
2 tablespoons lemon juice
1½ cups sugar
½ cup cornstarch
Combine fruit and water. Simmer 5 minutes. Add lemon

juice. Mix sugar and cornstarch. Stir in. Cook until thick...Cool.

CAKE

3 cups plain flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
¼ teaspoon mace
1 cup butter
2 eggs, slightly beaten

1 cup milk
1 teaspoon vanilla
Stir together dry cake ingredients. Cut in butter. Add eggs, milk and vanilla. Stir well, will be stiff. Put half the batter in greased 9x13 inch cake pan. Top with filling. Spread rest of batter over filling, dripping on by spoonful and smoothing out as well as possible.

TOPPING

¼ cup butter
½ cup sugar
½ cup plain flour
½ cup chopped nuts
Cut butter into sugar and flour and add nuts. Spread on cake. Bake at 350 degrees for 45-50 minutes or until cake tests done. Cool before cutting. Serves 18.



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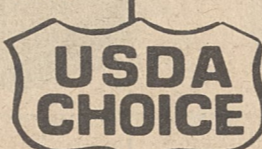
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Registration Starts Jan. 9

Registration for spring semester evening classes at Gardner-Webb College will be held Wednesday, Jan. 9, at 6 p.m.

Registration will take place in the Dover Chapel at Gardner-Webb in Boiling Springs, N.C. Classes will begin Jan. 10, 1985.

Applications for Gardner-Webb's evening or Greater Opportunities for Adult Learners (GOAL) program are still being accepted. Non-degree seeking students are encouraged to participate in G-W's evening classes.

For more information write Gardner-Webb College, Office of Special Studies, Boiling Springs, N.C. 28017 or call toll free (in N.C. only) 1-800-222-2312.