

# Cooking Corner Tips To Help You

Recipes in today's cooking column comes from "100 Years In The Kitchen", a cookbook by members of First Presbyterian Church.

## ENGLISH PEA CASSEROLE

By Daisy Queen

- 1 large can of peas
- 1 small jar sliced mushrooms
- 3 boiled eggs
- 1 t. worcestershire sauce
- 1 small onion
- 1/2 pkg. sliced almonds
- 1 can cream of chicken or cream of mushroom soup
- 1/2 stick margarine
- 1/2 cup crushed potato chips

Put potato chips and margarine on top and bake 350 degrees about 20 minutes or until bubbly.

## GRITS SOUFFLE

By Sylvia Neisler

- 1 cup uncooked grits
- 3 eggs
- 1 tbs. margarine
- 1 cup grated sharp cheese

Cook grits in 4 cups salted water. Cool. Add beaten egg, cheese and margarine. Pour in buttered casserole. Reserve some cheese for top and sprinkle with paprika. Bake at 350 degrees for 1 hour.

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## BROCCOLI CASSEROLE

By Cheryl Butler

- 2 pkg. frozen broccoli, cook until tender
- cut in small pieces, squeeze as much water out as possible, while cutting.

Blend together:  
2 eggs  
1 can mushroom soup or celery, do not dilute  
1 cup mayonnaise

Add broccoli. Put in baking dish which has been oiled. Bake at 350 degrees about 30 minutes. Top with grated cheese which will melt after taking out of oven.

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## MILLION DOLLAR CAKE

By Clara Rhea

- 1 lb. whipped margarine
- 3 cups sugar
- 6 eggs
- 4 cups plain flour, unsifted
- 3/4 cup sweet milk
- 1 t. vanilla
- 1 t. almond or use more vanilla flavoring

Cream margarine and add sugar. Add eggs one at a time. Beat well after each, add flour, and milk alternately. Add extract. Bake one hour and 45 minutes at 300 degrees. Leave pan in one hour before removing. Bake in large tube pan.

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## GRACE PAGE'S

### Emergency Committee To Meet In Shelby

The Local Emergency Planning Committee will meet on Thursday, January 14, at 3 p.m. in room 104-D in the Courthouse/Law Enforcement Center.

Vance Kee of the State Emergency Management Office will update the Committee on actions taken by the State Response Commission.

This and all future meetings will be open to the public. All interested parties are invited to attend.

### Historical Museum Needs War Photos

The Cleveland County Historical Museum in conjunction with the Gettysburg Museum of the Civil War located in the Gettysburg National Military Park Visitor Center is searching for photographs of individual soldiers, both confederate and Union who fought Gettysburg.

The photos are needed for two reasons, one the Cleveland County Museum is constructing a Military exhibit room where such photos can be used and second, the Gettysburg Museum is constructing several large murals where the photos of privates through Captain will be displayed.

Anyone having photos of Civil War soldiers, especially those who fought at Gettysburg please contact the Cleveland County Historical Museum located on the Square in Shelby or call (704) 482-8186.

## POUND CAKE

- 1 1/4 cup sugar
- 1 lb. butter, 4 sticks, soft
- 4 cups plain cake flour, measure before sifting
- 10 large eggs, room temp
- 2 tsp. vanilla
- 1/4 tsp. salt

## GRAHAM CRACKER COOKIES

- 1/4 tsp. baking powder
- Add salt and baking powder to flour before sifting.
- Grease and flour a large tube pan. NOT A BUNDT PAN.
- Cream butter and sugar. Add eggs alternately with

sifted flour and add vanilla. Mix thoroughly. Pour into the pan. Cook at 300 degrees. Cool 10 minutes before taking out of the pan.

## GRAHAM CRACKER COOKIES

- By Juanita Goforth
- 1 cup chopped nuts
- 2 sticks butter or margarine
- 1/2 cup sugar
- 1/2 cup graham crackers

Break graham 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 degrees oven for 5-7 minutes until bubbly. Cool until bubbles quit. Remove from pan immediately.

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