The Cooking Corner

Recipes in today's cooking column comes from "Here's What's Cooking In The Kitchen of Boyce Memorial ARP Church."

TURKEY CASSEROLE By Margaret Ratterree 2 cups miced turkey, cook-

½ cup grated cheese 1 cup crushed potato chips 2 cups diced celery 2 tsp. onion

½ tsp. salt Combine ingredients and mix well. Place in greased casserole and cook at 375 degrees for 30 minutes or un-

til the celery is done. **GREEN BEAN** CASSEROLE By Ruth Fulton 1 can french style green beans, drained

1 can shope peg corn, drained
1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped celery 1 cup sharp grated cheese

1 small carton sour cream TOPPING ½ cup slivered almonds 1 cup tidbit cheese crackers, crumbled

½ stick margarine Bake at 350 degrees for 45 minutes.

SCHOOL Lunch Menu

May lunch menus for Kings Mountain District Schools.

May 2 - Pizza, tossed salad, mixed vegetables, applesauce.

May 3 - Fried chicken or toasted cheese sandwich, rice and gravy, buttered green beans, candied yams, hot rolls, fruit.

May 4 - Macaroni and cheese or pinto beans with sausage biscuit, cole slaw, broccoli with cheese sauce, sliced peaches.

May 5 - Country fried steak or roasted turkey, whipped potatoes, green peas, choice

of fruit, school baked rolls. May 6 - Taco salad or corndog, lettuce and tomato, buttered corn, heavenly hash. May 9 - Hotdog with chili on

bun, French fries, cole slaw. May 10 - Spaghetti with meat sauce or Beanie Weiners, tossed salad, buttered corn, French bread, applesauce.

May 11 cheese sandwich or tuna salad, fried okra, mixed vegetables, choice of fruit, bread sticks.

May 12 - Meat loaf or glazed ham, green beans, creamed potatoes, cole slaw, hot rolls, cookies.

May 13 - Manager's choice. May 16 - Pizza, tossed salad, corn on cob, choice of

May 17 - Lasagna or pig-inblanket, mixed salad, vegetarian beans, fresh fruit, hot rolls. May 18 - Fried chicken or

sliced ham, rice and gravy, green beans, cole slaw, fruit, school baked rolls. May 19 - Tuna melt or com-

bo sandwich, fried okra, mixed vegetables, choice of fruit.

May 20 - Barbecue on bun, barbecue slaw, French fries. May 23-June 3 - Manager's

Martin Announces

Aging Policies

From Page 5-C

* \$600,000 in health promotion monies for local health departments to conduct health promotion and disease prevention programs for

older adults;
* \$550,574 in support for family caregivers;

* \$281,000 in funds for 8 additional positions to monitor the quality of care in nursing homes and rest homes;

* \$1,425,000 to develop Senior Centers in each county as focal points for aging services;

* \$50,000 for a senior center specialist in the Division of

Aging; * \$45,791 to develop a Foster Family Care service which will provide an alternative to group care for older people needing a supervised living arrangement; and

* \$1,190,435 for county incentive grants to encourage innovative new methods to address the needs of older citizens.

SWEET POTATOE CASSEROLE

By Sonyia Lovelace

2 cups cooked mashed sweet potatoes 1 cup sugar 2 eggs, beaten ½ tsp. salt ½ stick butter ½ cup milk

1 tsp. vanilla Combine all ingredients, put into casserole. TOPPING

½ cup flour 1 cup brown sugar 1 cup chopped nuts ½ stick butter, melted degrees for 30 minutes.

BBQ SPARERIBS By Bernice Bunch

2 to 3 lbs. lean spare ribs Boil in water with salt and 1 tsp. salt pepper until tender. Drain 1 tsp. baking powder and put in baking dish and cover with the following sauce:

½ cup ketchup 1 tbsp. sugar ½ cup Worcestshire sauce

½ cup water

1 tbsp. vinegar Mix well and pur over ribs. Bake for one hour at 350

Combine-spread over top of degrees. The sauce can also potato mixture. Bake at 350 be used on chicken. The broth is good to cook potatoes in.

MOT'S DUMPLINGS By Norma Herndon 1 cup sifted plain flour

1 tbsp. shortening Small amount of chicken

stock Drop dumplings into hot chicken stock. Cook 15-20 minutes without uncovering. **CHERRY CHEESE**

SALAD By Bess Phifer 1 cup sugar

Juice of one lemon ½ cup pineapple juice 1 cup water

Mix and cook the above ingredients together for five minutes. Let cool and then add the following:

1 can drained pineapple 1 jar maraschino cherries,

drained 1 cup grated cheese 1 cup whipping cream, whip-

Chill until firm. **MOLDED TUNA** FISH SALAD

2 chopped eggs Place salad in wet mold. Chill until firm. Serve on let-By Anne Hall Soak: 2 tsps. unflavored tuce.

gelatin in ½ cup water

over hot water

Dissolve gelatin by placing it

Cool and combine it with: 3/4

cup mayonnaise, salt,

paprika and 1 tsp. vinegar.

The gelatin mixture is to go over unseasoned food so it

may be highly seasoned. Chill

into it the following:

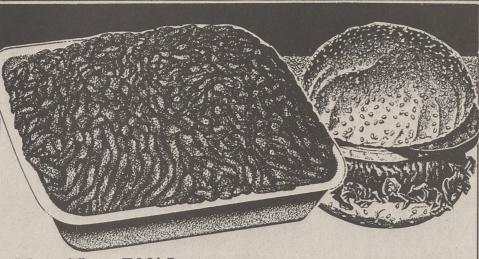
1 cup chopped celery

½ cup chopped olives

1 cup flaked tuna

it and when it is about set fold

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Pastries .



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New Crop Florida Yellow Corn Ears

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Gatorade Thirst Viva Paper Cremora Coffee Pillsbury Microwave Creamer 16 Oz. Quencher 64 Oz. Towels Pizza 8.5 Oz. Strawberry Smucker's Reynolds Wrap Aluminum HT Soft Steak-umm Sandwich Preserves 18 Oz. Drinks 0 12 0z. 1 Foil Steaks...... 14 0z. 4.95 Com-on-the-Cob 84 Sq. Pt. Skinner Stokely's Brawny Paper Green Giant Vermicelli Nibblers Potatoes Towels Orville Redenbacher's Top Pop More Value White House Microwave Butter Popcorn 10.5 oz. 1.69 Apple Juice 48 Oz. 89 Cola Mustard 32 Oz Seneca Apple HT Tomato Taterlan Crisscut Welch's Grape luice 64 Oz. Potatoes 24 Oz. Tuice **Tuice** 40 Oz. Luck's Van Camp's Toast'em Pinto HT Black Pork and

Beans

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