

Chill out with these summertime desserts

Is it hot enough for you? Maybe by now the heat wave has passed but as I'm writing this, my outdoor thermometer reads 90 degrees and it's 7:00 pm. I know I wrote a few weeks ago about how much I love summer, and I do, as long as the air conditioner doesn't break.

Actually, I do enjoy summertime but day after day of 90 degree plus temperatures does get to be a drag. There are lots of ways to beat the heat - and you've probably heard them all before but I'll suggest a few just in case. Spend as much time as possible in an air conditioned place; a library, museum, grocery store are a few examples. Do as little as possible, it's hard to work up a sweat sitting still. Run thru the yard sprinkler. Not that energetic? Then plop down in the kids' wading pool. Drink lots of cold drinks. My favorite way: eat lots of cold food - desserts especially.

The following recipes are not low calorie, low fat or low cholesterol but they are cool and for the most part, easy, not to mention just plain good. Go ahead and indulge yourself. The mud pie is quite possibly my all-time favorite dessert. Once you've tried it you will know why.

Mud Pie

16 ounce pkg. Oreo cookies
1 quart vanilla ice cream
1 quart chocolate ice cream
1-1/2 teaspoon instant coffee granules
1/2 cup coffee flavored liqueur
1-10 ounce or 12 ounce jar fudge topping
1/2 cup slivered almonds
1/2 cup coconut
1 8 ounce bowl whipped topping

Crush cookies and press into bottom of a 9x13 inch pan (sprinkle with a little bit of rum or rum flavoring if desired). Beat the two ice creams together and coffee that's been dissolved in a small amount of water. Spread ice cream mixture over cookie crumbs, freeze until hard. Cover with fudge and half of the almonds and half of the coconut. Freeze again. Let stand at

room temperature 15 minutes before serving. Top with whipped cream and remaining coconut and almonds.

Miniature Sundaes

1 quart vanilla ice cream
peach preserves
chocolate topping

Place individual paper cups in muffin tins. Spoon 2 tablespoons preserves or chocolate sauce in bottom of each cup. Fill with softened ice cream. Freeze.

To serve: turn ice cream filled cups upside down on dessert plate, gently remove paper cups. Makes 12 sundaes.

Spumoni (Italian Ice Cream)

1-8 ounce package softened cream cheese

1 cup sugar
2 tablespoons vanilla
1-2/3 cup evaporated milk
3/4 cup water
2-9 ounce cans crushed pineapple, well drained

1 cup sliced Maraschino cherries, well drained

1/2 cup cut-up toasted almonds

2 teaspoons grated lemon rind

Beat cream cheese, sugar and vanilla in 3-quart bowl at medium speed until smooth and creamy. Beat in evaporated milk and water at low speed, scraping sides of bowl often. Pour into two 1 quart ice trays. Freeze until almost firm.

Break cream cheese mixture into chunks in a 3 quart bowl; beat at slow speed until chunks are broken up. (Mixture will appear rough). Stir in remaining ingredients. Pour into 24 muffin cups lined with paper baking cups or in a 6-1/2 cup ring mold. Freeze until firm 4 to 6 hours, allow longer time for ring mold.

Oreo Ice Cream

3 egg yolks
1 can sweetened condensed milk
2 tablespoons vanilla
1 cup crushed oreos
2 cups whipping cream, whipped

Beat egg yolks, stir in sweetened condensed milk, water and vanilla. Fold in cookie crumbs and whipped cream. Pour in an aluminum foil lined, 9x5 inch loaf

From My Kitchen To Yours by Shearra Miller



pan. Cover and freeze 6 hours.

President's Pudding

6 ounces cream cheese, softened
1/2 pound (1-3/4 cup) confectioners sugar
1/2 cup peanut butter
3/4 cup milk

3/4 cup crumbled salted peanuts
1 package whipped topping mix

Cream cheese & sugar together until creamy. Add peanut butter and milk. Blend well. Prepare whipped topping according to directions. Fold in cheese mixture gently. Don't whip. Pour into graham cracker crust. Sprinkle with crushed peanuts. Freeze.

Graham Cracker Crust

2-1/2 cup graham cracker crumbs
1/4 cup sugar
1/2 cup melted margarine

Combine all ingredients and press into a 13x9 inch pan. Bake at 275 degrees for 10 minutes. Cool completely.

Easy Peanut Butter Ice Cream
1 quart vanilla ice cream, softened
1/2 cup peanut butter

Combine both ingredients with a mixer. Refreeze or double recipe and pour into prepared graham cracker pie crust.

Lemon Ice Cream Dessert

1-6 ounce can frozen lemonade, undiluted
1/2 gallon vanilla ice cream
1 package lady fingers

Pour can of lemonade in softened ice cream. Split lady fingers and line tube pan. Pour in ice cream mixture. Refreeze. The lemonade changes the consistency of the ice cream. Unmold at serving time. (If you want plain lemon ice cream, omit lady fingers.) about 10 servings.

Frozen Baked Alaska

1 graham cracker crust
1-1/2 pints ice cream (any flavor)
Make crust according to package directions. Bake 8 to 10 minutes in 9 inch pie pan. Freeze immediately. Melt 1-1/2 pints ice cream until mushy. If you want to add crushed peppermint candy, red coloring and a few drops of oil of peppermint to ice cream, you can. Pour in crust and refreeze. This will keep in freezer at least a week. The day before serving, make meringue and refreeze after baking.

Meringue

3 egg whites
pinch of salt
6 tablespoons sugar

Beat egg whites with salt until stiff. Gradually add sugar. Put on frozen pie and bake 5 minutes at 425 degrees. Refreeze immediately. Take out of freezer about 10 minutes before serving.

Ice Cream Pie with Sauce

3 egg whites
1 teaspoon baking powder
1/4 teaspoon salt

1 cup sugar
1 cup graham cracker crumbs
1/2 cup pecans, chopped
1 quart coffee ice cream

Beat egg whites stiff. Add baking powder and salt. Slowly add sugar, beating constantly. Fold in graham cracker crumbs and pecans. Pour into well greased and floured 10-inch pie pan. Bake for 30 minutes at 350 degrees. Cool and fill with 1 quart coffee ice cream. Serve with chocolate sauce.

Chocolate Sauce

4 squares unsweetened chocolate
2 cups sugar
1-13 ounce can evaporated milk
1 tablespoon butter
pinch salt
2 teaspoons vanilla

Put all ingredients in a saucepan and cook over low heat. Stir occasionally and cook until thick. Do not boil. This makes more sauce than is needed. Leftover sauce is good on future ice cream snacks.

Ice Cream Pie

With Chocolate Crust

2 squares chocolate
2 tablespoons butter or margarine
2 tablespoons milk
2/3 cup sifted confectioners sugar
1-1/2 scant cups coconut
1 quart coffee ice cream
Whipped cream

Melt chocolate and butter over low heat. Add milk and confectioners sugar. Add coconut and mix well. Press into bottom and sides of well greased 9 inch pie pan. Refrigerate. Just before serving, fill shell with slightly softened ice cream. You can use several kinds of ice cream or sherbet, putting in layers. Serve topped with whipped cream or chocolate sauce. Serves 6 or 7.

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New fiction at Mauney Library

Boeckman, C.V. *Remember Our Yesterdays* (Avalon Books, 1991).

The police dismiss country-western singer Freddie Landon as a paranoid, but private investigator Kate McHaney agrees to take on his case. Over the past year, three of his former band members have died under strange circumstances. Freddie is convinced he is next in line for murder.

Bowers, Terrell L. *Winter Vendetta* (Avalon Books, 1991).

When Dave Bryant rides back to Scofield, Montana, so many years have passed that no one recognizes him. This is the way he wants it. Henry Striker and his sons will pay for what they have done. But when he learns Colette Striker is Henry's step daughter, dueling emotions threaten to tear him apart.

Burr, Kathaleen. *Home is the Heart* (Avalon Books, 1991).

Hannah Foster doesn't expect anyone to understand her choice to live in a primitive cabin in the Ozarks, or her desire to preserve a dying way of life—especially not Joel Campion! He is a rich, famous soap opera star, and much to Hannah's chagrin, he has bought the old family farm for her no-good brother.

Crane, Caroline. *Whispers From Oracle Falls* (Avalon Books, 1991).

Nightmares have plagued Dina McGee for as long as she can remember—long dark halls, ominous closed doors, and in the background, a phone endlessly ringing. When she returns to the family home in Oracle Falls she learns that her family had been brutally murdered, and five-year-old Dina was the sole survivor. The dreams are all she has left in her memory of that horrible night.

Held, G.N. *Burning Secrets* (Avalon Books, 1991).

Coming to terms with her injuries

OES plans yard, hot dog sales

Kings Mountain Chapter 123 Order of the Eastern Star will have a hot dog and yard sale Saturday beginning at 10 a.m. at the Masonic Temple.

All proceeds will go to OES activities.

BOARD TO MEET—The Kings Mountain Board of Adjustment will meet Thursday, August 1, at 9 a.m. at City Hall to hear requests from Donald Lineman, Jerry W. Wats and Jim Guyton.



Rose Turner Librarian

from an accident in which she saved two children from a burning building, police woman Sarah Phillips is ready to take on a new challenge. She began work as chief of night security for New Idea Lab. Marty, the man she'll be replacing, has only a few words of warning. Stay clear of Ron Dover and Sinclair Edwards.

McDaniel, Jan. *Just a Touch of Magic* (Avalon Books, 1991).

Darcy Gates leads a very full life. Between her job at Zack's Fun Emporium and her psychology courses at college, she barely has time to breathe. But Grandpa Zack thinks she needs a man in her life as well, and despite Darcy's pleas, his scheming is relentless. He has managed to fix her up with nearly every single man in town, and it is downright embarrassing. His latest recruit is Dr. Drew Shelby.

Phelps, Lauren M. *After Harves Comes* (Avalon Books, 1991).

The more Lilli sees of Chance, the

more she likes him. But then she starts hearing the gossip in town, and it fills her with doubt. Could the rumors be true? Will Chance snatch his heart away once harvest is over?

Pinnell, Bill. *Terror on the Border* (Avalon Books, 1991).

Tyrone knows something is not right the minute he rides into Ala de la Gente, and the fact that gambler Red Wheeler is aiming to shoot a guy in the back might be part of the problem. Tyrone can't sit by and let a young vaquero get killed, but Red doesn't take kindly to interference. Tyrone has got himself a dangerous enemy.

Sharpe, Alice. *Sail Away!* (Avalon Books, 1991).

Why would someone prone to sea sickness voluntarily sign on board a ship. Anne still can't believe she was hired as a ship's cook without any experience, but it was the only way she could think of to get close to Captain Bloom without his suspecting her true motives. Could the captain be her grandfather?

Wingo, Helen. *The Restless Heart* (Avalon Books, 1991).

Calling a temporary halt to her wanderlust, nurse Allie Parmer is back in her small hometown to care for her grandmother. Not surprisingly, nothing has changed—not even the fact that Case Shaw is still there.

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