

# The Cooking Corner

The following recipes were taken from "100 Years in the Kitchen" with the women of the church, First Presbyterian, Kings Mountain, NC.

### PECAN PIE

Mix together:  
3 eggs, beaten slightly  
1 c. white sugar  
3/4 c. Karo syrup  
1/2 stick margarine, melted  
1 t. vanilla

Cover pie crust with pecans. Pour above ingredients into pie shell and bake at 350 degrees about 40 minutes.

Helen McGinnis

### BUTTERSCOTCH PIE

1/2 c. brown sugar  
2 egg yolks  
1 pt. milk  
2 Tbs. butter  
1/2 c. white sugar  
2 heaping Tbs. cornstarch  
1 t. vanilla

Cook filling and crust separately. Pour filling into crust; add meringue sweetened with 1 t. sugar and brown.

### MARIE'S LEMON PIE

1 c. sugar  
1-1/4 c. water  
1 Tbs. butter  
1/4 c. cornstarch  
3 Tbs. cold water  
6t. lemon juice  
1 t. grated lemon rind  
3 egg yolks  
2 Tbs. milk  
1-8" baked pie shell

Combine 1 c. sugar, 1-1/4 c. water and butter. Heat until sugar dissolves. Add cornstarch mixed with the 3 Tbs. cold water. Cook slowly until clear. Add lemon juice and grated lemon rind. Cook 2 minutes-slowly add in egg yolks beaten with the milk. Bring to boiling. Remove from heat and cool. Pour into baked pie shell. Spread with meringue made with: 3 egg whites, 6 Tbs. sugar, 1 t. lemon juice. Bake in moderate oven 350-degrees for 12-15 minutes. (She always puts one stiffly beaten egg white in the cooled pie filling by folding it in lightly).

Charlene Padgett

### PEANUT BUTTER PIE

In bowl mix by hand:  
1 c. brown sugar  
1/3 c. cornstarch  
1 t. margarine  
2 eggs

Bring to boiling point (scald) 2-1/2 c. milk. Stir hot milk into sugar-egg mixture. Return to heat and cook until thickened (about 2 minutes). Add 1 c. peanut butter and 1 t. vanilla. Top with Cool Whip and crushed peanuts as you serve. Makes 2-9" pies.

Jane King

### FRUIT PIES

1 qt. fruit (fresh or canned)  
4 slices day old bread, cubed  
1 stick margarine, melted  
1 c. white sugar  
1 egg, beaten  
1 Tbs. flour  
2 Tbs. water

Preheat oven to 350 degrees.

E. Lovell

Any fruit may be used. Put fruit in a baking dish and cover with bread cubes. Mix together sugar, flour, beaten egg, and melted margarine. Pour mixture over fruit and bread cubes. Lightly rinse bowl with 2 Tbs. water and pour over mixture. Bake 350 degrees for 45 minutes or until browned.

Betty Ballard

### CREAM CHEESE PASTRY

1-3 oz. package cream cheese  
1 stock oleo  
1 c. plain flour

Have cream cheese and oleo at room temperature. Cream cheese and oleo well and mix in flour. Chill 2 hours before using. Bake at 375 degrees until brown. For tart shells make pastry into round balls. Place each in a tin and press with finger until pastry fills the tin.

### ICEBOX FRUIT PIE

2 c. sugar  
4 Tbs. cornstarch  
2 c. water

Mix together last two ingredients first; then add to sugar in saucepan.

Boil above mixture for 5 minutes or until clear and thick. Add 1 t. lemon juice. Add 1 package of Jell-O (3oz. pkg.) in flavor of fruit being used. Stir into thickened mixture.

Prepare 2 pie plates with graham cracker crust. Add 2-1/2 c. of fresh fruit to the prepared pie plates. Pour thickened mixture over fruit. Chill overnight. Top with Cool Whip.

Excellent with strawberries and strawberry Jell-O or blueberries and blackberry Jell-O or raspberries and raspberry Jell-O.

Jan Neisler

### DERBY PIE

4 whole eggs, beaten  
3/4 c. white sugar  
1/4 c. brown sugar  
1 Tbs. flour  
1 c. chopped pecans  
1 t. vanilla  
1 c. Karo syrup (or less depending on taste)  
1 stick melted butter  
1 c. chocolate chips

Melt butter and add chocolate chips. Mix sugar and flour. Add all ingredients to chocolate mixture. Bake in unbaked 9" pie shell about 45 minutes at 350 degrees or in 2 frozen Pet Ritz pie shells about 30-45 minutes at 350 degrees. Serve with whipped cream if desired.

OLD FASHIONED LEMON PIE  
1 stick butter  
3 eggs  
1 t. grated lemon rind  
2 c. sugar  
Juice of 2 lemons

Let butter soften at room temperature. Stir in sugar, add eggs one at a time, beating well after each. Add juice and rind. Bake at 375 degrees in an unbaked pie shell until set, about 45 minutes. Makes a large 9" pie. Cool before cutting.

E. Lovell

### CHOCOLATE FUDGE COOKIES

1 (12 oz. pkg.) Nestles chocolate chips

1 can Eagle Brand condensed milk  
1/2 Tbs. margarine (or 1 piece of butter the size of a walnut)  
1 c. self-rising flour

Melt margarine and chocolate bits over double boiler. Mix well. Add flour and milk and mix well again. Cool. Drop on greased cookie sheet and bake 10 minutes at 350 degrees. Remove from cookie sheet immediately.

Connie Padgett Ramsey

### SHORTCAKE OR BREAD

2 sticks butter  
1/2 c. sugar  
2-1/2 c. unsifted all-purpose flour  
1/2 t. grated lemon rind  
1 t. lemon juice  
pinch of salt

Cream butter and sugar. Mix in flour and seasonings. Press into 9x9 inch pan. Bake at 325 degrees for 30 minutes. Cut into bars while hot. Cool in pan.

Jenny S. Maner

### VELVET EGG CUSTARD

4 eggs  
1/2 c. sugar  
1/4 t. salt  
1 t. vanilla  
1-1/2 c. milk  
nutmeg

Unbaked pie shell  
Put milk in heavy sauce pan and scald. Put all the other ingredients

in mixing bowl and mix. Save nutmeg and sprinkle on top before baking. Pour into pie shell. Bake at 475 degrees for 5 minutes. Reduce heat to 425 and bake for an additional 10 minutes.

E. Lovell

### CHERRY YUM YUM

1 large pkg. cream cheese  
3/4 c. sugar  
2 pkg. Dream Whip  
3 c. graham cracker crumbs  
1-1/2 sticks butter  
1 c. milk  
2 cans cherry pie filling

Whip Dream Whip as directed on box and add sugar. Mix cream cheese and milk with cracker crumbs. Save 1/3 of crumbs for top. Line bottom of 2x9x13 inch pan with the remainder. Pour in pie filling and top with whipped mixture. Sprinkle crumbs on top. Chill. Recipe can be cut in half for family of 4.

Josephine E. Weir

### HEAVENLY HASH

3 eggs, beaten well  
4 Tbs. vinegar  
5 Tbs. sugar  
1 c. broken pecans  
1 medium can crushed pineapple  
1/2 pt. whipped cream  
1 lb. marshmallows, cut into pieces

Cook eggs, vinegar, and sugar until thick. Let cool while cutting marshmallows and nuts. Add

pineapple and egg mixture to marshmallows and nuts. Add whipping cream last. This can be served as a dessert or as a salad served on a lettuce leaf.

Mrs. Alex T. Randall, Jr.

### PEANUT BUTTER CANDY

1 box 10-X powdered sugar  
1 small can Pet evaporated milk  
2 t. vanilla  
1 small potato, boiled and mashed  
peanut butter

In a large bowl mix powdered sugar (except 1/4 c.), potato, and vanilla using a small amount of milk at a time mixing well so this will be the consistency of stiff dough. Refrigerate approximately 2 hours. Sprinkle board with 1/4 c. sugar, roll dough thin, spread with peanut butter, roll into a long roll, cut into pieces, place on cookie sheet and refrigerate overnight. The candy can be put in tin with wax paper between layers. Keep in refrigerator or candy will be too soft.

Louise King

### BANANA PUDDING

2 boxes instant vanilla pudding (follow directions on box)  
1 small carton sour cream  
1 small bowl cool whip  
5 bananas

1 large box vanilla wafers

1 t. vanilla flavoring  
Beat sour cream and cool whip at medium speed. Mix with vanilla pudding mixture. Layer bananas and layer of wafers until filled. Pour mixture over.

### GRAHAM CRACKER COOKIES

1 c. chopped nuts  
2 sticks butter or margarine  
1/2 c. sugar  
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 degree oven for 5-7 minutes until bubbly. Cool until bubbles quit. Remove from pan immediately.

Juanita Goforth

### SUGAR COATED PEANUTS

1/2 c. water  
1 c. sugar  
2 c. raw peanuts, shelled, leave the skins on

Bring water and sugar to boil. Add peanuts; reduce heat and cook until all water evaporates. Spread on cookie sheet and separate. Bake 30 minutes at 300 degrees.

Sarah Kate Lewis

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**EAST AWARDS -- Mrs. Crawford's and Mrs. Randall's 2nd grade class received awards. Front, left to right, Stephanie Tallmage, Nidhee Bhatt, Evan Ellis, Joshua Gash, Chris Johnson, Elizabeth Lawson. Second row, Amanda Martin, April Pennington, Christy Ramsey, Tony Taylor, Harold Bumby. Third row, Travis Bryant, LaDricus Gingles, Darice McSwaine, Jacinda Nichols, Patrick Wiggins.**



**EAST AWARDS -- Margaret Smith's first grade class received awards. Front, left to right, Michah Burris, Shonda Cole, Brandon Howell, Maurice Laneir, Courtney Smith, Brandon Crumpton. Second row, Andrew Allen, Megan Noell, Mitchell Martin, Rebekha Johnson, Ryan Farmer, Stacy Phillips. Third row, Stephanie Grigg, Tabatha Peterson, Thomas Martin, Wendy Weeks, Melissa Hastings.**