

The Cooking Corner

The following recipes are taken from the cookbook "Pass The Plate, The Collection from Christ Church."

PEANUT BUTTER KISS COOKIES

1-3/4 cups flour
1 teaspoon soda
1/2 teaspoon salt
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup shortening
1/2 cup peanut butter
1 egg
2 tablespoons milk
1 teaspoon vanilla
48 Hershey's kisses
Extra sugar

Combine flour, soda, salt and both sugars and set aside. Beat shortening and peanut butter together, adding egg, milk and vanilla. Add dry ingredients. Refrigerate until ready to bake. At baking time preheat oven to 375 degrees. Form cookie dough into balls about the size of a walnut. Roll ball in extra sugar and put on greased cookie sheets. Bake 10-12 minutes. Remove from oven and top immediately with unwrapped Hershey's kiss. Yield: 3-4 dozen

PECAN WAFERS

1/3 cup sugar
1/4 cup butter, softened
1 egg, lightly beaten
1/4 cup flour
1/2 cup pecans, finely chopped
36 pecan halves

Preheat oven to 350 degrees. Butter baking sheet. Cream together sugar and butter until mixture is light. Add egg and beat mixture until fluffy. Sift in flour and fold in chopped pecans. Heat the buttered baking sheet in oven for 1 minute. Remove it from oven and with teaspoon, drop the batter in mounds 2-inches apart on heated baking sheet. Spread the batter into rounds with the back of the spoon. Set a pecan half in center of each round and bake for 8-10 minutes, or until golden. Transfer wafers to plate to cool. Yield: 3 dozen

MISS KATE HANES' TEA CAKES

Flavor enhanced by storing a week.
2 cups brown sugar
3/4 cup butter
2 eggs
1-3/4 teaspoons soda
2 tablespoons buttermilk
1-1/2 tablespoons lemon flavoring
5-1/2 cups flour

Cream sugar and butter; add eggs, mixing well. Add soda in buttermilk, lemon flavoring and mix well. Add flour, mixing to form a soft dough. Roll small amount out thinly and cut with favorite cookie cutters. Bake in preheated 350 degree oven until golden.

WEDDING COOKIES

1/2 cup butter or margarine
1 cup flour
1-1/4 teaspoon vanilla
1 tablespoon sugar
1/2 cup pecans or walnuts, chopped
Confectioners' sugar

Preheat oven to 425 degrees. Lightly grease a baking sheet. Cream butter, vanilla and sugar until soft; add flour and nuts. Roll into small balls. Bake 10-15 minutes. When done, roll balls in confectioners' sugar while still hot.

THUMBPRINT COOKIES

3/4 pound real butter (not margarine)
1-1/2 teaspoon vanilla
1 cup sugar
2 egg yolks, beaten
4 cups flour
Pinch salt
Red currant jam

Preheat oven to 325 degrees. Cream butter, vanilla and sugar.

Beat in egg yolks. Add flour, and salt. Pinch off dough, form into balls the size of large marbles. Place on ungreased cookie sheet. Make a well in each with thumb, or thimble; fill with a bit of jam. Bake ten to fifteen minutes. For variety especially at Christmas time, use green mint jelly, a bit of cherry, or nut, etc.

COBBLER

Easy
3/4 cup flour
Pinch salt
2 teaspoons baking powder
1 cup sugar
3/4 cup milk
1/2 cup butter
2 cups fresh peaches, sliced OR fresh blueberries
1 cup sugar

Sift flour, salt and baking powder. Mix with 1 cup sugar; slowly stir in milk to make a batter. Melt butter in 8x8-inch baking dish. Pour batter over butter. DO NOT STIR. Mix peaches and 1 cup sugar thoroughly and carefully spoon them over the batter. Bake 1 hour at 350 degrees. Serve hot or cold. Yield: 6 servings.

PEACH CRISP

Easy, do early in day
1/2 cup water
Lemon juice
Nutmeg
Cinnamon
1-1/2 quarts peaches, peeled and sliced*

*Apples may be substituted. If used, substitute orange juice for water.

Arrange peaches in bottom of 2-quart Pyrex dish. Sprinkle lemon juice, nutmeg and cinnamon as desired. Spread topping over peaches and bake at 350 degrees for 30 to 35 minutes until well-browned. Serve plain or with whipped cream or ice cream.

Topping:
1/2 cup butter, melted
3/4 cup self-rising flour
1 cup sugar

Mix all ingredients and spread over peaches. Yield: 6-8 servings.

CHOCOLATE ICE BOX CAKE

For best results, do day ahead.
1 dozen eggs, separated
3 packages Lady fingers
1 (4 oz.) pkg. German sweet chocolate
1/2 cup water
1/2 cup sugar

1-1/2 pints whipping cream*
*May substitute Cool Whip. If using whipping cream, include 1 teaspoon of vanilla, and 2 tablespoons of sugar in ingredients.

In top of double boiler melt chocolate with water and sugar. Add egg yolks, one at a time, and beat well after each yolk is added. Cook until thick, usually just a minute or two. Cool. Beat egg whites until dry. Fold into chocolate mixture. Whip 1/2 pint cream and fold into mixture. Line tube pan with plastic wrap on sides and bottom. Line sides and bottom with Lady fingers. Alternate three layers each of chocolate mixture and Lady fingers until the pan is full. Chill for 12 to 24 hours. Turn and cover with the rest of whipped cream to which sugar and vanilla has been added. For garnish, add chocolate shavings on top. Yield 16-20 servings.

GRAND'S WINE JELLY

8 ounces boiling water
1 (3 oz.) pkg. lemon Jello
Pinch of salt
8 ounces sherry wine
1/2 pint whipping cream
Sugar to taste

Pour boiling water over Jello. Stir until all Jello is dissolved. Let cool to room temperature. Add sherry and stir well. Cover tightly

and refrigerate until completely jelled. Serve with whipping cream which has been whipped and sugared to taste.

ORANGE AND LEMON ICE BOX CAKE

Easy, do night before
1 large orange
1 large lemon
1 cup sugar
2 eggs
1/8 teaspoon salt
1/2 pint heavy cream
2-layer sponge cake

Cut sponge cake layers in half making four layers. Crate rind of one large orange and squeeze the juice. Grate rind of one large lemon and then squeeze juice. Take juice and rind with one cup sugar and put in top of double boiler. Add two beaten eggs. Cook over hot water until mixture reaches the consistency of custard. Add salt and cool thoroughly. Beat the heavy cream and add all together. Spread this on all layers and top and sides of cake. Put in refrigerator for at least 6 hours overnight.

GLAZED FRUIT PIE

Easy
4 cups fresh fruit*
1 cup sugar
1 cup water
3-1/2 tablespoons cornstarch
1 baked "deep dish" pie crust
Cool Whip or whipped cream

*Peaches or strawberries are delicious.

Crush 1 cup of fruit. In saucepan mix sugar and cornstarch with crushed fruit and water. Cook until thick. Place 3 cups of fruit in baked pie shell and pour glaze over fruit. Chill. Top with whipped cream of Cool Whip, if desired.

STRAWBERRY PIE

2 cups strawberries
1 cup sugar
4 tablespoons cornstarch
4 tablespoons strawberry Jello
1 tablespoon lemon juice (optional)
1-1/2 cups water
2 (8 or 9-inch) pie crusts or 1 deep dish crust, baked
Whipped topping

Combine sugar, cornstarch, Jello, lemon juice and water and cook until thickened, stirring occasionally. Cool. Put berries in pie shells and pour thickened mixture on top. Chill at least 3 hours. Serve with whipped topping and garnish with halved or whole berries, if desired. This can also be served as an hors d'oeuvre. Use the smallest tart-sized shells. Chop berries to put in shells and then add thickened mixture. Yield: 2 (9-inch) pies.

CHOCOLATE PIE

1/4 cup butter or margarine

heat and cook 8-10 minutes stirring constantly. Cool, stirring several times and pour into prepared pie shell. Top with whipped cream or Cool Whip. Decorate with shaved chocolate, if desired.

■ Explore the life in and around a stream in the Crowders Mountain State Park August 2 at 2 p.m. Meet in the first picnic area parking lot seven miles east of Kings Mountain off US 29-74. Kids can get wet as they assist the park staff in catching unusual aquatic creatures in the one-hour program.

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Prices in this ad are good Wednesday, July 29 thru Tuesday, August 4, 1992.

About the talking machine

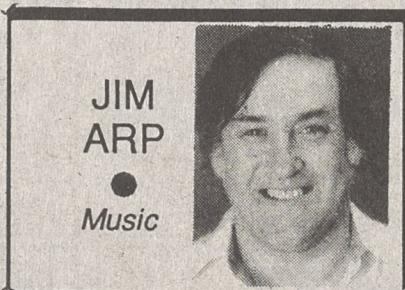
It was invented by a man who was all but completely deaf. It came into being in the last third of the 19th century.

In 1878, Thomas Edison wrote an article telling what his new recording machine would be good for. It could be used for letter writing, dictation, phonographic books for the blind, speech lessons, family records, music box toys, clocks, and a lot of other things.

Way down at the bottom of the list, he included the reproduction of music. Edison knew his wax and foil cylinder machine was important. However, in October of 1878, he quit work on it and began to work on the electric light.

A few years later, Bell & Tainter introduced their "graphophone." Edison labeled it nothing but a model of his original phonograph. He went back to work on his cylindrical sound machine.

In 1890, Columbia Phonograph Company became the leader in commercial recording. The price of a Columbia phonograph was nearly \$290. In 1895, Columbia worked with Edison to come up with a machine that could be sold for \$75.



JIM ARP
Music

The effort failed because Emilie Berliner had invented a telephone mouthpiece with a much better sound. Edison showed no interest, and Berliner sold it to Bell laboratories. It made him rich.

Later, Berliner invented a way to record on disks. Berliner went back to Germany and got a license to manufacture his new machine that he had re-named "The Gramophone."

In 1895, a syndicate in Philadelphia put up \$25,000 to manufacture the new style of records and machine. They had also got the price down to about twelve dollars for a phonograph.

Edison went to work and came up with a spring-driven phonograph.

See Arp, 12-B