

## The Cooking Corner

The following recipes are from "The Good Neighbor Cookbook," compiled by the Cleveland County Chapter of the American Red Cross:

### MUSHROOM TURNOVERS

1 (8 oz. pkg.) cream cheese, softened  
1 cup margarine or butter  
2 cups flour  
4 (4 oz.) cans mushrooms, minced and drained  
2 teaspoons dry mustard  
1 clove garlic, minced  
3 tablespoons butter  
2 tablespoons flour  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon dry sherry  
1/4 cup sour cream

Cream together cheese and butter; add flour and form into a dough. Divide into three balls. Wrap each in waxed paper and chill at least 1 hour.

Sauté mushrooms, onion, and garlic in butter. Stir in flour, salt, pepper, dry mustard and sherry. Cook until well blended. Remove from heat. Stir in sour cream and allow mixture to cool.

Roll dough to a 1/8-inch thickness on lightly floured board. Cut on 3-inch circles. Place 1 teaspoon of filling on each, fold in half, stretching dough and crimping edges.

Bake in a 375° oven for 15 to 20 minutes until golden brown. Before baking, brush each with an egg wash of 1 egg yolk mixed with 1 tablespoon water. Makes about 40 to 48 turnovers.

Mary Anthony

### AUNT HAZEL'S FAMOUS RAW VEGETABLE CHEESE DIP

2 large packages cream cheese, softened  
1/2 lb. blue or Roquefort Cheese, crumbled  
Small can green chilies (heat and cool before using)  
Tabasco sauce to taste  
Crushed garlic pod or salt  
1 teaspoon Worcestershire sauce  
1 teaspoon A-1 sauce  
Salt to taste  
Dash of sugar

Mix all ingredients together. To be used as an appetizer surrounded by pieces of celery, cauliflower, carrots, bell pepper, radishes, cucumbers, spring onions, etc. to be dipped.

Martha H. Scruggs

### MACARONI-VEGETABLE SALAD

1/2 cup uncooked macaroni  
1 small can garden peas, drained  
1 small onion, chopped  
Mayonnaise for mixing  
2 cooked carrots, diced  
1/2 small green pepper, chopped  
2 hard-cooked eggs, diced

Cook macaroni, drain and cool. Mix lightly with other ingredients.

Thelma McVea

### HEARTY MUSHROOM SUPPER SALAD

1/2 cup chopped green onion with tops  
1/2 cup chopped celery  
1/2 cup dairy sour cream  
1/4 cup mayonnaise  
2 tablespoons fresh lemon juice  
1 tablespoon snipped parsley  
1 tablespoon horseradish  
1/4 teaspoon dried oregano leaves  
1/2 teaspoon pepper  
1 lb. fresh mushrooms, thinly sliced  
1 lb. cooked turkey (or lamb or roast beef) cut in julienne strips

### GARDEN CLUB

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shown together with somewhat forgotten varieties such as the larkspur, yellow French marigold, cockscomb, china astor, coreopsis, gelva rose, poppy anemone, redbud, lilac and narcissus. These flowers appear in containers from the Colonial Williamsburg Foundation including English, Delft, Worcester and Chelsea porcelains and Staffordshire earthenware. Frequently, arrangements are seen in the typical 18th century setting of the window seat.

Other seasonal arrangements feature vegetables such as squash, peppers, pumpkin, and corn or greens such as shiny magnolia leaves. Dining tables were decorated with fruits and sweet meats instead of flowers.

The meeting concluded with Mrs. W.K. Mauney Jr. sharing a unique specimen from a winter-flowering peach tree with mauve blossoms.

■ Gardner-Webb University Theatre will present "Wizard of Oz" Feb. 24, 25, 26, 27 and Mar. 1 and 2 at 7:30 p.m. and Feb. 28 at 2:30 p.m. Tickets are \$4 for adults and \$2 for students and senior citizens. For information call John Brock at (704) 434-2361 (ext. 291).

Salad greens  
Cherry tomatoes

Mix all ingredients, except the last four, to make the dressing. Toss mushrooms and meat with dressing in bowl. Refrigerate at least one hour but no longer than three hours for flavors to blend.

To serve, mound mixture on fresh greens and garnish with tomatoes. Serves 4-6.

Patricia Ellison

### THREE VEGETABLE CASSEROLE

1 (9 oz.) package frozen cut green beans  
1/2 cup dairy sour cream  
1/2 cup mayonnaise  
1/3 cup grated Parmesan cheese  
1 (10 oz.) package each frozen Forkhook lima beans and frozen peas  
Paprika

Cook vegetables separately as directed on package; drain. Combine sour cream and mayonnaise and mix with vegetables. Put in shallow 2-quart baking dish and sprinkle with cheese and paprika. Bake in slow oven, 325° for 20 minutes. Serves 6 to 8.

Mary Silsand

### FIVE-LAYER MEAL

1 lb. ground beef  
2/3 cup chopped onions  
1-1/2 teaspoons salt  
2 teaspoons chili powder  
Pepper to taste  
2 large white potatoes, thinly sliced  
1/3 cup uncooked rice  
2/3 cup chopped green peppers  
1 No. 2 can tomatoes  
1/3 cup catsup  
1/3 cup water

Brown ground beef and onions in skillet and drain off fat. Add salt, chili powder, and pepper, and green pepper. Grease bottom of baking dish with margarine. Cover bottom of dish with potatoes, add browned beef and onions on top of potatoes, then rice. Add tomatoes. Pour catsup and water mixture over casserole. Cover dish with foil or lid. Bake for 1 hour at 350°. Serves 6 to 8.

Karen Wright Bess

### CHICKEN PIE

1 lb. chicken (bite-size pieces)  
2-2/3 cups chicken broth (fat skimmed off)  
3 tablespoons self-rising flour  
1 cup cooked carrots  
1 cup cooked peas

Mix cubed chicken, broth, and flour together. Add peas and carrots. Pour into 9 x 13 baking dish which has been sprayed with Pam.

**Crust**  
2/3 cup self-rising flour  
1 cup buttermilk  
Scant 3 tablespoons diet margarine

Mix well together and pour over top of chicken mixture. Bake at 375° until brown and bubbly, approximately 40-50 minutes. Serves 4-6.

Suzanne Lee

**CHICKEN SAITINABACCO**  
3 large boned chicken breasts  
6 thin sliced boil ham

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3 slices Mozzarella or Swiss cheese  
1 med. tomato chopped  
1/2 teaspoon dry sage  
1/2 cup fine dry bread crumbs  
2 tablespoons grated Parmesan cheese  
2 tablespoons snipped parsley  
4 tablespoons melted margarine

Roll chicken out between wax paper. Place ham on the outside, place cheese, tomato, and other ingredients on ham. Roll chicken breast around ham. Dip in buttered bread crumbs. Bake for 40-45 minutes in covered dish at 350°.

Thelma Hoyle

**OATMEAL-DROP COOKIES**  
3 cups white sugar  
1 stick butter  
1/2 cup milk  
3 tablespoons cocoa  
3 cups rolled oats  
1/2 cup peanut butter  
1 teaspoon vanilla

Mix all of the sugar, butter, milk and cocoa in a heavy saucepan and bring to a boil over medium heat. Boil for 2 minutes. Remove from heat and add remaining ingredients. Stir until mixture holds shape.

Drop by teaspoon onto waxed paper. Cool and enjoy.

Joan Reavies

### HERSHEY BAR POUND CAKE

1 cup margarine  
2 cups sugar  
4 eggs  
1 5-1/2 oz. can Hershey syrup  
1/2 teaspoon soda  
1/4 teaspoon salt  
2-1/2 cups all purpose flour  
1 cup buttermilk  
1 teaspoon vanilla  
1 cup chopped pecans  
6 Hershey bars melted  
2-1/2 cups flour

Cream margarine and sugar well. Add eggs and syrup. Add flour, salt, and soda alternately with the buttermilk. Blend in pecans, melted Hershey bars, and vanilla. Spoon into a greased and floured tube pan. Bake at 325° for 1 hour and 15 minutes or until cake tests done.

### PEANUT BUTTER PIE

Bake and cool 3 deep dish pie shells.

Combine:  
1 (8 oz.) package cream cheese  
1 box powdered sugar  
2/3 cup creamy peanut butter  
1 cup milk

Mix with mixer. Fold in two 9-oz. containers Cool Whip. Pour into cooled pie shell and top with crushed peanuts. Freeze and serve while frozen.

Margaret Mull Gaston



EXHIBIT AT CCC - Willie Little's "Slaves to Fashion" is on exhibit in The Gallery at Cleveland Community College through the end of February. Gallery hours are 8 a.m.-10 p.m. Monday-Thursday and 8 a.m.-4 p.m. Friday.

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Prices in this ad good Wednesday, Feb. 17 thru Tuesday, Feb. 23, 1993.