

The Cooking Corner

(Ed. note - The recipes in today's cooking column come from Home Cookin', a cookbook published by Oak Grove Baptist Church.)

PINTO PIE By LOIS GREEN

1 can pinto beans, drained and mashed
1 cup chopped pecans
1 cup Angel Flake coconut
4 eggs, well beaten
3 cups granulated sugar
1 1/2 sticks margarine, melted
1 cup canned milk
1 teaspoon vanilla
Mix well with mixer; pour into 3 unbaked pie shells. Bake at 300 degrees for 1 hour.

COOL WHIP PIES By NANCY ACUFF

1 can condensed milk
1 (20 oz.) crushed pineapple
1 (12 oz.) Cool Whip
1 cup chopped nuts
6 Tbsp. lemon juice
2 graham cracker pies
Mix milk, lemon juice, pineapple and nuts. Fold in Cool Whip. Pour into pie crusts. Chill overnight.

VEGETABLE CASSEROLE By LILLIAN HARMON

1 can Veg-All mix, drained
1/2 cup mayonnaise
1 can cream of mushroom soup
1 can water chestnuts, drained, can leave out
1 small chopped onion
Mix above and put in casserole dish. Top with 1 cup grated cheese. Bake at 350 degrees for 15 or 20 minutes. Mix 2 rolls Ritz crackers and 1 stick margarine, melted. Spread over casserole. Bake 10 or 15 minutes more. Very good.

SCALLOPED TOMATOES By JO ROSS

2 large cans tomatoes, with juice, poured into baking pan
1 large onion
salt and pepper to taste
pinch of basil to taste
For thickening, if desired,
1/2 cup flour and 1/2 cup water
Cover top of casserole with cracker crumbs. Drizzle butter on top. Bake at 400 degrees until brown and bubbly.

GREEN BEAN AND PEA SALAD By SHIRLEY WARE

1 can French-style green beans
1 can small green peas
1 small jar chopped pimento
1 onion, diced
1 cup diced celery
2 tsp. salt
Pour in large mixing bowl juice and all. Let stand 30 minutes. Drain. Mix dressing and pour over.

DRESSING

1/3 cup oil
3/4 cup vinegar
1/2 cup sugar
1 tsp. paprika
Refrigerate overnight. Drain and serve.

POTATO SALAD By GLENDA SMITH

1 cup mayonnaise
1 tsp. mustard
1/2 tsp. salt
1/2 tsp. pepper
4 cups cubed, cooked potatoes
2 hard-boiled eggs, chopped
1/2 cup onion
1/2 cup celery
1/2 cup chopped pickles
1/2 cup chopped bell pepper
Stir together salad dressing, mustard, salt and pepper. Add remaining ingredients; mix lightly. Chill and keep cold. Serves 6.

SQUASH CASSEROLE By ROSA LEE BELL

1 lb. cooked squash
1 medium onion, cooked with squash
1 can mushroom soup
1/4 lb. saltine crackers, crushed
1 cup grated cheese
Mix above ingredients together. Place into casserole dish. Top with cheese and crackers. Place butter pats on top. Bake at 350 degrees for 30 minutes.

PLUM GOOD CAKE By DELLA BELL

2 cups self-rising flour
2 cups sugar
1 cup Wesson oil
2 small jars plum baby food
4 eggs
2 tsp. cinnamon
1 tsp. vanilla
1 cup nuts

Mix all ingredients at one time until eggs are well mixed. Pour into greased and floured tube pan. Bake 1 hour at 350 degrees. To make easy Carrot Cake: use same recipe as plum, substituting carrots for plum, using 1/2 cup raisins and 1/2 cup nuts.

PETER PAUL CAKE By PEGGY JONES

1 box Duncan Hines devils food cake mix
3 eggs yolks
1 tsp. vanilla flavoring
1 1/2 cup buttermilk
Mix and put in a 9x13 inch cake pan. Bake at 350 degrees for 30 to 40 minutes. Take a fork and make holes around in cakes and pour icing on. Leave cake in pan.

ICING

Take 1 1/2 cups of sugar, 1 large can Carnation milk and 1 stick butter. Mix all together. Bring to a boil, then remove from heat and add 30 marshmallows and 1 six ounce bag of coconut.

DELORES PIE By MARTY BLANTON

2 graham cracker crusts
1 can coconut
2 pkg. (6 oz.) sliced almonds
1 jar butterscotch ice cream topping or caramel
3/4 stick margarine
1 (8 oz.) cream cheese
1 can Eagle Brand milk
8 oz. Cool Whip

Toast coconut and almonds in margarine. Watch carefully when broiling. Combine cream cheese and Eagle Brand, beating well, till smooth. Mix in Cool Whip. Spread in crusts in layers; 1. Cheese, milk and Cool Whip mixture; 2. almonds and coconut; 3. butterscotch topping, drizzle; and repeat layers. Freeze and leave frozen until served.

TAR HEEL HUSH PUPPIES By CAROLYN PATTERSON

2 cups self-rising corn meal mix
1 egg
1/3 cup chopped onion
1 cup buttermilk, 3 Tbsp. vinegar plus sweet milk to equal 1 cup

Salt

Mix all ingredients together thoroughly. Drop by spoonful into deep hot fat heated to 375 degrees, preferably that used for fish. Hush puppies will rise to top and may be turned once for even browning. When golden brown, remove to paper towel to drain excess fat. More or less milk may be added for the proper consistency.

SWEET POTATO DELIGHT By STELLA WARE

1 (10 count) can biscuits
2 sticks butter, you may use only 1
2 cups water
2 cups sugar

Sweet potato sliced about 1/4 to 1/2 inch thick, also cut in half
Cinnamon to taste

Flatten biscuit by hand or rolling pin. Wrap around sweet potato slices, you may want to make them

like a fried pie. Place into a baking dish with melted butter. Melt sugar and water; bring to a rolling boil. Cool slightly. Pour over biscuits sprinkle with cinnamon. Bake at 350 degrees for about 20 to 30 minutes or until golden brown.

Pioneer Days set at KM State Park

The life of the 19th century pioneers who roughed out an existence in the South Carolina wilderness will be celebrated in the Pioneer Days festival September 16 and 17 at Kings Mountain State Park.

The festival also will feature

Nell Jackson, a nationally recognized quilter from the Foothills Piecemakers Quilting Guild in Greenville. A selection of her quilts will be on display and she will put on a demonstration while talking about quilting history.

The fee for the festival is \$1 for adults and 50 cents for children.

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Lipton Tea Bags
\$1.44

24 oz. jar
Kosher Mt. Olive Dill Strips
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Borden Singles
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half gallon All Flavors
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Labor Day Cookout Favorites!

5 lb. pkgs. or more
Market Style Fresh
Ground Beef
88¢ lb.
Less than 5 lb. pkgs. lb. 98¢

12 pack 12 oz. cans All Flavors
Chek Drinks ea. \$2.35

12 pack 12 oz. cans
Bud, Coor's Light or Miller Lite
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3 LITER BOTTLE
Diet Pepsi or Pepsi Cola
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12 oz. pkg. W-D Brand
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