It's strawberry season

Strawberries! Just say the word and its brings a gleam to the eye of most any good cook this time of year - and especially Debbie Lineberger who by now is the strawberry expert.

Debbie and her husband Ervin Lineberger are popular strawberry growers in this area and every year in May about 65 of the 100 acres of their farmland is a beehive of activity.

Migrant workers start picking strawberries in the big 12-acre strawberry patch as soon they are ripe and others come from near and farm to pick their own strawberries and stock up on other ready-picked fruits and vegetables.

The farm is more familiarly known as Killdeer Farm on Goforth Road and named after the Killdeer bird which resembles the sandpiper and nests her eggs in the strawberry fields each spring. She lays her eggs on bare ground and surrounds them with little stones. She relies on the sun to hatch her young ones, caring off any intruders with her loud shrieking cry. Pickers are cautious not to disturb her or her nest while working the fields

Seven big freezers in the Lineberger kitchen are filled every summer with fruits which Debbie takes out for jellies and jams year round. Migrant workers from Mexico come to the community every year about this time to help pick the crops and Mexican families live on the property.

Lineberger credits the success of the 13-year business to the growing of healthful, nutritious and attractive fruits and vegetables, using a minimum of pesticides to control diseases and insects with the safest and most practical mans available, harvesting crops and getting them into the customers' hands at the peak of their maturity and nutritional quality, encouraging customer picking to save labor and the consumer's money and eliminating the middleman, thus allowing them and the customer to keep a bigger portion of the food dollar.

Eight kinds of fruits and 15 vegetables are grown and harvested every summer. The busy strawberry season is now in full swing. The farm activity slows down about Halloween season with pumpkins and havrides.

A new sales building adjacent to the family home helps the couple to remain open until Christmas offering fruit baskets and homemade jams and jellies as gift ideas.

"I love to cook and collect recipes and my customers have given me recipes which I used in my recent cookbook, " said Debbie. A brand new book, "Volume II, Cooking with Fruits and Vegetables," comes off the press soon.

April Thornburg, a junior student at East Carolina University and daughter of the Linebergers, is a valuable addition to the staff this summer.

On a recent opening day of the strawberry season both mother and daughter were rushing from field to shop.

The strawberry farm is open weekdays from 7 a.m.-7 p.m., on Saturdays from 7 a.m.-5 p.m. and on Sunday from 1-5 p.m. throughout the month of May. From June-August the market is open weekdays from 8 a.m.-6 p.m. and on Saturday from 8 a.m. until 4 p.m. From September until November the farm is open from 9 a.m.-6 p.m. weekdays and from 9 a.m.-4 p.m. on Sunday.

Not only do customers pick their own strawberries if that's their thing but from July 1-20 they can



Debbie Lineberger is a busy homemaker and strawberry grower who has written a cookbook using recipes of customers and her own tips for preparing yummy dishes for family and friends.

pick half-runner beans and later in the summer they can pick collards, corn, eggplant, cucumbers, greens, okra, peas, turnips, blackberries, grapes, muscadines and scuppernongs. Tomatoes, squash, sweet potatoes, pepper and watermelons are expected to be in abundance this summer.

Mrs. Lineberger has included in her cookbooks recipes using the various farm products While the supplies last they also offer fresh baked Sourdough breads on Friday and Saturdays and homemade strawberry shortcakes on Saturday and Sunday.

Tuesday is Senior Citizens Day in the strawberry fields with discounts available.

"Our blackberries survived with a 50 percent crops this year due to freeze damage and we were left with only a few varieties of surviving peaches but expect to expand our melon crops," said Debbie.

The farm staff will start scheduling hayrides August 1 for late September and October.

Visitors to Killdeer Farm receive recipe sheets, canning, freezing and jell-making instructions and they can also get pectin for jelly making and canning jars at the same time they purchase their fruits and vegetables.

Debbie enjoys serving fruits and vegetables to her family and when

company comes they are sure to sample some of her delectable goodies.

Lineberger reminds homemakers to store the berries in the coolest place in your home or in the refrigerator if you don't plan to use them for a day or two. Do not rinse off the berries until you are ready to use them; remove stems after washing to keep berries from collecting water.

Two family favorites are her "Berry Basket Pie" and "Fresh Strawberry Ice Cream."

BERRY BASKET PIE

1 ready-baked pie crust, Graham

Cracker or butter flavored
4 cups fresh strawberries, 1

2 cups whipped topping
1 small box vanilla pudding and

Reserve a few nice berries for garnishing. Cook pudding accord-

ing to directions and cool. Arrange whole berries in crust. Fold whipped topping into pudding. Pour over berries in crust. Chill at least 4 hours before serving. Garnish with reserved berries.

FRESH STRAWBERRY ICE CREAM

1 cup sugar

1/4 tsp. salt 2 cups cold whipping cream

1 cup milk 1 tsp. vanilla

2 cups fresh strawberries, crushed

2 Tbs. cornstarch

Sweeten crushed berries with 1/2 cup sugar. Mix remaining ingredients together, then add berries. Pour into freezer can and freeze according to directions. Makes 1 quart. Double this recipe if your freezer holds 1/2 gallon.



Engagement



LORA ELIZABETH GOINS

Goins-McIntyre

Mr. and Mrs. Steven R. Goins of Kings Mountain announce the engagement of their daughter, Lora Elizabeth, and John Scott Martin McIntyre, son of Mr. and Mrs. Terry R. McIntyre of Shelby and the late Danny H. Martin

The bride-elect is a 1995 graduate of Kings Mountain High School and is currently attending Appalachian State University. She is employed by Belk of Shelby

The bridegroom-to-be is a 1993 graduate of Crest High School and is currently enrolled in Basic Law Enforcement Training. He is employed by Sears of Shelby.

No date has been set for the wedding.

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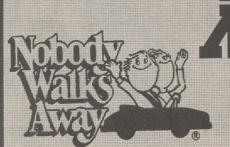


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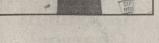
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