

LIBRARY NEWS

Everything you ever wanted to know about how to cook, sew and garden

New nonfiction at Mauney Memorial Library:



Rose Turner
Librarian

COOKING

Binns, Briget Layere. "Complete Idiot's Guide to Low Fat Cooking" (Alpha Books, 1999).

This book is loaded with shopping tips, nutritional information and lots of delicious recipes that will fill your stomach without filling your hips.

Carrier, Robert. "New Great Dishes of the World" (Smithmark, 1997).

This is a cookbook for the next millennium.

Doerfer, Jane. "Going Solo in the Kitchen" (Alfred A. Knopf, 1999).

At last, here is a supremely practical cookbook designed expressly for single people.

Havala, Suzanne. "Complete Idiot's Guide to Being Vegetarian" (Alpha Books, 1999).

This is a complete guide to all the ins and outs of a vegetarian lifestyle.

Pappas, Lou Seibert. "Greek Cooking" (Galshod Books, 1999).

Greece and its isles offer a tantalizing cuisine. The author simplifies the delights of the Greek kitchen for the American cook with quick, clear, and easy to follow recipes.

SEWING

Berzina, Sandra. "Fabric Savvy" (Tanton Press 1999).

With 85 types of fabrics listed, you will be able to choose any fabric in the store and get the results you want the first time.

Divin, Gail and Candy Kitchel. "The Complete Idiot's Guide to Needlecrafts" (Alpha Books, 1999).

This book shows you how to create beautiful crafts worthy of becoming heirlooms.

DeDillmont, Theresa. "Complete Encyclopedia of Needlework" (Courage Books, 1996).

This book offers step by step instructions and diagrams and clear guidance on every aspect of needlework.

Fall, Cheryl. "Quilting for Dummies" (IDG Books, 1999).

This fun and accessible guide delivers 15 step by step projects, plus tons of great advice on everything from traditional hand sewing to computer assisted designs.

Matthews, Katie. "Weekend Sewers Guide to Blouses" (Lark Books 1998).

Creativity can actually be an efficient method of saving sewing time. The author shows you how to apply simple saving techniques to the construction process to make sure your creative design variations get made up fast.

Matthews, Kate. "Weekend Sewers Guide to Dresses" (Lark Books, 1998).

With a spark of a good idea your sewing machine can hum along at top speed. Just follow the clear time saving tips to make the most of your limited sewing time and turn your good ideas into brand new wardrobe beauties.

GARDENING

Girouz, Phillip, Bob Beckstrom, and Lance Walheim. "Landscaping for Dummies" (IDG Books, 1999).

Even if you don't know a perennial from a posthole or a pergola from a plumb bob, you can transform your ordinary

yard into a sanctuary for the senses that will be an asset to the neighborhood.

Glattstein, Judy. "Flowering Bulbs for Dummies" (IDG Books, 1999).

Get all the dirt on growing brilliant flowering bulbs all year round.

MacCaskey, Michall and Bill Marken. "Gardening for Dummies" (IDG Books, 1999).

This book is packed with the latest on gardening supplies, shows, sites, online resources, periodicals, and more.

Nardozi, Charlie. "Vegetable Gardening for Dummies" (IDG Books, 1999).

From planning and preparing to planting, protecting, and harvesting your bounty, detailed instructions along with over 100 illustrations guide you every step of the way.

O'Connor, Jane and Emma Sweeny. "Complete Idiot's Guide to Gardening" (Alpha Books, 1999).

This completely revised edition begins with the basics, from choosing a site, testing the soil and picking appropriate plants to simple gardening techniques, design concepts, and pest control.

Toogood, Alan. "Plant Propagation" (DK Publishing, Inc. 1999).

This book is destined to become the standard work on the subject of plant propagation and is the practical handbook gardeners have been waiting for.

ENGAGEMENT



AMY LYNN HUGGINS
TIMOTHY MICHAEL LOOPER

Huggins-Looper

Amy Lynn Huggins and Timothy Michael Looper, both of Kings Mountain, have announced their plans to be married on July 10, 1999.

The bride-to-be is the daughter of Bobby and Melissa Huggins of Belmont, and Norman and Donna Long of Kings Mountain. She is a 1997 graduate of Kings Mountain High School and currently attends Gaston College. She is employed by Harris Welco.

The bridegroom-to-be is the son of Scott and Christie Looper of Bessemer City. He is a 1996 graduate of Kings Mountain High School and is employed by Turbo Conveyor.

WEDDING

Burgin-Jones

Suzanne Ashley Burgin of Irmo, SC, and David Dexter Jones of Columbia, SC, exchanged their marriage vows June 12, 1999 in a 4 p.m. ceremony at First Baptist Church, Columbia, SC.

Rev. Jerry Gilbert St. John officiated. The bride is the daughter of Mrs. Marta Freddy Burgin of Irmo, SC, and Paul Harold Burgin of Chapin, SC. She is the granddaughter of Mrs. Eunice Nance Carter of Florence, SC and Lexington, SC, and Mrs. Ruby Hensley Burgin of Asheville and the late Paul Gordon Burgin. She is a senior accountant with South Carolina Electric and Gas Company in Columbia, SC.

The bridegroom is the son of Dr. and Mrs. Donald Dexter Jones of Asheville. He is the grandson of the Rev. John Emory Jones of Asheville and the late Mrs. Ruth McFee Jones and Mrs. Bonnie DeHart Jones of Asheville and the late Hubert Clarence Jones. He is a former resident of Kings Mountain, where his father was Superintendent of Schools from 1967-77. While in Kings Mountain he attended West Elementary and Central Middle School. He is manager of Lifeway Christian Store in Columbia, SC.

Matron of Honor was Lisa Smith Burgin. Bridesmaids were Tracy Diane Johnson, Dana Rice Cochran and Karen Rice Hardy.

The best man was the bridegroom's father. Groomsman were Jeffrey Bruce Jones, Lewis Ray Miller, Stuart Whitney Burgin, Bryan Scott Burgin, Mack Samuel Bowers, Blaney Ansley Coskrey III and William Robert Argentieri. The couple took a wedding trip to Alberta, Canada, and now reside in Columbia, SC.

Social Deadlines

The Herald welcomes your social news for publication in each Thursday's paper.

Deadlines for all social news, including weddings engagements, birthdays, anniversaries, club news, community news, business news, feature stories, and church news, is 12 noon Monday. Items received after that time will run in other parts of the paper if time and space permit; if not they will be withheld until the following week.

There is no charge for articles. However, there is a \$10 preparation charge for wedding and engagement pictures.

COOKING CORNER

(Ed. note- The recipes in today's cooking columns come from a cookbook published by VFW Auxiliary Post 9811)

CHICKEN SALAD DOT HAM

2 cups cooked diced chicken
1 can cream of mushroom soup

1/2 cup almonds
1 tbl. diced onion
2/3 cup mayonnaise
3 hard-boiled eggs, cut up
2 tsp. pimento
1 cup diced celery
1 tsp. lemon juice

Mix all ingredients together and pour into casserole and put crushed potato chips on top. Bake at 375 degrees for 30 minutes.

STEAK SANDWICH RUBY STROUPE

2/3 cup beer
1/3 cup cooking oil
1 tsp. salt
1/4 tsp. garlic powder
1/4 tsp. pepper
2 lbs. steak about one inch thick

2 tbs. butter
1/2 tsp. paprika
4 cups sliced onion
12 slices bread, toasted
1 cup sour cream, warmed
1/2 tsp. horseradish

In shallow dish, combine beer, oil, salt, garlic powder, pepper. Place steak in marinade, cover. Marinate overnight in refrigerator. Broil steak on both sides until medium rare. In sauce pan, melt butter, blend in paprika and dash of salt. Add onion, cook until tender but not brown. Slice meat thin and arrange over sliced bread. Top with onions. Combine sour cream and horseradish, spoon onto each sandwich. Sprinkle with paprika if desired.

EAT LOAF LOIS LOVE

2 lbs. ground beef
2 eggs
3/4 cup bread crumbs
1 tbl. salt
1 tsp. black pepper
1 onion chopped
1/4 cup chopped green pepper
1/2 cup chopped parsley

1 tsp. dried mustard
1/4 cup sweet milk
1/4 cup catsup
Mix ingredients well. Place in greased loaf pan. Put catsup on top. Bake in 400 degree oven for 50 minutes. Garnish with parsley.

OVERNIGHT SALAD MOZELLE HERNDON

1 can French-style ree beans
1 can early June peas
1 cup vinegar
1/2 cup Crisco oil
1 onion, finely cut
1 cup celery, cut
1 cup sugar
1/2 tsp. salt
1 small can pimento, cut up
Drain all liquids. Mix all ingredients well. Leave in refrigerator over night. Drain and serve on lettuce leaves.

HAM SALAD PAT SMITH GOLD

1 1/2 cups diced cooked or canned ham
6 hard-cooked eggs coarsely diced
1/3 cup mayonnaise or salad dressing
1 tbl. lemon juice
salt
pepper
1/2 cup sliced cucumber
2 tbs. prepared mustard
Combine ham, eggs, celery and cucumber. Blend mayonnaise, mustard, lemon juice, add to ham mixture and toss lightly. Season to taste with salt and pepper. Chill. Serves 6.

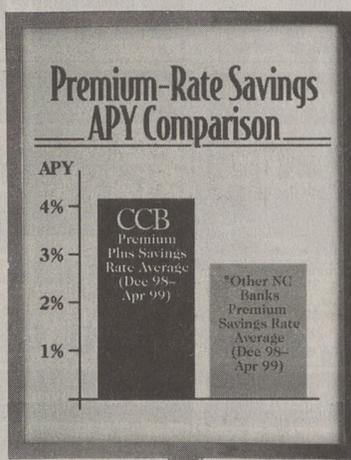
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our Premium Plus savings account great. It's a liquid investment, so you can always get to your money, and since it's FDIC insured, you know it's safe. So if you're ready for a better bank, stop by your local CCB office or give us a call at 1-800-422-2226, and let us prove to you just how good we really are.



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