

# FOOD

(Ed. note - The recipes in today's cooking corner comes from a cookbook published by American Legion Auxiliary Unit 155.)

**SPINACH DIP**  
**FREIDA HARDIN**  
1 cup mayonnaise  
1 cup sour cream  
1 cup water chestnuts, minced  
1 pkg. chopped frozen spinach  
1 box Knorr's dried vegetable soup  
Let spinach thaw and absorb as much water as possible from spinach. Mix with above ingredients.

**DILL DIP**  
**JOYCE ROARK**  
16 oz. pkg. cream cheese  
2 slices American cheese  
1/2 stalk grated celery  
1/4 cup mayonnaise  
1 medium size dill pickle, grated  
1/2 small onion, grated  
1 dash garlic powder  
2 Tbsp. milk  
3 Tbsp. pickle juice  
Combine all ingredients. If too thick, add more milk and pickle juice to desired consistency.

**SWEET POTATO**  
**CASSEROLE**  
**ARLENE BARRETT**  
3 cups mashed sweet potatoes  
1 cup sugar  
2 eggs  
1 Tbsp. vanilla  
topping:  
1/2 cup nuts  
1/3 cup flour  
1/3 cup butter  
Mix first 4 ingredients well and pour into buttered dish. Mix topping ingredients together and sprinkle over casserole. Bake at 350 degrees for 30 minutes. Serves 8 to 12.

**CONGEALED SALAD**  
**LOU BALLEW**  
2 pkg. lime jello dissolved in 2 cups hot water  
1 cup mayonnaise  
2 tsp. lemon juice  
12 oz. cottage cheese  
1 large can crushed pineapple, undrained  
1 small can evaporated milk  
1 cup chopped nuts  
2 tsp. horseradish  
Dissolve jello in hot water. Add mayonnaise. Stir until dissolved. Add remaining ingredi-

ents in order given. Stir after adding each ingredient. Pour into 9x13 pan. Cover and refrigerate. Serve on lettuce with crackers.

**ORANGE FLUFF**  
**MARGARET DOVER**  
2 (3 oz.) pkg. orange jello  
2 cups hot water  
1 small can frozen orange juice, undiluted  
2 cans mandarin orange sections, drained  
1 large can crushed pineapple, undrained  
Mix jello with hot water. Stir in orange juice and cool. Add oranges and pineapple. Pour into mold and chill. Topping: beat 1 pkg. instant lemon pudding with 1 cup milk until slightly thick. Fold in 8 ounce Cool Whip. Spread over jello mixture. Chill and serve.

**SWISS STEAK**  
**DAPHNE STARNES**  
2 lb. rum or round beef, 1 1/2 inch thick  
flour  
salt  
pepper  
3 Tbsp. bacon fat  
1 medium onion, sliced  
1 carrot, sliced  
2 cups canned tomatoes  
Wipe meat with cloth. Pound seasoned flour into steak with potato masher or side of plate. Heat bacon fat in heavy frying pan and brown meat on all sides. Add onion, carrot and tomatoes. Cover and simmer over low heat about 1 1/2 hours until meat is tender. Yields 6 servings.

**COWBOY COOKIES**  
**MALLIE PARKER**  
2 cups flour, sifted  
1 tsp. soda  
1/2 tsp. salt  
1/2 tsp. baking powder  
1 cup shortening, cream until very soft  
1 cup granulated sugar  
1 cup brown sugar  
2 eggs, add one at a time  
1 tsp. vanilla  
2 cups oatmeal  
1 pkg. chocolate chips  
1 cup pecans  
1 pkg. or can of coconut  
Mix ingredients. Drop by teaspoon onto a cookie sheet. Bake at 350 degrees until brown, about 12 minutes. Makes 7 dozen cookies.

**POUND CAKE**  
**CLARA RHEA**

1 lb. whipped margarine  
3 cups sugar  
6 eggs  
4 cups plain flour, unsifted  
3/4 cup sweet milk  
1 tsp. vanilla  
1 tsp. almond or use more vanilla

Cream margarine and add sugar. Add eggs, one at a time. Beat well after each. Add flour and milk alternately. Add extract. Bake 1 hour and 45 minutes at 300 degrees. Leave in pan 1 hour before removing. Bake in large tube pan.

**BLUEBERRY PIE**  
**PEGGY JACKSON**  
Filling:  
3 Tbsp. lemon juice  
1/2 cup sugar  
3 Tbsp. butter  
1 can Thank You brand blueberry pie filling, 21 ounces crust:  
5 slices of white loaf bread  
1/4 cup sugar  
soft butter

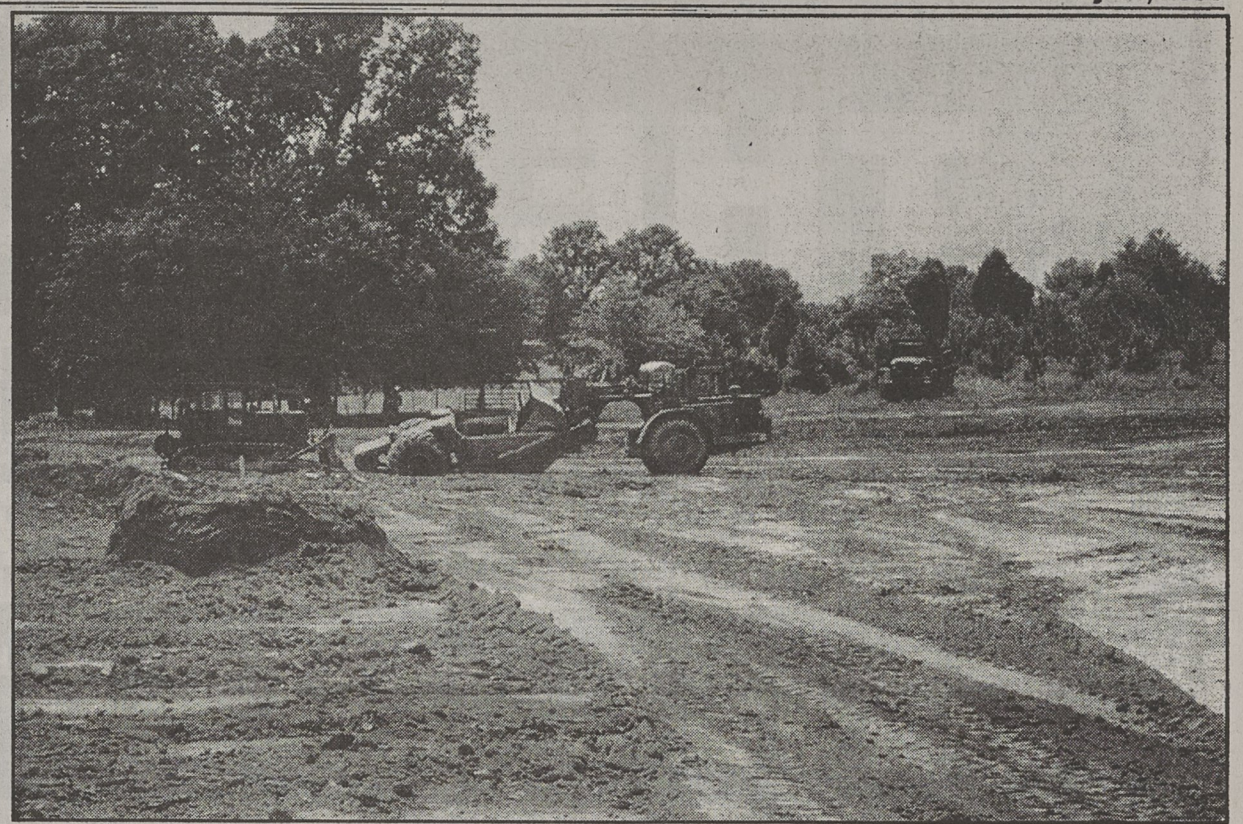
Filling: Combine pie filling, lemon juice and 1/2 cup sugar. Pour into 9x9x2 inch baking dish. Dot with butter. Top crust: Spread butter over bread as if you were buttering toast. Top side only. Cut away outside edge of bread. Cut each slice of trimmed bread in half. Arrange buttered bread on top of pie filling. Sprinkle sugar over bread. Place in preheated oven at 375 degrees about 20 to 25 minutes or until bread is browned.

**PECAN PIE**  
**MYRTLE CHRISTENSON**  
1 1/4 sticks butter or margarine, melted  
3 cups brown sugar, light  
3 eggs  
1 1/2 tsp. vanilla  
1 1/4 Tbsp. flour  
3/4 cup canned milk  
3/4 cup nuts  
2 pie shells  
Combine ingredients and place in pie shells. Cook at 300 degrees for 1 hour.

**CHERRY DELIGHT**  
**MAYBELLE JONES**  
1/2 stick margarine  
1 cup grated cracker crumbs  
1 envelope Dram Whip  
1/2 cup milk  
1 pkg. cream cheese, 4 ounces  
1 tsp. vanilla  
Melt butter and add 1/2 crumbs to make shell for bottom of casserole. Combine other ingredients and beat until thick. Use 1 can thickened cherries. Alternate cherries, whipped cream and crumbs. As in making banana pudding. Top with crumbs and chill until ready to serve.

**PECAN PIE**  
**MYRTLE CHRISTENSON**  
1 1/4 stick butter or margarine, melted  
3 cups brown sugar, light  
3 eggs  
1 1/2 tsp. vanilla  
1 1/4 Tbsp. flour  
3/4 cup canned milk  
3/4 cup nuts  
2 pie shells  
Combine ingredients and place in pie shells. Cook at 300 degrees for 1 hour.

**BAKED CHICKEN**  
**DAISY QUEEN**  
Chicken pieces, your choice salt and pepper  
1 stick melted margarine  
paprika  
minced dried onions  
Sprinkle paprika over chicken. Sprinkle with minced dried onions. Then pour melted margarine over chicken. Place in slow oven at 300 degrees for 2 hours, using baking dish, no cover.



Company B, 505th Engineering Battalion of the National Guard works on the new Lincolnton Optimist Park recently.

## KM National Guard prepares ground for athletic complex

During Annual Training from June 12-26, 1999, members of Company B, 505th Engineering Battalion, Army National Guard, from Kings Mountain cleared and prepared an athletic complex for the Lincolnton Optimist Club.

The project began in July of last year and was to have been finished by the end of the two week Annual Training. Since it began, the project is worked on one weekend per month. The only thing that could have stopped the engineers was

mother nature. After moving 3,500 cubic yards of dirt per day, the project came to a screeching halt last month when torrential rains turned the field into a bog.

Even though the engineers from Company B were temporarily stymied by the heavy rain, they didn't sit around. Their time was filled with classes in land navigation, Combat Engineer Training, and history classes on the beginnings of the National Guard. The history

classes were held at Kings Mountain National Military Park.

Once the ground dried a couple of weeks ago, the engineers of Company B were at it again. Under the guidance of the Project Officer in Charge, 1st Lt. Peter Bertanzetti, Company B moved an estimated 20,000+ cubic yards of dirt in 1,020 man hours.

The estimated completion date for the Lincolnton project is slated for October, 1999.

## New books at KM library

Mauney Memorial library in Kings Mountain has just received several new world history titles:



Rose Turner

Librarian

Breathtaking in its scope, this brilliant provocative book is a complex melding of history, biography, and mystery. It is a powerful argument that sheds new light on common belief, showing that nearly all we know about Richard III is wrong.

Goodwin, Jason. "Lords of the Horizon; A History of the Ottoman Empire" (Henry Holt and Company, 1998)  
There is history, travel, and vision of a lost world in this book.

Keegan, John. "The First World War" (Alfred Knopf, 1999)  
The First World War created the modern world. The author's brilliant, panoramic account of this terrible conflict is destined to take its place among the classics of world history.

Mager, Hugo. "Elizabeth, Grand Duchess of Russia" (Carroll and Graf Publishers, Inc. 1998)  
Had Elizabeth married the future Kaiser of Germany as her grandmother shrewdly desired, World War I might have been deterred. Modern European history was shaped by the choices of Elizabeth, the Grand Duchess of Russia.

Mazower, Mark. "Dark Continent; Europe's Twentieth

Century" (Alfred A. Knopf, 1998)  
This is searching history of Europe's most brutal century.

Milton, Giles. "Nathaniel's Nutmeg; The True and Incredible Adventure of the Spice Trader Who Changed the Course of History" (Farrar, Straus, and Giroux, 1999)  
This book centers on the remarkable showdown between Nathaniel Courthope and the Dutch General, Jan Corn, and the brutal fate of mariners racing to the tiny island of Run to reap the huge profits of the spice trade.

Pointing, Clive. "The Twentieth Century; A World History" (Henry Holt and Company)  
This book focuses on the the struggle between progress and barbarism. On the eve of the millennium, this vivid history is a must read.

Simes, Dimitre. "Collapse and Comeback; Russia Reclaims It's Place as a Great Power" (Simon and Schuster, 1999)  
Nearly a decade has passed since the breakup of the Soviet Union. Today, developments in the region trouble the world once again as Russia struggles with economic crises and tries to pursue a newly assertive foreign policy.

Sinclair, Andrew. "Death by Fame; Life of Elizabeth, Empress of Austria" (St. Martin's Press, 1998)  
Elizabeth's murder was the tocsin for the Hapsburgs, and the tragic beauty's death was the beginning of the end of imperial Europe.

Fields, Bertran. "Royal Blood; Kings Richard III and the Mystery of the Princes" (Harper Collins Publishers)

PPG to add Wattyl to Porter Paints system  
PPG Industries plans to add the retail business of Wattyl Paint Corp. in four Southeastern states to its Porter Paints architectural coatings business.

Maurice V. Peconi, PPG vice president of architectural coatings, said acquisition of the Atlanta-based retail operations of the U.S. unit of Wattyl, Ltd., Sydney, Australia, should be completed in July. Terms were not disclosed.

Porter Paints joined PPG's North American architectural coatings business six months ago, acquired form Akzo Nobel. Porter makes a broad range of paints and stains sold mainly to painting contractors. PPG is a global supplier of coatings, fiber glass, glass and chemicals, with annual sales exceeding \$7.5 billion.

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