

# COOKING CORNER

The recipes in today's Cooking Corner come from 'Tiger Riffic Cookbook,' published in cooperation with the Clemson University Athletic Department.

## SPINACH SALAD

1 lb. fresh spinach  
1 can bean sprouts or fresh  
1 small can water chestnuts, sliced and drained  
2 hard-boiled eggs, chopped  
6 strips crisply-cooked bacon crumbled or use bacon bits  
**DRESSING** -  
1 cup oil  
3/4 cup sugar  
1/3 cup catsup  
1/4 cup sugar  
2 Tbsp. worcestershire sauce  
1 med. onion, grated  
salt to taste  
Mix in blender. Keeps well in refrigerator. Just before serving, add small amount of dressing to salad. Toss until everything is thinly, but completely coated.

## BBQ CHOPS

1 slice onion per chop  
1 slice lemon per chop  
1 Tbsp. dark brown sugar per chop  
1 Tbsp. catsup per chop  
1/2 Tbsp. lemon juice per chop  
salt and pepper  
Place chops in casserole dish. Salt and pepper to taste. Place a slice of lemon and onion on each chop. Mix together the remaining ingredients and pour over the chops. Bake covered for 1 hour at 350 degrees.

## BUSY DAY BAKED CHICKEN

4 chicken breasts  
1 envelope Lipton Onion Soup  
Preheat oven to 350 degrees. Grease 11 3/4 x 1 1/2 x 3/4 pan. Add chicken breasts. Add envelope of Lipton onion soup on top of chicken. Pour enough water to cover chicken. Cover tightly with aluminum foil. Bake two hours.

## CHICKEN PIE

**PASTRY** -  
2 cups flour  
1 1/2 tsp. salt  
1/2 cup cooking oil  
1/4 cup milk  
Mix flour and salt. Pour oil and milk into one cup, don't stir. Pour into flour and mix well. Press into ball. Roll 2/3 of pastry between waxed paper for bottom crust and the remaining 1/3 for the

top crust. Dampen cabinet top slightly to keep waxed paper from slipping. Place bottom crust in a 11 1/2 quart Pyrex dish.  
**PIE FILLING** -  
1/4 cup margarine  
1/4 cup flour  
1/2 tsp. salt  
1/4 tsp. pepper  
2 cups chicken broth  
2/3 cup cream or evaporated milk  
1 fryer, about three pounds, cooked until tender  
Remove chicken from bones and cut into bite size pieces. Melt butter, add flour and seasoning; let bubble. Add liquid and cook slowly until slightly thickened. Add chicken. Pour into pastry lined dish and top with remaining pastry rolled to fit top of pie. Pinch edges of pastry together. Bake at 425 degrees or 35 to 45 minutes until browned.

## CHICKEN DIVAN

4 breasts of boneless chicken  
1 can cream of chicken soup  
1 box frozen broccoli  
1 cup grated cheddar cheese  
Use 1 can chicken stock with soup instead of water. Boil chicken until tender and boil broccoli. Pour soup and cheese over meat and vegetables in casserole dish. Bake at 350 degrees for 30 minutes.

## SQUASH CASSEROLE

3 lbs. yellow squash  
1/2 cup chopped onion  
1/2 cup cracker or bread crumbs  
1 stick butter  
1 Tbsp. sugar  
1 tsp. salt  
1/2 tsp. black pepper  
2 eggs  
Cook squash until tender, drain, mash. Add all ingredients except bread crumbs and half the butter. Blend well. Pour in slightly greased casserole. Melt remaining butter, add crumbs and cover top. Bake at 375 degrees for one hour or until brown.

## LEMON ICEBOX DESSERT

1 cup whipping cream  
3 eggs  
1/2 cup sugar  
1 lemon  
Lightly butter an ice tray and line with crushed vanilla wafers. Beat yolk of three eggs and whites of two. Add juice of one lemon, grated lemon rind and sugar. Beat together. Cook this mixture in a double boiler

until thickened like custard. Cool. Meanwhile, beat the remaining one egg white and 1 Tsp. sugar. Whip the cream and combine with beaten egg white. Fold this in lemon mixture and pour into tray lined with vanilla wafers. Put in freezer until firm.

## OREO CRUNCH

2 sections out of Oreo cookie package, crumbled  
Mix with 1/2 gallon softened vanilla ice cream and one container of Cool Whip. Pour in casserole and freeze.  
**CHOCOLATE SYRUP** -  
1 stick butter  
1 can sweetened condensed milk  
1 can Nestles chocolate syrup  
Cut the crunch into squares and pour chocolate syrup over squares.

## PEACH COBBLER

Combine 2 cups fresh peaches and 3/4 cup sugar. Let stand 20 minutes.  
Melt 1 stick oleo in 1 1/2 quart baking dish in 350 degrees oven. Stir together - 1 cup all purpose flour  
1 cup sugar  
1 tsp. baking powder  
Add 1 cup milk and stir briskly. Lumps will remain. Pour into baking dish of melted oleo. Top with peaches. Bake at 350 degrees for 45 minutes.

## LEMONADE PIE

1 large container of whipped topping  
1 can frozen lemonade  
1 can condensed milk  
2 graham cracker pie shells  
Mix ingredients in large mixing bowl. Spoon into two shells. Refrigerate. Makes two pies.

## MYSTERY PIE

1 can frozen limeade  
1 can Eagle Brand milk  
1 med. bowl Cool Whip  
1 frozen pie crust - graham cracker  
1 pkg. fresh strawberries  
Combine Limeade and Eagle Brand milk in mixing bowl. Stir well. Set aside. Bake pie crust in oven as per instruction on wrapper. Cool. Pour Limeade and Eagle Brand milk mixture into crust and put in freezer until ready to serve the pie. Before serving, put Cool Whip arrange strawberries on top.



Summit Place of Kings Mountain recently honored Kings Mountain firemen with a prayer service and steak cookout. Left to right are T.J. King, Cale McDaniel and Shad Johnson.

# SENIOR CALENDAR

The Kings Mountain senior center has scheduled the following events for October. Unless otherwise indicated, all events are at the H. Lawrence Patrick Senior Life and Conference Center, 909 East King Street, Kings Mountain. For more information call the Center at 734-4477.

■ A special program "Dispel the Myths About Long Term Care" will be held Tuesday, October 8 at 2 p.m.

Paul F. Burns, senior long-term care specialist, will be the speaker. The focus of the program will be to provide education on long term care, and how to help protect savings and help protect family and friends from the added burden of providing and paying for long term care.

■ The annual mountain trip is scheduled for Monday, Oct. 14. Seniors should be at the center no later than 7:45 a.m. The

group will leave at 8 a.m. and enjoy the picturesque fall foliage on the way to Shatley Springs Inn for lunch at 12:30 p.m.

Prior to lunch the group will visit one of the famous "frescos" and after lunch, they will stop by the cheese factory for a tour and shop in their outlet store.

The group will arrive back at the Center at 5:30 p.m.

The cost is \$39 per person and includes lunch and transportation. Register by paying Carolyn Bell by Monday, Oct. 7. Payments will be accepted on Mondays, Tuesdays and Thursdays from 9 a.m.-3 p.m.

■ Senior Day at the Cleveland County Fair is Tuesday, Oct. 1. Gate admission for seniors that day is \$3.

The Center will take two TACC vans to the fair. Cost is \$1 per person. Register by paying Mattie Scoggins by September 26.

■ The 55 Alive driving

course will be held October 28-29 from 9 a.m.-1 p.m. The course is \$10 per person and you must attend both sessions. Some insurance companies offer discounts for seniors who complete the course.

Register by paying Carolyn Bell by October 15.

■ SHIIP counselors are on hand to assist seniors with insurance and medical billing questions on Tuesdays from 1-3 p.m. (by appointment only). For an appointment, see Carolyn Bell.

■ Senior socials are scheduled October 5 and October 18 from 7-10 p.m.

■ A long-term care seminar will be held October 8 at 2 p.m.

■ Flu shots will be given November 1 from 8:30-11 a.m. Take medicare and social security cards.

■ The Alzheimers Support Group will meet October 14 at 7 p.m. Family, friends and care givers are encouraged to attend.

78<sup>th</sup> CLEVELAND COUNTY Fair SINCE 1924

## 2002 Cleveland County Fair

Thurs., Sept. 26<sup>th</sup> thru Sat., Oct. 5<sup>th</sup>

1902 Celebrating 100 Years 2002

★ "Family Fun - Cleveland County Style"

★ KEITH KING BIKE STUNT SHOW  
*All Ten Days of the Fair!*

★ LEON JACOBS, JR. PIANO SHOW  
*Thurs., Sept. 26th - Tues., Oct. 1st*

★ CIRCUS MAXIMUS  
*All Ten Days of the Fair!*

★ DAVID & BLAKELY WISE  
*Thurs., Sept. 26th at 7:00 pm*

★ SHOWBOAT MARIONETTES  
*All Ten Days of the Fair!*

★ DR. HAPPY LaCLAIR & BLAZE  
*Thurs., Sept. 26th - Tues., Oct. 1st*

★ MOVIE  
*All Ten Days of the Fair!*

★ ALBERTI FLEA CIRCUS  
*Thurs., Sept. 26th - Mon., Sept. 30th*

★ SHELBY SUPERCROSS  
*Sat., Sept. 28th*

★ MISS CLEVELAND COUNTY FAIR PAGEANT  
*Mon., Sept. 30th*

★ ROBINSON FAMILY  
*Tues., Oct. 1st - Sat., Oct. 5th*

★ JAMES GREGORY  
*"The Funniest Man In America"*  
*Tues., Oct. 1st - 7pm & 9pm • TWO BIG SHOWS!*

★ SENIOR CITIZENS DAY  
*Tues., Oct. 1st*

★ MUD SLING YOUTH TALENT SHOW  
*Wed., Oct. 2nd • Wed., Oct. 2nd & Thurs., Oct. 3rd*

★ DEMOLITION DERBY  
*Fri., Sept. 27th & Thurs., Oct. 3rd*

★ BAR H WILD WEST RODEO  
*Fri., Oct. 4th & Sat., Oct. 5th*

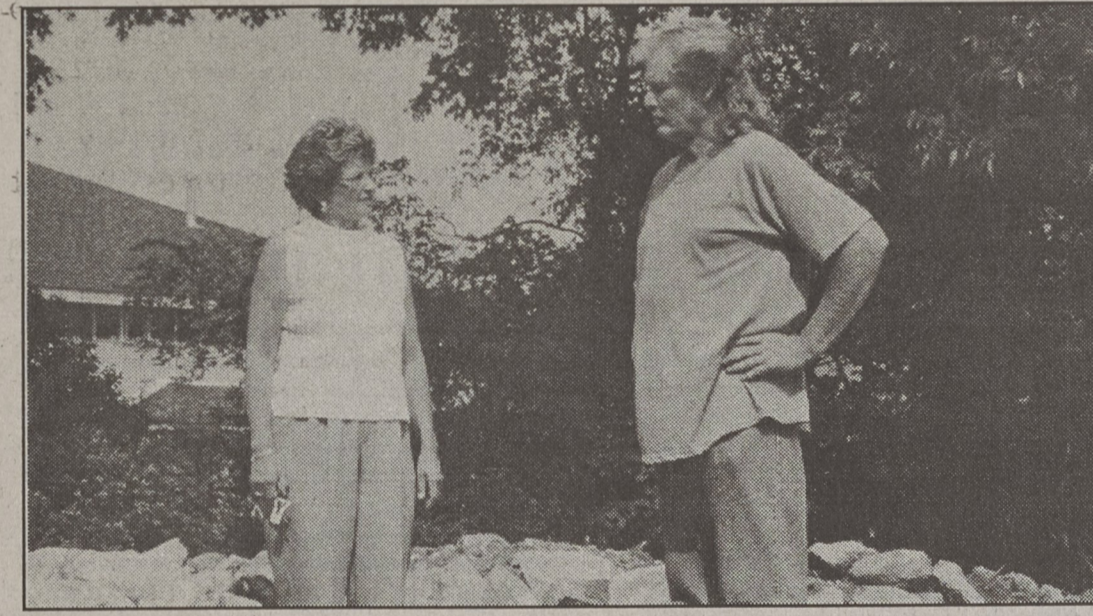
★ *Mon., Sept. 30th ONE NIGHT ONLY!*  
**FIREWORKS DISPLAY**  
*10:00 PM*

★ *Special Pay One Price Opening Day \$12.00*  
**Thurs., Sept. 26**

**Judging Schedules**

*Thursday, September 28th*  
9:00 am • Judging in all Exhibit Buildings  
9:00 am Egg Judging  
*Friday, September 27th*  
9:00 am Open Beef Show  
*Saturday, September 28th*  
9:00 am Junior Beef Show  
*Sunday, September 29th*  
12 Noon Rabbit Show  
3:00 pm Junior Beef Judging Contest  
5:00 pm Junior Horse Judging Contest  
*Monday, September 30th*  
11:00 am Second Cut Flower Show  
4:00 pm English Horses & Ponies

*Monday, September 30th (cont.)*  
6:00 pm Grandparent Contest  
7:00 pm Miss Cleveland County Fair  
*Tuesday, October 1st*  
4:00 pm Junior Sheep Show  
*Wednesday, October 2nd*  
4:00 pm Junior Meat Goat Show  
7:00 pm Youth Talent 12-18 years  
*Thursday, October 3rd*  
4:00 pm Western Horses  
7:00 pm Youth Talent 5-11 years  
*Friday, October 4th*  
4:00 pm Junior Dairy Contest  
5:00 pm Jr. & Sr. Dairy Cattle Show  
*Saturday, October 5th*  
12:00 pm ABGA - Sanctified Boer Goats



BEN LEDBETTER / THE HERALD  
Shirley Brutko, left, and Charlie Padgett talk while waiting for concrete at the site for the Barber cabin near the Kings Mountain Historical Museum.

## Your BUSINESS Partner

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