

## COOKING CORNER

(The recipes in this week's cooking corner were supplied by Debbie Lineberger of Killdeer Farms in Kings Mountain and the North Carolina Strawberry Association).

**Company Punch Bowl Cake**  
1 box yellow cake mix  
2 quarts strawberries, sliced  
2 (6 oz.) packs vanilla pudding mix  
1 (20 oz.) can crushed pineapple with juice  
2 (16 oz.) containers Cool Whip

Prepare and bake cake as directed in long sheet pan. Allow to cool, then crumble cake. Prepare pudding as directed. Layer all ingredients in the order listed above in a punch bowl, using half of each and then repeating

with a second layer. Chill until serving time.

**Strawberry Pound Cake**  
1 package yellow cake mix  
1 (3 oz.) box strawberry jello  
1 cup cooking oil  
4 eggs  
1 cup crushed strawberries with juice

Blend all ingredients together. Beat with mixer for two minutes on medium speed. Bake in a greased and floured tube pan for 50 minutes or just until done.

**Fruit and Juice Shake**  
1 medium banana  
1/2 cup strawberries  
3/4 cup pineapple juice  
1/2 cup low-fat vanilla yogurt

Place all ingredients in a blender and blend until

smooth. Serve immediately.

**Strawberry Dumplings**  
1 quart fresh strawberries, crushed  
2 cups sugar  
2 cups water  
2 Tbs. margarine or butter

Combine all ingredients and cook over medium heat, stirring constantly. Cut canned biscuits into small pieces and drop into berry mixture. Continue cooking till done. If too thick, add water.

**Easy Strawberry Pie**  
1 quart fresh strawberries, sliced or halved  
1 cup sugar  
4 Tbs. cornstarch or Clear Jel Butter  
Pour sugar and cornstarch over fruit. Toss lightly and allow to dissolve. Pour into unbaked pie shell. Put 6 pats

of butter on top and cover with top crust. Bake at 350 degrees for 30 to 40 minutes.

**Fruity Strawberry Pizza**  
1 pkg. brownie mix  
1 (8 oz.) package cream cheese  
1/3 cup sugar  
1 (8 oz.) can pineapple tidbits, drained  
1 cup sliced strawberries  
1 medium kiwi, sliced  
1/2 cup pecans, chopped  
chocolate syrup

Prepare brownie mix according to directions on box. Spread batter into a greased pizza pan. Bake at 375 degree for 15 minutes. Cool completely. In a bowl, beat cream cheese and sugar until smooth. Spread over crust. Arrange strawberries, kiwi and pineapple over cream cheese mixture.

Sprinkle with nuts and drizzle with chocolate syrup. Refrigerate until ready to serve.

**Quick and Easy Strawberry Cake**

1 angel food cake  
1 large container sour cream  
1 large container Cool Whip  
1/4 box powdered sugar  
1 small can evaporate milk  
1 quart fresh strawberries, halved  
1 package strawberry glaze

Break cake into bite-sized pieces. Place in a serving dish. Mix sour cream, Cool Whip, powdered sugar and evaporated milk together. Pour over cake. Mix strawberries and glaze together. Spread on top of cake. Refrigerate.

**East Fruit Dip**  
8 oz. cream cheese  
1 (7 oz.) jar marshmallow cream  
Beat til blended.

**Strawberry Salsa**  
1 pint fresh strawberries, diced  
4 plum tomatoes, seeded and diced  
small onion diced  
1 small jalapeno pepper, minced  
2 Tbs. lime or lemon juice  
2 cloves of garlic, minced  
1 Tbs. olive oil  
In a bowl, combine strawberries, tomatoes, onion and pepper. Stir in lime juice, garlic and oil. Cover and chill for two hours. Serve with cooked poultry or as a dip for chips.

**Strawberry Fluff**  
2 cups strawberry, sliced  
1 large can mandarin oranges  
1 small box wild strawberry gelatin  
1 small container cottage cheese  
1 large container non-whipped dairy topping  
Drain juice for oranges. Mix all ingredients in a bowl. Refrigerate overnight or until the salad hardens. Keep refrigerated.

**Strawberry Glazed Fruit Salad**

1 cup fresh strawberries, halved  
1 can (20 oz.) pineapple chunks, drained  
4 firm bananas, sliced  
1 cup grapes, halved  
1 jar (16 oz.) strawberry glaze  
In a large bowl, gently toss strawberries, pineapple and bananas, fold into glaze. Chill for one hour.

**Strawberry Butter**

2 cups fresh strawberries  
2 sticks unsalted butter, room temperature  
1 cup powdered sugar  
Put ingredients into blender in order given. Blend until smooth and creamy. If mixture appears to curdle, continue blending until smooth and creamy. Chill. Serve with toast, biscuits, muffins, pancakes and waffles.

## FOOD INSPECTIONS

Cleveland County Health Department inspected the following food handling facilities during the week ending May 7.

\*\*Denotes 2 extra points when an employee attended a food handling course.

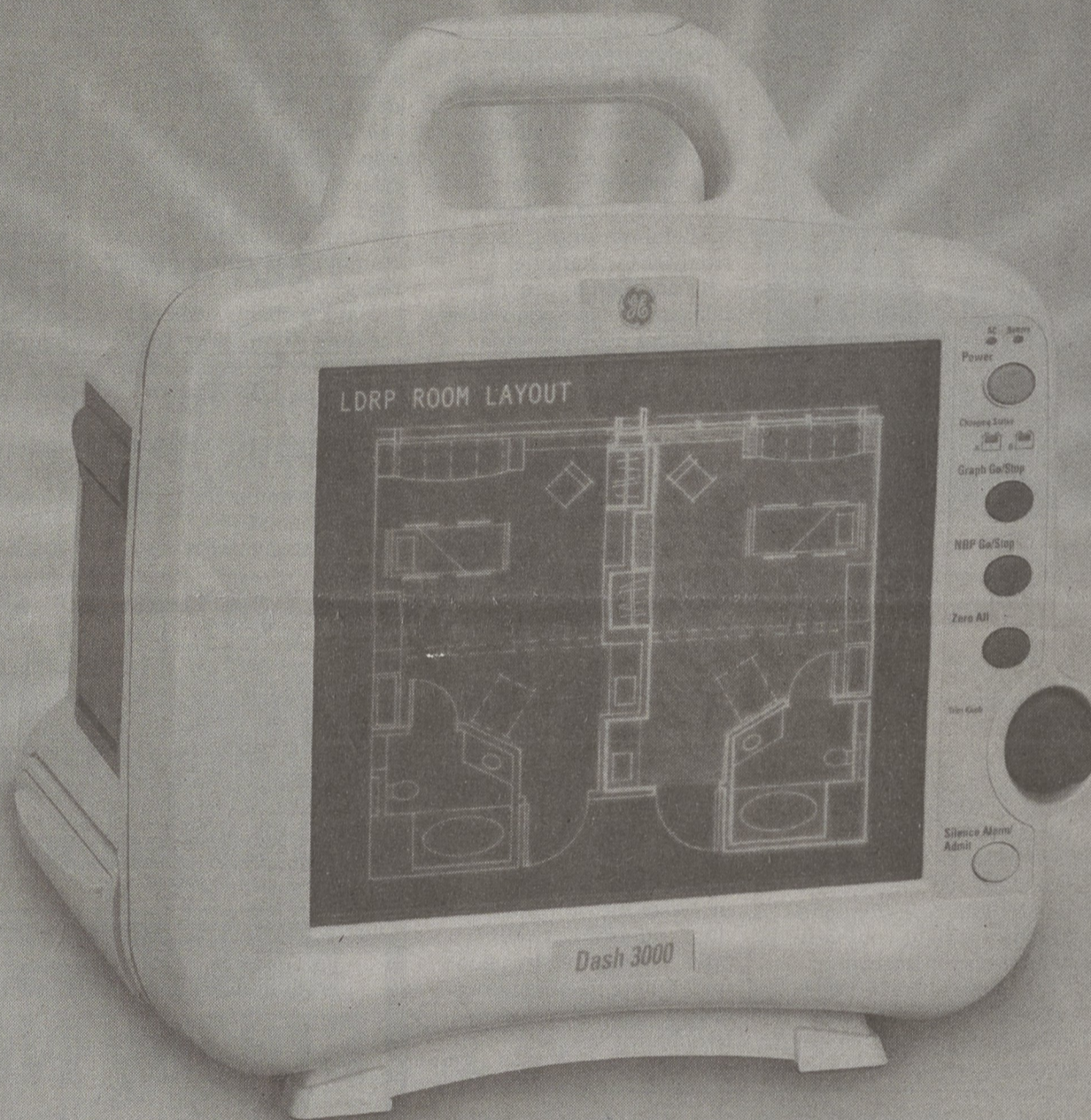
### Restaurants

Ham's Rest., E. Dixon Blvd., 92.  
Kings Mountain Hospital cafeteria, 95\*\*  
KFC, E. King St., Kings Mountain, 95.5.  
Pizza Hut of Shelby, E. Dixon Blvd., 95.5.  
Pizza Inn, E. Dixon Blvd., 94\*\*  
Subway, W. Dixon Blvd., 95.5  
The Dugout, S. Lafayette St., 97\*\*  
The Green Pepper Rest., W. Dixon Blvd., 95.5.  
Taste T Drive In, E. Marion St., 93\*\*  
Tokyo Japanese Express, S. Post Rd., 96.5.  
Wiener Works, Shelby Rd., Kings Mountain, 97.5\*\*  
Papa Johns, Kings Mountain, 95.  
Wendys, Kings Mountain, 99\*\*

### Food stands

Martha's, S. Lafayette St., 97.5.  
Wendell's Town & Country, Kings Mountain, 95.5\*\*  
**School cafeterias**  
Bethware Elementary, 97.5\*\*  
Burns Middle, 99\*\*  
Elizabeth Elementary, 98\*\*  
Fallston Elementary, 97.5.  
**Elderly nutrition sites**  
Cleveland Pines, 94.5.  
Summit Place, Kings Mountain, 99.5.

How do you make a family birthing center truly innovative?  
Let the doctors help design it.



As brilliant as architects are, we would never ask one to deliver a baby. So we understand why doctors may not be asked for input when it comes to designing a building. This time was different. See, when we set out to construct our new Birthplace, we wanted to create an environment that supports our philosophy of family-centered care. So we asked for input from our families,

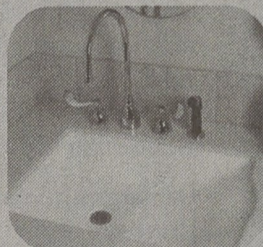


The sofa is easily converted into a full-size double bed.

our nurses and our doctors.

Our plan was to design the entire facility around the practice of Single Room Maternity Care, or SRMC. As the name suggests, the purpose of SRMC is to allow the birthing family to keep the same room for their entire stay. The result is a comfortable, private environment that encourages family participation.

Of course, this type of care requires special rooms. They must be more comfortable than typical delivery rooms and more spacious than typical postpartum rooms. This encourages dads and children to stay and support you. They're even specially designed so your pediatrician can examine and care for your baby in your room, not down the hall in the nursery.



These custom-made bathing sinks are specially contoured to cradle an infant's body.

Thanks to our doctors, each of the 52 maternity suites is fully loaded with high-tech medical equipment. Thanks to our architects, it looks more like a hotel than a hospital. The doctors also helped lay out our staff support areas, insisting that doctors and nurses share the same workspace and lounges (we work best as a team).



Your spacious, modern bathroom rivals that of a 4-star hotel.

Within the medical community, our one-of-a-kind facility is already getting national attention. But most importantly, when it opens this fall, our staff and patients will have a new family birthing center that complements our philosophy perfectly. It is a birthing center that not only celebrates the miracle of life, but is forever focused on the importance of the family.

### CAROMONT HEALTH AFFILIATED PHYSICIANS

Ashley Women's Center  
(704) 865-7416

New Belmont Location Opening 2004

Courtview Obstetrics and Gynecology  
(704) 854-3600

Gaston County Public Health Maternity Clinic  
(704) 853-5009

Gaston Family Docs  
(704) 853-3627

Gaston Women's Healthcare  
(704) 865-2229

New Hope Family Medicine  
(704) 853-3314

For more information on the new Birthplace, our Family Education Program or our Grand Opening activities, please visit [www.caromont.org](http://www.caromont.org).

 **The Birthplace**  
Gaston Memorial Hospital