

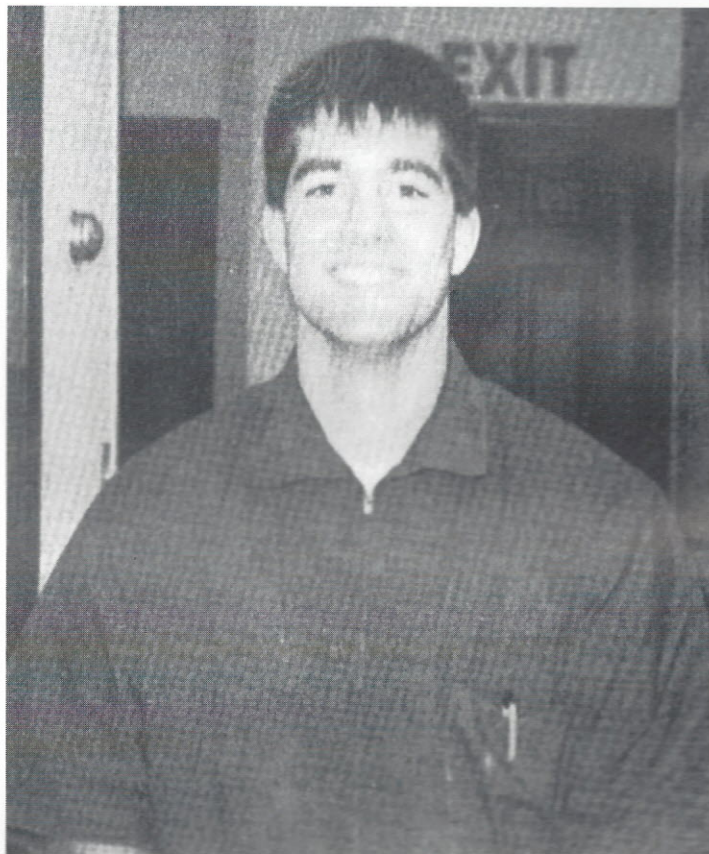
Congratulations, Seniors!

J. Adam Brantley, DMD

621 Chatham Avenue

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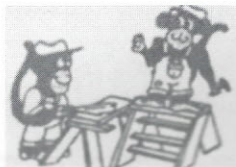


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OLD-FASHIONED BAKED CHOCOLATE PIE

1 c. sugar	1 tsp. vanilla
2 T. flour	1/2 stick butter/margarine
3 T. cocoa	2 eggs
1 c. milk	1 uncooked pie shell

Preheat oven to 350. Mix sugar, flour, and cocoa in a mixing bowl. Separate egg yolks from whites. Set egg whites aside. Slightly beat egg yolks. Add to milk and add to dry ingredients. Add vanilla. Pour into unbaked pie shell. Dot top of pie with butter. Bake for 45 minutes to 1 hour or until pie is firm when you slightly shake. Do not cook until hard.

Meringue:

Use electric beater and beat egg whites until they hold a peak. Add 3/4 cup of sugar and 1 teaspoon vanilla. Beat a minute or 2 more and pour on top of pie. Return to bottom rack of oven. Turn broiler to 250 and cook until slightly brown.

Without the Meringue

Follow the recipe, but instead of separating the egg yolks and whites, use the whole egg.

Submitted by:
Helen Rexrode

