



WASSAIL BREAD—Raisin-filled Christmas Wassail Bread is rich with holiday spirit. Serve it to drop-in guests, on the buffet table or gaily wrapped as gifts.

Creative Cooking From The Chowan Herald Kitchen

By Mildred Huskins
Fragrant homemade yeast breads are the most irresistible attractions on the holiday spread.

For sophisticated fare, try this Christmas Wassail Bread. It's perfect served to drop-in guests or to highlight your holiday buffet. Since it may be made ahead of time and freezes well, plan to pass along a loaf or two to very special neighbors or the newcomer down the street.

Christmas Wassail Bread is rich with butter, eggs and milk. A bonus of rum flavored raisins, a cinnamon-sugar filling and a rum egg wash topping give it a delicious festive flair. The bread is great sliced and served plain or toasted. For gift-giving, wrap the bread imaginatively and add a lasting bonus to your present by gift wrapping it in an attractive serving plate, tray or basket, or delivered on a cutting board or cookie sheet, your friends receive a double-dose of your thoughtfulness.

money in the bank for the busy homemaker with the family under foot during the holidays. How about one with a charming foreign accent? Its name is Potica and you'll call this yeast dough sweet bread simply delicious. Some say this coffee cake originated in southern Yugoslavia, others say it is native to Hungary, and some believe that Italy was its birthplace. Suffice it to say that Potica (pronounced Po-tee-ta) is a traditional festive-occasion treat throughout many areas of Western Europe.

Potica
1 cake or package yeast
3 tablespoons warm water
1 large egg, beaten
1/4 cup sugar
One-third cup sour cream
1/4 cups sifted all-purpose

flour
1/4 cup melted butter or margarine
1 teaspoon salt
Prune filling
Melted butter for top of dough
Glaze

Sprinkle yeast over water in large mixing bowl and let stand a few minutes to soften. Add egg, sugar, sour cream, and one cup of flour; mix until smooth. Cover and let rise in warm place until doubled, about one hour. Stir down. Stir in butter, remaining flour and salt, mixing well. Knead a few strokes on lightly floured board to smooth dough. Cover with mixing bowl and let stand while preparing the filling. Roll out dough on lightly floured board to a

rectangle. Spread prune filling over dough, leaving an inch uncovered at each of the longer sides; roll up from long side. Place on greased baking sheet, bringing ends together. Brush with melted butter. Let rise until doubled, about 45 minutes. Bake at 350 degrees in center of oven for 25 to 30 minutes, until browned. Remove from oven, cool slightly and brush with glaze made by combining one-half cup sifted powdered sugar with one teaspoon melted butter and two teaspoons hot water. For the filling snip one and one-half cups cooked prunes into small pieces. Stir in one-fourth cup sugar, two teaspoons lemon juice and one-fourth teaspoon allspice.

These Country Cheese Rolls are made easy with a mix.

Country Cheese Rolls
1 pkg. hot roll mix
1/4 cup warm water
1 can condensed Cheddar Cheese Soup
2 eggs, slightly beaten
One-third cup grated Parmesan cheese
1 tablespoon dried parsley flakes

1 pkg. corn muffin mix
In large bowl, sprinkle yeast from roll mix on water; stir until dissolved. Blend in soup, eggs, cheese and parsley. Add corn muffin mix and flour mixture from roll mix; stir until well blended. Cover; let rise in warm place until doubled. On floured board, toss lightly until no longer sticky. Place in two lightly greased eight-inch round baking pans. Cover; let rise until doubled. Bake at 375 degrees for 20 to 25 minutes. Makes 24 rolls.

Death Claims Mrs. Brown

Mrs. Nannie H. Brown, 86, of Greenville, died last Wednesday.

A native of Pitt County she was a former resident of Edenton. She and her husband, the late Oscar H. Brown, made their home in Edenton for about 20 years. After Mr. Brown's death in 1939 his widow moved to Greenville.

She was a Methodist and attended East Carolina University.

Surviving are two sons: Dr. Oscar H. Brown of Ayden; and Miles Gordon Brown of Sun Valley, Calif.; a daughter, Mrs. Doris B. Petty of Lighthouse Point, Fla.; and eight grandchildren.

A service was held at 11 A.M. Saturday in Wilkerson

Funeral Chapel in Greenville with graveside services at 2:30 P.M. in Beaver Hill Cemetery. Williford Barham Funeral Home was in charge of local arrangements.

Aging Council Meeting Set

The regular monthly meeting of the Albemarle Advisory Council on Aging is scheduled for today (Thursday) at 2 P.M. in the Edenton Municipal Building.

Mrs. Mary A. Preddy, developmental coordinator for the Resource Development Program with the Office for Aging, will be in attendance to give an overview for developing more services for the aged.

Letters To The Editor

On 23 November 76, sometime after dark, my two horses were stolen from my pasture which is 2 miles south of Johnsonville, N. C. The thieves drove a vehicle with wide back tires and pulled a low-boy two-horse trailer. This I can verify by the tracks left on the entrance to my property. The low-boy two-horse trailer scraped the ground deep when it departed the pasture and entered the road. State Hwy. 1108. The thieves were apparently drinking since I found a glass and an empty sack which I believe was used to brown bag alcohol.

They also entered my barn and took two halters and two lead lines. The horses were caught with my own feed and equipment and loaded in the middle of the night and carried off. The gate was left unlocked and the pony left in the pasture was set free to wander up to the highway, thankfully a neighbor saw the pony and placed her back in the pasture thinking I had the two horses out myself.

Authorities in Harnett County have not been able to locate the horses and admit the best way is to inform the horse lovers of the state and offer a reward for the return of the horses. If you can find a place I would appreciate your printing this story of my horses so that others may be warned to protect their livestock from thieves. I am offering \$500.00 reward for the horses.

Linda C. Pechenino
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Unique New Year Celebrations Slated Across State

The year 1977 will come in with a real "blast" in North Carolina.

This New Year explosion will take place with an unusual celebration on January 1 at Cherryville. It's called a New Year's shooting and is a celebration of German and English origin that is over 200 years old.

Two groups of men visit homes and wish occupants Happy New Year with a chant and burst of powder from muskets. Residents of Cherryville take great pride and fanfare in reproducing this unusual celebration of

bringing in the New Year.

Another unusual celebration takes place at Rodanthe on the historic Outer Banks on January 8. Outer Banks visitors and residents celebrate Christmas twice — the regular Christmas on December 25 and "Old Christmas" which will be celebrated in 1977 on January 8. The celebration is usually held on the Saturday nearest January 5, the real Old Christmas or 12th day after Christmas.

One explanation of Old Christmas is that the celebration ties in with

Epiphany, the date on which the Magi arrived in Bethlehem with gifts for the Christ Child. Another explanation hinges on the changeover by Great Britain and her colonies from the Julian to the Gregorian calendar in 1752.

Featured at "Old Christmas" are dancing, an oyster roast, special food, and an appearance of "Old Buck". "Old Buck", actually made of cloth, wood and the skull and horns of a steer, is never seen from one Old Christmas to the next. Legend has it that he lives in the woods on Hatteras Island. No one knows exactly how "Old Buck" got into the traditional Old Christmas celebration. Some say this bit of folklore was added by a shipwrecked Scandinavian because the North Countries of Europe had a mythical "Yul Bok" that appeared at Old Christmas.

Rodanthe has observed Old Christmas for so many years that even the oldest inhabitants don't really bother to speculate on its origin. As far as they know, Rodanthe has been celebrating two Christmases ever since it was first inhabited by seafaring folk over two centuries ago.

Chet Atkins will appear with the N. C. Symphony Orchestra January 15-16 in Raleigh. The Mid-South Horse Show will be held at Southern Pines on the 16th, 23rd, and 30th.

An Outdoor Recreation Show is scheduled for Charlotte January 19-23, and

the Piedmont Sportsman Show is January 26-31 at Winston-Salem.

The Third Annual Championship and Household Pet Cat Show is January 29-30 at Fayetteville.

North Carolina starts off the New Year with two unusual celebrations. The state offers many interesting events to begin a new travel year.

Helms Against

USDA Action

On Allotments

WASHINGTON, D. C. — Sen. Jesse Helms of North Carolina has called upon the U. S. Department of Agriculture to reverse its ruling which terminated the lease, sale, and transfer of peanut allotments nationwide. In a letter to acting Secretary of Agriculture John A. Knebel, Sen. Helms cited the severe burden the ruling places upon North Carolina peanut farmers, and the threat it poses to the survival of many of the smaller farms in Northeast North Carolina.

Sen. Helms pointed to the fact that North Carolina peanuts do not contribute to the oversupply problem saying that "it does not seem to me that North Carolina producers should be penalized when they are not part of the problem, and when no purpose is served by including them in the lease and transfer restrictions."

Sen. Helms took particular exception to the manner in which the change in policy was affected, having learned about it in news reports and without any opportunity to present information which may have caused USDA to exempt North Carolina from the new restrictions. He also charged that the "element of uncertainty created by this arbitrary ruling poses an unnecessary burden upon the entire farming economy of the North Carolina peanut growing region" because it comes at a time when producers are making arrangements for their 1977 crop.

Wassail Bread
2 cups raisins
1/2 cup dark rum
4 1/2 to 5 1/2 cups unsifted flour

3/4 cup sugar
1 teaspoon salt
1 pkg. dry yeast
3/4 cup milk
2 eggs (at room temperature)
3 tablespoons melted butter

1 1/2 teaspoons ground cinnamon

1/4 cup sugar

Pour rum over raisins.

Let stand while mixing dough. In a large bowl combine 1 3/4 cups flour, 1/4 cup sugar, salt and undissolved yeast. Combine milk and butter in a sauce pan. Heat slowly until liquid is warm. Gradually add the butter and milk to the dry ingredients and beat for two minutes at medium speed, scraping the bowl occasionally. Add eggs and one-half cup flour. Beat at high speed for two minutes. Add raisins and rum and stir in enough flour to make a soft dough. Turn onto a lightly floured board and knead until smooth and elastic, about eight to 10 minutes. Place in oiled bowl. Cover and let rise for about one hour or until double in bulk. Combine the 1/4 cup sugar and cinnamon. When dough has risen, punch it down and turn onto a lightly floured board. Divide dough in half and roll each half into a rectangle. Brush with melted butter. Sprinkle with one-half the cinnamon sugar mixture. Roll tightly into eight-inch roll tapering each end to a point and sealing the ends and seam underneath. Place the loaf on a greased baking sheet and repeat the process with remaining dough. Cover and let rise in a warm place for about one hour or until twice its bulk. Preheat oven to 350 degrees. When dough has risen, cut a shallow lattice design in the top using a very sharp knife. Beat together one egg yolk and two tablespoons dark rum and paint the top and sides of each loaf. Bake for 30 minutes or until done. While still warm, paint the tops with melted butter and sprinkle with one-fourth cup sugar. Cool on wire racks. Makes two loaves.

A luscious coffee cake, resting in the freezer, is like

SANTA SETTLES HEALTH DISPUTE WITH ELVES
We have it on good authority that the head of Santa's elf brigade had planned to protest this year. It seems that with all the extra toy making effort that goes into the pre-Christmas rush, many of the elves have become run down, anemic and very susceptible to those north pole coughs and colds.
But Santa, acting wisely, has arranged for a good stock of multiple vitamin products to be brought in and is insisting that all the elves take these vitamins on a regular basis. Looks like everything will be right on schedule again this year.
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