## New Holiday Menus From The Kitchen

It is almost Thanksgiving and the appropriate chill is

we take particular pride in casion. Thanksgiving is a holiday Thanksgiving feast was held



DAZZLING DESSERT — Light and airy Orange Pumpkin Chiffon pie provides the perfect ending to a lavish Thanksgiving holiday meal

12 teaspoon cinnamon

114 cups canned or cooked

2 teaspoons grated orange

12 cup fresh orange juice

1 prepared nine-inch

1/2 cup heavy cream,

1 orange, peeled and

In medium saucepan mix

together gelatin, brown

sugar, salt and spices. Beat

together egg yolks and

milk; stir into gelatin

mixture. Place over low

heat and cook, stirring

constantly, until gelatin

pumpkin, orange rind and

is cooled and mounds when

egg white until stiff, but not

Turn into prepared crust.

whipped cream and orange

To vary the Thanksgiving

dessert tradition, how about

pumpkin, this one is

flavored with a hefty

pinch of nutmeg. A cin-

namon and brown sugar

glaze crowns the cake.

Easily put together, it keeps

well if hidden from hungry

Spiced Pumpkin Cake

1 cup butter or margarine

sleepwalkers.

sections.

1/4 teaspoon ginger

2 eggs, separated

34 cup milk

1/4 cup sugar

graham cracker crust

pumpkin

whipped

sectioned

rind

December, 1621, by the Pilgrims in gratitude for the ending of a difficult year and a successful harvest. Over the years the traditional Thanksgiving **Eustoms** have harkened back to that initial celebration, with large family gatherings and bountiful dinners featuring Turkey and pumpkin pies and an assortment of fruits and vegetables.

It is easy to give thanks on Thanksgiving Day when you're sharing a sumptuous meal. The familiar turkey bursts with a savory stufling. Platters are heaped high with fresh vegetables. From the oven comes the aroma of an enticing dessert.

Here is a scrumptious dessert pie guaranteed to dissolves, about 5 minutes. make your Thanksgiving Remove from heat; stir in memorable. It is citruslaced in the holiday orange juice. Chill, stirring tradition of serving fruit. occasionally, until mixture What's more this treat is so stunning and festive that dropped from a spoon. Beat you'll want to serve it right from the holiday table and it dry. Gradually add sugar might become a standard and beat until very stiff. part of your holiday menu Fold into pumpkin mixture. repertoire.

Orange Pumpkin Chiffon Chill until firm. Before Pie is a light creation that serving garnish with offers a new twist on the pumpkin pie favorite. The pie derives its airy texture from beaten egg whites which are combined with a a pumpkin cake? Moist with pumpkin mixture. Orange Juice and rind give this concoction a distinctive helping of cinnamon and a taste

Orange Pumpkin Pie 1 envelope unflavored gelatin

½ cup brown sugar, firmy packed

½ teaspoon salt

1/2 teaspoon ground nut-

because it's such a thoroughly American oc-

1 can (16 oz.) pumpkin The first 31/2 cups all-purpose flour, unsifted

1 tablespoon ground cinnamon 2 teaspoons baking

1½ cups sugar

2 teaspoons baking soda 1 teaspoon salt

1/2 teaspoon ground nut-

1 cup chopped walnuts or pecans

1/2 cup seedless raisins Preheat oven to 350 degrees. In a large bowl cream together butter and sugar until light. Add eggs and pumpkin; beat until smooth. Mix together, flour, cinnamon, baking powder, baking soda, salt and nutmeg; fold into pumpkin mixture. Blend in walnuts and raisins. (Batter will be stiff.) Spoon into a wellgreased and lightly floured 10-inch tube pan; bake for 1 hour. Cool in pan on wire rack for 10 minutes. Loosen sides with spatula; remove cake from pan; cool completely on rack. Spoon Cinnamon Glaze over top. To make glaze combine in a small bowl 1/2 cup confectioners sugar, 1/2 teaspoon cinnamon and 21/2 teaspoons water; mix well. Spoon over cake.

Serve this pudding cake with a warm creamy sauce, ice cream or whipped cream.

Lewista's Pumpkin **Pudding Cake** 1 cup shortening

3 and one-third cups flour, sifted 2 and two-thirds cup sugar

2 teaspoons baking soda 1 teaspoon salt

1/2 teaspoon baking powder

1 teaspoon cinnamon 1/2 teaspoon ground cloves 2 cups cooked pumpkin two-thirds cup water 2 eggs

2 cups dates, chopped

1 cup chopped nuts Sift flour, sugar, soda, salt, baking powder and spices together into mixing bowl. Add shortening, pumpkin and water. Beat two minutes at medium speed on electric mixer or 300 strokes by hand. Scrape sides and bottom of bowl. Add eggs and dates. Beat 2 minutes longer. Mix in nuts. Pour into four 1-quart or 2 three-quart well-greased ring molds. Bake in a 350degree oven 35 to 40 minutes for the one-quart molds and 40 to 45 minutes for the larger molds. Serve warm with a creamy sauce, ice cream or whipped cream. **Holiday Tips** 

"Here's to Holiday Traditions" is a new leaflet which will give you help on year-end, festive meals or gifts. Send a stamped selfaddressed long envelope to Holiday Traditions, United Dairy Industry Asso., 6300 N. River Road, Rosemont, Ill. 60018. For 20 cents in coin to cover mailing and

handling you can get a twocolor, 16-page leaflet containing cookie recipes. Send your request to Holicookies, United Dairy Industry Assoc., 6300 B. River Road, Rosemont, Ill. 60018.

#### Death Claims Mrs. Britt, 89

Mrs. Mary Myers Britt, 9, of Colerain, died November 6 in Roanoke-Chowan Hospital in Ahoskie. She was a housewife.

Mrs. Britt was born in Bertie County on April 25, 1890, daughter of the late Joseph and Mary Perry Myers. She was the widow of Dorsey Monore Britt.

Surviving are two sons: Henry F. Britt of Colerain; and Dorsey M. Britt of Riverhead, N. Y.; a daughter, Mrs. Hazel B. Wright of Roanoke, Va.; two sisters: Mrs. Gladys Smithwich and Mrs. Lula Canady, both of Windsor; 12 grandchildren and 12 greatgrandchildren.

She was a member of Colerain Baptist Church where funeral services were held at 2 P.M. Thursday with Rev. Bennie Pledger officiating. Burial was in Hillcrest Cemetery with Williford-Barham Funeral Home in charge of arrangements.



Lake Superior is 1290 feet deep in one part.



NEW PLANTINGS - The Garden of Eden Club has recently given \$500 to be used for landscaping at the Barker House. The over-grown shrubs across the front of the house in the above photograph will be moved as a part of the landscaping. Part of the planting design will be to camouflage the mechanical system and the oil tank.



The word "television" comes from Greek and Latin words that mean "far seeing."

**BINGO** 

EACH THURSDAY - 8 P.M. AT ST. ANN'S CATHOLIC CHURCH TWO JACKPOTS

\$20000 Each

### New Service Available

Biofeedback consultation and training services are now available at Chowan Medical Center. Biofeedback training for self control and self regulation will be available every Thursday, according to Lee Acebedo,

theropist.
Biofeedback is a training technique for teaching self control and self regulation for many disorders, such as tension headaches, migraine headaches, anxiety, essential hypertension, low back pain and chronic muscle spasm.

Biofeedback Society of house. North Carolina and is associated with Eastern

Neurological Associates, Inc., in Greenville.

Further information concerning biofeedback may be obtained from Acebedo in Greenville, 752-4848, or by contacting Chowan Medical Center.

### Card Of Thanks

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Mrs. Tom Asbell



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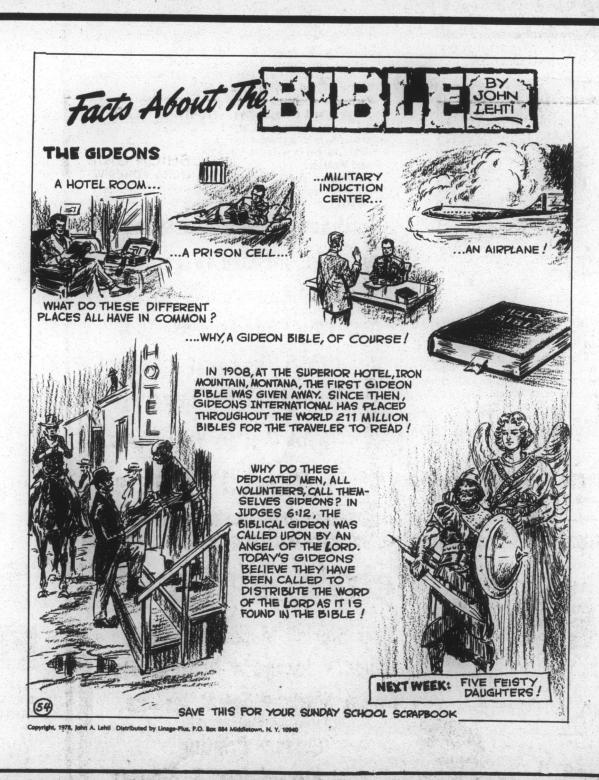
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