

By Mildred Huskins
All during the holiday season, the homemaker is busy in the kitchen. There are meals to prepare every day and she needs all the help she can get. Smart cooks have learned

that the supermarket shelves are full of all sorts of convenience "helpers" and can, with their own ingenuity, come up with interesting and delicious, as well as nutritious, food for their families. A tray of

these party goodies will make them proud as they pass it to relatives, family and guests from the neighborhood who have just popped by for a cup of holiday cheer.

Until recently the homemaker would have passed up any recipe which called for puff pastry. Even the most experienced cooks shy away from the long and tedious project without any real guarantee of ultimate success. Only the French know the real secret and are willing to spend the time to make puff pastry. Gone now is the chore of making this basic dough and all the attendant rolling, folding, turning and chilling involved in making puff pastry from scratch. Pepperidge Farm Frozen Puff Pastry is the answer and will help those who want to attempt the extraordinary this holiday season. The recipes for these delicious whimsies were developed in the Pepperidge Farm Test Kitchen. They include Puffed Walnut Twists, Raspberry Kisses, Love Knots, Caramelized Puff Pastry Cookies and many others. What could be easier than thawing sheets of pastry dough and cutting them into rounds, squares or strips? Try it and you'll see.

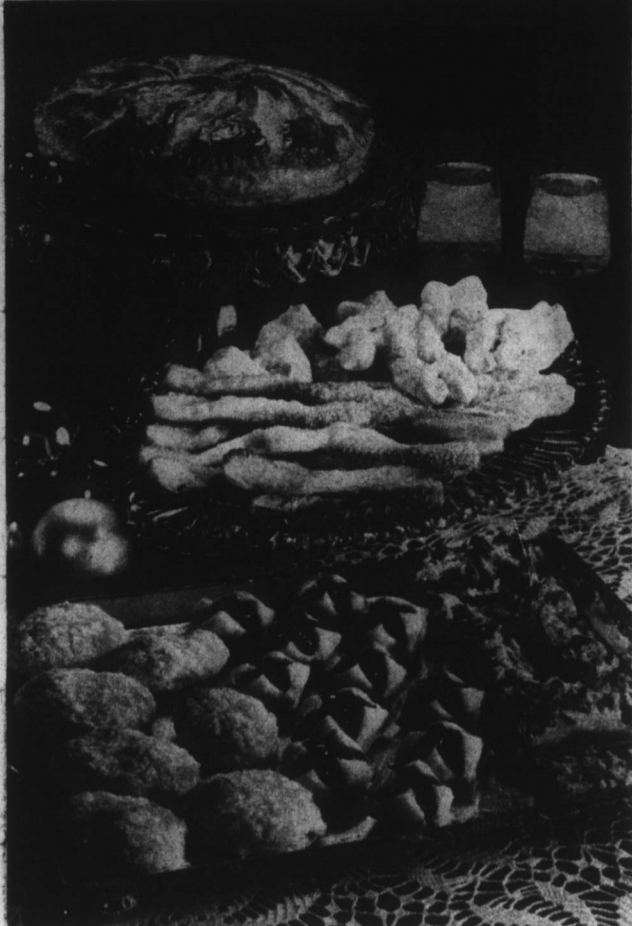
minutes. Bake cookies, in a preheated 450-degree oven for 10 to 15 minutes until puffed and sugar caramelizes and turns a light golden brown. Watch cookies and remove them as they are done. Makes 25 cookies.

Raspberry Kisses
1 sheet Pepperidge Farm Frozen Puff Pastry
1 egg beaten with 1 teaspoon water
Raspberry Jelly
Thaw pastry sheet 20 minutes, then unfold. On a lightly floured surface roll to 18x12-inches. Cut in half crosswise to make 2 rectangles. Brush one rectangle with egg mixture and cut into 1 1/2 inch squares. Top each with 1/2 teaspoon jelly. Cut other sheet into 1 1/2-inch squares and cut a small "x" in the center of each; put on top of jelly-topped squares. Press edges together to seal and place on ungreased baking sheets; chill until ready to bake. Bake tartlettes in preheated 425-degree oven 10 to 12 minutes until puffed and golden brown. Transfer to wire racks to cool completely. If desired, after baking add more jelly to each tartlette. Makes about 4 dozen.

Puffed Walnut Twists
1 pkg. Pepperidge Farm Frozen Puff Pastry Sheets
1 egg beaten with 1 teaspoon water
1/4 cup sugar
1/2 cup ground walnuts or almonds
Thaw pastry 20 minutes and then unfold. Brush each pastry sheet with egg mixture and sprinkle evenly with sugar and nuts. Cut each sheet lengthwise into two rectangles. Cut rectangles crosswise into 1/2-inch wide strips. Twist strips to make a spiral and place on ungreased baking sheet. Bake in a preheated 400-degree oven for 15 to 18 minutes until puffed and golden brown. Transfer to wire rack to cool completely before serving. Makes about 80 twists.

Love Knots
1 pkg. Pepperidge Farm Frozen Puff Pastry
Continued On Page 3

Caramelized Puff Pastry Cookies
1 sheet Pepperidge Farm Frozen Puff Pastry
Water
Sugar
Thaw pastry 20 minutes at room temperature. Unfold and cut with a small biscuit cutter into 1 1/2-inch rounds; roll each round on a lightly floured surface to a 3-inch long oval. Spread sugar, 1/8-inch thick, on flat surface. Brush one side of each oval lightly with water. Put ovals, moistened-side-down, on sugar. Press lightly with fingers to make sugar stick and then transfer, sugared-side-up, to ungreased baking sheet. After all pastry ovals have been sugared, put baking sheet in refrigerator to chill 30



HOLIDAY CREATIONS — Delicious creations for the holidays can be made in a jiffy with frozen puff pastry. Here the basic dough has been fashioned into different shapes and sprinkled with nuts or sugar, or filled with raspberry jam as in the little square tartlettes.

SECTION B

Thursday, January 1, 1981

SECTION B

Week-Long Revival Planned

Beginning the New Year with Christ will be the theme of a revival to be conducted

at the Church of Christ on Mexico Road in Edenton. Preaching will be at 7:30 each evening, Thursday through Wednesday.

The entire seven days are carefully planned to meet the needs of all people by giving Bible answers to Bible questions.

Medicare Hikes Effective Jan. 1

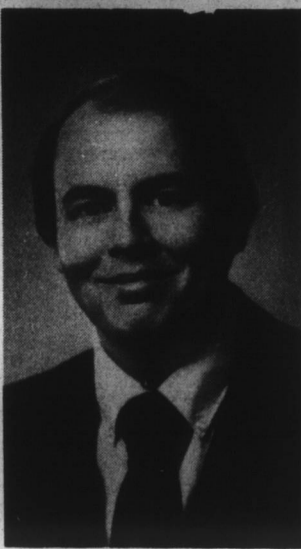
More than 134,000 North Carolinians with Medicare supplemental coverage with Blue Cross and Blue Shield of North Carolina will see little difference in out-of-pocket costs when the deductible for hospital charges is increased January 1. Almost all of the additional costs will be absorbed by the health plan, according to Blue Cross officials.

The increase requires the nation's 27.9-million citizens on Medicare to pay the first \$204 of any hospital stay. Medicare patients previously paid the first \$180.

Other Medicare increases taking effect January 1 involve coinsurance amounts. After a patient pays the deductible, Medicare requires the patient to pay a portion of the remaining charges. This portion is called coinsurance.

The following coinsurance amounts will increase effective January 1:
- The coinsurance amount for a hospital stay of 61-90 days will be \$52, increased from \$45. This applies to both High and Low Option.

Continued On Page 6



Rick L. Carnagua

Carnagua Joins Raleigh Firm As Accountant

Rick L. Carnagua has joined Ajinomoto U.S.A., Inc., in Raleigh as accounting supervisor, the firm announced today.

A native of Muncie, Ind., Carnagua holds a B.S. degree in accounting from Ball State University. Before joining Ajinomoto, he was employed in various accounting positions by Cooper Industries in Indiana and Raleigh.

Carnagua is married to the former Gail Yates of Edenton.

Construction is now well underway on Ajinomoto's \$37-million amino acids plant at the eastern edge of Raleigh. When completed in late 1981, it will be the largest capacity amino acids plant in the United States.



The walking stick, an insect, was so-named because it resembles the twigs of the plants on which it lives.

New Faith Chapel Welcomes You To A Real New Testament-Full Gospel-Holy Ghost Filled Church. For More Information Call 482-7545 Or 221-8234 In Edenton, N.C.
Rev. Steve Leicester
Pastor



Call Us Today!


We are your heating, plumbing and air conditioning contractor. We service all makes and models.

Call 482-8884

JOE LEE Company Of Edenton

HOLLOWELL'S ELECTRICAL SERVICE

ROUTE 3
EDENTON



ALVIN HOLLOWELL
OWNER (Licensed Electrician)

Call After 3:30 P.M.

PHONE 482-2608
FOR FREE ESTIMATES

NEW WORK CONTRACTOR

COLONIAL COTTAGE SALES, EDENTON'S FIRST AND ORIGINAL

COIN & RING

DEALERS
★
BUYERS OF
ANTIQUES

NOW IN OUR STERLING!

NEW LOCATION!

We Pay more for Complete Sets of: Strasbourg, Chantilly, Repousse, Old Master. 18th Century and More! IT WILL PAY YOU TO deal with us! COMPARE

★
We buy U.S. Gold Coins:
(Well worn & damaged less)

\$20 Gold 1850-1933	\$500 & Up
\$10 Gold 1795-1933	\$300 & Up
\$5 Gold 1795-1929	\$175 & Up
\$3 Gold 1854-1889	\$500 & Up
\$2 ⁵⁰ Gold 1796-1929	\$125 & Up
\$1 Gold 1848-1889	\$100 & Up

203 S. BROAD

Styron Shoe Shop Building
Telephone - Anytime
482-4680

Also Located At 915 W. Queen

CUT OUT THIS COUPON

Free Bonus!

This Week Only
\$500 Extra Bonus
For Each Class Ring

With This Coupon

Open 9:30 - 5:00 Daily

We also buy antique glassware, porcelains, furniture, bisque & china dolls, brass, copper, pewter. CALL US!

COLONIAL COTTAGE SALES

915 W. Queen Edenton 203 S. Broad Edenton

We Pay more Because There Is No Middleman!