

Mrs. Mercer Hostess To UDC

The Joseph J. Davis chapter of the United Daughters of the Confederacy met with Mrs. Elmer Mercer on November 18.

Special guests were Mrs. B. G. Morgan and Mrs. H. B. Bergerson of Spring Hope. Mrs. Morgan is Director of District Six of the N. C. Division of the U.D.C. Mrs. Bergerson is president of the Spring Hope chapter. These ladies attended the U.D.C. National Convention held in Montgomery, Alabama, earlier this month. They had many interesting things to tell of this convention and of the many awards presented to North Carolina chapters.

During Mrs. Morgan's talk, she pointed out that the U.D.C. is an organization which is interested in preserving Southern heritage and history. It is one which is interested in States Rights. It is interested in education and scholarships are given each year.

Mrs. R. H. Williams gave an interesting program on the State of Georgia during the Confederacy and people from Georgia who are listed in the Hall of Fame, Washington, D. C. One is Alexander Hamilton Stephens who was Vice-President of the Confederacy.

Engagement Announced



JUDY HELEN WILDER

Mr. and Mrs. James Elmo Wilder of Barnwell, South Carolina, formerly of Louisburg, announce the engagement of their daughter, Judy Helen, and Stephen Leroy Jackson, son of Mr. and Mrs. Leroy Tillman Jackson, Jr., also of Barnwell, South Carolina.

The bride-elect is the granddaughter of the late Mr. and Mrs. J. E. Perry of Louisburg and Mrs. Lucy Wilder and the late Mr. Alton Wilder of Spring Hope. The wedding is planned for December 28, 1969, at 3:00 p.m. in the Hagood Avenue Baptist Church in Barnwell.

Mrs. Cheatham Entertains Bridge Club

Youngville - Mrs. R. E. Cheatham was hostess to her bridge club with a party at her home on Tuesday night of this week. Thanksgiving bridge tallies and napkins pictured Pilgrim characters.

High score prizes were won by Mrs. Robert Neeb and Mrs. E. R. Tharrington. Other guests in attendance were Mesdames N. A. Brown, J. E. Underwood, Ben Hudson, B. G. Mitchell, B. H. Patterson and L. A. Woodlief.

Ambrosia, orange cup cakes, nuts and coffee were served between the second and third progressions of bridge.

Franklin Mem. Hospital Notes

The following were patients in the hospital Thursday morning:

PATIENTS: Readie Hayes Alston, Kittrell; Susan Temperance Alston, Louisburg; Lillie Earp Arnold, Louisburg; Allie Mae Harris Ball, Franklinton; James Leo Bennett, Louisburg; William Spencer Boone, Castalia; Ernest Fulton Bowers, Franklinton; Mattie Bowden Bowers, Louisburg; John Scott Catlette, Louisburg; Charlie Curtis Crowder, Castalia; Marcellous Currin, Louisburg; Donald Davis, Louisburg; Willie Perry Davis, Franklinton; Josephine Stewart Delaney, Raleigh; Henry May Richards, Franklinton; Walter Vastier Ellington, Wake Forest; Annie Newell Faulkner, Louisburg; Jim Fogg, Louisburg; Eugene G. Foster, Louisburg; Samuel Henry Foster, Louisburg; Mattie Lene Collins Frazier, Zebulon; Ophelia Ellis Fuller, Louisburg; Susie Green Fuller, Louisburg; John Wiley Green, Louisburg; Dexter Lee Gupton, Spring Hope; Eddie F. Gupton, Louisburg; Paul Thomas Gupton, Zebulon; John Branch Hall, Louisburg; Margaret Payne Hardy, Franklinton; Sally Young Hartsfield, Zebulon; Martha Soloman Hicks, Louisburg; Geraldine Edwards Horton, Louisburg; Willie Kearney, Louisburg; Lillie Aycock Kemp, Louisburg; Otia H. Lambert, Louisburg; Annie Lee Lancaster, Louisburg; Curtis Gupton Lancaster, Louisburg; Nettie M. Lineberry, Louisburg; Mamie Glover Mitchell, Louisburg; Alton Brooks Parrish, Louisburg; William Herman Parrish, Louisburg; Effie May Pearce, Louisburg; Helda Ray Perdue, Louisburg; Mary Ayscue Pernell, Louisburg; Lois Tucker Perry, Louisburg; Bertha Harris Robertson, Hollister; George Ray Tant, Zebulon; Percy William Tant, Louisburg; Minnie Burnette Thompson, Louisburg; Bennie Thomas Wester, Louisburg; Grace Medlin Wheelless, Louisburg; William Haywood White, Louisburg; Adele Thomas Williams, New Rochelle, N. Y.; Jeanette Brown Woodlief, Kittrell; Donnell Wortham, Louisburg; May Dell Dunston Stokes, Louisburg.

Franklinton PTA Meets

(Frk. B.W.) The Franklinton High School Parent Teachers Association will meet in the school auditorium Tuesday, November 25, at 7:45 p.m.

An interesting program, relating to problems facing teenagers, has been planned. Special music will be provided by Bruce Honeycutt, Cindy Secor, Sarah Wilder and Eugene Wooten.

A drill group from the 8th and 9th grades will also perform.

All patrons of the school as well as parents are cordially invited to this meeting.

Life In India Viewed At AAUW

Mrs. Julia Carr and Mrs. J. D. Mode of Franklinton were hostesses Tuesday evening to the Louisburg Branch of the AAUW at the meeting held in the College Library Auditorium.

Mrs. Michael Palmer, president, presided over the business session during which yearbooks were distributed by Miss Adelaide Johnson

and revised constitutions prepared by Dr. Blumenfeld were also distributed.

Mrs. Betty Jean Timberlake, Mrs. Richard Whitfield and Mrs. Julia Carr, all of Franklinton, were introduced by Miss Elizabeth Johnson, program chairman, as panelists for the evening's program.

To give understanding to the topic, India: East-West Relations, discussed by Dr. Rosalie P. Gates at the October meeting, the three speakers discussed the culture, the religions, and the education of India. Each described her phase of Indian life in a way that reflected Indian reactions in the East-West relations and promoted a better understanding of these reactions.

Mrs. Carr, assisted by Mrs. C. Ray Pruette in the absence of Mrs. Mode, served hot coffee, pizza sticks and cookies.

Entertains Bridge Club

(Frk. B.W.) Mrs. James Spann entertained her bridge club Tuesday evening.

Mrs. P. L. Cartledge received high score prize while low went to Mrs. W. J. Sigmon.

Assisted by Mrs. Jack Austin, the hostess served carrot cake and Russian tea at the conclusion of the last progression.

Mrs. Ralph McGhee was a special guest.

Franklinton

Mr. and Mrs. Jack Kannon, Mr. and Mrs. Joe Tippett of Washington, D. C. visited Mrs. Ella Coulter and Mrs. Priscilla Winston.

Mrs. S. A. Jones of Raleigh is visiting her son-in-law and daughter, Mr. and Mrs. Charlie Cates.

At the meeting of District Ten Garden Clubs of North Carolina, Mrs. Charlie Cates was elected as a delegate for District Ten to the South Atlantic Regional meeting to be held in Roanoke, Virginia in the spring. Mrs. Cates is president of the Franklinton Garden Club.

No Cure For Hiccups

Thomason, Ga. - Walter Broome thinks the only thing worse than a florist with an allergy to roses is a florist with hiccups. Broome, 52, has had attacks of hiccups for 30 years. He says the attacks occur almost weekly and last from one to four days.

A good cook seldom receives proper recognition.

NOGAROOONS



Cookie-lovers are ageless, and forever demand new and unusual baked treats. Nogaroons, delicately flavored with eggnog, cream cheese and flaked coconut, will quiet the clamor and satisfy the most particular palate, whether young or just young in heart.

Nogaroons are a particularly tasty way of finishing off the extra eggnog leftover from last night's Holiday party or Sunday's brunch. If you're out of the real thing, instant eggnog flavoring, added to whole milk, can be substituted for dairy eggnog in the recipe. And drop cookies are easy for the littlest hands to master.

Invite all volunteers to pitch in with the preparation, then watch the pleased young faces as they serve their contribution to a festive meal. Mothers will be pleased, too. Each Nogaroon, made with enriched flour, provides children with three B-vitamins, thiamine, niacin and riboflavin, plus the mineral, iron.

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| about 4 dozen cookies | |
| 2 1/2 cups enriched flour* | 1 teaspoon salt |
| 2 cups dairy eggnog** | 2 packages (3 oz. each) cream cheese |
| 2 teaspoons lemon juice | 1 can (3 1/2 oz.) flaked coconut |
| 1/2 cup sugar | |
| 1 tablespoon baking powder | |

Blend together 1/2 cup flour and 1/2 cup eggnog in saucepan. Gradually stir in remaining eggnog. Bring to a boil; let boil 2 minutes until thick, stirring constantly. Add lemon juice. Stir together remaining flour, sugar, baking powder and salt. Cut in cream cheese until the pieces are the size of small peas. Blend coconut and cooked mixture into flour. Drop by teaspoonfuls onto greased baking sheet. Bake in a preheated 350° oven 20 to 25 minutes, or until done.

*Spoon flour into dry measuring cup; level. Do not scoop.
NOTE: If self-rising flour is used, omit baking powder and salt.
**Dry, instant eggnog flavoring may be added to whole milk and substituted for dairy eggnog.

A Torte By Any Other Name...



A torte by any other name would look as magnificently lovely. It would cause as much comment, and the flavor, especially if it's chocolate, would be as luscious.

Apricot-Chocolate Torte, a hauntingly delectable combination of flavors, is a fooler, the secret of the lady in the kitchen. Who could guess, who could know, that this torte is made easily with a good chocolate cake mix and convenient, versatile, sparkling apricot preserves for the filling?

If you're a purist, bake your own best-recipe two-layer chocolate cake for the base. Either way, the cake layers are split after baking and cooling, making four thin layers. The fresh-fruit flavor of the apricot preserves, spooned right from the jar, blends beautifully with the rich chocolate to make the perfect filling. The crowning glory, a smooth, rich chocolate frosting, drizzles from the top. Ah, a torte by any other name...

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| 1 (1-pound, 3-ounce) package chocolate cake mix | 1 tablespoon butter |
| 1 cup apricot preserves | 1 cup sifted confectioners' sugar |
| 1 square (1-ounce) unsweetened chocolate | 1/2 teaspoon vanilla |
| | 2 tablespoons boiling water |

Prepare cake mix according to package directions; bake in two (8-inch) pans. Cool and split each layer (with knife or string) to make 4 thin layers.

Spread the bottom 3 layers with apricot preserves; stack and top with remaining layer. Melt chocolate and butter over hot water. Add confectioners' sugar and vanilla; blend well. Add boiling water. Spread over top of cake and drizzle down the sides.

Hospital Guild Meets

The Franklin Memorial Hospital Guild met Tuesday, November 18, at the Nurses Home with fourteen members present. Mrs. Medders, president, welcomed the following new members to the meeting: Mrs. Arthur Dall, Mrs. L. J. Peoples, Mrs. Lucy T. White, and Mrs. R. L. Eagles.

Appreciation was expressed to the Hospitality Cart Chairman, Mrs. Fred Lohmuller, for the good work she has done in setting up a volunteer service for the hospital cart. The cart is manned on Tuesdays, Thursdays, and Saturdays, by the following volunteers: Mesdames James Grady, George Ford, L. J. Peoples, Nathan Cole, A. M. Dall, R. L. Eagles, Herman Spencer, L. T. White, Paul

Brewer, Robert Stanley, F. M. Fuller, Miss Bessie Shadrach, and the Senior Girl Scouts under the direction of Mrs. D. T. House.

The Guild is cooperating with the Louisburg Garden Club Therapy Committee in its therapy project headed by Mrs. T. O. Wheelless and Mrs. Herman Spencer of supplying prints and paintings for the 55 patient's rooms in the hospital. It was reported that local artists have been most cooperative in this project, and some are planning to lend or donate their work. The committee will frame the prints.

Tips are for extra service; they are not mandatory.

Youngville Woman's Club Features A Craft Workshop

Youngville - A Crafts Workshop featuring Christmas ideas was conducted at the Youngville Woman's Club meeting held Monday night at the community house. With ingenuity, many ordinary household items were transformed into shining decorations and favors. Knitting and crocheting were the foundation for some of the creations.

Crafts chairman Mrs. N. A. Brown worked with one group, making mitten book markers and reindeer tray favors from felt cut-outs, cottons balls and decorative trimmings.

Mrs. J. E. Underwood showed another group how to change coffee cans into sparkling candy tins for Christmas confections. This was done with some paint, cut-outs, and glitter decorations.

Mrs. A. E. Hall demonstrated miniature holly and candle arrangements anchored in styrofoam, placed in spray can lids. These are to be used for tray favors or individual place mats.

Mrs. J. W. Weathers, Sr. worked with a group knitting tiny Christmas stockings and Christmas bells from red and green wool.

Mrs. L. R. Evans demonstrated crocheted lapel wreaths trimmed with sequins, beads and red satin ribbons.

Club President Mrs. Ben Hudson presided at the business meeting of the club which was preceded with a devotional by Mrs. L. J. Phillips. Reports were given by Community House chairman Mrs. James Smith, Treasurer Mrs. E. J. Pearce and Finance co-chairman Mrs. J. T. Allen.

Committee appointments for all club Christmas projects were made by the president and plans for activities were formulated.

Members made a special contribution to go towards a gift to be sent to Murdock at Butner.

Mrs. Hudson announced that a meeting will be held at the community house on the night of December first to compile the annual club report. All program chairmen are especially urged to attend.

For some time, Club women have considered changing the local club year, which as always been from May to May, to operate on a calendar year basis. Advantages in having the club year start in January have been pointed out by Mrs. J. W. Weathers, Jr. who has had experience in club work on the district and state level. Members voted on Monday night to make the change over to the calendar year, with new officers to go in January.

Appointed to the nominating committee to recommend a new slate of officers are Mrs. L. J. Phillips, Mrs. N. A. Brown and Mrs. B. H. Patterson.

Hostesses for the social hour were chairman Mrs. G. E. Winston and Mesdames L. A. Woodlief, C. V. Timberlake, W. F. Mitchell, and J. H. Winston. Refreshments included coffee, nuts and apple pie with ice cream.

An autumn floral arrangement was featured on the green cloth covering the serving table. Greenery and other flowers decorated other areas.

Operation Christmas Cheer Sponsored By Woman's Club

Youngville - Christmas Projects sponsored by the Youngville Woman's Club to promote community wide Christmas Cheer are now under way. Christmas Spirit began spreading at the November club meeting when members started making holiday ornaments and favors which will be used for planned projects.

"Operation Christmas Cheer" will include visits to shut-ins, a visit to a hospital, preparing food boxes for several families, decoration of community house to provide holiday atmosphere for community parties, sending Christmas candy to servicemen, sponsorship of a Teenage Club Christmas Party, and the annual Woman's Club Party. Committees have been assigned for each special event.

A new project for this year will be a Senior Citizens Party to be held at the Community House Sunday afternoon, December fourteenth. Guests will include Senior Citizens, members of the Woman's Club; and also a group of children and young people who will participate in a Christmas Program which will be presented during the party. Contests and a social

hour will follow the program. Again this year, a home decoration contest will be sponsored. Three homes having the most attractive home exteriors during the Christmas Season will be selected by out of town judges and the winners will be presented ribbons of honor. All citizens in the community are encouraged to participate in making this season brighter and merrier than ever.

Scout Troops sponsored by the club will be spreading their own Christmas Cheer with especially planned activities.

Club members are sending a gift to Murdock School at Butner in support of a special project.

In Fashion

Anything to be different is expressed by girls who dab on temporary freckles with brown eye brow pencil.

One of the more unusual sights is that of using unusual colors around the eyes instead of the usual eye makeup. This of course, is only for evening wear.

NASH'S SHOE STORE
Thanksgiving Special
LADIES NEW NAME BRAND DRESS SHOES \$24.95 Value For \$9.95
LADIES FLATS, STACKS & CASUALS \$6.95
MEN'S NEW NAME BRAND DRESS SHOES \$32.00 Value \$16.95
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