

## HINTS FOR HOMEMAKERS

By Mary Brown Allgood, Home  
Service Director, Virginia Electric  
And Power Company

### THANKSGIVING DINNER

It is almost Thanksgiving. We are longing for the sight of homefolks, for the faces and laughter of friends. We cast our worries and cares to the wind, and let the spirit of friendliness and hospitality reign instead. Homes are alive with preparation, but in the kitchen most of the excitement prevails. For Thanksgiving Day will soon be here, with dinner the event of the day — and each hostess is anxious to do her best.

**Tomato Bouillon**  
Garnished with Chopped Chestnuts  
**Roast Turkey**  
Oyster Stuffing Ruby Squares  
Flowerets of Cauliflower  
Sweet Potatoes on Pineapple Rings  
Watermelon Pickles  
Midget Gherkins Deviled Celery  
Pumpkin Pecan Ice Cream Tarts  
Mints Coffee

**Preparation of Roast Turkey**  
Dress and clean turkey, removing tendons from the drumsticks. Pull skin away from neck and remove neck. Remove the wishbone, so the carver may easily get nicer and more slices of white meat. This will take patience. Be sure to tie wings and legs down tightly to the body. Stuff, if desired; do not pack too tightly, for dressing swells during cooking. Place skewers and lace up. Butter the outside well before placing in oven.

**Roasting**  
Place in a cold oven, set temperature control at 350 degrees and roast until done. Cook 18 to 20 minutes to the pound, adding 18-20 minutes for the cold oven. (Figure your time by the weight of the turkey dressed.)

**Oyster Stuffing**  
5 c bread crumbs (firmly packed)  
5 c cracker crumbs  
1 tsp poultry seasoning  
2 tsp minced parsley  
1-2 c butter  
2 tsp salt  
1-4 tsp pepper  
1 pt. oysters and liquor  
2 c chopped onion  
Cook onions in half the butter until tender. Add well drained, coarsely chopped oysters to remaining butter, melted, and cook until well plumped. Combine all ingredients and stuff lightly into the cavity of turkey which has been well rubbed with salt.

**Ruby Squares**  
Core unpeeled red apples and cut in slices about 1-3 inch thick. Cook in thin syrup 4 or 5 minutes. Drain and cool. Place a cube of cranberry jelly on each slice and top with half a walnut.

**Sweet Potatoes on Pineapple Rings**  
3 c sweet potatoes (cooked)  
1 tsp baking powder  
No. 2 1-2 can sliced pineapple  
1-4 c butter  
1 tsp salt  
Marshmallows  
Mash the cooked sweet potatoes and beat thoroughly. Add butter, baking powder, and salt. Butter a flat pan well and place pineapple rings. On top of each ring place a serving of potatoes. Top center with marshmallow. Bake at 350° F. for 25 or 30 minutes.

**Pumpkin Pecan Ice Cream Tarts**  
1 tbsp cornstarch  
3-4 c sugar  
1-2 tsp cinnamon  
1 c milk  
2 egg yolks  
1-4 tsp ginger  
3-4 c canned pumpkin (strained)  
1-4 tsp salt  
1-2 c heavy cream  
2 egg whites  
1-3 c pecans, broken  
6 individual baked tarts  
Mix together cornstarch, sugar, cinnamon and ginger. Add milk and beaten egg yolks. Cook over hot water until thick, stirring constantly. Add pumpkin and salt. Cool. Fold in whipped cream and stiffly beaten egg whites. Pour into automatic refrigerator tray and freeze, stirring twice during the first half hour. Add nuts and finish freezing. Serve in individual tart shells garnished with whipped cream and chopped candied orange peel. Serves six.

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## Propose Changes In Unemployment Law

Raleigh—Discussions of proposed changes in the North Carolina Unemployment Compensation Law, to be submitted to the State Advisory Council at a meeting to be called within the next week or two, were held at the UCC building in Raleigh last Friday, attended by about 25 members of the staff, including commissioners, directors, supervisors, and other workers active in administering the law.

The advisory council, composed of 15 members, five representing employers, five representing workers and five representing the public, will be called to Raleigh to hold a series of hearings for employer and employee groups as to suggested changes in the law in bills to be submitted to the 1941 session of the general assembly. The purpose is to work out compromises, if differences appear, and to present to the general assembly bills previously agreed upon by members of the advisory council.

Such questions as rates of benefit payments, waiting period, payments in case of strikes, lockouts or other labor trouble, penalties for misconduct on the job, quitting a job with or without just cause, and many others that arise in the administration of the law were discussed. It is likely that recommendations will be made to the advisory council by this group, as well as by the employee and employer groups.



We Will Be Closed  
All Day Thursday

**E & W GROCERY**



**LESLIE FOWDEN, General Agent**

J. Paul Simpson—Garland Coltrain, Special Agents

**SECURITY LIFE AND TRUST COMPANY**

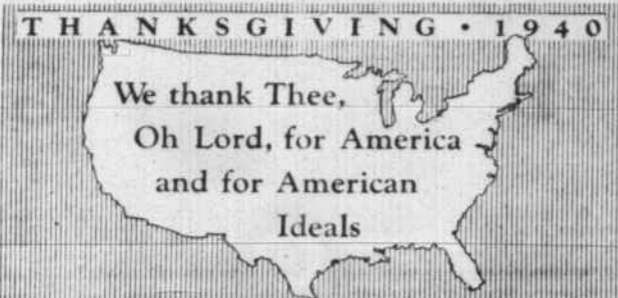


Store Will Be Closed  
Thursday, Nov. 28th

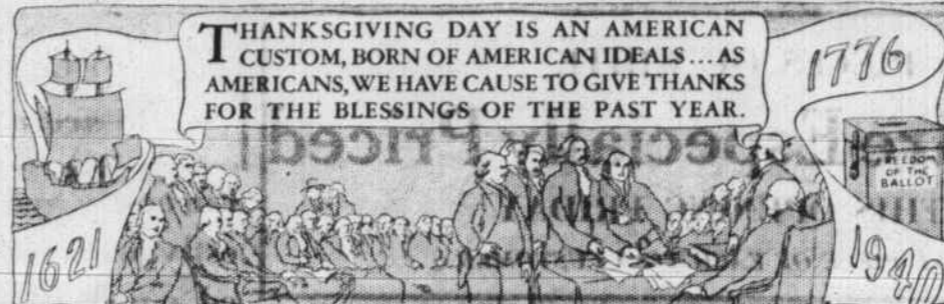
**DARDEN'S**  
Dept. Store



**MARTIN COUNTY BUILDING**  
AND LOAN ASSOCIATION



**WOOLARD HARDWARE CO.**



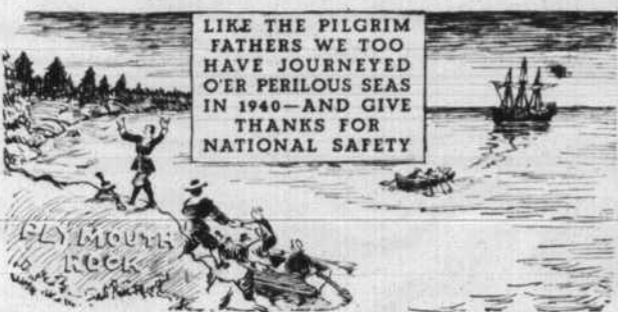
**BANKS WILL CLOSE THURSDAY**

Branch Banking  
And Trust Company

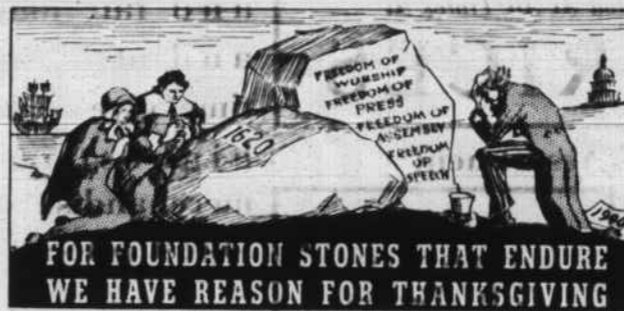
Guaranty Bank  
And Trust Company



**N. ISRAEL**



**MARGOLIS BROTHERS**



We Close At 12 o'Clock Thursday

**DAVIS PHARMACY**



**BELK-TYLER COMPANY**

WILLIAMSTON, N. C.



**Williamston Hardware Co.**



We Close At 12 o'Clock Thursday

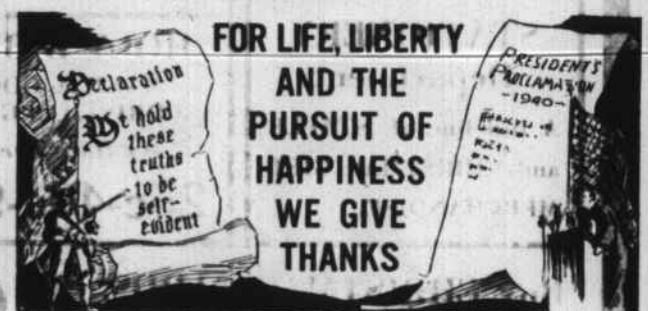
**CLARK'S DRUG STORE**

PHONES 52 and 53



**FARMERS Supply Co.**

We Supply The Home  
And The Farm



**MARTIN SUPPLY COMPANY**

WILLIAMSTON, N. C.



**W. G. PEELE**  
INSURANCE



**VIRGINIA ELECTRIC AND POWER COMPANY**



**B. S. COURTNEY**  
FURNITURE