THE NEWS-JOURNAL Raeford, N.C.



The first of many Will Witherspoon was the first Will Witherspoon was the first Cub Scout in this area to receive the God and Me Award. The award is part of Scouting's God and Country program. Cub Scouts ages six through eight can earn the award. Will was presented his award on Sunday December 11 at the Raeford Presbyterian Church. The ceremony was It at the Raeford Presbyterian Church. The ceremony was conducted by Dr. John C. Ropp. Dr. Ropp also worked with Will in passing the re-quirements for the award. Will is the son of Mr. and Mrs. Ken Witherspoon.

## ... Front Burner

(Continued from page 4B)

TRUFFLES

3 (6-oz.) pkgs. semi-sweet chocolate chips 1 tablespoon rum flavoring 1 (14-oz.) can sweetened condens-ed milk (NOT evaporated milk) Finely chopped nuts, coconut, chocolate sprinkles, colored

sprinkles or instant coffee In heavy saucepan, over low heat, melt chips with sweetened condensed milk; stir occasionally. Remove from heat; stir in flavor-ing. Chill 2 hours or until firm. Shape into 3/4 inch balls and roll in any of the above coatings. Chill 1 hour or until firm. Store covered at room temperature.

CRANBERRY COFFEECAKE 1 cup (2 sticks) butter or margarine

1 cup sugar

2 eggs 1/2 teaspoon almond extract 2 cups sifted self-rising flour

1 cup (8 ozs.) dairy sour cream 1 can (8-0zs.) whole berry cranberry sauce

1/2 cup chopped almonds

1/2 cup chopped almonds Confectioners Glaze Heat oven to 350°. Grease a 13x9x2-inch sheet cake pan. In large mixer bowl, cream butter. Gradually add sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addi-tion. Mix in almond extract. Stir in tion. Mix in almond extract. Stir in flour alternately with sour cream. Pour batter into prepared pan. Spoon cranberry sauce evenly over batter; spread slightly, do not try to cover batter. Sprinkle with almonds. Bake 35 to 40 minutes or until cake pulls slightly away from sides of pan. Drizzle with glaze. Serve warm. Note: If using plain flour, slft 3 teaspoons baking powder and 1/2 teaspoon salt with flour.

CONFECTIONERS' GLAZE 1 cup confectioners sugar 1/2 teaspoon vanilla.

2 tablespoons milk

Combine all ingredients and stir until smooth.



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