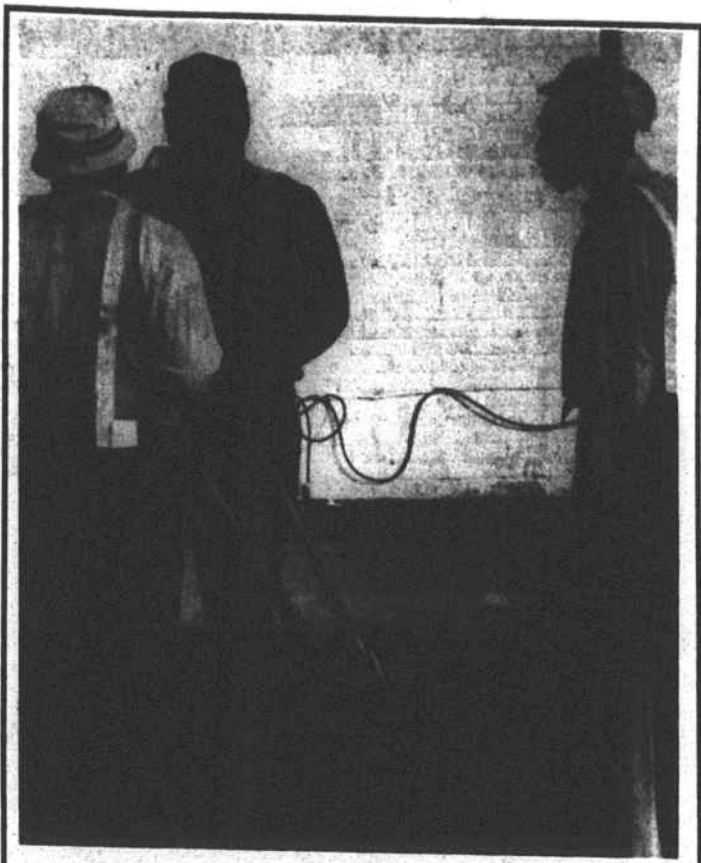


**Deaths & Funerals**

**Daniel R. Currie**  
 Daniel Roscoe Currie, 73, died Friday evening at Moore Memorial Hospital in Pinehurst.  
 Funeral services were held at 3 p.m. Sunday at the Bethel Presbyterian Church by Rev. Kemper Fitch and Rev. George Chaney.  
 Burial was in the Raeford Cemetery.  
 He was Clerk of the Session, an elder and a life-long member of Bethel Presbyterian Church.  
 Survivors are his wife: Mrs. Lillie Parks Currie of the home; two sisters: Mrs. Mary Ann Crenshaw of Rex and Mrs. Dorothy Williams of Buie.  
 Crumpler Funeral Home is serving the family.

**Annie Mikill**  
 Mrs. Annie Irene Smith Mikill, 83, died Friday at Manor Care Rest Home in Pinehurst.  
 Funeral services were conducted at 3 p.m. Sunday at St. Andrews Catholic Church in Red Springs by the Rev. Xavier J. Butler. Burial was in Alloway Cemetery.  
 Surviving are three brothers: Jack Pittman of Raeford, Harvey B. Smith of Siler City and Jason Smith of Tar Heel; two half-brothers, Charles Hester Smith of Raeford and Durham Smith of High Point; a sister, Gladys Rucker of Silver Springs, Maryland and several nieces and nephews.



**Interesting discussion**  
 Raeford municipal workers seem engrossed in an interesting debate as they clear asphalt from an area around the Raeford depot. The city donated crews and equipment to remove pavement from the parking area for landscaping. On Saturday, Hoke High School students planted trees and bushes in the area cleared here by the workers.

**Traditional Thanksgiving feast is part of American heritage**

- Roast Turkey
- Old Fashioned Dressing
- Giblet Gravy
- Sweet Potato Casserole
- Pineapple Lime Salad
- Japanese Fruit Pie

Our American heritage has made it possible for turkey to grace American tables at Thanksgiving. Families across the land will enjoy the traditional Thanksgiving dinner together.

The North Carolina Poultry Federation plans the Thanksgiving feast for you with all the trimmings! It just wouldn't be Thanksgiving without "Old Fashioned Dressing" and "Giblet Gravy" to compliment the ROAST TURKEY ... "Collards" and the "Sweet Potato Casserole" will be favorites during the harvest celebration along with a salad and the "Japanese Fruit Pie."

Select a turkey that is suitable in size to your family. The tom turkeys are equally as tender as the hens. The larger the bird, the more yield of meat per pound. If the bird is too big for your family, ask the butcher to cut it into half or quarter it and freeze for later use. If you allow one pound of turkey per person, you'll be assured moderate leftovers for a variety of delicious leftover recipes.

Thaw the turkey in its original bag by one of the following methods:

- ... No hurry: Place on tray in refrigerator 3-4 days (24 hours for each 5 lbs. of turkey).
  - ... Faster: Cover with cold water, changing water frequently (1/2 hour per lb. of turkey).
  - ... Fastest: In the microwave oven, according to manufacturer's directions.
- Roasting a turkey is so simple! The "open pan roasting" is desired by homemakers. Do not over bake! It causes the turkey to be dry and tough. I cook turkeys only to 180° to have moist tender meat.

Prepare the dressing ahead of time and freeze uncooked to make for easier food preparation the day



**Cooking with Emmie Whitley**  
 NC Poultry Federation

of the meal. Upon thawing in the refrigerator, it will cook in only 30-40 minutes. When stuffing the bird, stuff just before roasting, allowing 1/4 - 1 lb. stuffing per lb. of turkey.

Place turkey breast-side-up on rack in shallow open roasting pan. Brush with 2 tablespoons melted margarine. If a meat thermometer is used, insert into center of thigh next to body not touching bone. Place a "tent" of lightweight foil, shiny side down, loosely over turkey to prevent over browning. Roast in 325° F. oven. Turkey may be basted, if desired, but surface basting during roasting results only in enhancing the appearance of the skin. Foil may be removed during the last half hour for a final browning.

Turkey is done when meat thermometer registers 180° to 185° F., thick part of drumstick feels soft when pressed with thumb and forefinger or when drumstick moves easily. Stuffing in a turkey needs to reach 165° degrees to be sufficiently cooked. Allow turkey to stand at room temperature for 15 to 20 minutes for easier carving.

- Old Fashioned Dressing**
- 1/4 cup onion, chopped
  - 1 cup celery, chopped
  - 1/4 cup shortening
  - 4 cups crumbled cornbread (2 cakes)
  - 4 cups stale bread, toast (about 8 slices cut in small cubes)
  - 1 cup giblets, chopped (turkey or chicken)
  - 1/4 teaspoon salt
  - 1/2 teaspoon poultry seasoning
  - 1/4 teaspoon pepper
  - 1 egg
  - 1 1/2 cups stock or water

Cook onion and celery in shortening until slightly tender. Add cornbread and bread crumbs. Cook and keep stirred until lightly browned. Add giblets and mix well. Add salt, pepper and poultry seasoning. Beat egg slightly, add to stock. Pour over dressing stirring

well.  
 Stuff dressing lightly in turkey just before baking, or bake at 375° F in a greased pan for 30-40 minutes. Serves 12. Allow 1/4-1 cup per lb. turkey if stuffing bird. Freezes well uncooked.

- Giblet Gravy**
- 1/4 cup margarine
  - 1/4 cup flour
  - 1/2 teaspoon salt
  - 2 cups chicken broth
  - 1 cup giblets, chopped (gizzard, neck, liver), opt.
  - 2 hard cooked eggs, chopped
- Melt margarine. Add flour and salt and blend well. Add chicken broth gradually. Add giblets and chopped eggs. Cook until thick, stirring constantly. May add more broth or water if it is too thick. Serves 4-6.

- Sweet Potato Casserole**
- 3-4 cups cooked yams, mashed
  - 1/2 cup sugar
  - 2 eggs
  - Milk
  - 1 cup brown sugar
  - 2 tablespoons flour
  - 1/2 to 3/4 cup pecans, chopped
  - 6 tablespoons margarine

Mash sweet potatoes, add sugar gradually, eggs and enough milk to make a soft consistency. Put into a rectangular shaped casserole.

Mix brown sugar and flour together and spread over top of yams. Spread pecans on top. Pour melted margarine over casserole. Cook at 350° for 30-45 minutes or until brown on top. Freezes well.

- Pineapple Lime Salad**
- 1 6-oz. pkg. lime flavored gelatin
  - 1 cup boiling water
  - 1 cup cold water
  - 1 3-oz. pkg. cream cheese, softened
  - 3 cups cool whip
  - 1 cup miniature marshmallows
  - 1 8-oz. can crushed pineapple, drained
  - 1 cup pecans, chopped
  - 1/2 cup canned Bing cherries, drained & pitted

Dissolve gelatin in boiling water, stir in cold water. Beat cream cheese until smooth. Gradually add gelatin and beat well. Chill until consistency of unbeaten egg whites. Fold in next four ingredients. Pour mixture into a shallow 6 cup mold. Cover and chill. Unmold and garnish with lemon cups with additional Bing cherries and mint leaves. Serves 12.

**Hoke County college enrollment up**

Pre-registration is going well this week at the Hoke County branch of Sandhills Community College, according to Betty High, director.  
 "We've had a reasonable number of people to register; we're real pleased," said High.  
 Registration will continue through December 2 and High urges anyone interested in taking courses this quarter to call the office at 875-8589.  
 The college is offering 16 college-credit courses during its second quarter including classes in English, business, computers, math and physical science.  
 The satellite campus had 70 students during its first quarter when only 50 were expected by the organizers.



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The Raeford Ministerial Association invites you and your family to a **COMMUNITY RELIGIOUS THANKSGIVING SERVICE**  
 Wednesday, November 27th at 7:30 p.m. at First Baptist Church (Main Street)  
 Preaching: Reverend Frank Lloyd Pastor of United Methodist Church  
 "Let us all take some time together TO GIVE THANKS to God for our many blessings."

**UNDER NEW MANAGEMENT**  
**The NEW Little Whale**  
 Hwy. 401 North (Look For Signs)  
**THURSDAY NIGHT SPECIALS** **SUNDAY SPECIAL**  
**TROUT** (ALL YOU CAN EAT) **\$3.95** **SOUTHERN FRIED CHICKEN** **\$2.75**  
 (ALL YOU CAN EAT) **\$6.95** Creamed Potatoes & Stringbeans  
**STEAKS - SEAFOOD (Fried & Broiled) - CALABASH STYLE**  
**Barbecue**  
**HOURS: THURSDAY-FRIDAY-SATURDAY 5-9:30 p.m.**  
**SUNDAY 11:30 - 2:30 P.M.**

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 and let us know so we can get a picture of your decoration for our special section, "Christmas '85", which will be published on December 19.  
 Call 875-2121, no later than December 5 to be included.