

(Continued from Page 13)

1/2 cup nuts
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
 Cream butter and sugar together. Add eggs one at a time beating well after each addition. Sift together flour, spices, salt and soda and add alternating with buttermilk: mix well. Add nuts and raisins. Turn into 3 greased and floured 9-inch round cake pans. Bake at 325° for 25 minutes.
Filling
1/2 cup sugar
4 ounces crushed pineapple
1 tablespoon butter
1/4 cup orange juice
1/2 cup chopped pecans
1/4 cup flour
1/4 cups syrup from pineapple
2 teaspoons grated orange rind
1 1/2 cups coconut
 Cook together until thick over low heat. Cool slightly and put between layers.

Pistachio Torte
 (Mrs. Mary Lee Matharty)
1 cup flour
1/4 cup chopped nuts
1/2 cup butter
 Mix together and pat into 9 x 13 inch square cake pan. Bake at 350° 15 minutes. Cool.

Second Layer
1 8-ounce pkg. cream cheese
3/4 cups powdered sugar
8 ounces whipped topping (use 1/2 carton - 4-oz.)
 Mix and spread on cooled crust.

Third Layer
2 small packages pistachio instant pudding mix.
2 1/2 cups milk
 Mix at medium speed for 2 minutes. Let sit 2 minutes and spread over second layer.

Fourth Layer
 Spread other half of whipped topping over third layer and sprinkle with chopped pecans - about 1/2 cup.

Here are some of my favorite recipes. Hope you will enjoy them as much as I do.

Lemon-filled Coconut Cake
2 1/4 cups cake flour or 2 cups all-purpose flour*
1 1/2 cups sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup milk
1 teaspoon vanilla
4 egg whites (1/2 cup)
 Clear Lemon Filling (below)
 White Mountain Frosting (page 102)
1 cup flaked or shredded coconut

*Do not use self-rising flour in this recipe.
 Heat oven to 350°. Grease and flour a baking pan, 13 x 9 x 2 inches, or 2 layer pans, 8 or 9 x 1 1/2 inches. Measure flour, sugar, baking powder, salt, shortening, 3/4 cup of the milk and the vanilla into a large mixer bowl. Blend 1/2 minute on low speed, scraping the bowl constantly. Beat 2 minutes on high speed, scraping occasionally. Add the remaining milk and egg whites and beat 2 minutes on high speed, scraping the bowl occasionally. Pour into the pan(s).
 Bake the oblong 35 to 40 minutes, the layers 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool.

Spread the oblong cake or fill the layer cake with Clear Lemon Filling and frost with White Cloud Frosting (With the oblong cake, the frosting goes right on the filling.) Sprinkle with coconut.

White Cloud Frosting
2 egg whites
1/4 teaspoon salt
1 1/2 teaspoons vanilla
1/4 cup sugar
1/4 cup light corn syrup
 In small deep bowl, beat egg whites, salt and vanilla at medium speed until foamy. Gradually add sugar, 1 tablespoon at a time; beating at highest speed until soft peaks form and sugar is dissolved. In small saucepan over medium heat, bring corn syrup just to a boil. Pour in thin stream over egg whites, beating at highest speed until mixture is stiff. 4 cups frosts 2-layer or 13 x 9-inch cake.

Clear Lemon Filling
1/4 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1/4 cup water
1 teaspoon grated lemon peel
1 tablespoon butter or margarine
1/2 cup lemon juice
4 drops yellow food color, if desired
 Mix sugar, cornstarch and salt in a saucepan. Gradually stir in the water. Cook, stirring constantly, until the mixture thickens and boils. Boil and stir 1 minute.

Remove from heat and add lemon peel and butter. Gradually stir in lemon juice and food color. Cool thoroughly. If the filling is too soft, refrigerate until set.

Sherried Chicken Supreme
2 tablespoons butter or margarine
2 tablespoons sherry
6 large chicken breast halves (2 1/2 to 3 pounds)
1 can (10 1/2 ounces) condensed

cream of chicken soup
1/2 cup light cream
1/2 cup dry sherry, or, if desired, 1/2 cup apple juice plus 3 tablespoons sherry flavoring
1 can (13 1/4 ounces) pineapple tidbits, drained
1/2 cup sliced seedless green grapes
1 can (6 ounces) sliced mushrooms, drained

Heat oven to 350°. Heat butter and oil in a baking dish, 13 1/2 x 9 x 2 inches. Place chicken pieces skin side up in a baking dish and bake uncovered 1 hour.

Heat soup, light cream and sherry in a saucepan, stirring occasionally. Stir in pineapple, grapes and mushrooms.
 Remove the baking dish from the oven and drain off fat. Pour the soup mixture over chicken. Cover with aluminum foil and continue baking until chicken is fork-tender, 15 to 20 minutes longer. Garnish with clusters of seedless green grapes. 6 servings.

Bonnie Butter Cake
3/2 cup butter or margarine, softened
1 1/4 cups granulated sugar
2 eggs (1/2 to 1/2 cup)
1 1/2 teaspoons vanilla
3 cups cake flour or 2 1/4 cups all-purpose flour*
2 1/2 teaspoons baking powder
1 teaspoon salt
1 1/4 cups milk
Egyptian Filling (below)
1 cup chilled whipping cream
2 tablespoons confectioners' sugar
 *If using self-rising flour, omit baking powder and salt.

Heat oven to 350°. Grease and flour 2 layer pans, 9 x 1 1/2 inches. In a large mixer bowl, mix the butter, granulated sugar, eggs and vanilla until fluffy. Beat 5 minutes on high speed, scraping the bowl occasionally. On low speed, mix in flour, baking powder and salt alternately with the milk. Pour into the pans.
 Bake 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool.

Spread Egyptian Filling between the layers and on top of the cake. In a chilled bowl, beat the whipping cream and confectioners' sugar until stiff; spread on side of cake. Refrigerate cake until serving time.

Egyptian Filling
3/2 cup light cream (20%)
1/2 cup sugar
2 egg yolks, slightly beaten
1/2 cup cut-up dates
1/2 teaspoon vanilla
1/2 cup chopped almonds
 Mix light cream, sugar, egg yolks and dates in a small saucepan. Cook over low heat,

stirring constantly, until slightly thickened - 5 to 6 minutes. Remove from heat and stir in vanilla and nuts. Cool.

Bean 'N Bacon Salad
2 cans (16-oz. each) whole green beans, drained
1/4 cup vinegar
1/2 teaspoon salt
1/4 teaspoon pepper
4 hard cooked eggs, chopped
1/4 cup mayonnaise or salad dressing
Crisp greens
1/2 cup chopped onion
1/2 cup salad oil
1/2 teaspoon prepared mustard
2 teaspoons vinegar
1/4 teaspoon salt
4 slices bacon crisply fried and crumbled
Paprika

Combine beans, onion, salad oil, 1/4 cup vinegar, 1/2 teaspoon salt and pepper; toss lightly. Cover and chill. Mix remaining ingredients except bacon, greens and paprika. Just before serving, drain bean mixture and toss with bacon. Serve on crisp greens; top with a spoonful of egg mixture and sprinkle with paprika.

24 Hour "Garden" Salad
1 head lettuce (cut small pieces)
1/4 cup celery (chopped fine)
1/4 cup onions (chopped fine)
 Lay these in 9 x 13" casserole dish (Mix together first). Add 1 small package frozen green peas broken apart. Spread a layer of approximately 1/2 cup mayonnaise and 1/2 cup sour cream (mix together) on top of peas. Sprinkle on 2 tablespoons sugar and 1/2 cup grated cheese and refrigerate overnight. Before serving sprinkle 1 cup crumbled bacon bits. (You may add 4 chopped boiled eggs if you desire).

Asparagus Casserole
 Break saltines to cover bottom of dish 1/2 to 1 inch thick. Drain juice from large can of asparagus over saltines. Slice 2 or 3 hard boiled eggs over saltines. Spread asparagus over top. Put large can cream of mushroom soup over asparagus and saltines. Top with grated cheese to cover. Cook in 350° oven until bubbly. Can use pimento and layer with asparagus.

Elegant Peanuty Salad
2 cups diced apples
1/2 cup diced celery
1/2 cup raisins
1/2 cup chopped salted peanuts
 Toss ingredients together. Serve on a bed of lettuce.
Dressing
1/4 cup creamy peanut butter

1/4 cup honey
1/2 cup mayonnaise
 Blend ingredients. Makes 1 cup.

Almond Toffee Candy
1/2 cup butter
1 1/2 teaspoon light corn syrup
1/2 cup almonds, blanched
1/2 cup sugar
2 tablespoons water
9 ozs. milk chocolate
 Combine all the ingredients in a 1-quart saucepan. Stir while melting the butter and heating the mixture. After the sugar is dissolved, stir fairly frequently to keep the mixture from burning. Boil the candy to a final temperature of 300°F, being careful not to burn any portion of it. Stir in half of the chopped blanched almonds and pour onto a jelly roll pan. Spread the candy into a layer about 1/2 inch thick. Over hot water, melt half of the milk chocolate and spread over the surface of the candy. Sprinkle generously with finely chopped blanched almonds. Chill in refrigerator until chocolate is firm. Remove from refrigerator and turn entire sheet of candy over. Melt the rest of the milk chocolate. Spread over the second side. Sprinkle finely chopped blanched almonds over the chocolate. With a mallet or a knife handle, break the candy into serving pieces.

Italian Cream cake
1/2 cup margarine
2 cups sugar
2 cups all-purpose flour
1 cup buttermilk
1 teaspoon vanilla
1/2 cup vegetable shortening
5 eggs separated
1 teaspoon soda
1 4-oz. can flaked coconut
1 cup chopped pecans
 Cream margarine and shortening. Add sugar gradually; beat until smooth. Add egg yolks; beat well. Combine flour and soda; add to creamed mixture alternately with buttermilk. Stir in vanilla. Stir in coconut and pecans; fold in stiffly beaten egg whites. Pour into 3 greased and waxed paper-lined 8 inch cake pans. Bake in preheated 350° oven for 25 minutes. Cool and frost with cream cheese frosting.

Cream Cheese Frosting
1 8-oz. pkg. cream cheese softened
1 1-lb. box confectioners sugar
Chopped nuts to taste
1/4 cup margarine, softened
1 teaspoon vanilla
 Cream cheese, sugar and margarine, stir in sugar, small amount at a time. Beat until smooth. Stir in vanilla and nuts.

Spread between layers and on top and side of cake.

Pennsylvania Dutch Sand Tarts
Cream well: 1/2 lb. butter
2 cups sugar
Add: 2 eggs, 1/2 teaspoon vanilla
Mix well. Add following (mixed):
1 teaspoon soda
1 teaspoon cream of tartar
4 1/2 cups sifted flour
milk (enough to make stiff dough)
 Roll into 4 balls, wrap each in wax paper. Place in refrigerator to chill. Next morning remove from refrigerator and return to room temperature. Now roll each ball fairly thin (using extra flour to keep from sticking). Cut with cookie cutters and place on cookie sheet. Reform remains to ball and re-roll and cut. Bake in 350° oven for 10 minutes. Can brush cookies with beaten egg white or shake colored candy over tops before baking.


Sweet Potato Dessert Bread
3 cups all-purpose flour
1 teaspoon salt
2 cups sugar
4 eggs beaten
1 1/4 cups oil or melted shortening
1 teaspoon soda
3 teaspoons cinnamon
2 cups cooked sweet potatoes
1/2 cup nuts
 Place all dry ingredients in a large mixing bowl. With spoon, make a deep well in the center and add all the other ingredients. Stir carefully, just enough to dampen all the dry ingredients. Pour into two loaf pans and bake at 350°F for one hour.

Raisin Bread
Rich Egg Bread
 Measure into mixing bowl: 1/2 cup warm water (110°-115°). Add, stirring to dissolve 2 packages active dry yeast. Stir in: 1 1/2 cups lukewarm milk, 1/4 cup sugar, 1 tablespoon salt, 3 eggs, 1/4 cup soft butter, half of 7/4 to 7 1/2 cups sifted flour. Mix with spoon until smooth. Add enough remaining flour to handle easily; mix with hand. Turn onto lightly floured board; knead, let rise; and shape into 3 loaves as in directions for white bread. Bake until a rich brown, at 425° for 25-30 minutes.

New England Raisin Bread
 Follow above recipe, except mix in 2 cups raisins. Before baking, brush loaves with melted butter, then sprinkle them with sugar.

(Continued on Page 16)

Greetings



We're wishing you and your family all the happiness of the Holidays. We've enjoyed serving you.

National Finance Co.
 MAIN ST. RAEFORD, N.C.

Warm Wishes

Here are some old-fashioned greetings to you and yours for the merriest Christmas!

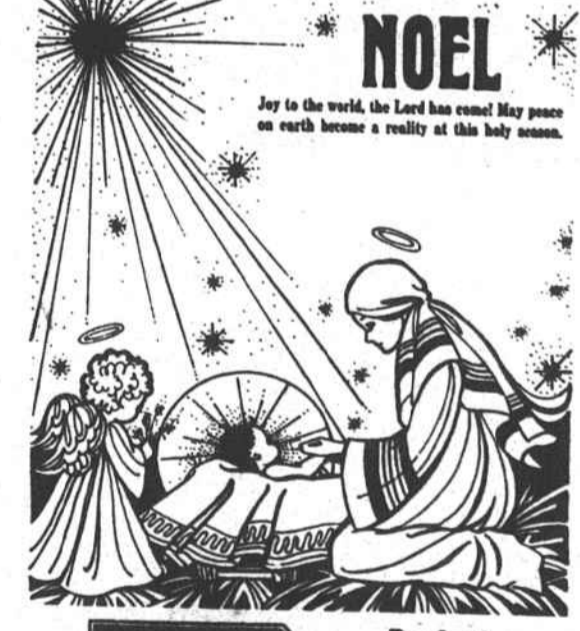
THE MEADOWS and YADKIN TRAIL

Brenda Townsend
 Manager




NOEL

Joy to the world, the Lord has come! May peace on earth become a reality at this holy season.



skycity

RaeFord - Hoke Village
401 By Pass



Merry Christmas

We Hope This Joyous Time Will Bring To You All The Goodness Of Yuletide.

We Thank You For Your Patronage

K'S VIDEOS
 308 HARRIS AVE.

NOEL

Here's wishing you a bright and beautiful holiday season filled with warmth and good feelings. Merry Christmas to you and yours!

SIMMON'S Auction and Realty
 117 W. Elmwood Avenue.
 Raeford, N.C.

GREETINGS

Yuletide Greetings! May home and hearts be filled with laughter, joy and good will this glad Holiday Season.



TOWN & COUNTRY Cinema 1-2 **CINEMA 4**

TOWN & COUNTRY SHOPPING CENTER
 ABERDEEN / U.S. 1 North 944-1100 682-8448 • YADKIN PARKWAY, 10-001
 SOUTHERN POWER, NC

TERRY OWENS, MANAGER