

Festive Holiday Desserts . . .

By Cecily Brownstone

Associated Press Food Editor
If you want to prepare a festive dessert that tastes as good as it looks for a holiday meal or party, try the Yule Roll Cake pictured here. For a dinner, a tea, or a buffet supper it will not only make a scrumptious dessert but will serve as a lovely centerpiece. Here's how to do it:

Yule Roll Cake

Ingredients:
4 eggs, 3/4 cup sugar, 1/2 teaspoon vanilla, 3/4 cup sifted cake flour, 3/4 teaspoon baking powder, 1/2 teaspoon salt. Butter Cream frosting (recipe follows), 1 package semisweet chocolate bits, toasted coconut.

Method:

Beat eggs thoroughly. Add sugar gradually, beating until thick and pale colored. Add vanilla. Mix and sift flour, baking powder and salt. Gently fold into egg mixture, blending well. Pour into 10 x 15 inch cake pan that has been greased and lined with waxed paper that has also been greased. Bake in a moderately hot oven of 375 degrees F. for about 12 to 15 minutes. Turn cake out immediately on a towel that has been sprinkled with sifted confectioners' sugar. Trim edges and roll up. Prepare one recipe of butter cream frosting. Reserve one-third cup of frosting for top of cake. To remaining frosting add one-half package semi-sweet chocolate bits, that have been melted over hot water and cooled. Unroll cake and spread with chocolate mixture. Re-roll and frost outside of cake with the white frosting. Spell the word YULE on top of cake with whole chocolate bits and sprinkled edges of cake with toasted coconut. Make one 9-inch cake roll.

Butter Cream Frosting

Ingredients:
4 tablespoons butter, 2 cups sifted confectioners' sugar, 1/8 teaspoon salt, 1/2 teaspoon vanilla, 2 to 4 tablespoons milk.

Method:

Cream butter, sugar, salt and vanilla thoroughly together. Add milk gradually, beating until mixture is smooth and of spreading consistency.

If you are thinking of buying yourself a new cookbook to help with your holiday entertaining, you won't go wrong with "At Home on the Range," by Margaret Yardley Potter (Lippincott, Philadelphia and New York, \$2.75). The author of this delightful little book of good food talk and recipes says she learned "how to cook and entertain the hard way." With a tradition of formal Philadelphia party food behind her—two children, no cooking experience, and little help in front of her—she learned from scratch how to prepare some of the most delicious, but easiest, of the dishes she had known. When you work out a way of entertaining so that it is no burden to you or your family, she says, you can give guests a heartfelt welcome. "At Home on the Range" lets you into the author's secrets.

For afternoon or evening holiday snacks try Mrs. Potter's Shrimp Pate or her Ham Puffs. They'll help to make any party a success. The Shrimp Pate can be readied beforehand. But encourage your school or teen-age daughter to take a hand with Ham Puffs. If she rehearses their making beforehand (let her try them on the family), she will be so proud, the day of the party, when she brings in her handiwork from the kitchen—baked to a golden brown, delectable to taste, to offer them to your guests.

Shrimp Pate—Remove the black veins from 2 cups of canned or cooked shelled shrimp and put them twice through the fine cutter of the food chopper. Melt one-quarter cup of butter with 1 bruised clove of garlic. Remove the garlic and add butter to the shrimp. Stir in one-quarter cup of tart mayonnaise, one-half teaspoon salt, one-quarter teaspoon of black pepper, and perhaps a few drops of Worcestershire sauce and tomato catsup. Form into roll, wrap in wax paper, and let season and harden overnight in the refrigerator.

Ham Puffs mustn't be kept waiting. Mix one-half teaspoon of dry mustard with a 4 ounce can of deviled ham. Add one-half cup of finely grated Parmesan cheese and a few grains of cayenne. Fold into the stiffly beaten white of 1 egg. Toast 12 or 15 small rounds of bread on one side. Heap the teaspoonsfuls of ham mixture on the toasted side, place on a cookie sheet, and bake 5 minutes in a 450 degrees oven.

Births Increase in Hong Kong

HONG KONG — (AP)—Hong Kong's birth rate shows no signs of decreasing. There were 1,007 births during the third week of September as against 240 deaths. Twelve per cent of the dead were victims of tuberculosis. Total deaths from this cause since the beginning of the year numbered 1,399.

Restaurants first became really popular after the French Revolution when aristocrats could no longer afford great retinues of servants.

The word "restaurant" was first applied in America to dining rooms of the better hotels and to a few high class à la carte dining places.



Yule Roll Cake . . . Centerpiece Dessert

Home Hints

By Ruth Current

State Home Demonstration Agent

Plugging too many electric appliances into one outlet not only cuts the current and means less power and dimmer lights; it also may overload the circuit and blow a fuse. Rural Electrification advisors say, it pays to have enough outlets and to have them conveniently placed. The time to install them most economically is when the house is wired.

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SOUTH RIVER

Dec. 7 — Mrs. Ruth Eubanks and daughter, Mabel and granddaughter, Bernice spent Thursday with Mr. and Mrs. John Wallace.

Mrs. Mary E. Hardy spent last Thursday with Mrs. Nannie Pittman and mother, Mrs. Lizzie Tosto. Cecil Tosto went to Merrimon Saturday night to Betty Pittman's party.

Mrs. Mary Tosto and son, Elzie spent Sunday with Mrs. Nannie Jane Pittman and mother, Mrs. Lizzie Tosto. They were both as well as usual.

Mrs. Lem Hardy and Mr. and Mrs. Lem Hardy, Jr. and daughter, Linda spent Sunday in Morehead. Mr. Hardy is a patient in the hospital. We hope and pray he will soon be better.

Mr. and Mrs. John Wallace spent

Mr. and Mrs. L. L. Springle Sunday night.

The Women's Home Demonstration club will have their Christmas party Monday night, December 13, with Mr. and Mrs. B. F. Copeland. Each member is to bring a gift to exchange and all members with their families are urged to be present.

Mrs. L. D. Springle, Mrs. Roy Taylor and Miss Jessie Powell were in Beaufort Monday buying Christmas gifts for the Free Will Baptist Sunday school.

Mrs. G. R. Russell and Mrs. Sarah Whitehurst visited Miss Geraldine Lewis and family a while Sunday afternoon.

We are all glad that Mr. J. L. Morton is improving from the operation and we all hope he will continue to improve.

Mrs. Ruth Davis spent Thursday afternoon with Mrs. C. A. Ellis.

Mr. and Mrs. Arlie Fodrie and baby, of Camp Glenn, spent Sunday afternoon here.

We all sympathize with Mr. L. L. Springle, who is on the sick list. We all sincerely hope he will soon be much improved.

Mrs. Violet Whitley, of Newport, spent the weekend here with relatives.

Rev. W. Stilly spent Sunday with Mr. and Mrs. C. A. Merrill.

Mr. and Mrs. Roy Taylor visited

they no longer have to ask for things.

What do the children do with their time in the home? Do they assist in sharing the home duties? Children deprived of opportunities for practice in relying on their efforts may never acquire this training in later life. The mother and father with mispent affection who wear themselves out by doing everything for the child are not only making things harder for themselves but are depriving the child of a chance to learn self-dependence, self-reliance, and initiative.

—By Ruth Current

RUSSELL'S CREEK

Dec. 7 — Rev. W. Stilly, of Bridgeton, held services at the Free-Will Baptist church Sunday morning and Sunday evening.

Mr. Em. Chapman and Mr. George Norcom, of Beaufort, spent a while Sunday with Mr. and Mrs. W. R. Russell.

Mrs. Riley Norman and Mrs. Sarah Norman, of Beaufort, visited Mrs. I. I. Fodrie Sunday afternoon.

Mr. Joe Hardy spent a while last week with Mrs. C. S. Rogers and family.

We all sympathize with Mr. L. L. Springle, who is on the sick list. We all sincerely hope he will soon be much improved.

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PENDER

DELICIOUS LUCY LOCKETT
ORANGE JUICE
2 46-oz. cans 39c

Down Produce Lane

LARGE JUICY FLORIDA GRAPEFRUIT, 4 lbs.	27c
FULL-JUICE FLORIDA TANGERINES, 5 lbs.	41c
FANCY NEW CROP FLORIDA TOMATOES, lb.	27c
SELECTED PORTO RICAN POTATOES (Sweet), 5 lbs.	41c

Southern Manor

FRUIT CAKES
2-lb. Ctn. \$1.70 4-lb. Ctn. \$3.25

MONTICELLO

COFFEE, 1-lb. can

15c

SUN MAID SEEDLESS RAISINS, 15-oz. pkg.

18c

CHOCOLATE COVERED CHERRIES, 1-lb. box

55c

JUNKET RENNET

11c

DESSERTS, pkg.

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Guaranteed Meats

PLUMP — TENDER FRYERS (Dressed and Drawn) lb.	67c
SQUARE CUT SHOULDER VEAL ROAST, lb.	61c
JUICY — TENDER PICNICS (Smoked) lb.	51c
BONELESS — ECONOMICAL STEW BEEF, lb.	60c

Sunday with Mr. and Mrs. Reuben Wallace. She has been very sick but is getting better. Hope she will be better again.

Mrs. Woodrow Cannon and children are spending this week in New Bern RFD, with her parents, the Midgetts.

Mr. and Mrs. Willie Pittman visited Mrs. Mary Tosto Wednesday night.

Mr. and Mrs. Luke Lewis and daughter, Carrie spent a white Saturday night with Mrs. Nannie Pittman.

Mr. and Mrs. William Pittman and daughter, Nancy spent Sunday afternoon with his parents, Mr. and Mrs. Willie Pittman.

Mr. and Mrs. Lem Hardy and son, Elzie spent Sunday with Mrs. Nannie Jane Pittman and mother, Mrs. Lizzie Tosto.

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