

"N. C. DRIVER OF THE YEAR" Featherstone of Lincolnton, received the Governor's Golden Cup for 1976 from Governor James E. Holshouser, Jr., for safe professional truck driving for 36 years and over 3,000,000 miles without a chargeable accident. Featherstone, a long-line driver for Carolina Freight Carriers Corp., Cherryville, also received a "Driver of the Year" pin, cigarette lighter and shoulder patches. He was honored at a company luncheon by more than 30 State and Federal officials in the General's Headquarters at Balentine's Restaurant, Raleigh, hosted by C. Grier Beam, Chairman of the Board of Carolina Freight Carriers Corp., Cherryville. Shown in the Governor's office (I to r) are: Governor Holshouser; Mrs. Featherstone; Ervin Featherstone and C. Grier Beam. The Governor met Featherstone in front of the building as Featherstone drove up in a truck, a Ford semi from the North Carolina Truck Driver Training School.

## Plentiful In All Seasons

Alert shoppers will welcome prospects of foods that are in plentiful supply during the fall season. On the list are broilers, turkeys, sweet potatoes (Yams) and peanuts which are produced in North Carolina, plus foods available from other sections of the country. Apples remain seasonally

It is not too early to buy turkeys or broilers which can be enjoyed at any time or can be kept in the freezer for the holidays. Don't let a big turkey scare you. Consider having a frozen bird cut by your meat man into halves lengthwise. One half can be roasted now, and the other half can be kept frozen for later use. You amy wish to consider having one of the halves cut to make two quarters cider of turkey There would be the breast portion being primarily white meat, and the leg portion mostly dark meat. These smaller parts can be cooked as desired.

Turkey prices are reasonable. There are so many imaginative ways to Add water and mix well. roasted and in planned- cloves. Heat slowly until overs, consider selecting a bird soon for your family to

Bright, golden, moist, sweet potatoes are plentiful and add taste appeal to any meal. Yes, you may even enjoy them fried for breakfast. It is well to remember that sweet potatoes keep for a few days at room temperature and are easily cold hurt thus should not be stored in a refrigerator or cold area. Usually, they are bought in small quantities. If you are fortunate to have freezer

space and can buy sweet potatoes in larger amounts than necessary for immediate use, bake extra yams, wrap each one carefully and freeze. Prepare mashed yams or casseroles, package and freeze. It sounds contradictory, but cooked yams freeze nicely, but fresh yams are finicky

about cold temperature. Fall days would not seem right without apples and apple juice. What are a few different ideas for serving traditional Tarheel foods like turkey, yams and apples?

## HOT CRANBERRY PUNCH

1 can (1 pound) jellied cranberry sauce

2 cups water 2 cups apple juice or

teaspoon ground) Juice of 2 oranges (1/2 to 1

1 orange Crush cranberry sauce in the can with fork and then put into saucepan.

serve turkey when first Add apple juice, and piping hot. Add orange juice and serve. Garnish with orange slices studded

with cloves. Yields: ap-

proximately 6 cups.

AFTER THE HOLIDAY YAM CASSEROLE

4 cups mashed cooked North Carolina yams 4 cups diced cooked North Carolina turkey or chicken

1 can (8% oz.) pineapple chunks

1/2 cup sugar

1/4 teaspoon nutmeg 1 teaspoon salt 1 cup fresh coarsely

chopped cranberries 16 pound bulk pork

1/2 cup dry bread crumbs
Mix ingredients together (including juice from canned pineapple), with exception of last two, and spoon into well-greased 21/4-quart casserole. Cook sausage meat until it just begins to brown and sprinkle over casserole. Top with bread crumbs. Bake in 350 degree F. oven for 25 to 30 minutes. Yields: 6 to 8 servings. and "sweet potatoes" are synonymous delicious North Carolina sweet potatoes.

'APPLE CRANBERRY **PUNCH PUDDING** 

Fruit Filling: 1 can (1 pound) whole cranberry sauce
2 cups North Carolina
apples, thinly sliced

2 tablespoons butter Mix cranberry sauce and sliced apples. Place in 8 x 8

inch square greased pan. Dot with butter. Topping: % cup brown sugar

cups flour 1 teaspoon baking

1/2 teaspoon salt 1 teaspoon cinnamon 1/4 cup grated sharp cheedar cheese 1 egg, beaten

Combine and mix well the sugar, flour, baking powder, salt, cinnamon, and grated cheese. Add egg and blend until mixture is crumbly. Spread over fruit. Bake 35 minutes at 375 degrees F. Serve warm or cold, plain, or with cream or ice cream.

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