

Miss Camp Aids In Holiday Baking

Food Editor Comes Forward With Some Fine Cake Recipes

By MISS JOHNNIE F. CAMP
Home Service Director
Virginia Electric & Power Co.

There will be "big doin's" in many kitchens next week—baking cakes for the Christmas Holidays—preparing mince meat for those delicious pies like "Mother used to make"—steaming those plumb puddings to be served in the good old English fashion—and brought from the pantry with the brandy all ablaze. Yum—m!

Maybe that doesn't make you hungry now—for you'll be reading this on "Turkey Hash Day"—which always follows Thanksgiving and turkey. Don't be embarrassed if the "shoo fits"—to me that dish is the best part of the turkey.

We were speaking of cakes—please bake the fruit and nut varieties real soon so they may become mellow and their flavors well blended. Last week my fruit cake recipe was published, so our concern now is for the others.

If your diet forbids eggs—this cake will satisfy your fruit cake hunger—

Eggless, Butterless, Milkless Cake

- 1 pound raisins,
- 1 level tablespoon soda
- 1 heaping tablespoon baking powder
- 3-4 teaspoon salt
- 1 1-3 cup sugar
- 1-2 cup lard or other shortening
- 5 cups flour
- 1 teaspoon cinnamon
- 1 nutmeg.

Place raisins and 2 cups of water in saucepan, boil slowly for 15 minutes. Add 1 cup cold water.

Cream shortening, add sugar; sift dry ingredients and add alternately with raisins.

Nuts may be added. Other fruits may be substituted for part of raisins, but not boiled. Bake in loaf pan at 300 degrees.

This is a most delicious—

Nut Cake

- 1-2 pound butter (1 cup)
- 1-2 pound sugar (1 cup)
- 1-2 pound flour (2 cups)
- 5 eggs, juice and grated rind of 1 lemon
- 1 pound white raisins
- 1-2 pound almonds
- 1-4 pound Brazil nuts
- 1-4 pound pecans
- 1-4 pound English walnuts
- 1-4 pound black walnuts
- 1-8 pound candied cherries
- 1-8 pound crystallized pineapple.

Mix as fruit cake. Bake in loaf pan at 275-300 degrees. Time for baking depends upon size and depth of pan.

A delightful gift for a friend who enjoys Pyrex baking dishes is this cake (and dish)—all wrapped in cellophane and tied with gay ribbon.

Casserole Fruit Cake

- 3-4 cup shortening
 - 1 cup sugar
 - 4 eggs, separated
 - 1 cup dried apricots
 - 1 cup seeded raisins
 - 1-3 cup candied cherries
 - 1-3 cup candied orange peel
 - 1-3 cup candied pineapple
 - 1-3 cup citron
 - 1-3 cup almonds
 - 1-3 cup pecans
 - 1 teaspoon grated (fresh) lemon peel
 - 2 cups flour
 - 1 teaspoon salt
 - 1-2 teaspoon soda.
- Cover apricots with cold water. Bring to a boil. Boil one minute.

ALUMNI OF DUKE TO MEET

The annual meeting of the Duke Alumni of Halifax County will be held in Roanoke Rapids, at the First Methodist Church at 6:30 P. M., on Tuesday, December 12th, according to announcement coming from Heath Lee today.

The meeting will be in the form of a dinner and banquet, and all members of the Duke and Trinity alumni are urged to attend.

Dr. H. E. Spence, member of the Duke faculty, will address the meeting. An effort is being made to get a large number of Duke and Trinity men to this meeting. Reservations may be made in advance for the dinner by conferring with Mr. Lee in Roanoke Rapids.

James C. Darven, a bank official of Glasgow, is very fussy about his false teeth, and has different sets for morning, afternoon and evening.

NOTICE OF SALE

By virtue of the authority contained in a certain deed of trust executed on the 17th day of March, 1928, by G. E. Williams and Addie G. Williams, his wife, to John A. Cutchins and Julian R. Allsbrook Trustees, recorded in the office of the Register of Deeds for Halifax County, North Carolina, in Book 385 at page 358, default having been made in the payment of the indebtedness thereby secured, the undersigned Trustees will on the 2nd day of Jan., 1934, at 1:30 o'clock P. M., in front of the Courthouse Door in the Town of Halifax, Halifax County, North Carolina, offer for sale at public auction to the highest bidder for cash, the following described real property, to-wit:

All of those two certain lots or parcels of land, with the dwelling house and other improvements thereon, situated, lying and being in the Town of Roanoke Rapids, Halifax County, State of North Carolina, fronting each thirty (30) feet on the west side of Hamilton Street and running back each the same width one hundred and forty (140) feet to an alley, being designated as lots Nos. two hundred and twenty-five (225) and two hundred and twenty-seven (227), according to a map or plat of the property formerly belonging to the Roanoke Rapids Power Company, which said map or plat is recorded in Book 108 at page 615, office of the Register of Deeds for Halifax County, and being in all respects the identical lots of land conveyed to the said G. E. Williams by deed of the N. & H. Store Company, a North Carolina Corporation, dated April 12th, 1921 and recorded in Book 325 at page 448, reference to which said deed and plat is hereby made for greater certainty of description.

This notice dated and posted the 1st day of December, 1933.

JOHN A. CUTCHINS, and JULIAN R. ALLSBROOK, Trustees

Drain. Slice coarsely. Cream shortening, sugar and egg yolks together until light with mixer turned to low. Add fruits and nuts (measured after cutting). Sift flour, salt and soda. Add alternately with stiffly beaten egg whites. Pour into well-greased 2 quart casserole. Cover. Bake 2 to 3 hours at 275 degrees.

United States and Russian Ambassadors



Above are the men who will serve as Ambassadors as the United States and Russia resume diplomatic relationship. On the left is William C. Bullitt of Philadelphia, named U. S. Ambassador to Russia by President Roosevelt. At right is Alexander M. Troyanovski, former Soviet Ambassador to Japan, who comes to Washington as Soviet Ambassador to the U. S.

Attend Funeral Of Mrs. Brewer

The following attended the funeral and burial services of Mrs. J. W. Brewer at Galsonville, Va., Thursday: Mr. and Mrs. Buck Taylor and children, Mr. and Mrs. Jim Taylor and Miss Ella Lee Taylor, Mr. and Mrs. George Taylor and daughter, Mr. and Mrs. Emmett Matthews, Raymond Matthews, Mrs. Willie Moody, Mr. and Mrs. Eddie Tickle and children, Mr. and Mrs. Will Taylor and daughter.

Charging that his wife served him nothing but bacon and eggs until he couldn't even look at them, let alone eat them, Clint O. Trout, of Hanford, Calif., sought a divorce.

"The HOME-OWNED Store"

We've seen a lot of them come and go during our 25-years in business here, but here is one store that has STUCK!

TODAY—it is the store where you may depend upon the quality you pay for—and that quality must be of the highest, or you will not find it on our shelves.

BUT—We do not base our plea for patronage simply on the fact we are home-owned. There are many other reasons, such as superior service, variety of selections, and countless others you'll discover with each purchase you make at The "M" System Store.



SUGAR 10 Pound Cloth Bag 49c

MEAL Home Ground 5 Pounds 14c

FLUFFO LARD 8 Pound Carton 60c

MACKAREL 3 TALL CANS 25c

WHIPPING CREAM Guaranteed Pure & Thick 1/2 Pt. 15c

Going to bake a CAKE for Christmas?

- Read Miss Johnnie Camps recipes in the HERALD, and buy your ingredients NOW. We have the things you need at the RIGHT price!
- Currents, Pkg. 15c
 - Raisins, 3 for 25c
 - Figs, 5c & 10c pkg.
 - Citron, 33c
 - GLAZED Cherries 49c
 - GLAZED Pineapple 49c
 - ORANGE & LEMON Peel 10c Pkg.

PURE LARD
3-Pounds
25c

PURE Loose Ground COFFEE
2 lbs. for 25c

SAUSAGE Home Made 2 lbs. 25c

HAMS Fresh—Per Lb. 15c

BRAINS Fresh 3 lbs. 25c

PORK CHOPS 15c **ROAST** Lb. 12 1/2c

FRESH FISH — OYSTERS



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