

For And About Women

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PECAN RICH COOKIES—Be a smart cookie and bake these pecan-rich cookies during the holiday season. It is not too early to begin filling the cookie jar and attractive containers for gifts from the kitchen.

The Herald Kitchen

By MILDRED HUSKINS

Why is it, do you suppose, that as the holidays approach, women start to bake?

Even females who don't ordinarily indulge in the mixing bowl-cake batter-pan buttering routine seem all of a sudden possessed with an urge to turn out Christmas cookies by the score, prettily decorated fruit cakes and other assorted goodies.

Let's face it, the tradition of baking sweetmeats and tasty tidbits is as old as any tradition connected with Christmas and probably has been helped along by women's desire to give something of themselves—something they've made—to loved ones.

We can work off a real rage by baking a cake... a batch of cookies. Although we eat very little of the sweets we turn out (for obvious reasons) we get great glee out of filling the cake tins around the kitchen with cookies for the holidays. We're passing along some new recipes during the next few weeks. You may like them or you may prefer some traditional recipe which came to you from your grandmother.

We have already purchased our shelled pecans from an Altrusan. Have you? You'll need them for these two recipes which have been enjoyed by several generations.

Pecan-Date Bars
2 eggs,
1 cup sugar,
2 tablespoons milk.

2 tablespoons flour,
½ teaspoon baking powder,
½ teaspoon vanilla,
1 pkg. pitted dates, cut up,
2 cups coarsely chopped pecans.
Beat eggs lightly. Stir in sugar, milk, flour, baking powder and vanilla; mix to just blend. Add dates and chopped pecans. Pour into a well-greased 8x8x2-inch pan and bake at 325 degrees for 35 minutes. Cut into squares.

Pecan Orange Snowballs
1 cup butter,
1/3 cup sugar,
2 cups flour,
2 cups finely chopped pecans,
2 tablespoons grated orange rind,
1 teaspoon vanilla,
Confectioners' sugar, sifted.
Cream butter and sugar. Stir in flour, pecans, orange rind and vanilla. Shape into small balls and place on ungreased cookie sheet. Bake at 300 degrees for 35 minutes. Cool slightly and roll in confectioners' sugar. Makes three dozen.

Here's a favorite which results in a chewy cookie sure to please. It makes 32 Coconut Bars.

Coconut Bars
Grease and line with wax paper and eight-inch square pan. Combine ¾ cup self-rising corn meal, one cup firmly packed light brown sugar, one cup flaked coconut and one-half cup chopped pecans. Blend together two beaten eggs and one-fourth cup melted butter or margarine. Add all at

once to the corn meal mixture, stirring until blended. Pour into pan and bake in 350 degree oven for 30 to 35 minutes, or until browned around edge. Cool. Remove from pan; remove wax paper. Cut into one by two inch bars.

The next three cookie recipes are for spicy ones. These will make the whole house smell of cinnamon and the entire family sneak to the cookie jar.

Roseanne's Cinnamon Cookies
¾ cup soft butter or margarine,
1 cup brown sugar,
1 large egg, slightly beaten,
¼ cup mild molasses,
2¼ cups sifted all-purpose flour,
1 teaspoon cinnamon,
½ teaspoon ground ginger,
¼ teaspoon ground cloves,
2 teaspoons baking powder,
½ teaspoon soda.

Cream butter or margarine and sugar together until light and fluffy. Stir in egg and molasses until smooth. Sift together remaining ingredients and mix into butter mixture until smooth. Drop by rounded teaspoonfuls onto a foil-covered cookie sheet and flatten slightly. Bake at 375 degrees for 10 minutes or until lightly browned around the edges. Remove from oven and allow to rest 10 minutes before removing from foil. Cool on rack. Store in airtight container. Makes six dozen cookies.

Oatmeal Cookies
1 cup soft butter or margarine,
1 cup sugar,
2 large eggs,
2 cups quick-cooking oatmeal,
2/3 cup milk,
1½ cups sifted all-purpose flour,
½ teaspoon salt,
½ teaspoon soda,
½ teaspoon ground cloves,
1½ teaspoons ground cinnamon,
1 cup raisins,
½ cup chopped pecans or walnuts.

Cream butter or margarine. Gradually add sugar and cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in oatmeal and milk. Sift together flour, salt, soda and spices, then combine with oatmeal mixture. Stir in raisins and nuts. Drop by rounded teaspoonfuls onto greased cookie sheet. Flatten slightly with spatula. Bake at 375 degrees 15 to 18 minutes or until edges are brown. Makes about three dozen.

Auxiliary Head Presents Report

The Chowan Hospital Auxiliary has had a most successful year, according to a report submitted by Mrs. Elaine Williams, president. In the president's annual report, Mrs. Williams states that 460 memberships were solicited in February through the efforts of the town and county membership chairmen and over 60 other volunteers. In February the communications committee contacted 33 community organizations, inviting them to send representatives to the regular meetings. Twenty of these organizations participated in supplying flowers each month to the hospital and Convalescent Home.

During the year the auxiliary acquired 12 subscriptions to the Virginian-Pilot for the hospital, six of them being donated by the R. Elton Forehand Agency.

Several items were purchased for the Convalescent Home and eight medical text books were purchased for the hospital library.

The auxiliary allocated \$150 to the grounds committee for general maintenance of the hospital and Convalescent Home grounds.

The group reorganized the Auxiliary Scholarship program which now offers a \$200 scholarship to any graduating high school student in Chowan County recommended by the screening committee for study in nursing.

This year approximately \$830 was raised for the general fund through election pencil sales, hospital auxiliary ball and bridge marathon.

PERSONAL ITEMS

Visit In South Carolina
Mr. and Mrs. Elvin Spivey and daughter Arlene spent a few days last week with Pvt. Leroy Spivey at Parris Island, S. C., and attended his graduation exercises from boot training.

Visit Uncle
Mr. and Mrs. Halton Stafford of Elizabeth City have been recent guests of their uncle and aunt, Mr. and Mrs. D. M. Reeves.

Weekend Here
Alex White and daughter Becky of Greenville, N. C., spent Sunday with his parents, Mr. and Mrs. J. Frank White.

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SOCIETY NEWS

Return From New Jersey
Mr. and Mrs. Rodney Harrell and son Elliott and Mrs. W. C. Brunson, Sr., have returned home after spending the Thanksgiving holidays with Mr. and Mrs. W. C. Brunson, Jr., in Summit, New Jersey.

Visit Parents
William S. Elliott, Jr., who is now working with the state and stationed at New Bern, and Warren Elliott, who is attending State College in Raleigh, spent the weekend as guests of their parents, Mr. and Mrs. William S. Elliott, Sr., on East Church Street.

Rocky Mount Visitor
Martin Zimmerman of Rocky Mount spent the weekend as guest of his mother, Mrs. J. Edwin Buzzlap and Mr. Buzzlap.

Attend Raleigh Meeting
Mrs. Wood Privott and David Warren attended a meeting of the Society For the Preservation of Antiquities held in Raleigh Thursday. They reported on the progress being made on the restoration of the Cupola House and Iredell House.

Trip To Richmond
Mrs. Ed Bond and Mrs. Cecil Fry spent Monday and Tuesday in Richmond, Va.

Move To Gastonia
Mr. and Mrs. William Townson III, are now making their home in Gastonia.

Attend Banquet
On Monday night, Mr. and Mrs. Jerry McGee attended the awards banquet given in Raleigh in honor of the top 10 football coaches in North Carolina.

Returns Home
Mrs. H. T. Layton, who has been visiting her daughter, Mrs. F. F. Tanner in Charles City, Va., has returned home.

Take Trip
Mrs. Tom Goodwin and Mrs. Burley Niblett were weekend visitors in Charles City, Va.

In Virginia Beach
Mrs. Dick Jones and son Frazier are spending a few days at Virginia Beach.

Visiting Mother
Mrs. Kermit Layton is visiting her mother in Jackson.

Weekend Guests
Mr. and Mrs. Jack Mooney and daughter Jackie were the weekend guests of Mr. and Mrs. W. J. Daniels.

In Richmond
Mrs. Bruce Jones, Mrs. Graham White and Mrs. Scott Harrell spent several days in Richmond last weekend.

Visit Here
Mr. and Mrs. Richard Hollowell of Greenville were weekend visitors in Edenton.

Visit Hoskins
Miss Rebecca Colwell of New Bern visited Mr. and Mrs. George Hoskins last week.

Griffin Returns Home
Bill Griffin returned home Sunday after a week spent in preparation for the Shrine Bowl Game in which he played Saturday.

Visit Woods
Mr. and Mrs. Grice McMullan of Richmond are the guests of Mr. and Mrs. Thomas Wood at Mulberry Hill.

Visits Mother
Mrs. Trent Ragland visited her mother, Mrs. J. G. Wood at Hayes last week.

Attends Christening
Mr. and Mrs. J. E. Debnam and Mr. and Mrs. J. H. Conger, Sr., were in Richmond this weekend for the christening of Mrs. Debnam's granddaughter, Elizabeth Jackson.

In Norfolk
Mrs. Richard Hines and Mrs. Roland Vaughan spent the weekend in Norfolk, Va.

Forehands in Raleigh
Mrs. Elton Forehand and children were the weekend guests of Mr. and Mrs. Graves Vann, Jr., in Raleigh.

Holiday Trip
Mrs. R. P. Eadham spent Thanksgiving in Danville, Va., as the guest of her daughter, Mrs. Charles A. Carr.

Rosevears Take Trip
Col. and Mrs. William Rosevear spent last week in New York and Philadelphia, and attended the Army-Navy football game.

Visiting Shepards
Thomas Shepard of Washington, D. C., is the guest of Mr. and Mrs. W. B. Shepard.

At Mulberry Hill
Mr. and Mrs. Ed Pittard of Oxford, Mr. and Mrs. John Harney of Southern Pines, and Mr. and Mrs. Thomas Wood, Jr., of Raleigh were the Thanksgiving guests of their parents, Mr. and Mrs. Thomas Wood at Mulberry Hill.

Visiting Joe Boyce
Mr. and Mrs. Lonnie Boyce are visiting Joe Boyce in Moultrie, Ga.

Weekend Guest
Mrs. T. T. Atkinson of McKenney, Va., spent last weekend with Mr. and Mrs. A. B. Harless, Jr.

Returns Home
Mrs. Carolyn Raines has returned to her home at "Paradise" after visiting Maj. Gen. and Mrs. George Jordan of Myrtle Beach, S. C.

Visit Relatives
Mr. and Mrs. Raymond Tarkington, Ellene Tarkington, and Mrs. Carrie Harris of High Point visited relatives in Roanoke Rapids Hospital Sunday.

With Daughter
Mrs. E. W. Spires is spending a few days in Plymouth with her daughter, Mrs. Al Stanton, and Dr. Stanton.

Weekend Visitors
Mrs. Victor Adams and Pete Bass of Grifton, N. C., visited Mr. and Mrs. James Darnell during the weekend.

Visit Whites
Mr. and Mrs. James Wilkins and children Candy and Arie Lea of Suffolk, Va., spent Sunday with her parents, Mr. and Mrs. J. Frank White.



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