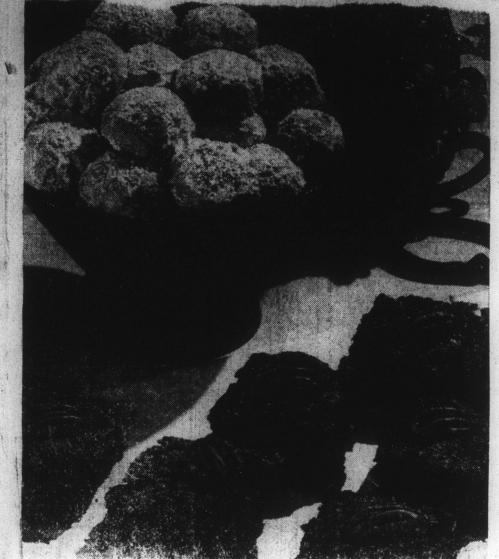


PAGE THREE-SEC. ONE CHOWAN HERALD DECEMBER 9, 1965.



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 aa urge to turn out Christmas cookies by the score, pret-tily 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 some-thing of themselves - something they've made-to loved

rind. We can work off a real rage by baking a cake . . . a batch of cookies. Although

2 tablespoons flour. 1/2 teaspoon baking powder. ture, stirring until blended 1/2 teaspoon vanilla. 1 pkg. pitted dates, cut up: 350 degree oven for 30 to 35

2 cups coarsely chopped minutes, or until browned pecans. around edge. Cool. Re-Beat eggs lightly. Stir in move from pan; remove way sugar, milk, flour, baking paper. Cut into one by two powder and vanilla; mix to inch bars. just blend. Add dates and The next three cookie chopped pecans. Pour into recipes are for spicy ones

well-greased 8x8x2 - inch | These will make the whole pan and bake at 325 degrees house smell of cinnamor for 35 minutes. Cut into and the entire family sneak Pecan Orange

squares.	to the cookie jar.
Pecan Orange Showhalls 1 cup butter. 1/3 cup sugar.	Roseanne's Cinnamon Cookies
2 cups flour. 2 cups finely chopped pe-	¾ cup soft butter or mar- garine.
cans.	1 cup brown sugar.
2 tablespoons grated orange rind.	1 large egg, slightly beat- en.
1 teáspoon vanilla. Confectioners' sugar, sifted. Cream butter and sugar.	¹ / ₄ cup mild molasses. ² / ₄ cups sifted all-purpose

flour.

Auxiliary Head SOCIETY **Presents Report**

Mr. and Mrs. Rodney Har-The Chowan Hospital Aurell and son Elliott and Mrs. W. C. Brunson, Sr., have rexiliary has had a most successful year, according to a turned home after spending report submitted by Mrs. the Thanksgiving hoildays Elaine Williams, president. with Mr. and Mrs. W. C. In the president's annual Brunson, Jr., in Summitt, report, Mrs. Williams states New Jersey.

that 460 memberships were **Visit Parents** solicited in February through William S. Elliott, Jr. the efforts of the town and who is now working with county membership chairmen the state and stationed at and over 60 other volunteers. New Bern, and Warren El-In February the communi- liott, who is attending State cations committee contacted College in Raleigh, spent the weekend as guests of their parents, Mr. and Mrs. Wil-33 community organizations,

inviting them to send repreliam S. Elliott, Sr., on East sentatives to the regular meetings. Twenty of these Church Street. organizations participated in **Rocky Mount Visitor** supplying flowers each month Martin Zimmerman; of to the hospital and Convales- Rocky Mount spent the

weekend as guest of his mother, Mrs. J. Edwin Bure During the year the auxiliary acquired 12 subscriplap and Mr. Bufflap. tions to the Virginian-Pilot Attend Raleigh Meeting

for the hospital, six of them Mrs. Wood Privott and being donated by the R. Ei-David Warren attended a meeting of the Society For Several items were purthe Preservation of Antiquichased for the Convalescent ties held in Raleigh Thurs-Home and eight medical text day. They reported on the

books were purchased for the progress being made on the restoration of the Cupoia hospital library. House and Iredell House. The auxiliary allocated **Trip To Richmond** \$150 to the grounds commit-Mrs. Ed Bond and Mrs tee for general maintenance Cecil Fry spent Monday and of the hospital and Convales-Tuesday in Richmond, Va. cent Home grounds.

Move To Gastonia The group reorganized the Mr. and Mrs. William Townson III, are now mak-Auxiliary Scholarship program which now offers a \$200 scholarship to any grading their home in Gastonia. Attend Banquet uating high school student in

On Monday night, Mr. and Chowan County recommend-Mrs. Jerry McGee attended ed by the screening committhe awards banquet given in tee for study in nursing. Raleigh in honor of the top This year approximately

\$830 was raised for the general fund through election pencil sales, hospital auxili-ary ball and bridge marathon

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.

Becky of Greenville, N. C., Graham White and Mrs. spent Sunday with his par-Scott Harrell spent several ents, Mr. and Mrs. J. Frank days in Richmond last weekend



HOMEOWNERS

Mr. and Mrs. Richard Hol lowell of Greenville were weekend visitors in Edenton.

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

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

Mullan of Richmond are the guests of Mr. and Mrs. Thas Wood at Mulberry Hill,

Visits Mother Mrs. Trent Ragland visited at Hayes last week.

Attends Christening

Jackson,

In Norfolk

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

Carr.

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

PERSONAL ITEMS 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

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



their parents, Mr. and Mrs. Bowl Game in which he Thomas Wood at Mulberry Hill. Visit Woods Mr. and Mrs. Grice Mc-Boyce are visiting Joe Boyce

'n Moultrie, Ga.

her mother, Mrs. J. G. Wood

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

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

Forehands in Raleigh

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

Rosevears Take Trip Col. and Mrs. William Rosevear spent last week in Vork and Philadelphia, "Paradise" after visiting Maj. Navy football game.

dan of Myrtle Beach, S. (**Visiting Shepards** Visit Relatives Thomas Shepard of Wash-ington, D. C., is the guest

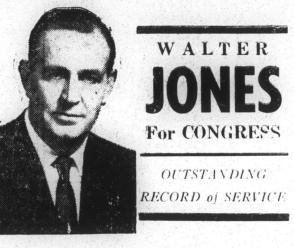
Mr. and Mrs. Raymond Tarkington, Ellene Tarking of Mr. and Mrs. W. B. Shepton, and Mrs. Carrie Harris of High Point visited rola At Mulberry Hill Mr. and Mrs. Ed Pittard of tives in Roanoke Rapids Hop-Oxford, Mr. and Mrs. John

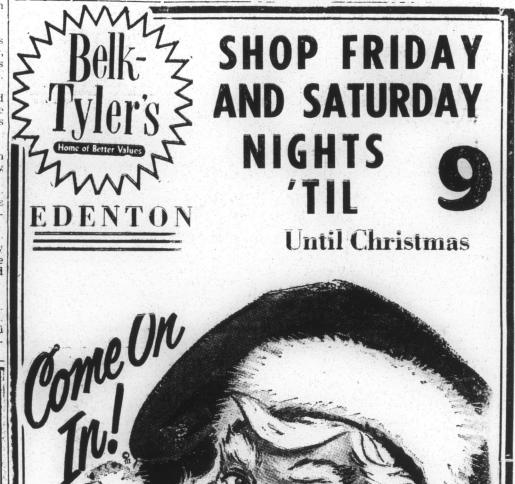
pital Sunday, With Daughter Mrs. E. W. Spires is spend-Harney of Southern Pines, and Mr. and Mrs. Thomas ing a few days in Plymouth Wood, Jr., of Raleigh were with her daughter, Mrs. Al. the Thanksgiving guests of Stanton, and Dr. Stanton. Weekend Visitors

Mrs. Victor Adams and Pete Bass of Grifton, N C, visited Mr. and Mrs. James III. Visiting Joe Boyce Mr. and Mrs. Lonnie Mr. Joe Boyce Visited Mr. and Mrs. Connie Darnell during the weekend. Visit Whites.

Mr. and Mrs. James Wil







once to the corn meal mix

Pour into pan and bake in

White.

cent Home.

ton Forehand Agency.

Visit Uncle

Weekend Here Alex White and daughter

Mr. and Mrs. Halton Staf-ord of Elizabeth City have been recent guests of their uncle and aunt, Mr. and Mrs. D. M. Reaves.

butter and ream sugar we' cat very little of the sweets we turn out (for ob-rind and vanilla. Shape into

a

squares.

cans.

vious reasons) we get great small balls and place on unglee out of filling the cake greased cookie sheet. Bake tins around the kitchen with at 300 degrees for 35 minutes. cookies for the holidays. Cool slightly and roll in con-wells be passing along some fectioners' sugar. Makes new recipes during the next three dozen. few weeks. You may like Here's a fa them or you may prefer sults in a chewy cookie sure ine and sugar together until some traditional recipe which to please. It makes 32 Co- light and fluffy. Stir in egg came to you from your coanut Bars. grandmother.

We have already purchased our shelled pecans from an Altrusan. Have you? two recipes which have been tions

Pecan-Date Bars 2 eggs. 1 cup sugar

2 tablespoons milk.

1 teaspoon cinnamon. 1/2 teaspoon ground ginger. 1/4 teaspoon ground cloves. 2 teaspoons baking pow der 1/2 teaspoon soda.

Cocoanut Bars

Here's a favorite which re-Cream butter or margar-

and molasses until smooth Sift together remaining ingredients and mix into but-Grease and line with wax ter mixture until smooth paper and eight-inch square Drop by rounded teaspoon You'll need them for these pan. Combine 34 cup self- fuls onto a foil-covered rising corn meal, one cup cookie sheet and flatter enjoyed by several genera- firmly packed light brown slightly. Bake at 375 desugar, one cup flaked co- grees for 10 minutes or until coanut and one-half cup lightly browned around the chopped pecans. Blend to- edges. Remove from over gether two beaten eggs and and allow to rest 10 minone-fourth cup melted butter utes before removing from or margarine. Add all at foil. Cool on rack. Store ir

six dozen cookies.

Oatmeal Cookies

1 cup soft butter or mar garine.

1 cup sugar. 2 large eggs. 2 cups quick-cooking oat meal,

2/3 cup milk. 11/2 cups sifted all-purpose flour.

1/2 teaspoon salt. 1/2 teaspoon soda.

1/2 teaspoon ground cloves 1½ teaspoons ground cin namon

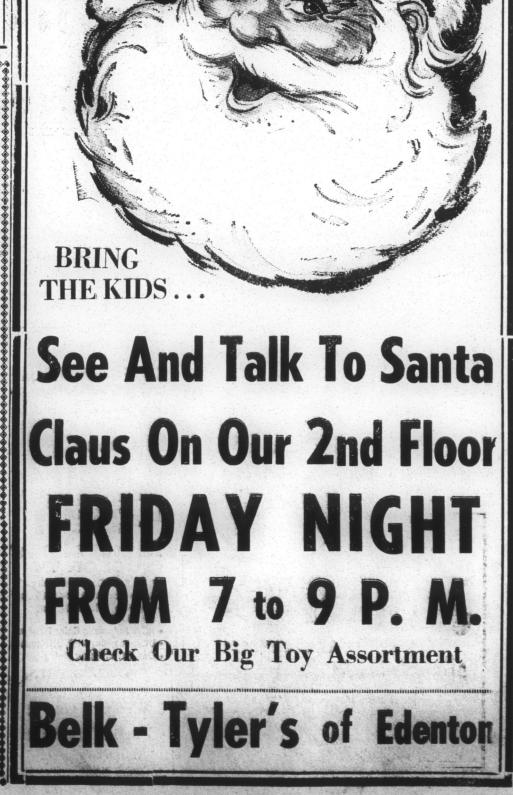
1 cup raisins.

1/2 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, sait, soda and spices, then combine with oatmeal minture. Cite in initial mixture. Stir in raisins and nuts. Drop by rounded tablespoonfuls onto greased cookie sheet. Flatten slightly with spatula. Bake at 375 degrees 15 to 18 minutes or until edges are brown. Makes about three do

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COATS From Toddlers to Teens LADIES' FALL HATS REDUCED

Formerly Tots & Teens

Star L D

GIRLS'