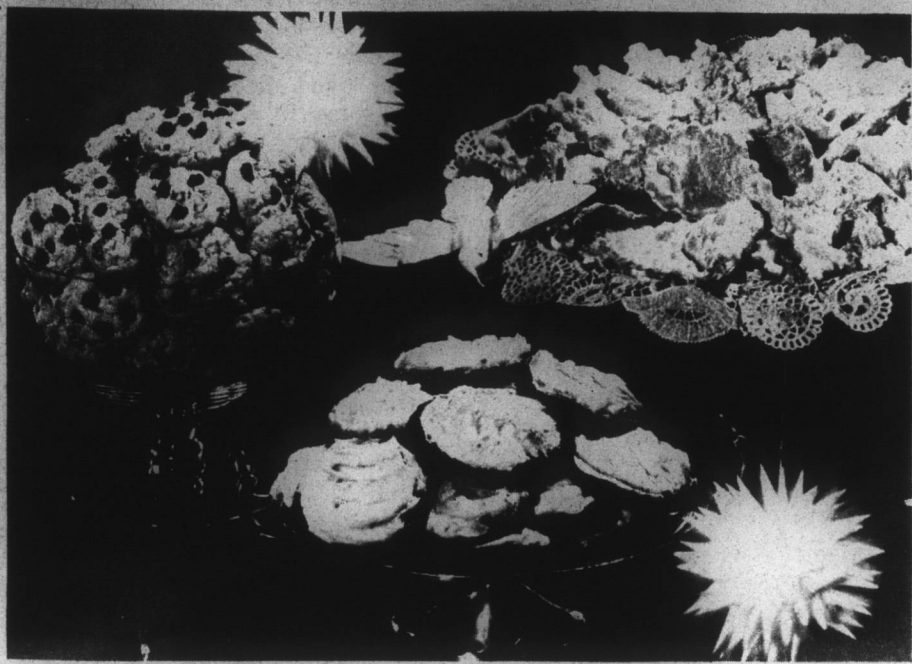


# For And About Women

PAGE THREE THE CHOWAN HERALD, EDENTON DECEMBER 7, 1967



**HOLIDAY COOKIES** — Make up a few batches of cookies which keep well and hide them away for a little advance planning for the holidays. Currant Anise Drops, left, are crisp and age well. Fattigmand, right, are traditional Norwegian cookies and can also be stored. Frosted Molasses Taffy Snaps should be made a little closer to eating time.

## The Herald Kitchen

By MILDRED HUSKINS

This is the time of year when many of us spend a few extra hours in the kitchen preparing in advance for holiday entertaining. It is the old plan of do-ahead.

If there is a place safe from nibblers to store cookies, plan to make in advance those cookies that keep well.

Currant Anise Drops are crisp cookies that age well and should be stored in a loosely covered container. Fattigmand are traditional Norwegian cookies. The richness comes from being deep-fat fried and the

sweetness is added when the warm Fattigmand are dipped in powdered sugar. Making these is easy if you have some one to help roll and cut the dough while you fry and sugar-sprinkle the crisp cookies. They are fragile so should be stored in single layers in a loosely covered container.

Spritz cookies can be made quickly and in quantity. They store well loosely covered. All three kinds of these goodies may be stored in the freezer for a few weeks.

Most frosted cookies, such as Frosted Molasses Taffy Snaps, will be best made only a few days before using them but save the recipe for later.

For guests invited or unexpected, a cranberry nut bread—mixed, baked, wrapped and frozen in advance—is like money in the bank. You can draw it out all at once, or a little at a time as you need it. The loaf is filled with good things—fresh cranberries, nuts, orange juice and grated rind. The mixing is easy. When the loaf is done, lift it out of the pan and allow to cool on rack. When thoroughly cold, slice the whole loaf, inserting foil between every two or four slices. This will enable you to remove several slices at a time without defrosting the whole loaf.

Now, for the recipes, we will include the Cranberry Nut Bread first. Make up some extra loaves and give one to that friend who just has everything. She'll love it with a cup of tea.

**Cranberry Nut Bread**  
1½ cups fresh cranber-

ries, cut in half.  
1 cup chopped walnuts or pecans.

2½ cups sifted flour.  
1½ teaspoons salt.  
3½ teaspoons baking powder.

1½ cups sugar.  
1/3 cup butter or margarine.

1/3 cup hot water.  
½ cup orange juice.  
1 egg.  
3 tablespoons grated orange rind.

Line a loaf pan with quilted foil, leaving a one-inch overhang on all sides. Grease foil. Toss cranberries and nuts in one-fourth cup flour. Combine remaining flour, salt, baking powder and sugar; sift into mixing bowl. Add butter or margarine to hot water and stir until melted; add orange juice. Stir liquids, egg and grated orange rind into dry ingredients. Fold in cranberries and nuts. Pour into loaf pan. Bake at 350 degrees until done, about one hour. Take hold of foil edges and lift bread out of pan; cool on rack. Wrap securely in foil, label and date. Store in freezer or refrigerator.

**Currant Anise Drops**  
1 stick margarine.  
1 cup brown sugar, packed.  
1 egg.  
1 teaspoon vanilla.  
1½ cups sifted flour.  
1½ teaspoons baking powder.

¼ teaspoon salt.  
1 tablespoon anise seeds.  
1 cup chopped nuts.  
½ cup currants.

Cream margarine. Add brown sugar and continue creaming. Add egg and vanilla and beat well. Sift together flour, baking powder and salt. Stir into batter. Crush anise seeds. Fold into dough these seeds, nuts and currants. Drop about a teaspoon of dough into ungreased cookie sheet. Bake in 350 degree oven about 10 minutes. Makes four dozen cookies.

Fattigmand

Mr. and Mrs. Rondal Wall visited their parents in Raleigh over the weekend.

Mr. and Mrs. David B. Staland of Mt. Clemens, Mich., returned home after spending a week with their daughter, Mrs. John Brake.

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

Mr. and Mrs. Merrill Evans attended the Hospital Auxiliary Ball in Elizabeth City Saturday night.

Mr. and Mrs. Jasper Holmes, Sr., visited their son and family, Mr. and Mrs. Jasper Holmes, Jr., at Washington, N. C., Sunday. Miss Fay Bradley of Rocky Mount spent Saturday with Mrs. John Brake.

Mr. and Mrs. Clarence Leary, Jr., and children of Virginia Beach, Va., spent the weekend with Mr. and Mrs. J. H. Conger, Sr.

Mrs. Herman White and Mrs. Anne S. Jenkins were

1½ tablespoon butter, melted.

3 eggs, beaten.  
3 tablespoons cream.  
3 tablespoon sugar.

1 tablespoon lemon juice.  
½ teaspoon ground cardamom seed.

¼ teaspoon salt.  
4½ to 5 cups sifted flour.

Mix together the eggs, cream and sugar. Stir in butter, lemon juice, cardamom, salt and two cups flour. Mix well. Remove one-fourth of dough at a time and roll out on lightly floured board until paper thin. Cut into two-inch diamonds. Cut a slit in the center of each and pull one corner through. Fry in deep fat until delicately brown, about one-half minute. Dust with powdered sugar. Makes about 10 dozen cookies.

**Spritz**  
1½ sticks butter.  
½ cup sugar.  
1 egg yolk.  
¼ teaspoon salt.  
1 teaspoon vanilla.  
2 cups sifted flour.

Cream butter and sugar. Add egg yolk and beat well. Add salt, vanilla and flour and mix until combined. Press through pastry tube or cookie press onto cookie sheet. Decorate with colored sugar or decorating if desired. Bake at 425 degrees about eight minutes. For Orange Spritz use one teaspoon shredded orange rind and one-half teaspoon orange extract instead of the vanilla in the above recipe. Makes about five dozen cookies.

**Frosted Molasses Taffy Snaps**  
¼ cup shortening.  
¼ cup brown sugar, packed.  
1 egg.  
½ cup dark molasses.  
2½ cups sifted flour.  
1 teaspoon soda.  
½ teaspoon salt.  
1 cup shredded coconut.

Cream shortening and brown sugar. Add egg and molasses. Mix well. Sift together flour, soda and salt. Stir into batter. Fold in coconut. Mix well. Chill dough in freezer about 30 minutes for easier handling. Shape and roll into balls. Place on ungreased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Sprinkle with colored sugar before baking or frost with your favorite frosting.

in Norfolk, Va., last Wednesday.

Mrs. Bruce Jones, Mrs. Graham White, Mrs. Gilliam Wood and Mrs. Scott Harrell spent several days in Richmond, Va., last week.

Mrs. Irma Allsbrook, Mrs. Sylvester Ambrose and Mrs. Clarence Shackelford went to Rich Square on Sunday to attend the funeral of Mrs. Bruce Whitehurst.

Mr. and Mrs. Quinton Jackson and daughter, Debbie, of Richlands visited Mr. and Mrs. Samuel Cox over the weekend.

Mr. and Mrs. Paul Patten and son Walter of Mt. Olive spent the weekend with Mr. and Mrs. Stuart Patten and daughter.

Cecil Fry, Jim Kinion and Franklin Britt attended an educational meeting in Dallas, Texas.

Mr. and Mrs. Jack Parker spent Saturday in Raleigh.

Mrs. Ole Nielson and son Kurt and Mrs. Wayne Ashley have returned after visiting relatives in Pennsylvania.

Mr. and Mrs. Tommy Privott visited Dr. and Mrs. Ed Harris of Norfolk, Va., over the weekend.

Mr. and Mrs. Robert Bunch spent Sunday in Norfolk, Va.

Mr. and Mrs. Dave Bumgarner spent the weekend in Greenville.

Mr. and Mrs. Kenneth Stalls spent Saturday in Greenville.

Miss Barbara Wallace, a student at East Carolina College, spent the weekend with her mother, Mrs. Hettie Wallace.

Mrs. Grace Webb and Roy Bunch are spending this week visiting Mr. and Mrs. Bill Bunch and family of Virginia Beach, Va.

Friday guests in the home of Mr. and Mrs. Larry J. Williams were Mr. and Mrs. John B. Williams and Tamra of Chesapeake, Va.

Misses Mary Jo, Karen Ann and Constance Lee Williams spent the weekend in Lawrenceville, Va., with Mr. and Mrs. Gregory m. Humphries, Timothy and Bryan.

Mr. and Mrs. Larry Williams spent the weekend at the Jefferson Hotel, Richmond, Va., attending a Goodyear Harvest Ball.

Recent guests in the home of Mr. and Mrs. Albert Keeter were Mr. and Mrs. Ted Van Hoy and Teddy of Winston-Salem.

Mr. and Mrs. Eldridge Baskin and daughter Jane of Columbia, S. C., spent the Thanksgiving holidays with Mrs. A. E. Jenkins.

Miss Ann Jenkins of Winston-Salem and Ed Jenkins of Chapel Hill spent the weekend with their parents, Mr. and Mrs. A. E. Jenkins.

Miss Jean Goodwin has returned to UNC at Greensboro after spending the Thanksgiving holidays with her parents, Mr. and Mrs. W. P. Goodwin.

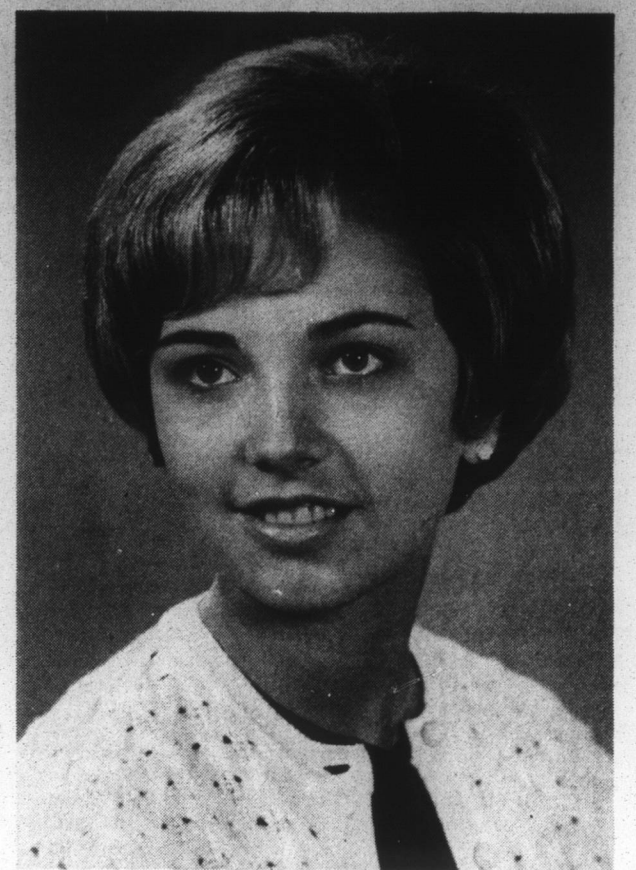
Miss Becky Williford has returned to ECU, Greenville, after spending the Thanksgiving holidays with her grandmother, Mrs. T. B. Williford.

Mr. and Mrs. Byron Kehayes and children of Raleigh and Alex Kehayes, a student at the University of North Carolina, Chapel Hill, spent the Thanksgiving holidays with their parents, Mr. and Mrs. Ernest Kehayes.

Mr. and Mrs. E. E. Hollowell of Elizabeth City spent Sunday with Mr. and Mrs. Raleigh Hollowell.

Mr. and Mrs. Alex White and children, Anna, Becky and Catherine, of Greenville spent, Thanksgiving with his parents, Mr. and Mrs. J. Frank White.

Mrs. Jim Jenkins and daughters spent a few days last week with her sister, Mrs. Paul Sexton, Jr., and family.



MISS JOANNE KLINE

## Society News Partin-Kline Plans Are Made

Mrs. Martha Crumme of Washington, N. C., spent Monday in Edenton visiting friends.

Mrs. Irma Allsbrook returned home Sunday after spending a week visiting relatives in Richmond, Va.

Comdr. and Mrs. J. B. Jones and children, Britt, Steve and Kim, of Fairfax, Va., spent the weekend with Mrs. Jones' parents, Mr. and Mrs. Raleigh Hollowell.

Guy Hobbs, Jr., of Wake Forest College visited his parents, Mr. and Mrs. Guy C. Hobbs, Sr., during the weekend.

Edward Zimmerman left Monday morning for Dallas, Texas, after spending the Thanksgiving holidays with his wife and daughter, who are spending some time visiting Mr. and Mrs. J. Edwin Bufflap.

Mr. and Mrs. Bill Herman had as their guests last week Mr. and Mrs. Charles Morgan and Mrs. Allan Sadler and children for the weekend.

Mr. and Mrs. Irvin Lassiter had as their Thanksgiving holiday guests Mr. and Mrs. Ted Lassiter of Durham and Mr. and Mrs. Fred Lassiter and baby girl of Hickory and their daughter, Deedy, of Elizabeth City.

Mr. and Mrs. Walter Noneman and sons spent the Thanksgiving holidays with her parents, Mr. and Mrs. F. D. Draffin, in Norlina.

Miss Beth Tolley spent the Thanksgiving holidays with her mother, Mrs. E. R. Tolley.

Mr. and Mrs. Dwight B. Kline of Boulder, Colo., announce the engagement of their daughter, Joanne, to Jim P. Partin, Jr., of Edenton.

Mr. Partin is the son of Jim P. Partin, Sr., and the late Mrs. Partin.

Miss Kline is a senior at Wake Forest University in Winston-Salem. She is a member of S. O. P. H. Society.

Mr. Partin, who attended Edenton schools, graduated from Wake Forest University and was a member of Pi Kappa Alpha social fraternity. He is presently on the faculty at Chowan High School.

The wedding will take place January 28, 1968, in Winston-Salem.

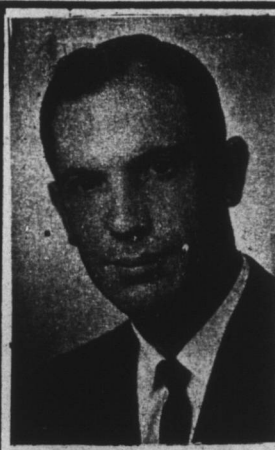
## Society News

Kermit Layton, Murray Baker, Conroy Perry, W. M. Rhoades, George Twiddy and J. Edwin Bufflap spent Saturday in Raleigh attending a Shrine ceremonial and East-West football game.

Mr. and Mrs. Calvin Davis and daughters of Hampton, Va., spent the Thanksgiving holidays with their parents, Mr. and Mrs. C. H. Davis and Mr. and Mrs. Charlie Boyce.

Stanley Pratt spent the Thanksgiving holidays as guest of his mother, Mrs. Louise Pratt.

Dr. and Mrs. Jess Powell of Athens, Tenn., are visiting relatives here.



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## Sound Advice



Never kill a fly with a shotgun, and never use drugs left over from a serious illness for self-treatment of a similar ailment. In the first case, you'll blow your kitchen ceiling to smithereens along with the fly. In the second case—you get the point. You see, modern drugs are highly potent—that's why we dispense them only when your physician prescribes. If you dose yourself with leftovers, you may do serious damage. It's a good idea to pour the remains of old prescriptions down the drain and destroy the bottles.

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