

Cooking Corner

New twist on traditional Thanksgiving bread here

Thanksgiving traditions change slowly, but while most families anticipate the old perennial favorites, there's always a place for a new creation or two. Who knows? This year's new entry could become next year's tradition.

This month's tip is for the time-deprived Thanksgiving cook: Fleischmann's Yeast Freezer Rolls. The Freezer Roll is a buttery roll that can be prepared up to one week prior to baking. The recipe is such a time-saver that even a veteran cook may wonder how he or she ever got along without it.

Crescents, knots, coils or twists; freezer rolls are as versatile in shape and style as they are time-saving and delicious.

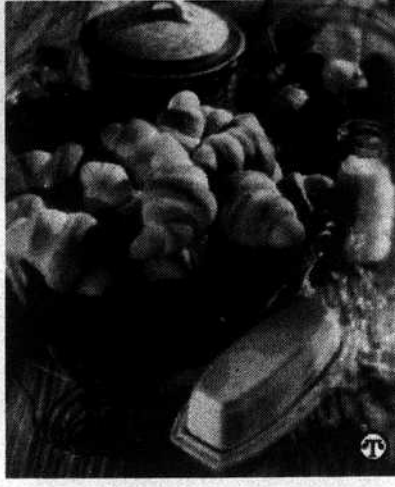
Freezer Rolls Makes two dozen dinner rolls

- 1 1/4 cups warm water (100° to 110° F)
- 2 envelopes Fleischmann's Active Dry Yeast
- 1/2 cup warm milk (100° to 110° F)
- 1/3 cup butter or margarine, softened
- 1/2 cup sugar
- 1 1/2 teaspoons salt
- 5 1/2 to 6 cups all-purpose flour
- 2 large eggs

Place 1/2 cup warm water in large warm bowl. Sprinkle in yeast; stir until dissolved.

Add remaining warm water, warm milk, butter, sugar, salt and 2 cups flour. Beat 2 minutes at medium speed of electric mixer. Add eggs and 1/2 cup flour. Beat at high speed for 2 minutes. Stir in enough remaining flour to make soft dough. Turn out onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Cover with plastic wrap; let rest for 20 minutes.

Punch dough down. Shape into desired shapes for dinner rolls.* Place on greased baking sheets. Cover with plastic wrap and foil, sealing well.



A new recipe can help with the one thing there never seems to be enough of on Thanksgiving Day - time.

Freeze up to 1 week.** Once frozen, rolls may be placed in plastic freezer bags.

Remove from freezer; place on greased baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 1-1/2 hours.

Bake at 350° F for 15 minutes or until done. Remove from baking sheets; cool on wire rack.

*Shaping the dough: Crescents: Divide dough in half. Roll each half to 14-inch

See ROLLS On Page 7-B

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Readers can help keep funds in Edenton

A crisp good morning after some excellent warm weather. What a treat to be in short sleeves in November! It's great football weather for high school, college and pro football. I must admit, I spend the time watching football in the comfort of the family room. Bet you can't guess what pro football team I still root for to win the AFL championship.

Marge's Mailbag truly needs readers' help this week with the answer to a question that even a longtime Edentonian has not been able to answer.

Let me set the scene by sharing this information. There is a Fund that has been in existence for nearly fifty years and now the Trustee of the Fund has a responsibility to distribute the Fund to some Foundations in Edenton. The letter in part states, "...I have tried to find the names and addresses where Funds could be sent without much success. I have tried The Clerk of the Court, Register of Deeds, Chamber of Commerce and even the Chowan Herald."

When I talked to the writer of the letter, I was told that the newspaper at one time published the names and addresses of the local Foundations but this

is not a practice nowadays.

The Trustee of the Fund and Marge's Mailbag asks that if you are the Financial Officer, Trustee or a member of a Foundation Board or you know who the financially responsible persons are, that you would please send the information (name of the Foundation, the person's name, address and phone number) to Marge's Mailbag, P.O. Box 52, Edenton, NC or Marge's Mailbag, C/O the Chowan Herald, Edenton, NC or e-mail to soperfly@albemarle.net. I will take your letter, e-mail or notes and pass them along to the Trustee immediately.

Your help will assure that the monies are kept here in Edenton. Do any of you remember the 1950 Betty Crocker Picture Cookbook? It has been my cooking bible and my family grew up on its easy, tasty recipes. My book over the last 49 years has become worn, tattered and



Marge Soper

smeared with spilled ingredients. In other words, it is in sad shape. A neighbor by chance mentioned that this cookbook has just been reprinted exactly as the original cookbook. I sent for a new edition and sure enough the book is identical but clean and neat!

The cookbook with Betty Crocker points (45) is \$16.95 and without the points is \$24.95 plus S&H. The phone number is 1-612-479-4980 (Sunday - Friday, 7AM - 8 PM CT, Saturday, 8AM - 5PM CT) and you can order one by phone.

The address, if you want to mail a request for more information, should be sent to: Betty Crocker Catalog, PO Box 1118, Minneapolis, MN 55440-1118.

I was delighted to find a card (not dust) in the PO Box this week. It came from a pleased reader who had requested an out of print book several weeks ago. The Mailbag had a response but until this note I wasn't sure the book had changed hands.

"Dear Marge, Many thanks. You and your column did it. I now have an autographed copy of the book The Happy Road."

Yes, Southern drivers are more polite and patient! Keep up the good work. I love your

column. B R of Edenton." Thanks for the thumbs up, B.R. and enjoy reading your new book.

Here's a helpful household hint that I picked up from a neighbor of mine back in New Hampshire. I made the solution and used it on some outdoor plants. The frost came before I knew if the solution worked. I just found the recipe and haven't had the chance to try it here in NC. But if you are daring you might want to make up a batch and try it out.

Use 1 cup of hot water adding chopped garlic, chili powder and hot peppers chopped fine. Let mixture sit for an hour. Stir and strain into a spray bottle. Spray on garden flowers or plants to remove bugs.

I added some beer to the mixture. I had heard that the bugs did not like beer but that is still under question. Most households have most of the ingredients and it is environmentally friendly.

I am still hoping to hear from some of you with recipes and/or helpful hints. Do you have an item that you haven't been able to find? Try Marge's Mailbag; you just never know!

Until next time.

Holiday Closings In Our Community



1st National Bank	Nov. 25 & 26
Hampton Financial	Nov. 24, 25 & 26
Hill's Turkey Farm	Nov. 25 & 26, Dec. 24, 25, & 26
Family Medical Clinic	Nov. 25, Dec. 25
Metropolis Hospital	Nov. 25, Dec. 25
Brinkman Town Hall	Nov. 24, 25, Dec. 25
Elmwood County Offices	Nov. 25, Dec. 25

This is a sample
The Business Names are for illustration only.

ATTENTION BUSINESS & GOVERNMENT AGENCIES

If you would like to inform your customers and the public about your Holiday closing schedule, we will include you in the Herald Holiday Closings ad for as little as \$5.00 per listing!

For Thanksgiving please call by Friday, Nov. 19th.
The ad will appear in the Nov. 24th edition of the paper.
For Christmas and New Years, please call by Friday, December 10th and the ad will appear in the Dec. 22nd edition.

Make Your Plans Now So You Can Relax and Enjoy the Holidays Later!

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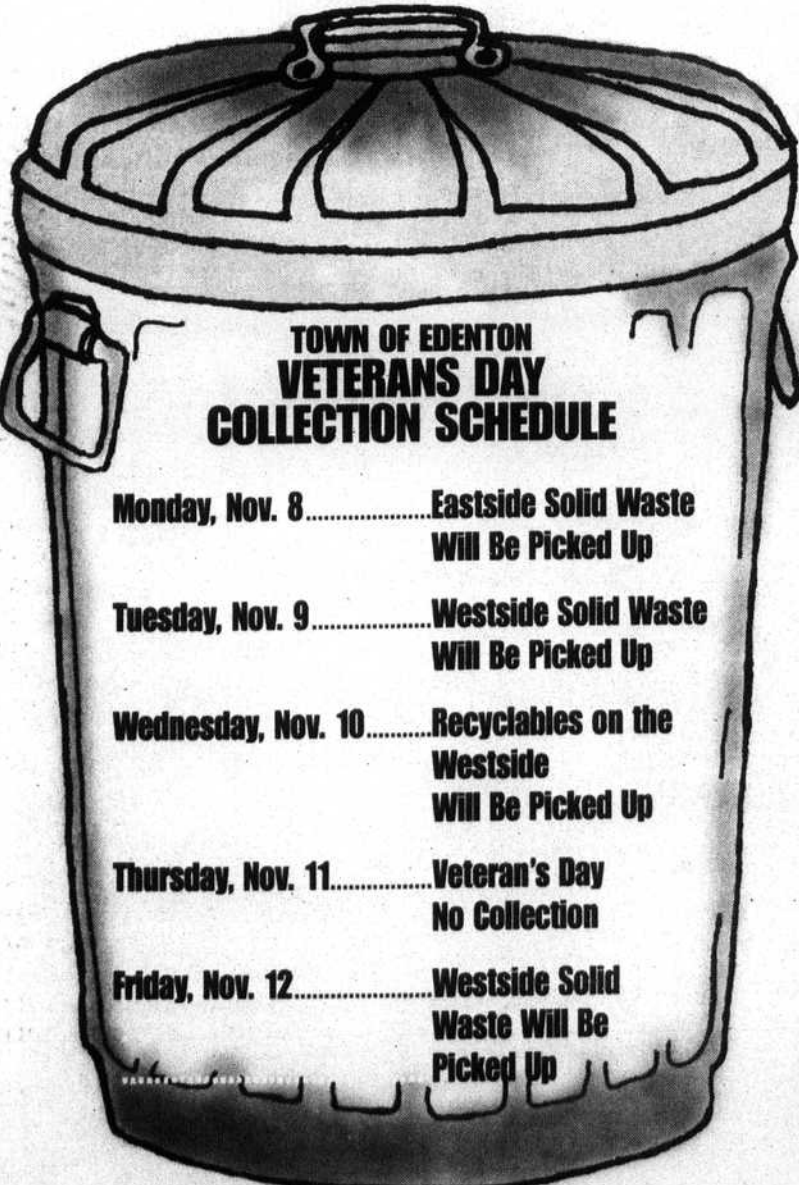
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Monday, Nov. 8	Eastside Solid Waste Will Be Picked Up
Tuesday, Nov. 9	Westside Solid Waste Will Be Picked Up
Wednesday, Nov. 10	Recyclables on the Westside Will Be Picked Up
Thursday, Nov. 11	Veteran's Day No Collection
Friday, Nov. 12	Westside Solid Waste Will Be Picked Up


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