

Charles Gulley Gets Discharge

Seymour Johnson, N. C. — Private First Class Charles E. Gulley, grand son of Mr. William P. Payne of Route 2, Murphy, North Carolina, has been honorably discharged from the Army Air Forces. He has been stationed at Lagens Air-base in the Azores, one of the vital bases of the North Atlantic Wing of the Air Transport Command for twenty months.

The Azores bases of the Air Transport Command, highly confidential until recently, have been key bases in the North Atlantic route to Europe, Africa, and Asia.

The North Atlantic Wing of the ATC has ferried thousands of bombers and transport planes to combat fronts all over the world, and a large percentage of these have gone through the Azores. These bases have also been the hub of the famous Green Project of the ATC, which has ferried over 150,000 soldiers home from Europe since V-E Day.

Private Gulley was attending Murphy High School when he joined the army in March 1943. One brother is still in the service, S/Sergeant William L. Gulley a gunner in a B-29 in the Pacific.

Private Gulley plans to attend college as a civilian in the near future with the aid of the G. I. Bill of Rights.

How to Make and "Ripen" The Christmas Fruit Cake

By BETSY NEWMAN
IT'S time to make the Christmas Fruit Cake if you find you can make one this year. Fruit cake is better when it is aged, grown "ripe," you know. I store mine in a large tin box, wrapping it in old table linen or waxed paper and sometimes put an apple into the box to provide moisture.

Today's Menu
Meat and Vegetable Stew
Raw Vegetable Salad
Sponge Drops
Tea

Sponge Drops
3 eggs
½ c. pulverized sugar
Pinch salt
¼ tsp. vanilla
½ c. flour

Beat egg yolks until thick and creamy; add salt and flavoring and sugar; beat just enough to mix the sugar with yolks, then fold in the stiffly-beaten whites and lastly cut the flour in carefully. Drop mixture from tip of spoon on ungreased tin sheet, sprinkle with pulverized sugar and bake in a moderate oven (350 deg. F.) for about 8 mins. Put together with jelly.

Fruit Cake
2 c. or 1 lb. butter
2 c. or 1 lb. sugar
½ c. black molasses
10 eggs
2 lbs. raisins

2 lbs. currants
¼ lb. cit. on peel
¼ lb. lemon and orange peel
1 lb. dates chopped
1 lb. English walnuts (in the shell)
1 lb. figs, chopped
1 pt. brandy
1 tsp. allspice
1 tsp. cloves
1 tsp.
cinnamon
1 tsp. nutmeg
1 tsp. baking soda
5 c. flour
½ tsp. salt

Cream butter well, add sugar gradually, creaming well. Add molasses; beat eggs well and add. Sift flour, measure and sift again with spices, baking soda and salt. Sift some over the fruit and nuts which you have prepared beforehand, then add the rest of the flour mixture alternately with brandy to the creamed mixture. It must be a stiff dough to hold the fruit and nuts evenly through the mixture. Pour into greased and paper lined loaf or cake tins and bake slowly, at 325 degrees F. for 1 hr. or more until baked through.

You can use half butter and half mild-flavored meat drippings if you wish, for the fat, and less sugar and more molasses. Also, if you prefer, you can use sweet cider or milk (sweet or sour) in place of the brandy. Add the flour gradually and stop adding when the batter is stiff enough, even if you have not used all 5 c.

Staff Sgt. Ledford Returning to States

Staff Sgt. Homer L. Ledford, son of Mr. and Mrs. Jasper N. Ledford of Murphy, is returning to the States with the 43rd (Winged Victory) division. The division is the only U. S. division which traveled the whole length of the "Victory road."

The division first went to New Zealand and fought all the way to Tokyo, defeating the Japanese in the Northern Solomons, New Guinea and in the Philippines.

Sgt. Ledford entered the service in November, 1942, going overseas in May, 1943. He wears the Asiatic-Pacific theater ribbon with three campaign stars, the Philippines Liberation ribbon with one star, Combat Infantry badge and the Good Conduct ribbon. He also holds the Bronze Arrowhead.

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