



salads, entrees and breads, you'll want the convenient already-shelled walnuts and the in-the-shell walnuts for your nutbowl and decorations.

Cheesecake Topped Walnut Brownies

- Cheesecake Topping
- 1/2 cup butter or margarine
- 1/2 cup unsweetened cocoa
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 3/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1 cup chopped Diamond Walnuts

Prepare Cheesecake layer; set aside. In 2-quart saucepan, melt butter and blend in cocoa until smooth. Stir in sugars and vanilla, then beat in eggs, one at a time. Stir together flour and baking powder; blend into cocoa mixture. Stir in walnuts. Turn into well-greased 8-inch square pan. Spoon Cheesecake Topping over and marble slightly by cutting through surface with a spatula. Bake at 325 degrees F. for about 40 to 45 minutes or until pick inserted in chocolate section comes out clean. Remove from oven and cool in pan on wire rack. When cold, cut into bars or squares.

Cheesecake Topping: Soften one 3-ounce package cream cheese; blend in 1/2 cup granulated sugar and 1 1/2 tablespoons all-purpose flour. Beat in 1 egg and 1/2 teaspoon grated orange peel until smooth.

Cheesecake topped walnut brownies are delicious

This brownie recipe is a real winner for a fabulous chocolate flavor and a delightful cake-like texture enhanced with crunchy Diamond Walnuts. Topping it all off is a luscious Cheesecake layer that dresses up these brownies for party fare. Because these brownies are rich, you can cut them into even smaller portions than indicated in the recipe. For this good recipe, your other desserts and your

Cactus is good winter houseplant

A good exercise for your green thumb during the cold months of winter is growing cacti as house plants. They're naturals for this kind of production, so you shouldn't have much trouble.

True cacti are a type of succulent, and they are natives of the Americas, according to Agricultural Extension Service specialists at North Carolina State University.

There are numerous types of cacti that can be grown as house plants. They vary greatly in size, color, shape and flowering habit. Several popular types are Star, Golden Barrel, Old Man, Bishop's Cap, Bunny Ears, Rat-tail, Pincushion, Turk's Cap and Ball.

Most cacti that can be purchased at plant shops, garden centers, florists and grocery and discount stores are usually grown alike. They like strong sunlight.

Cacti grown on window sills facing south usually flourish. The next best exposure is the light from an east or west window, since they can provide direct sun part of the day. Plants can be placed outdoors during summer.

You should remember that cacti go through a growth period during spring and summer. It is important to water them properly during the growth period, since they

absorb water rapidly. Water frequently to keep the growing medium on the moist side.

Withhold water during the dormant period, which is fall and winter. Apply only a small amount of water to moisten that area of the soil around the roots. Allow the soil to become dry before any water is applied. One watering every two to three weeks is usually sufficient during the dormant season.

Maintain the temperature during the growth period at 60 degrees at night and 10 to 15 degrees warmer during the day. If possible, reduce the temperature to 45 to 55 degrees during the dormant period. If a room is not available to keep your cacti at 45 to 55 degrees during the dormant period, place your plants near a window where the temperature may be 5 to 10 degrees cooler than in the interior of the room.

Fertilize cacti several times with a liquid fertilizer during the growth period. Fertilizers with analyses such as 5-10-5, 10-20-10, or 10-20-20 are fine.

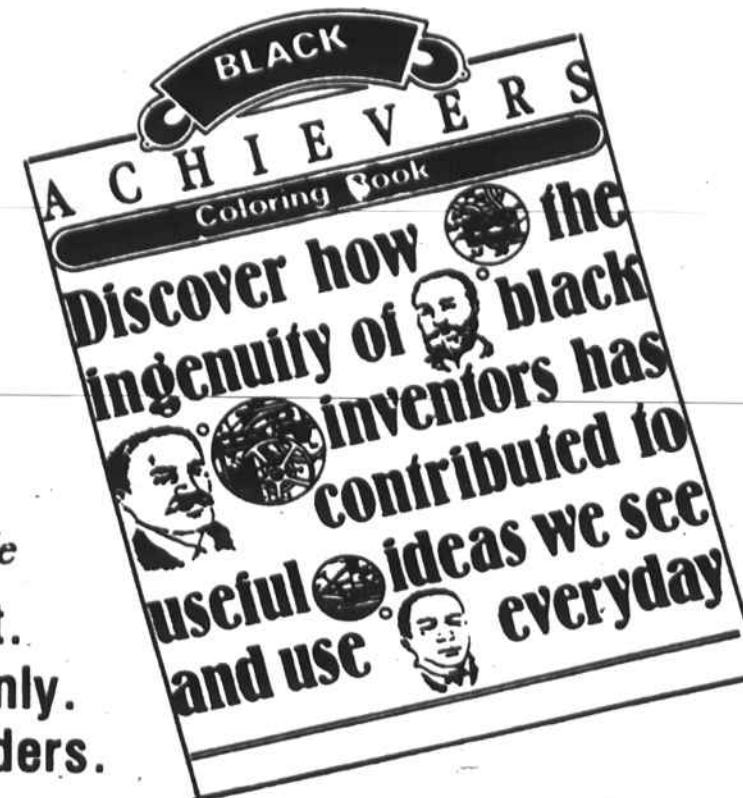
You can buy soil mix prepared for cacti. A good mix that can be prepared at home includes one part coarse builders sand, one part loam soil and one part peatmoss.

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WHEN IT COMES TO CREDIT CARDS, MOST BANKS STACK THE DECK.



A lot of banks have recently decided that they must charge you \$18 a year just for the privilege of carrying their credit cards. Then, to add insult to injury, many of them have begun charging an annual fee as well on their automatic teller cards.

Some try to soften the blow by offering extensive lines of credit, with an interest rate tied to the bank's "prime." Of course, you have to run up a huge balance on the card before you qualify for that "prime" rate. But no matter what the deal, almost every bank in the state is charging you \$18... just to carry their card.

At First Citizens Bank, we have a very simple alternative. Our MasterCard/VISA annual fee is just \$12 a year. That's a savings of 33% over most of our competitors.

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But even the "string" is pretty simple: you have to have a good, existing credit history. And that's all there is to it. Now we'd be the first to admit that saving \$6 a year is perhaps not a big deal to most people. It may not be enough to persuade great bunches of people to pick up and switch banks. But we might quietly suggest that there's more represented here than just a \$6 savings on a credit card.

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Family Fast Food Fixin's



There won't be one spare rib left over when you share this luscious dish with your family and friends. Made with SHAKE 'N BAKE® Seasoned Coating Mix for Pork and Ribs—Barbecue Style. Quick 'n easy to make by following the recipe below. That's General Foods quality—always downright delicious.



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Spareribs, Southern Style

- 2 tablespoons water
- 2 tablespoons spicy prepared mustard
- 1 1/2 teaspoon hot pepper sauce
- 2 pounds spareribs,
- cut into single ribs
- 1 envelope SHAKE 'N BAKE® Seasoned Coating Mix for Pork and Ribs—Barbecue Style

Combine water, mustard and pepper sauce; brush on ribs. Empty seasoned coating mix into shaker bag. Shake 1 or 2 ribs at a time in bag until evenly coated. Arrange ribs, close together, sides touching in 13x9-inch pan. Cover with aluminum foil and bake at 350° for 40 minutes. Uncover and bake 20 minutes longer or until tender. (For country-style ribs, bake an extra 15 minutes longer.) Makes 4 servings.