

COATS HAPPENINGS

BY CLYDE BRYAN
FIDELIA CLASS MEETS
 The Fidelia Class of the Coats Baptist Church met at the Community House on Tuesday night Nov. 20th for its regular monthly meeting. Hostesses were Mrs. M. E. Ennis, Mrs. Helen Dixon, Mrs. Grace Harmon and Mrs. Reggie Parrish. The President Mrs. Parrish presided. After the business session the devotional was given by Mrs. Milton Bryant. The topic of the evening was "Stories of Dreams". The following hymns were discussed by Mrs. Fred Fleming and Mrs. Carlos Stewart. "Abide With Me", "Rock of Ages", "Faith of Our Fathers" and "My Faith Looks Up to Thee".

During the social hour refreshments were served to the following: Mrs. Reggie Parrish, Mrs. Ora Parrish, Mrs. E. Ted Malone, Mrs. Mrs. Milton Bryant, Mrs. M. E. Ennis, Mrs. Grace Harmon, Mrs. W. E. Nichols Mrs. Dewey Yarley, Mrs. Fred Fleming, and Mrs. Carlos Stewart.

Mr. and Mrs. M. O. Phillips were guests at the dinner in Lillington, on Tuesday night given in honor of the Reserve Officers. Dr. Clarence Roberts was master of ceremonies.

Rev. and Mrs. Ben Eller had as their guest for last week their grandson Master Ben Freeman of Raleigh. He was joined for Thanksgiving by his Mother and Father, Mr. and Mrs. Freeman.

A number of the people of Coats and the surrounding community attended the meeting at Raleigh conducted by evangelist Billy Graham.

Mrs. W. E. Nichols visited her daughter Mrs. Tommy Byrne, of Wake Forest during last week.

Mrs. J. R. Butler and Mr. and Mrs. Haywood Roberts had as their guests for Thanksgiving Mr. and Mrs. Lee Johnston and family of Mt. Gilead, N. C., Mr. and Mrs. Heck Boone, of Chapel Hill, Mr. S. C. Foster, and Mr. and Mrs. S. C. Foaster Jr. of Lenoir.

Miss Edith Allen spent the Thanksgiving holidays with her parents at Warrenton, N. C.

Miss Phyllis Timberlake spent the holidays with her family at Youngville.

Mrs. Clyde Grimes, Mrs. Mattie Highfill, and Mrs. Percy Parrish spent Friday in Raleigh, shopping.

Mrs. Nell Williams and Miss Clyde Bryant, spent the Thanksgiving holidays with friends in Atlanta, Ga.

Miss Hepsie Lane Utley spent the holidays at her home in Fuquay Springs.

Miss Lucille Allen, Mrs. Mildred Creech, and Mr. Maton Upchurch visited friends at the Johnson County Memorial Hospital, at Smithfield Sunday.

Miss Eva Bateman spent Friday in Raleigh, shopping.

Mrs. Fred Fleming and sons Bland and Nesbit spent Thanksgiving with Mrs. Fleming's mother in Buie's Creek.

Among those who went to Raleigh Monday night to see the Christmas parade were Mr. and Mrs. Ted Malone and family, Mrs. Fred Fleming, and sons Bland and Nesbit.

OUT OF ACTION
 CHARLESTON, W. Va. — A soldier was wounded while on furlough here. Pvt. Harry Neal, 22, lost two toes in a shotgun blast. He was resting the gun muzzle on his foot when it discharged.

COMET RICE
 2-Lb. Pkg. 39c
VITAFIED but still snow-white
M SYSTEM STORE
 Phone 2121 — Dunn

Let's Face It - Gardner's Dairy Products are Always The Best.

Gardner's Dairy
 115 E. Cumberland
 Dunn, N. C. - Phone 2442

HOUSEHOLD MEMOS

by Lynn Chambers

Home-Baked Rolls, Coffee Cakes Add Special Menu Interest

HOW LONG IS IT since you've made hot rolls or coffee cake? It's a great satisfaction to make good ones, and there are many easy ways to do it.

Hot roll mix insures satisfactory results for those who do not have the time to mix their own dough. It may even give them

courage to try a yeast dough from the very beginning, when they realize the pleasures of working with yeast-made products.

HERE ARE RECIPES for both experienced and novice cooks. Try them on days when the menu needs an extra nice food or for a special occasion when you want to stimulate compliments on your cooking.

Almond Yeast Buns
 (Makes 12 3-inch rolls)
 1/2 cup roasted, blanched almonds
 1/2 cup seedless raisins
 1/4 cup diced, preserved citron
 1 package hot roll mix
 1/4 cup granulated sugar
 1/2 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1 egg
 Few drops almond extract
 Candied cherries
 Halved, blanched almonds

Chop almonds. Rinse and drain raisins. Add citron, roll mix, sugar, spice and almonds, and mix well. Add liquid to yeast as directed on package, scanting liquid by 2 tablespoons. Beat egg yolk lightly and mix into yeast mixture with flavoring. Stir into dry mixture, blending thoroughly. Shape into 12 round buns and place on greased baking sheet. Allow to stand in warm place until doubled in bulk, about 1 to 1 1/2 hours. Brush tops with egg white beaten until foamy. Top each with a cherry half and several almond halves. Bake in moderately hot oven (375°F.) about 25 minutes.

Statin Orange Rolls
 (Makes 12 rolls)
 1 cup seedless raisins
 1/4 cup ultrafine orange juice
 1/2 cup granulated sugar
 1/2 teaspoon butter
 1 teaspoon grated orange rind
 1 package hot roll mix

Rinse raisins and drain thoroughly. Combine orange juice and sugar and boil 10 minutes or until thickened. Remove from heat and stir in butter, rind and raisins. Cool. Prepare hot roll mix as directed on package. Turn dough out onto a floured board and roll into rectangles about 12x18 inches. Spread raisin-orange mixture over dough. Roll lengthwise as for jelly roll. Cut into 12 slices with scissors. Place cut side down in greased pan (about 1 1/2 inches). Cover and let rise in warm place until doubled in bulk about 1 hour and 15 minutes. Bake in moderately hot oven (375°F.) 30 to 40 minutes. Serve hot.

***Fruit-Nut Bread**
 2 packages compressed or fast granular yeast
 1/2 cup warm water
 1/4 cup milk
 1 cup sugar
 1 teaspoon salt
 2 tablespoons soft shortening
 3/4 cup chopped nuts
 3 cups sifted flour

Add yeast to warm water and let stand. Scald milk and pour into a large bowl with sugar and salt. Blend together and cool to lukewarm. Place in lightly greased 8x4x4 inch pan. Pat dough evenly into pan. Let rise in warm place about 30 minutes, covered. While cakes are rising, mix together 1 cup brown sugar, packed in cup, 1 teaspoon cinnamon. Measure out 1/4 cup thick sour cream. Add coffee cake mix, make little dents in the top with fingers. Pour sour cream on top and spread evenly. Sprinkle with the sugar-cinnamon mixture. Bake 35 to 40 minutes in quick-moderate oven (375°F.). Topping will pull up white baking

Cinnamon Rolls
 1 package hot roll mix
 2 tablespoons melted butter
 1/2 cup brown sugar
 2 teaspoons cinnamon
 1/2 cup chopped walnuts

Make dough according to directions on package. On well-floured board pat dough into rectangle about 12x18 inches. Brush with butter, sprinkle with brown sugar, cinnamon and chopped nuts. Roll as for jelly roll, cut in 12 slices. Put slices cut side down, on greased baking sheet about 1-inch apart. Let rise in warm place until double in bulk. Bake in moderate oven (375°F.) 30 to 40 minutes. Glaze rolls if desired.

Eggs are not always beaten separately before adding to yeast batters because the final beating after mixing 100 strokes, blends it properly into the batter.

When you're beating yeast dough, beat "from the shoulder." This not only exercises the dough more evenly, but it's also less tiring.

A good way to handle dough when it's rising is to place it in a shallow bowl alongside a bowl of warm water. This gives the desired humidity and also keeps the dough away from a draft.

LYNN CHAMBERS' MENU
 Stuffed Breast of Veal
 Corn Pudding
 Fried Tomatoes
 Green Bean Salad
 *Fruit-Nut Bread
 Butter
 Sliced Oranges
 Nut Cookies
 Beverages
 *Recipe Given

Pennsylvania Dutch Coffee Cakes
 1 package compressed or fast granular yeast
 1/2 cup warm water
 1/4 cup milk
 1 cup sugar
 1/4 cup soft shortening
 1 teaspoon salt
 1 egg, unbeaten
 1/2 cup seedless raisins
 1/4 cup finely chopped citron
 3/4 to 3/8 cups flour, sifted

Add yeast to warm water and let stand. Scald milk and pour into bowl with sugar, soft shortening and salt; blend together and cool to lukewarm. Stir yeast mixture well and pour into bowl with other mixture. Add egg, raisins, citron, chopped citron and enough of the flour to make a soft dough. Turn out onto lightly floured board and knead until smooth. Place in greased bowl, turning once. Cover bowl with damp cloth and let rise in warm place 1 1/2 to 2 hours or until impression remains when finger is pressed deep into side of dough. Punch down dough. Place in lightly greased 8x4x4 inch pan. Pat dough evenly into pan. Let rise in warm place about 30 minutes, covered. While cakes are rising, mix together 1 cup brown sugar, packed in cup, 1 teaspoon cinnamon. Measure out 1/4 cup thick sour cream. Add coffee cake mix, make little dents in the top with fingers. Pour sour cream on top and spread evenly. Sprinkle with the sugar-cinnamon mixture. Bake 35 to 40 minutes in quick-moderate oven (375°F.). Topping will pull up white baking

Almonds, raisins, citron and spices added to a package of hot roll mix will give you these Almond Yeast Buns with a very appetizing flavor. They're easy to prepare for special occasions and will provide many compliments on your culinary skill.

LYNN SAYS:
 You should know these facts when baking with yeast:
 Milk has to be scalded in making bread, rolls and coffee cake with yeast to kill the action of the enzymes in milk and not interfere with the activity of yeast.
 If you're going to refrigerate dough for rolls, place in a deep bowl. Cover first with waxed paper and then a damp cloth. Doughs made with yeast should not be kept for more than three days.

Linden News

Mr. J. P. Crumpler spent Tuesday evening visiting Mrs. Ozzie Downing who is very ill at her home at Gray's Creek.

Mr. Jesse Byrd who is a student at Campbell College spent the holidays with his parents Mr. and Mrs. J. H. Byrd.

Lois Stephenson spent Thanksgiving with her grandmother Mrs. H. H. Miller of Durham.

Mr. and Mrs. Teddy Collier of Norfolk Va., spent the weekend with his father G. H. Collier.

Mrs. A. M. Holland has returned home after visiting friends in Richmond Va.

Miss Helen Melvin, Lucy and Louise Melvin and Miss Ann Hodges spent the holidays in New York City.

Mrs. James McLean, of Lumberton spent the holidays with her daughter Mrs. J. H. Byrd.

Mr. and Mrs. Glen Williams of Raleigh spent the weekend with her mother Mrs. W. E. Harriot.

Mr. and Mrs. Clarence Moyer of Neary spent Thanksgiving with Mrs. Moyer parents Mr. and Mrs. R. A. Moyer.

Miss Zandra Bethune spent the holidays with Miss Jane Gibson of Rockingham.

Miss Alice Aronson visited friends in Concord during the holidays.

Mrs. Wayman Melvin visited her grandparents in Concord during the holidays.

Mr. and Mrs. Marvin Ray of Charlotte visited Mr. Ray parents over the weekend Mr. and Mrs. A. M. Ray.

Dr. and Mrs. Jack Ramsey and children of Gastonia were dinner guest of Mr. and Mrs. J. P. Crumpler Saturday.

Mrs. L. T. Cook and daughter of Clinton visited her mother Mrs. K. C. Raynor Thanksgiving.

Mr. and Mrs. Tommy Monk and W. L. Gibson of Zebulon visited the Ales Bethune's Sunday.

Mr. and Mrs. John Wilkins of Gastonia and Miss Betty Wilkins of Fayetteville, Dr. and Mrs. Bruce Wilkins of Durham spent Thanksgiving day with Mrs. J. E. Wilkins.

Mr. and Mrs. Jack Taylor of Goldsboro, Mr. and Mrs. Edith Godwin of Fayetteville, Mr. and Mrs. Guy Godwin of Berlin, Miss Eula Mae Godwin of Fayetteville, Mr. John Old Godwin of Norfolk Va., were guests of their parents Mr. and Mrs. F. D. Godwin Thanksgiving day.

For variety and value - A&P: Jane Parker baked goods are tops in treats

AP
 Now enter row of delicious layer cakes and pies, delicious donuts and rolls, crisp cookies and freshly baked breads make A&P's Jane Parker Bakery Department a delight to delight everyone who likes good things to eat. And A&P's value-famous prices make it a perfect place to pick your favorites. Come feast your eyes and take home grand buys!

Home Style or Sandwich
Marvel Bread 1 1/2-Lb. Loaf 26c

Jane Parker
Crown 'n' Serve Rolls Pkg. 16c

Jane Parker
Angel Food Bar Cake 47c

Jane Parker
Glazed Donuts 1-Doz. Pkg. 36c

JANE PARKER
cinnamon rolls
 Pkg. of 25c
 Enjoy these delicately spiced, attractively-riced rolls often!

JANE PARKER
golden loaf cake
 25c
 Good as gold and marked with a mighty modest price!

JANE PARKER
fruit cake
 5-Lb. Size \$3.99
 1 1/2-Lb. Size \$1.49
 3-Lb. Size \$2.79

Customers Corner
 You can't make a mistake on dry purchase at AGP for these reasons:
 The quality is right—just as advertised or printed on the label.
 The weight is right—16 ounces to the pound.
 The price is right—just as it's marked on the item and printed on your cash register receipt.
 And, finally, satisfaction is guaranteed or your money will be cheerfully refunded.
 How can you make a mistake by taking advantage of that kind of offer at your AGP?
CUSTOMER RELATIONS DEPT.
 A&P Food Stores
 600 Lexington Ave.
 New York 17, N. Y.

Ann Page Said
Dressing - - - - - Qt. Jar 49c

Tasker
Mince Meat - - - - - 28-Oz. Jar 49c

Iona California Sliced or Halves
Peaches - - - - - No. 29 Can 29c

Sultans Strawberry
Preserves - - - - - 12-Oz. Jar 29c

Solden Maid
Margarine - - - - - 1-Lb. Pkg. 24c

Lois Cut
Green Beans - - - - - 2 No. 3 Cans 25c

A&P
Apple Sauce - - - - - No. 30 Can 10c

A&P
Pumpkin - - - - - No. 29 Can 18c

Ann Page
Tomato Soup - - - - - 10 1/2-Oz. Can 10c

Mild and Mellow Coffee
8 O'Clock - - - - - 1-Lb. Bag 77c

Del Monte, Dole's Pineapple
Juice - - - - - 48-Oz. Can 31c

A&P's Own Vegetable Shortens
dexte - - - - - 5-Lb. Can 89c

fresh fruits
vegetables

Juicy Emperor
GRAPES
 1/2 10c

Since 64's and 70's Juicy
GRAPEFRUIT
 4 for 23c

Now Get Windows
APPLES
 5 lbs. 49c

Juicy Florida
ORANGES
 8 lbs. 37c

Flavorful Full Bunch
PEARS
 2 lbs. 35c

Firm
RUTABAGAS
 1 lb. 6c

Potatoes
RED BLISS
 1 lb. 7c

Yellow
ONIONS
 1 lb. 7c

PURE LARD 4 lb. can. 80c
 25 lb. tin \$5.25

ANN-PAGE
Beans With Pork, large can 15c

IONA—NO. 2 1/2
Peaches, can 29c

BURRY'S
Vanilla Wafers, 1 lb. box 19c

ALASKA
Salmon No. 1 can 43c

SUNNYFIELD
Cake Flour, box 32c

Orange Juice, 46 oz. can 21c

Lava SOAP Bar 10c

Libby's Tripe 28c

Libby's Vienna Sausage 22c