

Merry  
Christmas  
To All  
From The  
Employees &  
Management

Of  
Beck  
Manufacturing Co.



**CHRISTMAS COOKIE TRADITIONS**—The home economists at Oster recommend that busy cooks make their traditional holiday treats ahead of time and freeze them. Another time-saving tip for this busy season: For gift-giving, combine old traditions with new...make homemade treats, like gingerbread cutouts, cranberry bread and old fashioned fudge, and pair them with purchased baked goods, such as the ribbon cookies and swirl bread pictured here.

**Christmas Cookie Recipes  
Continue American Tradition**

Across the country, and around the world, every family that celebrates Christmas keeps its own special traditions. A tradition that seems a part of every Christmas celebration is a Christmas cookie exchange.

The baking and giving of Christmas cookies is a custom popular in many countries. In fact, the American tradition of baking cookies for friends and family (and Santa) is based on those traditions brought over by our ancestors...especially those from the Scandinavian countries and Germany. But, the addition of candies and nut breads to those holiday baking traditions is distinctly American.

It is the custom in most countries to create the prettiest cookies and treats of the year at Christmastime. Taking the time to decorate a cookie, make a special candy or create a tasty nut bread for dear friends, is a traditional way of telling them that they are treasured.

The home economists at Oster recommend that busy cooks make their specialties ahead of time and freeze them. Another time saving tip for this busy season: Combine old traditions with new...give a pretty cookie tin that contains homemade treats and purchased bakery delights. Then, even busy cooks can continue this cherished Christmas tradition.

**MOLASSES GINGERBREAD  
CUTOUTS**

- 1 cup sugar
- ½ cup vegetable shortening
- 1 egg
- ¼ cup molasses
- 4 cups whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- 1 teaspoon ground nutmeg
- ¼ teaspoon ground allspice
- Sugar

In large mixing bowl, cream together sugar, shortening and egg at a medium speed until fluffy. Add molasses, mix until combined. Stir together flour, salt, soda and spices. Add to mixing bowl and mix at a low speed until well combined. Refrigerate 2 hours.

Roll out on floured surface to ¼" thickness. Cut with shaped cookie cutters. Place on greased cookie sheet.

Sprinkle top of cookies with sugar. Bake in preheated 375°F oven for 10 minutes. Cool on wire rack. Decorate as desired.

Yield: 3 dozen cookies.

**CRANBERRY ORANGE  
NUT BREAD**

- 2 cups all purpose flour
- 1 cup sugar
- 1 teaspoon salt
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ cup orange juice
- 1 tablespoon grated orange peel
- ¼ cup soft shortening
- 1 egg, slightly beaten
- 1 cup whole pecans or walnuts
- 1 cup fresh cranberries, sliced



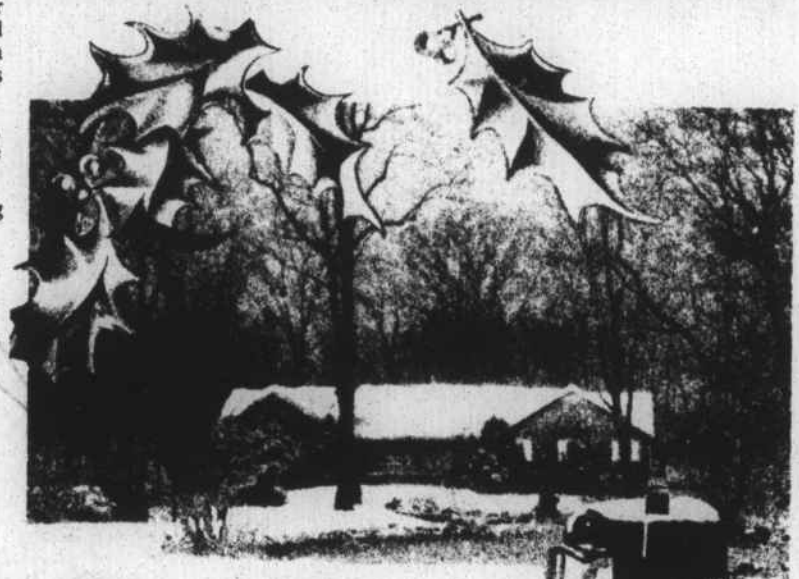
**REJOICE!**

Glory to the newborn king. Rejoice in the beauty of Christmas. To all our patrons, thank you!

**FIRST CITIZENS  
BANK**  
Warrenton, N.C.

it's  
His  
birthday.  
please don't forget it

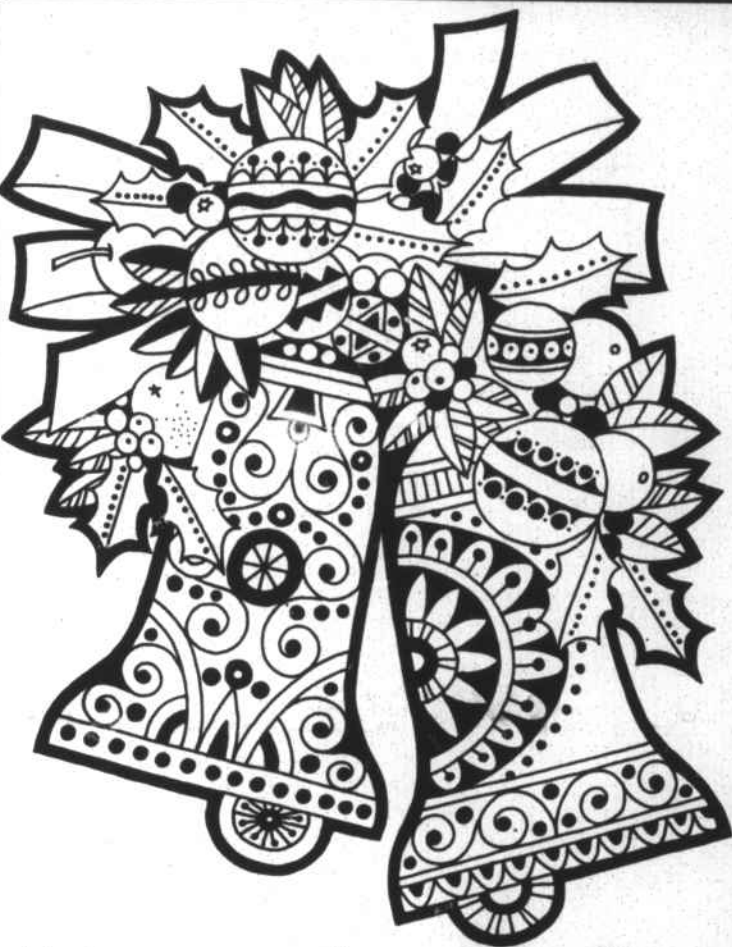
Peoples Bank



BEST WISHES  
OF THE HOLIDAY  
SEASON TO YOU!

**LEBANON CHEMICAL  
CORPORATION**

Warrenton, N. C.



**Hear the Bells!**

Ringing in new joy for  
the Holiday Season.

**WELDON COCA COLA BOTTLING CO.**

Weldon, N.C.



Hope the magic and mirth  
of Christmas shower you with happy surprises!  
We thank you especially dear friends and  
patrons for your support.

*Merry Christmas*

**Bowers & Burrows Oil Co.**  
N. Main St. Warrenton, N.C.

*Greetings...*

At festive times like this,  
it's so nice to be able to say



'thanks'

to our many customers.



**More ways to save every day.**

*That's our promise!*