

Two Local Soldiers Complete Training At Fort Jackson

PORT JACKSON, S. C. (AHT-NC)—Two soldiers from Franklin, N. C., Privates Charles E. Stamey and Ralph B. Sanders, recently completed eight weeks of

basic combat training at Fort Jackson, S. C. Stamey, 19, son of Mr. and Mrs. Charles C. Stamey, of Route 2, attended Franklin High School. Sanders, 18, son of Mr. and Mrs. James A. Sanders, also of Route 2, was graduated from Franklin High School in 1958 and was employed by Teagues Cannery in civilian life.

Want Some Extra Special Recipes For Christmas?

Been looking for some Christmas recipes that are extra-special? Then look no more. Following are some favorite recipes for homemade cookies and candies of Macon County women.

The first three are Mrs. Carl Slagle's. Last year she was honored when they were used on a TV program.

Orange Sugared Nuts
1 1/2 cups sugar
1/4 cup water
1/4 cup orange juice
1 1/2 teaspoon grated orange rind
2 1/2 cups nut meats

Combine sugar, water, and orange juice and cook to soft ball stage (238 degrees). Remove from heat. Add orange rind. Stir until syrup begins to look cloudy. Quickly stir in nuts. Turn onto

greased baking sheet. Separate nuts with two forks.

Nut-Mallow Fudge
3/4 lb. (about 48) marshmallows
1/4 cup butter
1 tablespoon water
1/4 teaspoon salt
1 cup semi-sweet chocolate bits
1 teaspoon vanilla
1 cup chopped nuts

Combine marshmallows, butter, water, and salt. Melt over low heat. Bring to boil and boil for one minute, stirring constantly. Remove from heat. Add chocolate bits and stir until smooth. Fold in vanilla and nuts. Pour into greased pans. Chill until firm.

Icebox Cookies
1 cup brown sugar, packed
1/2 cup butter
1 egg
1 teaspoon vanilla
2 1/2 cups flour
1/2 teaspoon soda
1/2 teaspoon cream of tartar
1 teaspoon salt

Sift flour with cream of tartar soda, and salt. Cream butter and sugar. Add egg and vanilla. Mix well. Add dry ingredients. Knead until springy. Make into three rolls and wrap in wax paper. Store in refrigerator overnight. Slice thin. Place on cookie sheet and bake at 375 degrees for about 10 minutes.

Other favorites of Macon County homemakers include the following:

Date-Nut Pinwheels
1/2 cup butter
1/2 cup light brown sugar, packed
1/2 cup granulated sugar
1/2 teaspoon vanilla
1 egg
2 cups sifted flour
1/4 teaspoon salt
1/4 teaspoon soda

Fillings:
1 package (6 1/2 oz.) dates
1/4 cup sugar
1/4 teaspoon salt
1/4 cup water

Prepare filling: cut dates in small pieces, add sugar, salt, and water; simmer for 5 minutes, stirring constantly. Add nuts and cool.

Cream butter; add sugar, vanilla, and egg; beat until light. Add sifted dry ingredients, and mix well. Chill until firm enough to roll. Halve dough; roll each half on floured waxed paper, into a 12x9 inch rectangle. Spread with filling; roll up tightly from end. Wrap in paper. Chill overnight. Slice 1/8 inch thick. Bake on lightly greased cookie sheet in 375 degree oven for about 10 minutes. Makes about six dozen cookies.

Mrs. Stanley Penland

Cookies From Cake Mix
Plain cookies: To one regular-size package of any of the cake mixes listed below add 2 unbeaten eggs and 3 tablespoons cooking oil. Beat at low speed of electric mixer or with wooden spoon just enough to blend. Drop dough from teaspoon onto greased cookie sheets. Bake in moderate oven, 375 degrees F., 10 to 12 minutes. Remove at once to cake racks. Each package will make 4 to 5 dozen cookies.

Honey Spice: Add 1/2 cup chopped nuts or coconut to dough.

Orange: Drop dough, and sprinkle with flake coconut.

Yellow: Add 1/2 teaspoon nutmeg and 1 teaspoon caraway seed to dough.

Peanut Delight: Shape dough into small balls, and roll in coarsely chopped unsalted peanuts. Or add 3/4 cup chopped peanuts to dough.

Apple Chip: Add 1/2 cup each chopped seeded raisins, dates, and nuts to dough.

Mrs. J. L. West, Jr.

Lemon Coconut Crisps
1 package Lemon Flake Cake mix
2 tablespoons water
1 egg, unbeaten
1/2 cup butter
1/2 cup flaked coconut

Spoon about 1/2 cake mix into mixing bowl, add water, egg, and butter. Blend well. Add remaining mix, and beat until smooth. Stir in coconut. Drop by teaspoons on greased baking sheets and bake at 375 degrees about 12 minutes. Makes about 4 dozen cookies.

Mrs. Florence Sherrill

Honey Drops
1/4 cup fat
1/2 cup honey
1 egg
1 cup rolled oats

Measure 1/2 cup lemon juice. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition.

Add 2 tablespoons grated lemon rind.
1/2 cup pecans, chopped. Mix well.

Fold in: beaten egg whites gently but thoroughly.

Pour: into well greased and lightly floured 13x9x2 inch pan.

Bake: in moderately hot oven (400 degrees) 25 to 30 minutes. Frost while warm; sprinkle with 1/4 cup chopped pecans.

For frosting: Cream 2 tablespoons butter or margarine. Blend in 1 cup sifted confectioners sugar alternately with 1 tablespoon cream. Beat until creamy.

Mrs. Bill Bryson

Norwegian Butter Cookies
1 cup butter
1/2 cup powdered sugar
2 cups sifted flour
1/2 teaspoon salt
1/4 cup ground unblanched almonds.

Candied peel
Cream butter; add sugar; beat until light. Add sifted dry ingredients gradually; mix well. Work in

Club Entertained By Mrs. McNish; Christmas Theme

Mrs. Ed McNish entertained the Cartoogechaye Home Demonstration club with a Christmas party at her home on Wayah Friday afternoon.

The group sang carols and participated in Christmas contests. The door prize was won by Mrs. Ed Monaghan.

Mrs. McNish presented each guest with an individual fruit cake decorated as a Christmas tree and served refreshments of hot spiced cider and Christmas cookies.

The Incas in Peru spun and wove cotton more than a thousand years ago.

Mrs. Doyle Blaine

1 tablespoon milk
1 cup sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup chopped raisins

Cream fat and honey together. Add egg and beat until blended. Stir in rolled oats and milk. Sift together dry ingredients, add with raisins and mix well. Drop from teaspoon onto greased baking sheet. Bake in a moderately hot oven (400 degrees) 18 to 20 minutes. Yield: 2 1/2 dozen.

Mrs. Jessie D. Cabe

Ginger Christmas Cookies
1/2 cup soft shortening
1/2 cup brown sugar
2 eggs
3/4 cup molasses
3 cups sifted flour
1 teaspoon soda
3/4 teaspoon salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon

(1) Cream shortening and sugar.
(2) Add eggs and molasses and beat with rotary beater until smooth.
(3) Sift dry ingredients together and work into shortening mixture.
(4) Chill dough 3 to 4 hours.
(5) Remove half the dough from the refrigerator and roll out on lightly floured board 1/4 inch thick.
(6) Cut with desired plain or fancy cutters.
(7) Place on lightly greased cookie sheets and bake in preheated moderate oven (375 degrees) 8 to 10 minutes—or when touched lightly with finger tip, no imprint remains.
(8) These cookies scorch easily so watch them carefully.
(9) Cool and decorate with colored sugars if desired.
(10) Makes about 5 dozen 3-inch cookies.

Mrs. Jessie D. Cabe

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What Is The Largest "Farm Group" In North Carolina?

198,705 Farm Families Who Regularly Save Trading Stamps Are The Biggest "Farm Group" in North Carolina.

America's farm families are traditionally thrifty. The same pattern of thrift is found in North Carolina. It is only natural, therefore, that the response of North Carolina farm families to one of the oldest forms of thrift—the trading stamp—is so noticeable.

Today, about 198,705 farm families save them. You might also say that these savers constitute the largest single farm group in the state.

During 1957 alone, thousands of dollars worth of trading stamp merchandise went into farm households in the state, and every 2 seconds a farm family is redeeming trading stamps.

There is still another side—direct income for farmers. During 1957 the industry purchased \$1,366,000 worth of primary materials that go into the manufacture of merchandise for stamp redemption.

No one can contemplate these facts and fail to realize that both personally and economically the trading stamp industry is a meaningful and welcome force in the life of our state.

* * *

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