### HINTS FOR HOMEMAKERS

By Irene James, Home rice Director, Virginia Electri And Power Company

#### OLD FASHIONED CHRISTMAS GIFTS PREPARED AT HOME

Now that Thanksgiving day has passed, our thoughts are turning to the Christmas holidays. One of our first thoughts toward the holiday plans is the making of fruit cake and plum pudding, because, as you know, these are traditional in the South. They can be made in various sizes and shapes. The earlier they are made, the better they will be for they improve with age

Gifts that express your ingenuity as well as your affection are doubly prized. So why not make some of your gifts in the kitchen, gifts of rich fruit cake? If you do not have a favorite traditional recipe, here

### is one for you. Fruit Cake

- 2 cups butter
- 2 cups sugar 8 eggs
- tbsp molasses, optional cup sour or buttermilk
- glass jelly or preserves 6 1-2 cups sifted flour 2 tsp baking powder
- 1 tsp soda 1-2 tsp each cloves, nutmeg
- tsp each cinnamon, salt
- 2 lbs raisins 1 lb white raisins
- 1 lb shelled nuts 1 lb citron
- 1-2 lb each pineapple, cherries figs, currants
- 1-4 lb orange, lemon peel
- 1 cup fruit juice

4 hard tart juicy apples Soak chopped fruit 12 hours in the cup juice, then before dusting with half of flour, add nuts and grated apple. Cream butter, add sugar gradually, molasses, then eggs one at a time. Add alternately with 1 cup buttermilk and jelly, the half of flour with sifted dry ingredients. Beat hard; stir into floured fruit mixture; stir together 15 min. Bake in paper lined pans at 250° or 275°. Allow 2 hours for first pound, and 30 min. for each additional pound in pan

same weights.) Some of your family may prefer a white fruit cake, so here is a recipe for a cake that is sure to satisfy

(Wine may be substituted for fruit juice, buttermilk or both. Make any

desired fruit substitutions, but keep

#### White Fruit Cake

- 4 cups flour
- 1 tsp baking powder 1-2 tsp soda
- 1 tbsp lemon juice
- cup butter or other shortening 10 egg whites
- pound sultana raisins
- 1-2 pound citron, finely cut
- 1 pound blanched almonds, finely
- 1-2 tsp salt
- 1-2 cups sugar

1-2 pound each crystallized orange peel, lemon peel, pineapple, and red cherries, finely cut.

Sift flour once, measure, add bak ing powder, soda and salt. Sift to-gether three times. Sift one cup of flour mixture over fruits and nuts; mix thoroughly. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add remaining dry ingredients to creamed mixture, a small amount at a time. Beat after each addition until smooth. Add lemon juice, nuts and fruits. Fold in egg whites. Bake in paper lined pans. Baking temper ature-275 degrees. Approximate baking time guide for individual pan is: 1 hour for first pound: 30 minutes for each additional pound in pan.

If you wish to give your cakes a 1-2 cup crystalliz "professional" touch, try glazing apple and cherries) them with the following: 1-2 cup white Karo syrup

Stir syrup and hot water together, then use a pastry brush to glaze top of cake. This must be done just as

cake is removed from the oven.

A nice ending to any holiday meal is a blazing plum pudding, so let's with one or more on hand ready for use. Any size mold or can may be used to steam it in. Plum Pudding



N. Y., yards of the Bethlehem Steel company's shipbuilding division.

Men in the foreground are shown laying the keel of another warship,
the destroyer Bache, in the space just vacated by the latest addition to

sugar. Add well beaten eggs, jelly,

EXECUTOR'S NOTICE

#### Apostolic Delegate



Apostolic delegate to the United States, the Rev. Amleto Cicognani delivered the sermon before the cele-bration of solemn Pontifical Mass of the seventh national congress of the Confraternity of Christian Doc-trine at Philadelphia.

1 cup raisins

- I cup currants
- 1-2 cup citron (diced)
- 1-2 cup crystallized fruit (pine
- 1-2 tsp nutmeg 1-4 lb bread crumbs
- 3-4 cup flour
- 3-4 cup butter
- 4 eggs 3-4 cup jelly
- 3-4 cup orange 2 tbsp lemon juice
- 2 cups brown sugar
- Cut fruit and combine with orange

### RACE DE LA COMPTE DEL COMPTE DE LA COMPTE DEL COMPTE DE LA COMPTE DE L

ARE

BEING SCORED DAILY

WoolardHdw.Co.

Hog Killing Equipment

- Butcher Knives
- Hog Scrapers

- Lard Presses
- Sausage Mills
  - Wooden Tubs
    - Meat Saws

Lard Stands

Mill Repairs

### WOOLARD

Hardware Company

WILLIAMSTON, N. C.

One on the Ways-One on Way

### Local Happenings In The Enterprise Forty Years Ago

**DECEMBER 6, 1901.** 

Hamilton and Gregory at the hall

About all the tobacco in this sec-tion has been sold.

Note the change in J. H. Bell's 'ad'. Mr. Bell offers 5,000 Xmas presents The church people of Williamston

are making preparations to give the inmates of the county home a fine dinner on New Year's Day. The property that was sold at the court house last Monday brought high prices. Real estate is rapidly advancing in value in this town and

The County Commissioners met last Monday and the usual claims were allowed. It is possible that an-other iron bridge will be built next

The time to open the bids on the tobacco warehouses has been ex-tended to December 10th. We will be able to name the successful contract-

or in our next issue.
- Sheriff Crawford has made his set-tlement with the Auditor. Sheriff was the first in the State to make a complete settlement last year and it is hoped that he will be the first

again this year.

J. E. Pool, agent for Hamilton and Gregory Comedians is in town and has arranged for the company to play here Friday night, December 6, 1901. This is a good company and spices and erumbs. Sift together they are playing some very funny flour and soda several times and add farces which the people of Williamsto creamed butter and sugar mixture. Add fruit. Pour into greased and they play here are: "The Cause of a floured molds. Adjust cover and steam one pound mold for three hours, and larger ones four hours."

Add fruit. Pour into greased and they play here are: "The Cause of a floured molds. Adjust cover and the concluding perhours, and larger ones four hours." Turn out of molds when done. Serve less Phone." Don't forget the date, with hard sauce. (Sherry wine may Dec. 6. Prices, 15c and 25c. Reserved

be substituted for orange juice is de-A masked party of our young girls and boys afforded much amusement Mrs. Jack Reed, of Plymouth, was Monday night by serenading the town people.

We are expecting to hear the wedding bells ringing in our little town some day in the near future.

Mr. A. R. Dunning, recently of the bar of Wrimington, N. C., and who

EXECUTOR'S NOTICE
Having qualified as executor of the cstate of Mrs. Susan A. Thomas, decased, this is to notify all persons having claims against the said estate to exhibit them to the undersigned within one year from the date of this notice or this notice will be pleaded in har of their recovery. All persons indebted to said estate will please make immediate payment.

This the 30th day of October, 1941.

JAS, E. GRIFFIN, c-o Farmers Supply Company, Executor of the estate of old the state will after January 1st be associated with Geo. W. Newell as a law part-

Government exports estimate that farms of the United States can furn-ish a potential 1,500,000 tons of scrap, aron and steel to American steel



LION BRAND SALT AT MOORE'S
Grocery for meat packing. d2-2t

NOTICE
NOTICE
North Carolina. Martin County. In
The Superior Court.
Ephriam Peele, Executor of the Will
of Alexander Peele, vs. Roscoe
Peele, Noah Peele, Homer Peele,
Ollie Roberson, Dave Roberson,
Pew Ward, Tom Ward, Arminte
Barnhill, William Peele, Ollie Roberson,
Pew Ward, Tom Ward, Arminte
Barnhill, William Peele, Ollie Roberson,
Pew Roberson, Pew Ward, Tom
Ward, Arminte Barnhill, William
Peele, Theodore Manning, Joseph
Manning, will take notice that an action entitled as above has been commenced in the Superior Court of Martin County, North Carolina, to divide the land of Alexander Peele, and to sell the one-half undivided interest to make assets to pay the debts of the decedent; and the said defendants will further take notice that they are required to appear at the office of the Clerk of the Register of Deese (28, 1939, recorded December 29, 1939, in Book Y-3, at page 151, in the office of the Clerk of the holder of the note sediffer for sale at public auction, for cash, subject to all prior encumbrances to this paper, the property described in the aforesaid Deed of Trust, as follows:

"Using and being in Griffins Township, the aforesaid County and State, bounded on the South by Hattle Daniel, bounded on the South by Hattle Daniel, containing 90 acres, more or less, and being the place we now live."

A deposit of 10 per cent of the purchase price will be required of the sale as evidence of good faith.

This the 12 day of Dec., 1941.

L. B. WYNNE.

Clerk of Superior Court of for E-SALE

Under and by virtue of an order of pre-sale entered by the Clerk of the Superior Court of Martin County, N. C., and at the required of the court of sale contained in the payment thereof, I will, on Wednesday, December 72, 1941, bat welve (12:200) clock noon, in the work of the Baymander of the Superior Court of for the Superior Court of for the Superior Court of Martin County, N. C.

NOTICE OF RE-SALE

Under and by virtue of an order of sale and by virtue of an

## Taxes PAYABLE

# AT PAR

During December

Interest Rate Of One Per Cent Per Month Will Begin Soon

SAVE Money

Pay Your Taxes Now

M. L. PEEL

**TaxCollectorMartinCounty** 

# TARIER RICHER RICHER

### **Hundreds Items to Select From**

- Dining Room Suites Cedar Chests
- Refrigerators
- Sofas
- Lounge Chairs
- Wing Chairs
- Rugs
- Bridge Tables
- Radios
- Stoves
- Druggets
- Phone Sets Bookcases
- Dinette Sets
- Springs Club Chairs
- Living Room Suites
  - **Table Lamps**
  - Smoking Stands Sewing Tables

Mattresses

Bedroom Suites

- Coffee Tables
- Studio Couches
- Tables Oil Burners

Every Item In Store Reasonably Priced

Give Furniture From Courtney's



