

**Saucy Cranberry Ring**



What makes a cake special? It can be the ingredients, the pan it bakes in, the occasion, or even the frosting or saucing as a finishing touch. Saucy Cranberry Ring has a bounty of easy-to-touches to make it a no fuss star of get-togethers, any time, holidays or not.

It begins with the convenience of enriched self-rising flour. Leavening and salt have already been added in just right proportions. Bright jewels of cranberries and molasses are extra ingredients that give delightful aroma and flavor. A ring mold shapes the batter to a crown. Fragrant, rich butter sauce tops off this plain cake, all dressed up for the party!

The basis of any cake, plain or fancy, is enriched flour, providing vital nutrients for good health every day and holiday days. The B vitamins — thiamine, niacin and riboflavin, plus the minerals — iron and calcium, are added to every bag of enriched self-rising flour.

**Saucy Cranberry Ring**

- 10 to 12 servings
- 1/2 cup sugar
- 1/2 cup butter, softened
- 1/4 teaspoon vanilla extract
- 2 eggs
- 2 cups enriched self-rising flour
- 1/2 teaspoon baking soda
- 1/2 cup milk
- 1/4 cup light molasses
- 2 cups raw whole cranberries
- butter sauce

Cream together sugar and butter until light and fluffy. Add vanilla. Beat in eggs one at a time. Stir together flour and soda. Combine milk and molasses. Thoroughly blend flour mixture into creamed mixture alternately with milk mixture, beginning and ending with flour. Stir in cranberries. Pour into greased 6 1/2 cup ring mold or 9 inch cake pan. Bake in preheated 350° oven 30 to 40 minutes, or until done. Cool 10 minutes before removing from pan. Serve with butter sauce.

**Butter Sauce**  
1/2 cup sugar  
1/2 cup milk  
1/4 teaspoon vanilla, rum or brandy extract

Stir together sugar and flour. Add butter and milk. Bring to boil, stirring constantly. Stir in flavoring. Cool slightly. Spoon flour into dry measuring cup, level. Do not scoop.

**Remembering Madison County**

By EDNA GENTRY ALEXANDER

Indian Summer is upon us, one of the most enjoyable times of the year, especially in the mountains, with its long, golden days. The smell of burning leaves is in the air, and on the far mountains, wisps of smoke curl up toward the sky, and I imagine someone is burning off a "new ground" to make room for future planting, or preparing the ground for a tobacco bed.

Nights aren't too cold, yet, they're really nice, and has any one else noticed the stars lately? They have literally filled the sky. Coming home the other night from singing at Hopewell Baptist Church, they were out in all their glory, millions of them, spread all the way across the heavens, and looking like someone had carelessly tipped over a huge jewel box, scattering its contents far and wide, and leaving them lying there, on the black velvet of the night sky, to sparkle, sparkle, continuously. It was a picture of such breath-taking beauty that it made me feel like the tiny speck that I really am in this Great Universe, and the wonder of it all is that God knows I am here and loves me.

I remembered, too, the time when I was in 9th grade at Walnut, years ago, and Mr. Wilson, our Principal, took our class on a trip to the top of Mount Mitchell. It was a golden day, like we're having now, and we had a wonderful time I had spent the night before with Mae Belle Blankenship, and we made piles of sandwiches to take along. On the way home later, just after dark, in the big truck filled with pleasantly-tired teenagers, we could look up and see the sky. It was filled with millions of stars, just like the other night.

Next morning, the first snow of the season, just like the other night. Next morning, the first snow of the season covered the ground with a soft, white blanket. It had slipped in on us while we were sleeping, totally unexpected so early in the season. Which just goes to show that the weather, like a woman, is unpredictable.

I've had word from Miss Mamie Whiteside since mentioning her in an earlier column. It seems she is well, and living just out of Rutherfordton. I am told that she has very fond memories of the days she was a teacher at Walnut High School in Madison County. Everybody knew Miss Mamie. She doctored our sore toes and cut fingers with iodine from her medicine cabinet and when she was "on duty" at recess on the playground, she spanked bottoms, if they needed it. Fortunately for me, I wasn't a misbehavior, so she never

spanked my bottom. She and I got along fine. I like her, and although she never was one of my teachers, she certainly was a good influence on my life. And she was definitely an important part of Walnut High School. I can't think of a single person who contributed more.

Downstairs, just under Miss Mamie's classroom in the "old school building next to Hotel Switzerland," was Miss Naomi Guthrie's third grade, but she wasn't my teacher for long, for she got married that year to Carroll Tweed, and stopped teaching for awhile. I knew Miss Naomi, her family, Ruth her sister and her brothers, Jack and Hampton, but I did not know Carroll Tweed until August of this year, when he came over to the Lodge, where I had just moved, with Wayne Brigman to put up my mailbox. He came toward me with outstretched hand, saying, "Hello, I'm Carroll Tweed."

He remembered my family and wanted to know all about them. He told me how he went to see Daddy quite often, before Daddy died, and how much he enjoyed talking to Daddy. I asked him who Miss Naomi and he said she'd be glad to hear from me, and that he would bring her over to see me one day. We talked so much that Wayne ended putting up my mail box all by himself, but, being the nice person that he really is, he didn't complain.

Just a few weeks ago, Carroll drove out to the Lodge again, and sat for hours out in the front yard, talking to Joe and me. We liked this gentle, quiet-spoken man that we had only known for a short time, but felt that we had known for always. He was our kind of people.

"I used to come out here often," he said in that soft-voiced of his, "I've sat here for hours, just relaxing and looking. You're so lucky, you know, to have such a beautiful place to live. Why, you won't find a prettier view than here, this side of Heaven."

I remember his words, as I stand here, looking at our beautiful view. Mountains and more mountains stretch out as far as I can see. Trees that have lost most of their color now, but still standing, proud and strong, green hillsides sloping gently downward, dotted with Black Angus cattle, contentedly grazing, all this making a picture of such serenity, such peacefulness, that one always feels that God is close by somewhere, watching with us.

And I feel sadness in my heart, when I realize that Carroll died the other day and won't be able, ever again, to drive out and enjoy our view with us, even tho' I know that I should be feeling gladness, instead.

For Carroll has found the only view that's prettier than ours.



**Thanksgiving**

"Thanksgiving", what a beautiful word! A day to thank God for giving us life, both mortal and immortal. For giving us our parents, our children and our friends. Our happiness, (our tears) our health, (our pain) our needs (our struggles) our faith (our fears). Yes, all these truly are blessings bestowed upon us because of "God's great love."

It is easy for us to be thankful for happiness, but not so easy to say "Father, I thank you for this illness, unhappiness & terrible loss." These, we should also be thankful for, which is material for the foundation upon which we are able to build ever lasting happiness. To know true happiness we must first have known unhappiness, to appreciate good health we must first have known illness and pain, and to realize the value of life, one must have experienced the pangs of death and loss of loved ones. We can't have "Roses, without the Thorns."

Yes, it truly is a day to be thankful. Let's be as thankful for all our blessings; just as thankful as we are for that "Big, Fat Turkey", even tho' it did take all our life's savings which we have accumulated since the "Last Depression".

Billie Lee Richardson  
Asheville, N. C.

**Personal Mention**

Reeves, Sr. and formerly lived in Madison County.

Mrs. W. C. Rector, Sr., returned last Saturday after visiting her son and daughter-in-law, Mr. and Mrs. Charles Rector and family, in Columbus, Ga. and her daughter and son-in-law, Mr. and Mrs. E. B. Mathis, Jr., and family, in Sumter, S. C.



By Cynthia Lee  
Director, Consumer Relations Dept.  
Treasurer, Chamber of Commerce

**KITCHEN SURFACES**

If everything in the kitchen were made out of the same material, it would probably be the easiest room in the house to clean. But since this isn't the case, it's useful to know how to treat various kitchen surfaces. For example:

**Butcher Blocks.** These popular wooden work surfaces can take a lot of tough treatment, but you must avoid saturating them with water, which causes warping. To clean a butcher block



wipe it quickly with lukewarm water or mild suds and dry. Re-season when necessary by pouring boiled linseed oil over wood surfaces and rubbing them with steel wool.

**Formica countertops** are attractive, but they scratch, so don't use them as cutting surfaces. Avoid using abrasives such as steel wool leaves scratches on some kitchen surfaces which can catch dirt and become the breeding ground for germs. To easily remove soil from your formica countertops, use new Glass-Plus™ glass, appliance and cabinet cleaner. Just spray it on and wipe with a damp sponge or cloth—no need to rinse.

**Sink faucets** which have been chromium or nickel-plated should not be washed with scouring powders, which can wear off the plating, although these powders are safe for the porcelain sinks they service. To keep faucets sparkling, clean them with non-abrasive spray cleaner.

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**Brenda Chandler Marries Randy Lawton**

Miss Brenda Chandler was married to Randy Lawton in a ceremony on Nov. 3, 1975 at Marshall.

Mrs. Lawton is daughter of Fred Chandler of Rice Cove and the late Mrs. Rose Chandler. Mr. Lawton is a New York native and is with the U. S. Army stationed in Fort Campbell, Ky.



**Forks Of Ivy Flea Market Still Operating**

The Forks of Ivy Flea Market will be open during the weekend of Nov. 21 and Nov. 22, from 9:00 a.m. to 5:00 p.m. We welcome you to come and

see the things we have for sale. Perhaps there will be something just for you. We have a good variety to choose from; including a used apartment size refrigerator, in good running condition, and an iron bedstead. Hope to see you at Ivy Shoe Town this Friday and Saturday. We will be closed for Thanksgiving; but will reopen the following weekend of Dec. 6.

**Engagement**

Mr. and Mrs. Walter Harrell of Marshall announce the engagement of their daughter, Leesa Gayle, to Gary Lee McMahan of Mars Hill. He is the son of Mr. and Mrs. Jerry Wike of Charlotte and the grandson of Mr. and Mrs. Coleman Buckner of Mars Hill.

The bride-elect is a junior at Madison High School. Mr. McMahan is a sophomore at Mars Hill College.

A Dec. 20 wedding is planned in the Madison Seminary Baptist Church.

**Miss Bragg Honored**

Miss Suzetta F. Bragg of Mars Hill was among the approximately 400 sophomores honored for academic achievement at a special reception at the University of North Carolina at Greensboro recently.

Miss Bragg is the daughter of Mrs. Maggie R. Howard, Drawer 190, Mars Hill. She is the recipient of a Reynolds Scholarship.

**Greater Ivy Group To Meet Monday Night**

The "Greater Ivy Community Citizens Association, Inc." will hold its regular monthly meeting on Monday, Nov. 24 at 7:30 p.m. at the community house.

Future plans of the Association will be discussed. Everyone is urged to attend.

**Birth**

To Mr. and Mrs. Robert F. Payne, of Hot Springs, a son, November 17, 1975, in Memorial Mission Hospital.

**Hospital News**

Mrs. Annie Whitt, of Route 3, Mars Hill, is now a patient at Brentwood Rehabilitation Center on Beaverdam Road in Asheville.

**Wine Cheese Bread**



Entertain like a queen the economical way — with homemade quick breads.

Fragrant, irresistible Wine Cheese Bread is guaranteed top billing as an appetizer — so good it's hard to transport it from the kitchen. The wine-cheese-herb flavor whets appetites, whether of family or friends, whether eaten alone or with a slice of salami, a chunk of tuna, a slab of cheese or other delicacies.

This is one quick bread that scores again and again. It's easy to make, with enriched self-rising flour — the product with the convenience factor. Each cup contains exactly 1 1/2 teaspoons of baking powder and 1/4 teaspoon salt — to save mixing, measuring and mistakes.

Enriched self-rising flour contains a nutritional bonus, too, the essential B vitamins — niacin, thiamine and riboflavin — and the minerals, iron and calcium, all at no additional cost or calories.

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**Wine Cheese Bread**

- 1 loaf
- 2 cups enriched self rising flour\*
- 1/2 cup oil
- 1/4 cup dry white wine
- 1/4 cup milk
- 1 tablespoon instant minced onion
- 2 eggs
- 1/4 teaspoon crushed Italian herbs
- 2 to 3 tablespoons grated Parmesan cheese

Stir together first 4 ingredients. Combine oil, wine, milk and eggs. Add liquid all at once to flour mixture, stirring until flour is moistened. Pour into greased and paper-lined 1 1/2 quart souffle dish or 1 1/2 quart round casserole dish. Sprinkle top with cheese. Bake in preheated 400° oven 25 to 30 minutes or until lightly browned.

\*Spoon flour into dry measuring cup, level. Do not scoop.

**Benefit Singing**

A benefit singing will be held this Saturday at 7 p.m. at the Mars Hill Grammar School. Proceeds will go to Mary Ann Rice, who unfortunately lost an arm in an electrical accident recently. Groups expected to be present include Glad Hearts, Bethelites, Hensley Quartet, Swan's Chapel, Mt. Olive Choir, Bethel Youth Choir, Glory Dawn Biggs Sisters and others.

A love offering will be taken and refreshments will be available.

**Erwin Student Elected District Beta President**

Approximately 225 members attended the Western District Beta Club convention at Madison High School. Harrell Wood of Madison High, state and district president, presided.

Tommy Burr of Erwin High was elected president of the district for the coming year; Tammy Odom of Robinsville, vice president, and Sam Bell of North Buncombe, secretary - treasurer.

**DR. LOCKARD**

MI and Mrs. Robert Stoots were visiting Mr. and Mrs. Haynes Wallin in Hot Springs. Mrs. Stoots is the former Mrs. Ruth Chandler formerly of Hot Springs.

**Eyes Examined Glasses Fitted**

by —  
**DR. LOCKARD**  
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