

SHADOWS



The oak leaves cast their shadows on the old Baptist Church in Seven Springs. This is about a 100 year old congregation nestled on the banks of the Neuse.

"THE WISE MEN"  
By Ina T. West

God's bright star was a guide for the wise men  
As they made their journey to Bethlehem.  
They saw in that star a luster so bright  
The fulfillment of God's promise, His Holy Light.  
They were looking for that star with great anticipation,  
And immediately recognized it as the star of Jacob.  
It heralded the coming of the King of the Jews  
The new born King was the idea Herod refused.  
He asked these men to report on the findings there  
Of God's great promise His son and heir.  
They departed and again the star was their guide  
They found the young child for them to decide.  
How wonderful God took care of His Son  
"Twas His precious will that had to be done,  
He sent His Son to make atonement for sin  
This atonement made life fuller for men.  
Herod issued a terrible decree  
To kill all males under three  
An angel appeared to Mary, His mother  
To take the young child, flee to Egypt and no other.  
Gifts were brought by the men so wise.  
As a symbol of their service and not a disguise,  
With our talents and service to God's church we bring  
We become as the Wise Men,  
Bearing gifts to our Lord and King.

Mrs. Levi Heath and children of Deep Run were visitors with Mr. and Mrs. Leon Joyner and family Sunday.

Mrs. Lola Hines and son, Harley, and Mrs. Dolly Summer were dinner guests of Mr. and Mrs. Sam Hardison in Mt. Olive Sunday.

Gordon Joyner of Jacksonville was a visitor with Miss Janie Turner Monday.

Walter Goodson and daughter of Mt. Olive were dinner guests of Mr. and Mrs. Boyden Roberts Sunday.

Mrs. Gordon Merritt and son Harris were dinner guests of Mrs. Merritt's parents, Mr. and Mrs. A. B. Branch at Roseboro Sunday.

Mr. and Mrs. Carlyle Roberts and family of Coye City were visitors with Mrs. Mary Quinn Sunday night.

Mrs. Jasper Walker and children of Clinton spent part of last week with Mrs. Lucy Kornegay.

Mr. and Mrs. Burt McArthur and boys of Friendship were dinner guests of Mr. and Mrs. Ralph Jones Sunday.

Mr. and Mrs. J. E. Roberts of Calypso and Mr. and Mrs. James Roberts were visitors with Mr. and Mrs. Walter Faulk Saturday night. Mr. and Mrs. Bill Waters of Calypso and Sgt. and Mrs. William Waters and son David of Camp Lejeune visited Mr. and Mrs. Randall Hargrove Sunday.

Miss Billy Smith of Summerlins Cross Roads and Bobby Royall spent Sunday with Misses Florrie Ann & Nancy S. Roberts.

Mrs. Betty Barfield spent part of last week with relatives in Raleigh.

Mr. and Mrs. Wyatt Eatmon and son Johnny, Mrs. Ester Eatmon and Mrs. Donnell Bell spent Sunday in Goldsboro.

**Corn Allotments For New Farms**  
A producer who intends to plant corn in 1954 on a farm on which no corn was planted in any of the years 1951, 1952, and 1953, should if he desires price support on the corn to be produced in 1954, apply in writing for a 1954 corn acreage allotment by January 15, 1954.

Blank applications and Acreage Report forms are available at the county Agriculture Stabilization & Conservation (formerly FMA) office for filing requests for allotments.

**Personals**  
Mr. and Mrs. Jessie Smith and

List Of Men Inducted Into Army

The following is the list of men inducted into Army December 2, 1953:  
Alfred Lewis (colored), Warsaw; Leon Earl Estell, Warsaw; Linwood Robert Somers, Route 2, Kenansville.  
The Draft Board Office will be closed from December 18 through December 28.  
Induction call, five men January 4.  
Pre-induction call, 29 men January 13.

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DANCING DECORATIONS—Francing reindeer and colored lights make it hard for him to miss your mistletoe. This is one of many novel Christmas decorations suggested by Carolina Power & Light Company home economists. (Photo by Harold Cannon.)

Gay Decorations  
Enliven Holiday

By Barbara S. White  
DUNN, Dec. 14—Christmas lights strung around the front door can

be intensified by backing them with strips of metal foil, bright side out. The foil - ordinary kitchen variety - reflects more light and diffuses it enough to add a mellow glow. . . . Such novel ideas, treated with imagination, provide Yuletide decorations that heighten holiday interest at little cost and effort. . . . Many novel decorations new are

being demonstrated here during "open house" at the home of Mrs. Alene Mintz, home service representative for Carolina Power and Light Co. Homemakers elsewhere also are drawing upon home economists of the power company for suggestions.

A few of their ideas are offered below.

From Santa Claus on the roof to a simple wreath on the front door, outside decorations become more glamorous under the brilliant beams of a white spotlight. Colored lenses on the spot give even the simplest decorations a fairyland appearance.

A Christmas "mobile" for the hall is easily constructed. Select a small tree limb with a pretty arrangement of branches. Paint this either silver or white and attach Christmas ornaments to it. Suspend this from the ceiling with piano wire and watch the shadows dance as air currents twist it to and fro. A spotlight focused on the "mobile" will intensify the shadows. This same creation makes an attractive mantel decoration.

Magnolia leaves, sprayed with "canned snow" and banked around candles provide a holiday arrangement just right for the table or mantel. The snow will glisten under the soft candle lighting. Christmas tree balls placed here and there add a touch of color.

A shadow box is easy to make and provides a point of interest in window decorations. Take a box that is at least six inches deep. Cover the whole box with Christmas wrapping paper. Choose your favorite symbol of the Yuletide, such as a Christmas tree or an angel, and sketch it on the side of the box. Cut this figure out and cover the opening with a piece of transparent paper pasted on the inside. From the top of the box insert a small electric light. Now cut additional holes in the top to allow the heat from the light to escape. The light shining through the cut-out will bring the figure to life. . . . The Christmas tree remains the focal point of Yuletide decorations. Your preference in the color of lights should express the preference of the whole family, and every member of the family can take part in the ceremony that decorating the Christmas tree has become. From junior to granddad, Christmas decorations will have more meaning if each has had an opportunity to add his own special touch. . . .

¼ pound grapefruit peel, chopped  
¼ pound lemon peel, chopped  
1 pound white raisins  
1 pound coconut, ground  
2 teaspoons vanilla  
2 teaspoons lemon flavoring  
Sift flour, measure. Cream butter, adding sugar gradually; cream together until light and fluffy. Add eggs one at a time, beating well after each addition. Add flavoring. Add half of the flour. Mix the other half with the mixed fruits and nuts. Combine the two mixtures. Bake in a greased stem pan 11½ X 5 inches. Makes about 10 pounds of fruit cake. Bake at 275 degrees for 3 to 4 hours or bake in small pans.

**DARK FRUIT CAKE**  
1 pound butter  
1 pound sugar  
1-¾ pound flour (7 cups)  
1 dozen eggs  
4 pounds Saltana raisins  
2 pounds dates  
1 pound nuts  
1 pound pineapple  
½ pound crystallized ginger  
1 pound citron, orange, and lemon peel  
1 teaspoon nutmeg  
1 cup wax cherry preserves  
1 cup liquid (orange, lemon, and pineapple juice)  
1 teaspoon soda in  
1 cup boiling water last

Dredge fruits with 1 cup of the flour. Cream butter and sugar until light. Add well-beaten egg yolks. Sift remaining flour and spice. Add flour and liquid alternately. Fold in well-beaten whites. Add dredged fruits. When well mixed, add soda dissolved in boiling water. Fill well-greased pans two-thirds full. Bake at 275 degree, three hours for bread pans and four to six hours for tube pans.  
**REFRIGERATOR FRUIT CAKE**  
3 cups Brazil nuts, shelled  
1 pound graham crackers  
1 pound seedless raisins  
1 cup (8 ounces) diced mixed glazed fruit  
1 8-ounce jar maraschino cherries, drained  
1 envelope unflavored gelatin  
1-3 cup orange juice  
1-2 cup sugar  
2-3 cup molasses  
1 teaspoon vanilla  
1 tablespoon grated orange rind  
1-4 teaspoon each, cinnamon, nutmeg, cloves  
1-8 teaspoon each, allspice, ginger

Line a 9¼ X 5¼ X 2¾-inch loaf pan (or 2 loaf pans, 7¼ X 3¼ X 2 inches) with two strips waxed paper extending paper 2 inches above rim. Set aside. Put Brazil nuts in a large mixing bowl. Finely crush graham crackers with a roll-pin; add to Brazil nuts with raisins, glazed fruit and maraschino cherries. Soften gelatin in orange juice; place over boiling water and stir until gelatin is dissolved. Add sugar; stir until dissolved. Pour molasses into large bowl of electric mixer; add gelatin mixture, vanilla, orange rind and spices. Beat on highest speed of electric mixer 15 minutes. Add to Brazil nut-fruit mixture; blend thoroughly with spoon. Turn onto prepared pan, pressing with spoon. Fold waxed paper over cake, press down with hands. If desired, garnish with additional maraschino cherries and sliced Brazil nuts. Chill in refrigerator 6 to 8 hours. To store, wrap in aluminum foil and keep in refrigerator. Yield: 4½ pounds.

REDDY'S

HOMEMAKING NEWS  
By SARAH T. JONES  
Home Service Representative  
Carolina Power & Light Co.

Yes, the holiday season is here again and time to try those favorite recipes you have been saving for the past year just for that special occasion. Here are some favorite fruit cake recipes of mine.

**WHITE FRUIT CAKE**  
10 eggs  
1 pound butter  
1 pound sugar  
1 pound flour  
1 pound citron, sliced  
½ pound almonds, chopped  
½ pound English walnuts, chopped  
½ pound pecans, chopped  
½ pound cherries, cut  
½ pound orange, peel, chipped

ANNOUNCING

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Carnation Milk	3 tall cans 39c
White Potatoes	50 lbs. \$1.25
Sugar	5 lbs. 49c

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