

Sarah Anne's COOKING CLASS

These recipes are repeated by request.

White Plum Pudding
 2 cups flour
 2 teaspoons baking powder
 1/2 teaspoon of cinnamon
 1/2 teaspoon of nutmeg
 1/2 cup shortening
 1/2 cup sugar
 3 eggs
 1 cup milk
 1 cup chopped, white raisins
 1/4 cup chopped citron
 1/4 cup orange peel
 2 tablespoons shredded candied pineapple

Reserve a little flour for dredging fruit. Sift the remainder with baking powder, cinnamon and nutmeg. Rub in shortening and add sugar. Beat eggs lightly, add to milk and stir into the dry ingredients. Add dredged fruit to the batter. Turn into a greased mold, cover tightly and steam 3 to 3 1/2 hrs. Turn out and serve with the following sauce:

Sauce
 1/4 cup butter
 1/2 cup powdered sugar
 1 cup cream
 1 tablespoon wine
 Beat butter and sugar to a cream. Whip cream until stiff, add to butter and sugar. Set over hot water and beat while heating. When almost smooth and thick add wine. Serve warm.

Wassall Bowl
 6 cloves
 3 pieces of stick cinnamon
 A bit of dried ginger root
 A blade of Mace
 1 qt. sweet cider
 4 eggs
 4 large baked apples, pressed through a sieve
 Simmer cloves, cinnamon, ginger, mace in cider until well flavored. Strain and pour over well beaten eggs. Simmer in double

boiler until slightly thickened. Then add sugar to taste and pulp of apples. Serve hot or cold as desired.

Cinnamon Stars
 1 cup granulated sugar
 3 tablespoons powdered sugar
 1 teaspoon lemon juice
 1 teaspoon grated lemon rind
 1 egg white
 3/4 cup of ground blanched almonds
 1/2 teaspoon cinnamon

Fold the 1 cup of sugar, lemon juice and lemon rind into the stiffly beaten egg white. Add the almonds and cinnamon. Roll 3/4 inch thick on a board sprinkled with powdered sugar. Cut into star shapes. Place on a greased baking sheet and bake in an oven 350 degrees for 8 to 10 minutes.

Christmas Bars
 1 cup corn flakes
 1/4 cup candied cherries, chopped finely
 1 egg white
 1/4 teaspoon salt
 1/4 cup sugar
 1/4 cup nuts, chopped
 2 tablespoons shredded coconut
 1/4 teaspoon orange flavoring

Add the salt and the egg white and beat until stiff, but not dry. Continue beating and add the sugar gradually. Fold in the corn flakes mixed with the cherries, nuts and coconut. Add flavor in and stir until all the ingredients are thoroughly blended. Divide the mixture into twelve portions and shape into bars with wet fingers. place on a greased cookie sheet and bake in an oven 375 degrees for 10 minutes.

Mistletoe Canapes
 On small mounds of toast spread anchovy paste. Place a bit of parsley on each to serve as foliage

Barbecue Supper by Suttons on Monday

Mr. and Mrs. Craven Sutton of the Suttontown community entertained a few friends with a barbecue supper Monday night.

Those attending were Mr. and Mrs. Loyd Sutton, Mamie, Cloyce and Denny of Goldsboro, Mrs. A. W. Williams and son, Wayne, of Atlanta, Ga., Mr. and Mrs. Charles Wilson and Pat of Mount Olive, Mr. and Mrs. Willie Jernigan of Clinton, Mrs. J. A. Sinclair and Miss Carol Sinclair of Holts, Mr. and Mrs. Granger Sutton, Peggy and Brenda, and Mr. and Mrs. T. O. Sutton of Suttontown.

for the "mistletoe". Place tiny pearl onions along the stem for berries and garnish the border with sliced egg yolks.

Fudge
 4 cups sugar
 1 stick of butter
 5 tablespoons cocoa
 4 tablespoons white Karo
 1 pt. milk
 2 cups nut meats
 1 small can of hipolite or marshmallows creme
 1 teaspoon vanilla
 Mix sugar and cocoa thoroughly. Add milk and Karo. Put on stove, add butter. Cook until soft ball is formed when dropped into cold water. Take from heat and add marshmallow creme. Beat well, add vanilla and nuts. Pour into well greased pan 1 inch thick. Cut into squares when firm.

Jellied Fruit Salad
 2 cups grapefruit juice
 1 cup canned pears diced
 2 tablespoons gelatin
 3/4 cup cold water
 1/2 cup malaya grapes peeled and cut in half
 1/2 cup orange sections free from membrane
 1 cup cream cheese
 1/4 cup chopped cherries
 1/2 cup chopped toasted almonds
 Lettuce and mayonnaise

Place cold water in bowl. Sprinkle with the gelatin and soak until water is absorbed. Heat the grapefruit juice to boiling point and pour over soaked gelatin. Stir until dissolved. Cool. Arrange fruits in ring mold, add gelatin and chill in the refrigerator until firm. Unmold on platter and fill the center with the cream cheese mixed with cherries and almonds. Serve on lettuce.

Shrimp Canape
 6 tablespoons finely chopped shrimp
 Juice of 1 lemon
 Salt
 Worcestershire sauce
 Minced pickled beets
 Large Olives
 Thin lemon slices
 Season shrimp with lemon juice, salt, and a few drops of Worcestershire sauce. Spread on prepared bread. Place a narrow border of minced pickled beets around the edge of the canape. Garnish the plate with olives and lemon slices.

STORK-TISTICS

More than 60 births were announced during the month of January by Physicians M. M. Lowmes, Robert Shackelford and Henderson-Crumpler clinic.

Mr. and Mrs. Freddie Meachum, of Mount Olive, announce the birth of a son, February 2.

To Mr. and Mrs. Guy Parker, city, a daughter, February 1.

To Mr. and Mrs. Lloyd Reaves, route 4, a son, February 2.

To Mr. and Mrs. Drifty Holmes, route 2, a son, February 3.

School News From Piney Grove

BY DIXIE McCULLEN

The seniors had a class party Thursday night at the home of Mr. and Mrs. A. L. Jackson. All ten girls who comprise the class were there.

They enjoyed the games. For refreshments they had a Weiner and marshmallow roast, and soft drinks.

The fourth and fifth grades were in charge of the chapel program Monday evening and night at the PTA meeting. Mrs. Jimmy Glenn is their teacher. The theme was "Frank's Valentine."

The Piney Grove cagers played Garland last Friday night. The boys won, but the girls lost.

The Women of the Community team practiced at the school last Monday evening.

Piney Grove cagers won over the Women and Men of the Community last Wednesday night at this school. They had a game with Franklin next Tuesday night at Franklin.

Birthday Party for Larry Outlaw, 10

Mrs. Albert Outlaw of the Stanford community entertained at her home Saturday in honor of her son, Larry, on his tenth birthday. Games were directed by Mrs. Outlaw, after which guests were invited into the dining room where birthday cake and ice cream were served.

Those present included George Adrain Dail, Linda Best, Linda Bennett, Paula Hurdle, Scott Kornegay, Elizabeth Lou and Mary Ellen Broadhurst, Janet Pipkin, Bobby Farrior, Woody Best, and Grant Rich.

Dobbersville

Linwood Sutton, who recently received his discharge after serving three years in the armed forces, one of which was spent in Korea, left Monday morning to enter Campbell College, Buies Creek. Mr. and Mrs. H. L. Daniels of South Boston, visited Mr. and Mrs. Tatum Odom Saturday.

Mr. and Mrs. W. P. Davis and children of Calypso were dinner guests Sunday of Mr. and Mrs. J. J. Odom and they, with the Odoms, visited Mr. and Mrs. Lowell Hollingsworth in the Poplar Grove community in the afternoon. The Hollingsworth, former residents of this section, have a new daughter, Ola Sharon, born January 19 in the Sampson Memorial hospital.

Mr. and Mrs. Clifford Branson and son of Edenton were weekend guests of Mr. and Mrs. Odus Sutton.

Mrs. R. E. McCullen, Mrs. Maxwell Daniels and Miss Maylene Best of this community joined the ladies of the Piney Grove section in a basketball game in the school auditorium, against the school girls team to raise money for the March of Dimes last Wednesday night. A neat sum was realized.

Mrs. J. J. Odom and Mrs. C. J. Strickland attended the County Council Home Demonstration clubs of Sampson county in Clinton last Friday.

Mrs. Shelton Daughtry, Mrs. Ira Hatch and Mrs. Arthur Sasser of the Piney Grove section were dinner guests of Mrs. G. S. Strickland on Tuesday.

Prof. W. K. Vann, Misses Vernelle Strickland, Jennifer McCullen, Minnie Mae Sutton, and Garrett Sheldon Strickland attended the ball game at Garland Friday night.

Cecil Odom attended a Farm Bureau meeting in Roseboro last Friday night.

Mr. and Mrs. Tatum Odom and sons, Melville and Douglas, were dinner guests Sunday of Mrs. Laura Oates near Faison.

Mrs. J. B. Tadlock of near Clinton visited at W. R. McCullen's last Thursday.

Mr. and Mrs. Leon Sutton visited their son and daughter-in-law, Mr. and Mrs. Ferrell Sutton, in Wilmington last Sunday.

Mrs. Vinnie Aman of Faison spent the weekend with her sister, Mrs. Ballard Sutton.

Mr. and Mrs. Paul Strickland and Mrs. Florence Simpson visited relatives in Roseboro last Sunday.

Mrs. R. L. Dilday and Mrs. Janie Baker of Wintonburg were dinner guests Sunday of Mr. and Mrs. R. E. McCullen.

Adabelle Best, Mr. and Mrs. Uriah Joyner visited Mrs. Eloise Parker in Mount Olive Monday night.

Mrs. Albert Joyner visited her mother, Mrs. Thomas Brantham, at Rosewood Wednesday.

Quilting parties appear to be the order of the day in Dobbersville now. Mrs. Leon Sutton was first to stage one, on last Thursday. Two quilts were finished and cookies and soft drinks were served to the twelve who attended.

Mrs. Claudie Best followed suit with a party on Tuesday when two quilts were finished. Thirteen ladies attended and delicious home-made candies were served by Mrs. Best's daughter, Maylene. A vacant store building is used

for the quilting parties. The Woman's Society of Christian Service of Brownings church will meet for the regular monthly meeting next Wednesday night in the home of Mrs. J. W. Bryan.

Shop at A&P Store in Goldsboro 'til 8:30 Friday Night!



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BISCUITS 4 45¢
 Ctns. Mild American

CHEESE 45¢
 Lb. Ann Page Peach - Apricot - Pineapple or

PLUM PRESERVES 25¢
 1-Lb. Jar

Mayonnaise 59¢
 Qt. Jar

Pork & Beans 2 23¢
 1-Lb. Cans

Tomato Soup 4 37¢
 14-Oz. Bot.

APPLE PIE 43¢
 8-Inch Pie

Frosting Mix 35¢
 Per Pkg.

Pillsbury Cake Mixes
 Chocolate Cake Mix
 Golden Cake Mix
 Spice Cake Mix
 White Cake Mix
 Per Pkg. 33¢

Cashmere Bouquet Soap
 3 Reg. Bars 23¢
 Bath Bar 11¢

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 Cross & Blackwell Frozen Concentrated

ORANGE JUICE
 2 6-Oz. Cans 33¢

★ FROZEN FOODS ★
 Cross & Blackwell Frozen Concentrated

ORANGE JUICE
 2 10-Oz. Pkgs. 33¢

POTATOES 2 9-Oz. Pkgs. 29¢

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ORANGE JUICE
 2 10-Oz. Pkgs. 33¢

POTATOES 2 9-Oz. Pkgs. 29¢

MORE BIG MONEY SAVERS!

Ritz Crackers 33¢
 1-Lb. Pkg.

Chicken 37¢
 5-Oz. Can

Boned Turkey 37¢
 5-Oz. Can

Swift'ning 89¢
 3-Lb. Tin

Toilet Soap 5¢
 Reg. Bar

Tea Bags 39¢
 64-Ct. Pkg.

Heavy Western Beef—Boneless Round STEAK 75¢
 Lb.

Heavy Western Beef—Boneless Rump Roast 75¢

Heavy Western Beef—Standing 7-lb. Cut RIB ROAST 69¢
 Lb.

"Super-Right" Dressed & Drawn FRESH FRYERS 39¢
 Lb.

Wilson's Corn King SLICED BACON 69¢
 1-Lb. Pkg.

Heavy Western Beef PLATE STEW 19¢
 Lb.

NICE THICK FAT BACKS 19¢
 Lb.

Palmolive Soap
 3 Reg. Bars 23¢

Palmolive Soap
 Bath Bar 11¢

Lava Soap
 2 Med. Bars 21¢

Duz
 Lg. Pkg. 28¢ Gt. Pkg. 69¢

FAB
 Lg. Pkg. 29¢ Gt. Pkg. 69¢

Crisco
 1-Lb. Tin 33¢ 1-Lb. Tin 89¢

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A&P'S OWN PURE VEGETABLE SHORTENING
 3 1-Lb. Cans 79¢ 30¢

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 Corned Beef Hash 31¢
 15-Oz. Can
 Sausage 19¢
 4-Oz. Can
 Corned Beef 49¢
 12-Oz. Can
 Polled Meat 13¢
 4 1/2-Oz. Can
 Roast Beef 55¢
 12-Oz. Can

Krey's in Brown Gravy Sliced Beef 53¢
 16-Oz. Can

Krey's in Brown Gravy Sliced Pork 53¢
 16-Oz. Can

Krey's in Brown Gravy Chopped Beef 25¢
 10-Oz. Cans

Ivory Soap 25¢
 2 Lg. Bars

Ivory Flakes 28¢
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Personal Ivory Soap 5¢
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