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 in preheated 350° oven about 35 minutes or until set and lightly browned. Let stand 5 minutes then cut into bite-size pieces. Makes 4 dozen 1½ inch squares.

Cranberry Salad
 (Mrs. Margaret Johnson)
 6 ounces cream cheese
 2 tablespoons mayonnaise
 ½ cup chopped nuts
 1 cup whipped topping or whipped cream
 7 ounce can crushed pineapple, drained
 2 teaspoons sugar
 1 lb. can cranberry sauce.
 Soften cream cheese. Blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped topping. Pour in loaf pan. Freeze until firm. Cut in squares (or pour in muffin tins with liners).

French-Toasted Ham and Cheese
 (Mrs. Margaret Johnson)
 1 loaf Italian bread, about 15 inches long
 1 8-ounce package ham slices
 1 8-ounce package mozzarella cheese slices
 ¼ cup milk
 2 eggs
 ¼ cup butter or margarine
 1 cup maple syrup or maple-blended syrup

With serrated knife, cut 12 diagonal slices from Italian bread, each about ½ inch thick. (Reserve any remaining bread for making fresh bread crumbs.) Fold ham and cheese slices to fit on 6 bread slices; top with remaining bread slices to make 6 sandwiches.
 In pie plate with fork, beat milk and eggs until well mixed. Dip sandwiches into egg mixture, one at a time, until well coated on both sides.
 In 12-inch skillet over medium-low heat, in hot butter or margarine, cook sandwiches until golden brown on both sides, about 15 minutes. Meanwhile, in small saucepan over low heat, heat maple syrup until hot but not boiling. Serve sandwiches with maple syrup. Makes 6 main-dish servings.

Jingle Nut Wreath
 (Mrs. Rosa Williamson)
 2 pkgs. lime gelatin
 1 8-oz. can crushed pineapple in juice
 1 pear - peeled, cored and diced
 ¼ cup well drained sliced maraschino cherries
 2 cups boiling water
 ¾ cups sour cream
 ½ cup mayonnaise
 ½ cup chopped, toasted almonds
 Dissolve gelatin in boiling water. Drain pineapple, save juice. Add water to juice to make 1 cup. Add

gelatin. Chill until slightly thickened. Measure 1½ cups. Pour in 6 cup mold. Chill until set not firm. Combine sour cream and mayonnaise; blend in remaining gelatin. Chill until thickened. Add pear, pineapple, nuts and cherries. Spoon into mold. Chill at least 40 hours in mold.

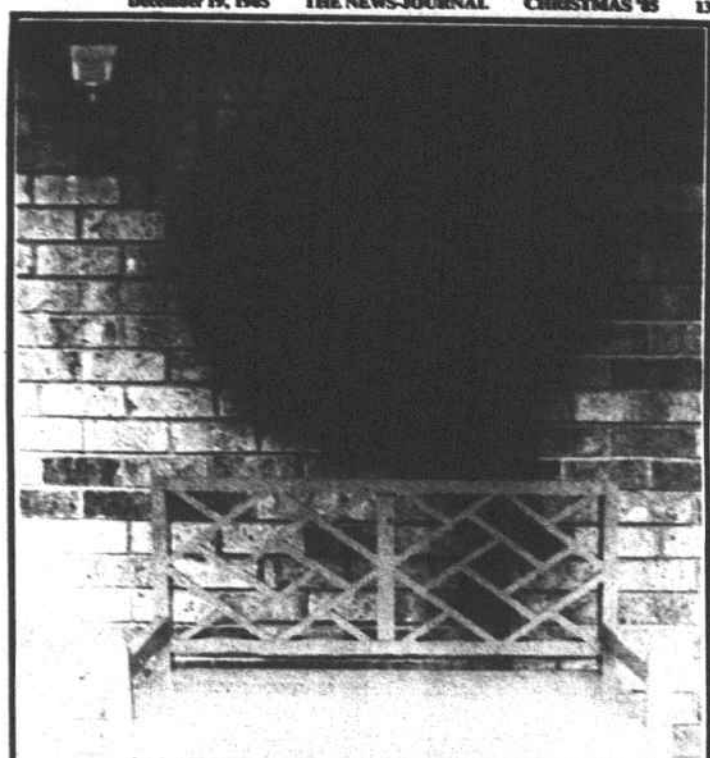
Chocolate Nut Pie
 (Mrs. Ellen S. Willis)
 3½ tablespoons cocoa
 1 5½-oz. can evaporated milk
 1 cup sugar
 1 teaspoon vanilla
 ½ stick margarine, melted
 Pinch of salt
 2 eggs, beaten
 1 cup nuts, chopped
 Mix all ingredients together. Put in unbaked crust (can bake a little if you prefer). Bake at 350° for 30 minutes. (Can double recipe and will make 3 pies).

Meal In A Muffin
 (Mrs. Ellen S. Willis)
 2 cups self-rising flour
 ½ cup grated cheddar cheese
 ½ cup finely chopped ham or turkey
 ½ cup mayonnaise
 1 cup milk
 Sift flour into mixing bowl. In a separate bowl combine milk, mayonnaise, meat and cheese. Add all at once to flour mixture. Stir

only until flour is moistened. Fill paper baking cups or well-greased muffin pan ¾ full. Bake at 425° for 20-25 minutes. Let muffins sit in pan 5 minutes for easy removal. Makes 1 dozen. These are especially good with soup and they freeze well.

Christmas Ice Cream
 (Mrs. Ruth McNeill)
 ½ gallon vanilla ice cream
 ¼ cup candied cherries - red and green
 ¼ cup chopped nuts
 1 lb. coconut macaroons (the chewy coconut ones - not cookies), crushed
 Sherry to taste
 Soften ice cream in large bowl. Add other ingredients. Mix quickly and return to ice cream container. Place in freezer for at least 24 hours.

My Mother's Japanese Fruit Cake
 (Mrs. Flora Alice Crowder)
 1 cup butter (or ½ cup margarine and ½ cup shortening)
 3 cups plain flour or cake flour
 1 teaspoon salt
 2 teaspoons vanilla
 ¾ cups raisins
 ¼ teaspoon mace
 2 cups sugar
 4 eggs
 1 teaspoon soda
 1 cup buttermilk
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A wreath made with greenery, berries and pine cones is displayed behind a bench at the home of Dr. and Mrs. Riley Jordan on Patterson Street.

Joy to All

The simple pleasures of Christmas! May you and your family share in all its wondrous joys. It is a pleasure serving you.

Byrd's Alignment
 Corner of Campus & Main
 875-6346
 Complete Car Care Center

THE BYRDS
 Wayne, Richard,
 Tony, Robin

We wish you happiness and serenity this holiday season and always.

Hoke County Farm Bureau Insurance

For Farm Bureau Members
 HARRIS AVE.
 RAEFORD

Merry Christmas

Glad Tidings

With many good wishes for the Holidays and the coming New Year. We enjoy doing business with you.

DAYTONA Service Station
 401 SOUTH
 Howard Steadman

Greetings of the Season

May this Christmas gladden the hearts of all with the true meaning of the season. Best wishes to each one of our fine friends

HOLLAND FENCE AND LANDSCAPING
 Fred Holland
RAEFORD PLAYSCHOOL
 Jean Holland

'Twas the Morning of Christmas

To all our friends and customers, a very "Merry Christmas"

Loretta's
 Little Surprise Shop
 Hwy 21
 Ansoch, N.C.

Loretta Huggins

Merry Christmas

Making you as pretty as a Christmas angel, that's our special holiday wish.

Jean's Beauty Salon & Tanning Center
 714 HARRIS AVE.

Seasons Greetings

Let the glad message of the holy season ring out this Holy Night. Our very best wishes for a Merry Christmas to all!

ACADEMICS
 KINDERGARTEN
 THRU 12th GRADE

Jack E. Burgess, Headmaster

Flora Macdonald Academy
 RED SPRINGS, N.C.

GREETINGS

Happy holiday wishes to all our wonderful customers. We have enjoyed serving you in the past and look forward to seeing you again.

GREEN-JONES AGENCY

N.C. DEPT. OF MOTOR VEHICLES
 Jesse Jones, Frances Green Jones,
 & Harriet Currie
 120 W. Edinborough Ave.

Happy Holidays!

THE MANAGEMENT AND STAFF AT
Miller's Garage
 WOULD LIKE TO TAKE THIS OPPORTUNITY TO REMEMBER THEIR CUSTOMERS and TO WISH EACH AND EVERYONE A VERY MERRY CHRISTMAS AND A JOYOUS NEW YEAR

"May your coming year be trouble-free but -- if it's not -- thank you for remembering us."

875-2176 Day 875-3998 Night

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 Beside Old National Guard Armory
 ODELL MILLER - OWNER