

240 South Main St. - Reeford, N.C. Mon.-Sat. 8 a.m.-9 p.m. Sun. 9 a.m.-6 p.m.


## Suggestion winner

 Cary Quick is the Safory Suggestion Winner for the monach of December at the Burlingion Industries Raeford Plant. Hewill receive for his will receive for his suggesstion,
reserved parking for es month $\$ 25 \mathrm{gift}$ certificate at the Burl ington Employve Store, and a certificate of appreciation. His suggestion was to direct traffic
differently or ertent differently or extend curb at
Warehouse bays to traffic accident in the West parking lot.
. . Front Burner (Continued from page 6 ) blanched almonds. Chill in refrigerator until chocolate is firm Remove from refrigerator and turn entire sheet of candy over. Melt the rest of the milk chocolate. Spread over the second side. Sprinkle fine the chocolate. With a mallet or a knife handle, break the candy into serving pieces.

Taco Chicken Wings $21 / 2$ pounds chicken win
2 cups bread crumbs
1 package ( $11 / 4$ ounces) Taco Seasoning
1 jar (16 ounces) Taco Sauce Cut chicken wings at joints, crumbs and taco seasonine bread well. Preheat oven to $375^{\circ} \mathrm{F}$. Dip each chicken piece in taco sauce roll in bread crumbs; coat thoroughly. Place on lightly greased baking sheet. Bake 30 to 35
minutes. Makes 18 to 20 petizers.

## Mini Apple Nut Loaves

$11 / 2$ cups all-purpose flour 2 teaspoons baking powder $1 / 3$ cup shortening, softened 1 cup sugar
1 teaspoon vanilla
2 eggs
1
1 cup ch
1 cup chopped unpeeled apples cup evaporated milk
cup chopped walnuts $1 / 4$ cup chopped walnuts
Preheat oven to $350^{\circ} \mathrm{F}$. In small bowl, stir together flour, baking powder, and salt. In large bowl, cream shortening, sugar, and vanilla; beat until fluffy. Add eggs
and beat until well blended Stigin half the flour mixture Mix in ap ples, evaporated milk, and walnuts. Add remaining flour mixture; blend well. Grease 6 miniature loaf pans (approximatey $4 \times 2$ inches) and line bottoms
with waxed paper. Pour into pans, filling 35 full. Bake at $350^{\circ} \mathrm{F}$ 35 to 45 minutes or until tops
spring back when lightly touched. Remove warm loaves from pans. Peel off waxed paper. Allow to
cool on rack. Makes six $4 \times 2$ inch

A.A. MEETING Thursday evenings 8 p.m
Open Arms Rest Home Campus Ave.


