

Racford, N.C.

Suggestion winner Cary Quick is the Safety Sug-gestion Winner for the month of December at the Burlington Industries Raeford Plant. He will receive for his suggestion, reserved parking for a month, 525 gift certificate at the Burl-ington Employee Store, and a certificate of appreciation. His suggestion was to direct traffic differently or extend curb at differently or extend curb at Warehouse bays to prevent a 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 finely chopped blanced almonds over the chocolate. With a mallet or a knife handle, break the candy into serving pieces.

Taco Chicken Wings 21/2 pounds chicken wings 2 cups bread crumbs 1 package (1<sup>1</sup>/<sub>4</sub> ounces) Taco

Seasoning 1 jar (16 ounces) Taco Sauce

Cut chicken wings at joints, discarding tips. Combine bread crumbs and taco seasonings; mix well. Preheat oven to 375 °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 appetizers.

Mini Apple Nut Loaves 1½ cups all-purpose flour 2 teaspoons baking powder

- 1/4 teaspoon salt 1/3 cup shortening, softened
- l cup sugar
- l teaspoon vanilla
- 2 eggs 1 cup chopped unpeeled apples 1/2 cup evaporated milk
- 1/4 cup chopped walnuts

<sup>1/2</sup> cup chopped walnuts Preheat oven to 350°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. Stir in balt the flour mixture Mix is half the flour mixture. Mix in apples, evaporated milk, and walnuts. Add remaining flour mix-ture; blend well. Grease 6 miniature loaf pans (approximate-ly 4 x 2 inches) and line bottoms with ward page Bout for the bottoms with waxed paper. Pour into small pans, filling 30 full. Bake at 350°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 x 2-inch loaves.



