

Zebulon spent Thanksgiving with Mrs. Louise W. Mitchell.

The Harold Bell Wrights of Cleveland, Ohio spent the holidays with the William E. Crafts.

Mr. and Mrs. Elliott Merritt have recently returned from a trip to San Francisco, California, where they were accompanied by Mr. and Mrs.

Sam Merritt of Charlotte.

Mrs. Frances Stevens moved to Goldsboro Monday, Nov. 19th.

Penny Swann Tart of Youngsville spent the holidays with Mrs. Sheldon Swann.

Mr. and Mrs. Gene English and Stephen of Garner spent the holidays with Mr. and Mrs. David English.

2 (10-oz.) cans Hungry Jack refrigerated flaky biscuits
2 tablespoons margarine, melted

Glaze

1/3 cup maple syrup
1 teaspoon lemon juice
2 tablespoons chopped walnuts

Heat oven to 350°F. Grease 12-cup fluted tube pan or 2 1/2-quart ring mold. In small bowl, combine raisins, walnuts, sugar, cinnamon, 1 tablespoon syrup and lemon peel. Separate dough into 20 biscuits; separate each biscuit into 2 layers. Spoon about 1 teaspoonful raisin mixture onto center of 20 biscuit pieces. Top with remaining biscuit pieces; pinch edges to seal. Stand filled biscuits on edge, slightly overlapping, in prepared pan. Drizzle with margarine.

Bake at 350°F. for 25 to 35 minutes or until deep golden brown. Cool upright in pan 5 minutes. In small bowl, combine 1/3 cup syrup and lemon juice; brush about 1/3 over coffee cake. Invert onto serving plate. Stir 2 tablespoons walnuts into remaining glaze mixture; spoon over warm coffee cake. 20 servings.

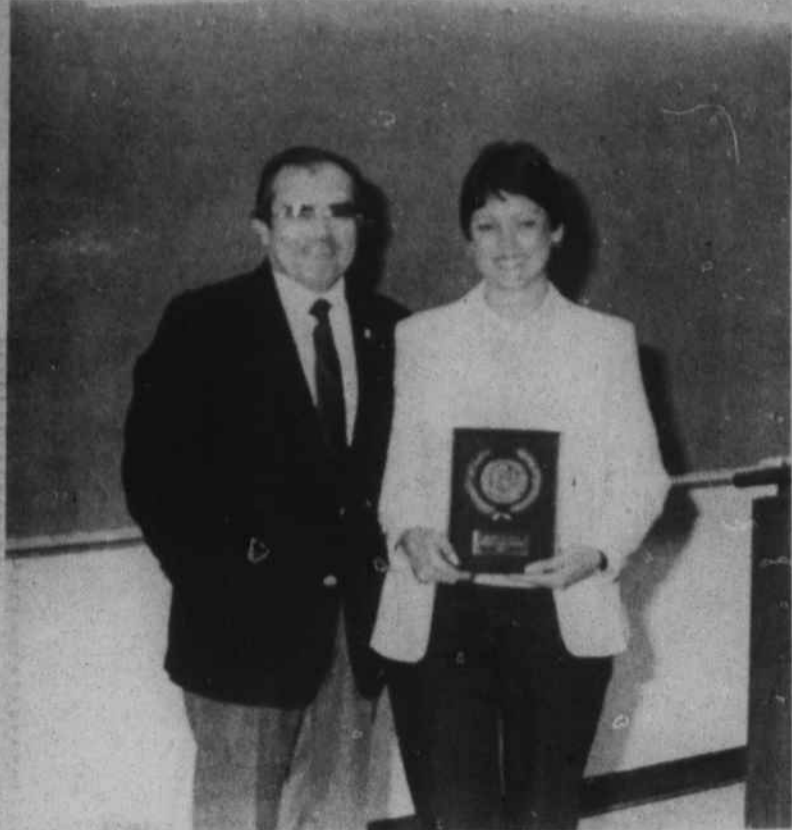
Maple And Raisin Pull Apart Offers The Flavor Of New England



"Truly a taste trip to New England during maple sugaring time" is how Joyce Sproul, a Maine housewife and Bake-off® contest finalist, describes her recipe for Maple and Raisin Pull Apart. This easy-to-make coffee ring features a "treasure" of maple syrup, nuts and raisins hidden in rich, flaky biscuits.

MAPLE AND RAISIN PULL APART

1/2 cup raisins
1/4 cup chopped walnuts
1 tablespoon sugar
1/4 teaspoon cinnamon
1 tablespoon maple syrup
1/2 teaspoon grated lemon peel



Congratulations

Kathy Dail, Secretary to the director of vocational/technical education at James Sprunt Technical College, recently received a plaque for 15 years of service to the college. Also receiving a 15-year award, but not pictured, was Lyril Spence, basic general education instructor. Kathy is shown above with Jimmy Strickland.

Kenansville News

Silver Streakers

Seventeen senior citizens known locally as the "Silver Streakers," with six visitors, met at the Kenansville United Methodist Church Monday afternoon, Nov. 19, for their monthly meeting. Mrs. H.D. Taylor welcomed the group and conducted a Thanksgiving devotional followed by prayer by Mrs. W.M. Ingram. The opening song was sung with Mrs. Myrtle K. Quinn at the Piano. Mrs. Taylor told several jokes and did her humorous skit with her pet duck and rabbit puppets, after which entertainment was by "The Mighty Breakers," composed of Robert Hill, Tad Rouse, Will McKay and David Page, who did several break-dancing numbers. They were accompanied by Mrs. David McKay and Kelli. All enjoyed a social hour while the United Methodist ladies served punch with sandwiches, cookies and other finger foods.

N.Y. has been visiting Mr. and Mrs. Donald Suttles.

Chris Bass and Ashley accompanied Mrs. Maurice Brinson to Candor Friday to spend the weekend with Nadine Blanton.

Mr. and Mrs. John Lowery and Wright and Beth of Goldsboro, also Mrs. Lucille Lowery of Kinston, Jim Jim Lowery and two children of

Town and Country Bridge Club
Mrs. E.S. McGowan was hostess for the Town & Country Bridge Club Tuesday night. Mrs. J.J. Wells was high scorer for the evening's play. For refreshments, Mrs. McGowan served sunshine salad with sandwiches and coffee.

Birth Announcement
Mr. and Mrs. William David Hollar announce the birth of their son, Aaron Sinclair, on November 15, 1984 in Sampson Memorial Hospital in Clinton. Mrs. Hollar is the former Sally Louise Darnell, daughter of Mr. and Mrs. Donald G. Darnell of Greensboro. The paternal grandparents are Mr. and Mrs. W.L. Hollar of Morganton.

Personals
Guests of Mr. and Mrs. R.B. Jones last weekend were Mr. and Mrs. Roger Briscoe and Patricia of Galax, Va. Their guests during the Thanksgiving holidays were Mr. and Mrs. George Clarke and two children of Raleigh.

Mr. and Mrs. David Bauereis of St. Michaels, Md. spent the recent weekend with Mrs. W.M. Ingram.

The George Penneys spent the Thanksgiving holidays in Myrtle Beach with relatives.

Mrs. Dorothy Mathews of Florence, S.C. spent the holidays with Mrs. Eloise K. Ryder and Mrs. Sue Neil Lentz.

Mrs. Pat Purvis the three children of Fayetteville spent the weekend with the David and Bill McKays and Mrs. Martha P. Sitterson.

Mrs. David McKay and Kelli shopped in Fayetteville Wednesday.

Mrs. Robert Hollingsworth spent Thanksgiving in Fayetteville with the Rudy Navidads.

Mrs. W.M. Ingram spent Thanksgiving in Raleigh with the Bill Ingram family.

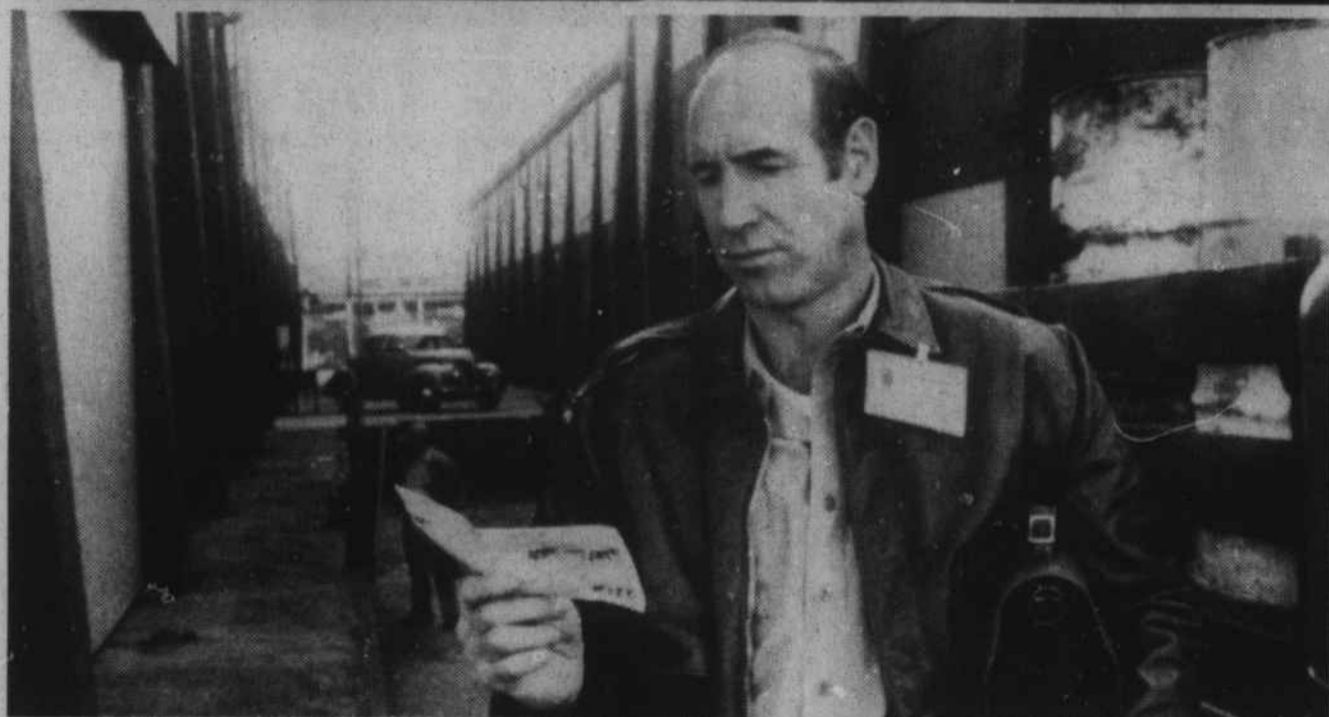
Janet Boney Webb of Atlanta, Ga. spent the Thanksgiving holidays with her mother, Lousie K. Boney. Thursday they were visited by Mrs. and Mrs. T.J. Tolson of Goldsboro who took them to Wilmington to join Mrs. Edward S. Kornegay and her guests, the Dan Toohills.

Mrs. Gordon Kornegay accompanied by Louise Bullock of Mount Olive, visited Mrs. Edna Paschal in Glendon on Sunday.

Dr. and Mrs. Jerry Paschal of Whiteville spent Thanksgiving here with the Gordon Kornegays.

Mrs. Vieta Orcutt of Syracuse.

Annual Christmas
Open House
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Mt. Olive, NC
Sat., Dec. 1
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Glassware 30% off
Special Antique
Red Tag Sale
behind
Mt. Olive Antique Mart



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