



By BETTY BARCLAY

Just as old Father Time is getting rid of some of his old recipes and food ideas—homemakers should follow suit and ring in the New Year with novel and delicious new dishes. Here are a few suggestions to start the New Year right.

**Eggnog Ice Cream For Holiday Feasts**

When you're thinking of dessert, from now on until the first of the year, holiday needs pop up. And what could be better, for a family treat, for a party, for dinner guests than eggnog ice cream. It's easy to make, magically smooth and creamy, with sweetened condensed milk. Here is the recipe:

**Eggnog Ice Cream**

- 3/4 cup (1/2 15-oz. can) sweetened condensed milk
- 1/4 cup water
- 1 cup eggnog
- 1/2 teaspoon nutmeg
- 1/2 teaspoon vanilla extract
- 1/2 cup heavy cream

Set refrigerator control at coldest point. Combine sweetened condensed milk, water, eggnog, nutmeg and vanilla. Whip cream to custard-like consistency. Fold into sweetened condensed milk mixture. Pour into freezing tray of refrigerator. Cover with waxed paper. Freeze to firm mush, about 1 hour. Turn into chilled bowl. Break up with fork, then beat with rotary egg beater until fluffy but not melted. Quickly return to tray. Cover tray with waxed paper. Return to freezing unit. Freeze until firm.

**Spirit Balls**

- 2 pounds pitted dates
- 1/2 pound pecan or walnut meats
- 1 10-oz. box vanilla wafers
- 1/2 cup granulated sugar
- 1/2 cup whiskey
- 1/2 cup light corn syrup

Put first three ingredients through food chopper, using fine blade. Add remaining ingredients and blend well. Shape into 1/2-inch balls. Roll in finely chopped nuts or coconut. Store in tightly covered container to season. Makes about 100 Spirit Balls.

**Mocha Rum Trifle**

- Pound cake cut in 1" strips
- 1 cup milk
- 1 cup light cream
- 1 tsp. instant coffee
- 1/4 tsp. rum extract
- 1 pkg. chocolate rennet powder

Set out 4 or 5 dessert dishes. Cut pound cake in strips to extend just above the edge of the dessert dish. Put 3 or 4 strips in each glass.

Combine milk and cream. Add instant coffee and rum extract. Warm to lukewarm, not hot, (110°F). Test a drop from spoon on inside of wrist as you would test milk in baby's bottle. Then remove from heat at once. Empty package contents into milk—stir until dissolved, not over one minute. Pour at once, while still liquid. Pour carefully so cake strips do not break. Let set undisturbed 10 minutes until firm. Then chill.



**AMERICA'S MOST POPULAR BEVERAGE**—Coffee is America's most popular beverage. Why not try these coffee-flavored delicacies during the Christmas holidays?

**COFFEE SAUCE:** This is a smoothie that's sure to win applause from your guests. Mix 1 tablespoon instant coffee, 1/4 teaspoon cornstarch, and a dash of salt in a small saucepan. Add 1/2 cup light corn syrup gradually, blending well. Add 1/2 cup light cream and 1 tablespoon butter. Simmer 5 minutes, or until thickened, stirring constantly. Serve warm or cold on ice cream, pudding, or cream puffs, or hot chocolate cake squares. Or layer with spoonfuls of ice cream in parfait glasses and sprinkle with nuts. Makes 3/4 cup sauce.

**COFFEE GLAZE:** A party trimming for cookies, tea-size cream puffs, or plump doughnuts. Combine 2 1/2 cups sifted confectioners'

sugar, dash of salt, and 1 teaspoon instant coffee in a bowl. Add 1/4 cup milk and blend thoroughly. Makes about 3/4 cup.

**FLUFFY COFFEE FROSTING:** On your chocolate or spice cake. It can't fail. Dissolve 2 tablespoons instant coffee in 2 tablespoons hot milk. Cool slightly. Cream 3/4 cup butter with 1 cup sifted confectioners' sugar, 2 egg whites, and 1 teaspoon vanilla. Place bowl in bowl of ice and water. Beat with egg beater until thick enough to spread. Makes 2 1/4 cups.

**BIRTHS**

To Mr. and Mrs. Harry D. Daughety, Jr., Kinston, a daughter, Deborah Jayne, seven pounds four and one-half ounces, on December 2. Mrs. Daughety is the former Miss Stella Martin of

**STATE COLLEGE ANSWERS**

**QUESTION:** What is the main objection to farm cured meats?

**ANSWER:** Many meats are too salty. This can be prevented by following a curing schedule. The information on how to do this is available through your county agent's office.

Compton, California.

To Mr. and Mrs. Lloyd Heath of six pounds twelve ounces on December 2. Mrs. Heath was Miss Kinston, a daughter, Betty Joyner, Viola Streets prior to her marriage.

To Mr. and Mrs. Raymond S. Eubanks, Jr., Kinston, a son, Randy Kane six pounds seven and one-half ounces on December 5. Mrs. Eubanks was formerly Miss Geraldine Harrell of Kinston.

To Mr. and Mrs. James Arthur Davis of Route 1, Kinston, a son, James Arthur, Jr., six pounds six and one-quarter ounces on December 4. Mrs. Davis was formerly Miss Sue Carrol Baker of Ayden, N. C.

To Mr. and Mrs. John H. Sentz, Kinston, a daughter, Nanette Kay, seven pounds nine ounces on December 16. Mrs. Sentz is the former Miss Nancy Gentry of Asheville, N. C.

To Mr. and Mrs. Odell Griffin, Route 1, Deep Run, a son, Wesley Glen, six pounds eight and one-half ounces on December 16. Mrs. Griffin is the former Miss Shirley Deane Williams of Route 1, Deep Run.

To Mr. and Mrs. Martin L. Weeks, Route 1, Kinston, a son, David Earl Weeks, seven pounds, five and three-quarter ounces on December 18. Mrs. Weeks is the former Miss Zelda Ray Killingsworth of Route 3, Kinston.

To Mr. and Mrs. Clyde C. Dunham, Jr. of Route 6, Kinston, a son, Kenneth Robert, seven pounds three ounces on December 18. Mrs. Dunham is the former Miss Ethelene Teachy, Route 4, Kinston.

To Mr. and Mrs. Ernest C. Jones, Route 2, a son David Ralph, nine pounds four and one-half ounces on December 17. Mrs. Jones is the former Miss Love Louise Nixon of Mount Airy, N. C.

using cropland in the state should be planted to trees. They estimated that nearly 200,000 acres of this would be planted over the next three years if tree planting stock is available to do so.

**Pecan Yields Can Be Increased By Proper Fertilization Methods**

C. H. Harris of Chadbourne has learned the secret. He has learned how to get his pecan trees to produce a normal crop practically every year, rather than a crop every other year.

And, according to Extension Horticulturist Henry M. Covington, the secret is simple — fertilization. Covington says that this year Harris applied 3,000 pounds of fertilizer on his 54 trees that are 20 years old. He points out that this amounts to approximately 50 pounds per tree, or two and a half pounds per year of tree age.

Harris's total yield of 3,500 pounds this year was not exceptional, says Covington, but he makes good yields every year. Harris sold the nuts at the Raleigh Farmer's Market at 18 cents a pound, realizing a return of \$204.75 per acre on his trees.

WHY TAKE LESS THAN

3 1/2 %

ON SAVINGS



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