

MAKE A SPECTACULAR HOLIDAY SOUFFLE WITH SOUP



It's time to trim the Christmas tree . . . and what fun it is. Everybody is bubbling with holiday cheer.

When friends or relatives join you for this happy event, plan to have a post-tree trimming supper. Make it easy for you but exciting for your guests. A spectacular ham and cheese souffle is sure to please all. Canned condensed cream of mushroom soup makes it just about foolproof . . . and what heavenly flavor, too. Mix it up—put in the oven at the start of the tree trimming—you won't have another worry. When guests are ready, your souffle comes out with a flourish.

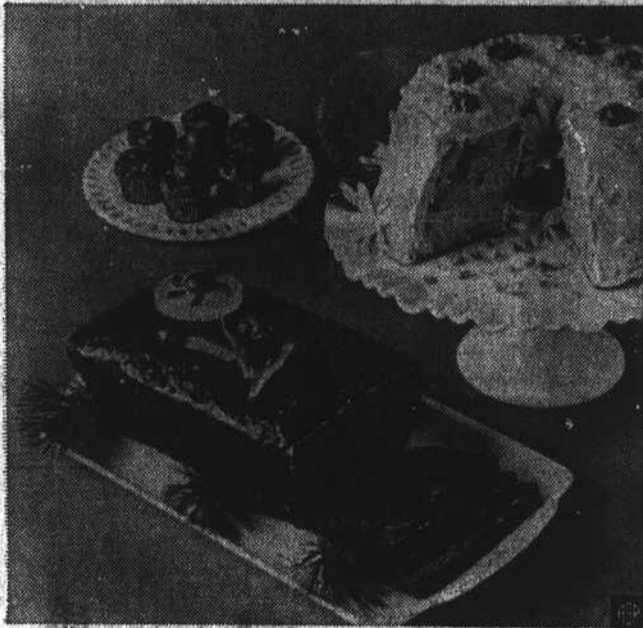
Along with the souffle, serve a mixed vegetable salad and warm, buttered French bread. Bring out a tray of Christmas cookies and fresh fruit for dessert.

Heavenly Ham and Cheese Souffle

- 1 can (10½ ounces) condensed cream of mushroom soup
- 1 cup shredded sharp Cheddar cheese
- ¼ teaspoon chervil
- ½ cup finely minced cooked ham
- 2 tablespoons chopped parsley
- 6 eggs, separated

In saucepan, combine soup, cheese, and chervil. Heat slowly until cheese melts; add ham and parsley. Beat egg yolks until thick and lemon colored; stir into soup mixture. Beat egg whites until stiff; fold soup mixture into egg whites. Pour into an ungreased 2-quart casserole. Bake at 300°F. 1 to 1½ hours or until souffle is golden brown. Serve immediately. Makes 4 to 6 servings.

New Mince Meat Taste Treats



These new mince meat desserts are Borden Kitchen Favorites!

Loaf Fruitcake (Makes 2 loaf cakes)

- 2½ cups sifted all-purpose flour
- 1 teaspoon baking soda
- 2 eggs, slightly beaten
- 2½ cups (one 28-oz. jar) ready-to-use mince meat
- 1½ cups (15-oz. can) sweetened condensed milk
- 1 (1-lb. jar) glazed fruits and peels
- 1 cup coarsely chopped walnut meats

Butter two 9x5x2½-inch loaf pans. Line with wax paper; butter again. Sift flour and baking soda together. Mix eggs, mince meat, sweetened condensed milk, fruits and nuts together. Fold in sifted dry ingredients. Pour equal amounts of batter into the two loaf pans. Bake in slow oven (300°F.) for 1½ hours, or until done. Turn out of pan and remove wax paper. Turn right side up. Cool on cake rack. If desired, decorate with glazed fruits and walnut halves.

Miniature Fruitcakes

To Make 6 Dozen Miniature Fruitcakes: Make batter with same ingredients listed above. Place small size paper baking cups in 2 x 1-inch muffin pans. Fill each cup ¾ full. Bake in slow oven (300°F.) 1 hour, or until done. Remove from oven. Cool slightly. Turn out of muffin pans. Keep in paper cups. Cool on cake rack before decorating.

Mince Meat Chiffon Cake (Makes one 10-inch tube cake)

- 1 (9-oz.) package condensed mince meat
- ¼ cup water
- 1 (1-lb. 2.8-oz.) package lemon or orange chiffon cake mix

In saucepan, break mince meat into small pieces. Add water. Bring to boil over medium heat, stirring to break lumps. Boil briskly for 1 minute. (Makes 1 cup.) Prepare cake mix according to package directions. Fold in mince meat, combining well. Pour into ungreased 10x4-inch tube pan. Bake as directed on package, in moderate oven (350°F.) 45 to 55 minutes. Remove from oven. Invert on cake rack until cold. To remove cake, loosen with small spatula. Turn pan over and hit edge sharply on table. Frost cake with favorite frosting.

LEGAL NOTICES

C. W. Lancaster introduced the following bond ordinance which was read at length to the Board:

AN ORDINANCE AUTHORIZING THE ISSUANCE OF \$214,000 OF BONDS OF THE TOWN OF MAYSVILLE FOR THE CONSTRUCTION OF A WATER SUPPLY SYSTEM FOR THE TOWN.

BE IT ORDAINED by the Board of Commissioners of the Town of Maysville, as follows:

Section 1. The Board of Commissioners of the Town of Maysville has ascertained and hereby determines that it is necessary that said Town shall construct a water system to be maintained by the Town to provide a supply of water to said Town and its inhabitants including an elevated water storage tank, water treatment facilities, wells and water mains and distribution lines, together with the acquisition and installation of the equipment, machinery and apparatus required therefore and the acquisition of the necessary land or rights-in-land.

Section 2. Said Board of Commissioners has also ascertained and hereby determines that the purpose hereinbefore described is a necessary expense of said Town within the meaning of Section 6 of Article VII of the Constitution of North Carolina, and is a purpose for which said Town may raise or appropriate money, and is not a current expense of said Town.

Section 3. In order to provide funds for such purpose, in addition to any funds which may be made available for such purpose from any other source, bonds of the Town of Maysville are hereby authorized, and shall be issued pursuant to the Municipal Finance Act, 1921, of North Carolina. The maximum aggregate amount of bonds authorized by this ordinance shall be Two Hundred Fourteen Thousand Dollars (\$214,000).

Section 4. A tax sufficient to pay the principal of and interest on said bonds shall be annually levied and



A letter has just been received from a reader in the Liberty neighborhood about the non-bearing of his cherry trees.

He writes: "Seven years ago I set out two cherry trees in my backyard. These trees are now full grown and they appear to be healthy. However, they do not bear any fruit; instead, after blooming, the blossoms develop into fruit about the size of a match head and then drop off."

While I am writing this reader for additional information, I believe it would be a good idea to discuss some pollination problems in general because I am assuming that this is his problem.

All sweet cherry varieties that have been tested in this country and in Europe are self-unfruitful. Until

collected. Section 5. A statement of the debt of said Town has been filed with the Town Clerk of said Town, as required by said Act, and is open to public inspection.

Section 6. This ordinance shall take effect when approved by the voters of said Town at an election to be called and held as provided in said Act.

The foregoing bond ordinance was passed on the 3rd day of December, 1963, and was first published on the 12th day of December, 1963.

Any action or proceedings questioning the validity of said ordinance must be commenced within thirty days after its first publication.

E. H. Bryant,
E. H. Bryant, Town Clerk of the Town of Maysville
Donald P. Brock
Attorney at Law
Trenton, N. C.
Dec. 12, 19

I receive further information from the Liberty reader, I am assuming that his trees are sweet varieties. Sweet cherry varieties have viable pollen but not all varietal combinations are fruitful as there are many cross-incompatible groups.

If the reader can remember the varieties he planted, I feel sure I can work out a fruitful combination for him. However, the solution will not be a permanent one until the cross-compatible sorts come into flower. This takes time.

Practically all sour cherry varieties are self-fruitful; that is, they will set fruit with their own pollen supplied by the anthers in the flower. Two of the most common varieties of the sour type are Early Richmond and Montmorency.

We might cite a few more examples which also bring into sharp focus the complicated sex life of some of our plant groups.

All of the old line Muscadine grapes are self-unfruitful—Scuppernon James and others. By breed, self-fruitful varieties have been developed which are also

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