

GOLDEN TOUCH OF HOSPITALITY
BY JANE ASHLEY

Carnival Cakes Have Swiss Origin

Native to Switzerland is the carnival cake, sometimes called scrambled pancakes. They get the name wrinkled or scrambled from the way they look due to the way they are fried. The cakes are very thin rounds of dough which are fried in deep fat in a pan that is too small for the cakes. As it is fried, the edges of the cakes curl up and give the attractive curled appearance.

SWISS CARNIVAL CAKES

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| 2 cups sifted flour | 1 teaspoon kirsch (optional) |
| 1/4 cup corn starch | 1/4 teaspoon salt |
| 2 tablespoons milk | 3 eggs |
| 2 tablespoons light cream | 1 quart corn oil, for frying |
| 1 tablespoon margarine, melted | Confectioners sugar |

Sift flour and corn starch together. Combine milk, cream, margarine, kirsch, salt and eggs; beat well with rotary beater. Stir in flour mixture, mixing until dough forms. Knead on floured board or cloth until dough is smooth and elastic, about 5 minutes. Cover; let rest in warm place 30 minutes.

Divide into 16 equal parts. Roll out two parts to 3-inch circles on floured board, keeping other portions of dough covered. Sprinkle one circle generously with flour; place second circle on top. Roll out to thin circle; then carefully separate two pieces, over back of hand if necessary. Stretch, if needed, to form 7-inch circles. Dust off excess flour and place circles between two layers of clean cloth. Continue rolling until all 16 pieces of dough are thin, 7-inch circles; keep covered.

Then heat corn oil in deep skillet or large heavy saucepan to 375° F. (Oil must be at least 1 inch deep, but should not fill utensil more than 1/2 full). Drop two dough circles into hot oil, one at a time, and fry turning once, until light brown on both sides (about 2 minutes). Remove both cakes together; do not separate. Place in low temperature oven to keep warm, if desired. Continue frying until all cakes have been cooked. Dust with confectioners sugar before serving. Makes 8 cakes.

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Who Wants to Lick the Dasher?

If you have never shown your children how to make homemade ice cream, then beg, borrow or buy an old-fashioned ice cream freezer and join in the fun.

If you've never made it yourself, then beg, borrow or buy a freezer and find out what fun it is to turn out a tub of incomparable homemade ice cream.

Homemade Vanilla Ice Cream:

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| 1/4 cup sugar |
| 2 tablespoons corn starch |
| 1/2 teaspoon salt |
| 3 cups milk |
| 1/2 cup light corn syrup |
| 2 eggs, slightly beaten |
| 1 cup light cream |
| 2 teaspoons vanilla |

Combine sugar, corn starch and salt in double boiler top. Blend in milk, corn syrup and eggs. Cook over boiling water, stirring constantly, until slightly thickened, about 10 minutes. Chill. Stir in light cream and vanilla. Freeze in 2-quart ice cream freezer following manufacturer's directions. Makes about 2 quarts.

Chocolate Ice Cream: Follow recipe above, adding 1/2 cup cocoa with dry ingredients, substituting heavy cream for light cream, and decreasing vanilla to 1 teaspoon.

Banana Ice Cream: Follow recipe above, substituting 1/2 cup heavy cream and 1/4 cup mashed banana for the light cream and decreasing vanilla to 1 teaspoon.

Strawberry Ice Cream: Follow recipe above, substituting 1/2 cup heavy cream for 1 cup light cream, adding 2 cups chopped strawberries (sweetened fresh or frozen, thawed) with cream, and decreasing vanilla to 1 teaspoon.



GARDEN TIME
m. e. gardner
n. c. state college

How much commercial fertilizer should I use on my house plants?

While this question is difficult to answer with any degree of accuracy you might use these figures as guidelines: using 8-8-8 as a basis, add one level teaspoonful to a 6-inch pot, one level tablespoonful to an 8-inch pot, and about one-third teaspoonful to a 4-inch pot. The granular form of fertilizer is best. If you have the pellet form, crush with a hammer before applying. For special formulations (tablets, liquid or powder) carefully follow the manufacturers' recommendations.

How can I tell whether or not my house plants need to be repotted in a larger container?

Place the fingers of one hand firmly on top of the soil in the pot. With the other hand, turn the pot upside down. Tap the rim of the pot gently until the ball slips out. If the roots have formed a thick solid mass on the outside of the ball of soil, the plant should be repotted.

While we are on the subject of house plants, I remind you again that over-watering is the most common cause of failure of potted house plants to grow well.

We hear much about the importance of light in growing house plants and how the light supply varies in different homes. Is a sun lamp of any value in supplying the plant needs for light?

The sun lamp is designed to tan your hide and not your flowers, as it produces a high percentage of ultra-violet (short wave) light. It is best to use ordinary incandescent bulbs if you need additional light.

How do plants climb? Some of the more common methods are these: bittersweet, clematis and grape have clinging tendrils, honeysuckle and wisteria are twining; Boston ivy and Virginia creeper have adhesive discs; and euonymus, trumpet-creeper and Baltic ivy employ root-like hold-fasts.

About every three years we have trouble with stoppage in our sewer line. Do some trees clog lines worse than others?

Perhaps elms, willows and poplars are the worst offenders but oaks, maples and others will also clog lines. Certain chemicals may be used to keep lines open but most of us wait until the line clogs and call a plumber. Then we forget about it until the line clogs again. If you are building a new home, have your

contractor install a line which will prevent the entry of roots as they search for moisture and nutrients.

16 Per Cent ECU Students Get Academic Honors

Nearly one in six East Carolina University students last spring made high enough grades to earn places on the official honor lists of the university.

That 16 per cent of the students — a total of 1,427 — got official commendation from the university as three honors lists were announced.

The honorees include 1,161 North Carolinians and 265 students from out of state. Non-residents represent 21 states, the District of Columbia and Nicaragua.

Most elite among the honor students are the 166 who made all A's, highest grade at the university. Next are the 334 who made the Dean's List by earning a solid B-plus average with no grade below C.

The third list — the Honor Roll — includes 927 students who made a B average with no grade below C.

Area students who qualified were:

Cecil Sutton Banks, Rt. 1 Comfort (Dean's List); Brenda Carol Parker, Rt. 1 Pollocksville (Dean's List); Ellis S. Banks Jr., Rt. 1, Trenton, Linwood G. Eubanks, and Kenneth Wayne Turner, Rt. 2, Trenton (Honor Roll).

Those from Kinston were Linda Nell Cameron, Joan Barrett Jenkins, Elizabeth S. Kitson, Robert Allen Koehler, Elizabeth Ann Lane, Brenda L. Woodley (All A's); Charles Milton Yance, Rt. 7 (Dean's List); Wanda Kay Alphin, Hugh G. Becton, Larry D. Croom Sr., William R. Gray Jr., Humphrey Martha Doby, Mary Louise Smith, Cynthia Ann (Honor Roll).

Receiving honors from La-Grange were Frances C. Creech,

East Carolina Students Help With Field Study

About 40 East Carolina University students and a guest professor from Campbell College are conducting a sociological survey in Pitt County this summer.

The students, who are taking sociology courses at the university, are interviewing rural families in the area. Answers they get will be studied by the director of the survey, Dr. Millard G. Brown.

Local students participating in this program are Sue Eubanks, Pollocksville, junior primary education major; Edna L. Cascioli, daughter of Mr. and Mrs. Tobias S. J. Casciolo, Route 2, Grifton, sophomore psychology major; and Julaine Worthington Dale, Seven Springs, senior math major.

Holden is NCADA Area Chairman

J. R. Holden, Community Chevrolet Co., Maysville, has been appointed to serve as Area Chairman of the North Carolina Automobile Dealers Association for Jones County. He succeeds Jere W. Pelletier also of Maysville.

In announcing the appointment, NCADA President Henry H. Sandlin of Dunn said that Holden will act as liaison officer between new car and truck dealers in this area and NCADA and the National Automobile Dealers Association.

ATTEND FURNITURE MARKET

Area furniture representatives attending furniture market in High Point are Morris J. Heilig of Heilig-Levine Co., L. L. Oettinger, Jr. and Keith Eutsler of Oettinger Bros., and Mr. and Mrs. P. D. Johnson of The Highland Furniture Shop.

Stroud, Frances A. Wilkerson Rt. 3 (All A's); Ruth Carolyn Colie, Rt. 1; Julia Faye Gray, Rt. 2 (Dean's List); Cleo Patricia Hinson, Sara Edwards Mewborn, Sandra Gail Wilson (Honor Roll).

From Deep Run was Joan C. Noble (Honor Roll).

From Pink Hill were Linda Kay Kennedy and Gerald F. Pickett (Honor Roll).

Death Notices
LEONARD BRITT

Funeral services were held Monday for Leonard Britt, 66, of La Grange, who died Sunday after a lingering illness.

MRS. SALLY JONES PRICE

Funeral services were held Tuesday for Mrs. Sally Jones Price, 63, widow of A. R. Price of Pink Hill route 2.

JOSEPH SMITH

Funeral services were held Tuesday for Joseph Smith, 33, of Kinston, who died Sunday in a Goldsboro hospital.

Mrs. Joyce Abbott Dawson

Funeral services were held Wednesday for Mrs. Joyce Abbott Dawson, 36, wife of Fred Dawson of Kinston route 2, who died suddenly Monday.

SWIFT MOORING

Funeral services were held Wednesday for Swift Mooring, 39, of 125 Collier Road, who died Monday morning.

BRYAN H. BATTLE

Funeral services were held Friday for Bryan H. Battle, 87, of Comfort, who died last week after a long illness.

ON DEAN'S LIST

Mrs. Linda Altman Flynn has received an Ivy Leaf award at Aurora (Ill.) College for superior scholarship during the spring semester. A senior, Linda is the daughter of Mr. Charles Altman of Kinston. Linda graduated from Grainger High School in 1963.

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