



Pancakes on the Patio

by Betty Crocker

Breakfast pancakes out of doors? Why not! It takes a little extra effort but it's a lot more fun. So some leisurely weekend, give it a try and move breakfast out on the patio, the back porch or under the sun umbrella in the backyard. And how's this for the menu: sparkling assorted fruit mixture, high puffy pancakes topped with Maple Whip and Sausage Ball Syrup? This menu's secret charm — it's simple to do and easy to transport. The fruit goes in a bowl, the pancakes in a cake carrier, the syrup in a coffee carafe. Set a cherry table, add a few cut flowers from the garden and you'll think you're on a resort vacation.

SPARKLING FRUIT COMPOTE

- 3 medium peaches
- 2 cups sliced strawberries
- 2 cups blueberries
- 2 cups melon balls
- 3 medium bananas
- 1 bottle (1 pint 3 ounces) pink sparkling catwba grape juice, chilled

Peel peaches and slice into bowl. Cover peach slices with strawberries, blueberries and melon balls. Cover bowl tightly and chill. Just before serving, peel and slice bananas into fruit mixture. Pour grape juice over fruit; serve in small dishes. 8 to 10 servings.

MAPLE WHIP

In small mixer bowl, cream 1/2 cup soft butter. Beat in 1 cup maple-flavored syrup gradually. Beat on high speed until smooth. Makes about 1 1/2 cups.

You're planning a family reunion, a class reunion, a neighborhood political rally maybe? Anyway, the crowd will be big so borrow all the coffee pots you can and let me help with the big batch cakes. How about my prized Velvet Crumb Cake below? A tender white cake made with Bisquick and frosted with Broiled Topping. It's speedy and delicious. Or try the crowd-size Rocky Road Cake that's made with mixes. It's chocolate inside and out, with marshmallows and almonds added to the frosting. Both are cakes that travel and handle well because they're frosted right in the pan. And either, I promise you, will go over big with your big party crowd.

VELVET CRUMB CAKE

- 3 cups New Bisquick
- 1 cup sugar
- 2 eggs
- 1 cup cold water or milk
- 1/4 cup shortening
- 2 teaspoons vanilla

Broiled Topping (below)
Heat oven to 350°. Grease and flour oblong pan, 13x9x2 inches. In large mixer bowl, blend all ingredients except Broiled Topping on low speed 1/2 minute, scraping side and bottom of bowl frequently. Beat 4 minutes on medium speed. Pour into prepared pan. Bake 35 to 40 minutes. While warm, spread Broiled Topping over cake.

Broiled Topping: Mix 1/4 cup soft butter, 3/4 cup brown sugar

PUFF PANCAKES

- 2 eggs
- 3/4 cup milk
- 2 1/2 cups New Bisquick
- 2 tablespoons sugar
- 1/4 cup salad oil or melted shortening

In small mixer bowl, beat eggs on high speed 5 minutes or until soft peaks form. Stir in milk. Stir in New Bisquick and sugar until mixture is thoroughly dampened. Gently fold in oil. Spoon batter onto medium-hot ungreased griddle. When puffed and bubbles begin to break, turn to other side. Makes 12 pancakes.

SAUSAGE BALL SYRUP

Form 1/4 pound bulk pork sausage into 1/2-inch balls. Place in skillet; cook over medium heat about 10 minutes, turning frequently. Drain on paper towels. In saucepan, heat sausage balls and 1 1/2 cups maple-flavored syrup to boiling. Serve hot over pancakes. Makes 1 1/2 cups.

(packed), 3 tablespoons light cream, 1/2 cup coconut and 1/2 cup chopped nuts. Set oven control at broil and/or 550°. Place cake about 3 inches from heat; broil about 3 minutes until mixture is nicely browned.

ROCKY ROAD CAKE

- 1 package devil's food cake mix
- 1 package dark chocolate creamy-type frosting mix
- 1/2 cup chopped toasted almonds
- 1 cup miniature marshmallows

Bake cake in oblong pan, 13x9x2 inches, as directed on package. Cool. Prepare frosting mix as directed on package except — stir in almonds and marshmallows. If too stiff to spread, add few drops water.

Captain Marwood Clauson Receives DFC and Bronze Star for Combat Service

Air Force Captain Marwood M. Clauson, son of Mr. and Mrs. Mahlen A. Clauson of 2108 King Ave., Slayton, Minn., has received the Distinguished Flying Cross (DFC) and the Bronze Star Medal at Laredo AFB, Tex., for action in Southeast Asia.

Captain Clauson was awarded the DFC for extraordinary achievement during aerial flight as an F-4 Phantom aircraft commander on March 31, 1967. He participated in a mission against vital enemy munitions storage area and, despite hostile ground and poor weather conditions, made repeated precise releases that completely destroyed the target. The forward air controller reported this was one of the largest munitions areas yet destroyed in the Vietnam theater.

The captain's Bronze Star was for meritorious service during military operations against Viet Cong forces while serving as an air operations officer at the Tactical Air Control Center, Headquarters, Seventh Air Force.

He is now a T-38 instructor pilot in a unit of the Air Training Command at Laredo.

Captain Clauson, a 1953 graduate of Kenosha (Wis.) High School, was commissioned in 1957 through the aviation cadet program.

His wife, Ann, is the daughter

of Mrs. V. K. Whittington of 1100 W. Lenoir Ave., Kinston.

SUTTON FINISHES BASIC

Marine Private John T. Sutton, III, 24, son of Mr. and Mrs. John T. Sutton, Jr., of 1108 N. Perry St., Kinston, was graduated from eight weeks of recruit training at the Marine Corps Recruit Depot at Parris Island, S. C. He will now undergo from two to four weeks of individual combat training and then, after leave at home, will report to his first Marine Corps assignment.

NOTICE OF SERVICE OF PROCESS BY PUBLICATION STATE OF NORTH CAROLINA JONES COUNTY IN THE SUPERIOR COURT LILLIS BELL COX, Plaintiff

VS NOTICE TO CREDITORS NORTH CAROLINA JONES COUNTY

The undersigned, having qualified as Administrators of the Estate of Trudie L. Eubanks, late of Jones County, North Carolina, this is to notify all persons having claims against said estate to present them to the undersigned before the first day of December, 1968, otherwise this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate settlement.

s/ Felton Eubanks
s/ Leo Eubanks
Administrators of Trudie L. Eubanks
Route 2, Trenton, N. C.

J-6-20,27; 7-4,11

FLOYD COX, Defendant

To Floyd Cox:

Take notice that a pleading seeking relief against you has been filed in the above entitled divorce action.

The nature of the relief being sought is as follows: An absolute divorce for the plaintiff from the defendant, on the grounds of a one year separation.

You are required to make defense to such pleading not later than August 19, 1968, and upon your failure to do so the party seeking service against you will apply to the court for the relief sought.

This, the 12th day of June, 1968.

/s/ Walter P. Henderson
Clerk of the Superior Court

James R. Hood
Attorney at Law
Trenton, North Carolina
J-6-20,27; 7-4,11

NOTICE TO CREDITORS NORTH CAROLINA JONES COUNTY

The undersigned, having qualified as Administrator of the Estate of Rosa Hargett Booth, deceased, late of Jones County, North Carolina, this is to notify all persons having claims against said estate to present them to the undersigned or his attorney before the first day of January, 1969, otherwise this notice will be pleaded in bar of their recovery.

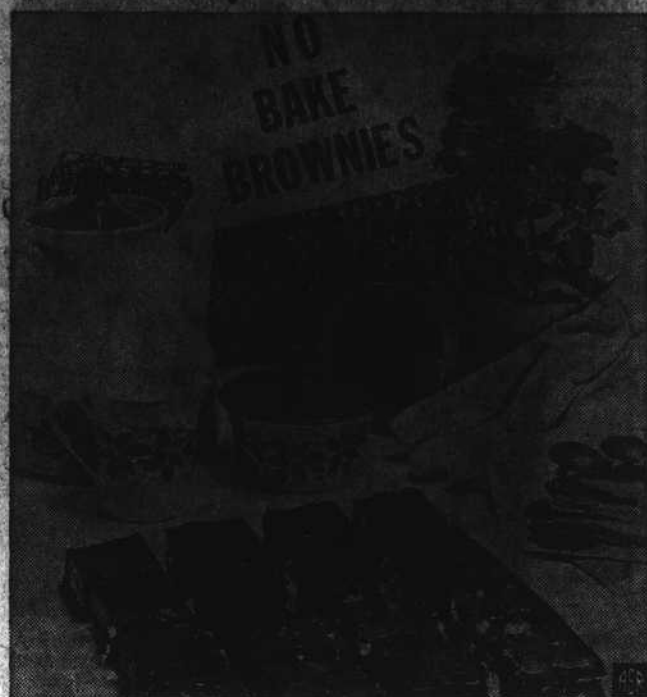
All persons indebted to said estate will please make immediate settlement.

This, the 14th day of June, 1968.

John M. Booth
Administrator of the Estate of
Rosa Hargett Booth

James R. Hood
Attorney at Law
Trenton, N. C.
J-6-20,27; 7-4,11

For Gardeners' Get-Together Serve Easy No-Bake Brownies



Latest and greatest of the ever-growing "no-bake" family of quick confections is Choco-Scotch No-Bake Brownies, made in a fifty with Nestlé's Semi-Sweet Chocolate Morsels and Butterscotch Flavored Morsels combined. Prepare these easy, delectable brownies while you're doing up the breakfast dishes. Chill them in the refrigerator. Then rally the neighbors for an afternoon coffee and bring out the brownies for a surprise treat.

Choco-Scotch No-Bake Brownies

- | | |
|---|-----------------------------------|
| 1 6-ounce package (1 cup) Nestlé's Semi-Sweet Chocolate Morsels | 2 cups miniature marshmallows |
| 1 6-ounce package (1 cup) Nestlé's Butterscotch Morsels | 1 cup sifted confectioners' sugar |
| 3/4 cup evaporated milk | 1 cup flaked coconut |
| 3 cups finely-crushed, vanilla-wafer crumbs | 1/2 teaspoon instant coffee |
| | 1/2 teaspoon salt |

Combine chocolate and butterscotch morsels and evaporated milk in top of double boiler over hot (not boiling) water. Stir till morsels melt and mixture is well blended. Reserve 1/4 cup of mixture. Combine remaining ingredients in a large bowl and mix well. Add remaining chocolate-butterscotch mixture to crumb mixture; mix well. Press evenly into a well-greased 9-inch square pan. Spread reserved chocolate-butterscotch mixture evenly over top. Chill till set. Cut into 1 1/2" squares. YIELD: 36 brownies.

EUBANKS TAKES COURSE

Master Sergeant Raymond S. Eubanks Jr., son of Mrs. Lillian W. Eubanks, 318 W. Blount St.,

Kinston, completed with honors an engineer equipment maintenance course May 28 at the Army Engineer School, Ft. Belvoir, Va.

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