

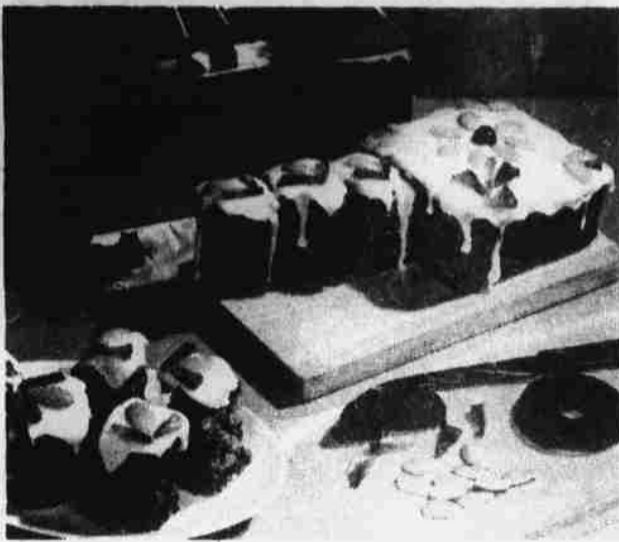
## Bake Some Special Gifts

A gift from your kitchen with love may be the most appreciated gift of all.

**Golden West Fruit Cake** is so moist and flavorful that you may bake it as late as ten days before Christmas. Roasted almonds add immeasurably to the appetite appeal of this holiday delight. Slivered almonds provide texture con-

trast in the cake,\* and whole blanched almonds with bits of candied fruit make festive decorations.

Oven-roast the almonds in a lightly oiled or buttered shallow pan for 10-15 minutes at 325 degrees, stirring several times. Remove them from the oven when they begin to turn golden.



### Golden West Fruit Cake

- |                                       |                                 |
|---------------------------------------|---------------------------------|
| 1 cup tenderized dried prunes, pitted | 5 eggs                          |
| 1 cup dried apricots                  | 2 1/2 cups sifted cake flour    |
| 2 cups fresh dates                    | 1 teaspoon salt                 |
| 1 cup moist dried figs                | 1 teaspoon baking powder        |
| 1 cup diced citron                    | 1 teaspoon allspice             |
| 1 cup candied cherries, halved        | 2 teaspoons cinnamon            |
| 1 1/2 cups slivered almonds, toasted  | Brand                           |
| 1 cup butter or margarine             | 1 cup                           |
| 1 cup brown sugar (packed)            | Whole blanched almonds, roasted |
| 2 tablespoons grated lemon rind       | Candied fruit                   |

With scissors, cut prunes, apricots and dates into small pieces. Clip off stems and dice figs. Combine prunes, apricots, dates, figs, citron, cherries, and slivered almonds. Cream butter, brown sugar and lemon rind together thoroughly. Add eggs, one at a time, beating well after each addition. Sift flour with salt, baking powder and spices. Add to creamed mixture. Pour batter over fruit mixture and mix thoroughly. Turn into 2 well-greased and floured loaf pans (about 9 x 5 x

3 inches) or one tube pan (10-inch). Bake on low rack at 275 degrees about 2 1/2 hours or until cake tests done. Remove from pan, cooled on wire rack. When cool, smother cake with brandy, and press tightly to rind. When ready to serve or to gift, wrap with icing and decorate with whole almonds and 1/2 cup of candied fruit.

Icing: Blend ingredients until smooth. Makes about 3 lbs. of cake.

## NEW YEAR'S FIRE SAFETY RESOLUTIONS



If you give a New Year's party, be sure exits are unblocked and have fire extinguishers ready and handy at all times.

Locate the fire alarm boxes near your home.



At a church or school celebration, and most importantly, in your own home, be sure there is no debris left afterward to catch fire.

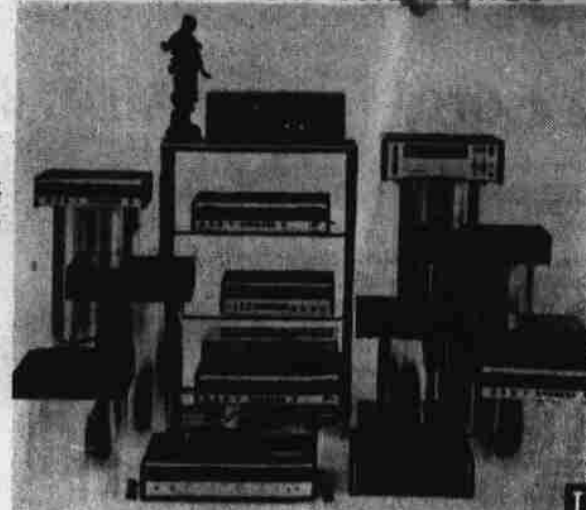
For your New Year's party use only fireproof party decorations.



Make sure there are plenty of ashtrays wherever your house guests sit or stand.

Never use fireworks or guns to welcome in the New Year.

## A LINE FOR THE TIMES



Four-channel sound, the ultimate technique in stereo/hifi sound reproduction, is available in each unit of Teledyne Packard Bell's new line-up of audio components systems. Reproducible on records and tapes and from AM/FM stereo multiplex units designed to receive it, four-channel sound offers fantastic new dimensions in listening enjoyment because it surrounds the listener with faithful, true-to-life sound reproduction from four separate sound sources.

## Santa Claus

While some in this country choose not to observe the Santa Claus tradition at Christmas, which is their privilege and not to be criticized, for most American children Christmas Eve is a magic night unmatched for the rest of the year.

How many have tried to stay awake Christmas Eve night, to hear Santa land on the roof? How many have left food by the fireplace? How many have thrilled to the marrow of a glimpse of him, in red and white? How many millions of letters have gone out to him, of childish hopes for wonderful toys and fun?

If it can't last, and it can't; if it isn't real life, and it isn't, it is nevertheless a magic time of joy and excitement and wonderful anticipation for youngsters, and even more reward for parents. For young and old the sweet memories never die—and help keep the home a nostalgic, loved centerpiece in our long agos and memories.

You can tell how old a salmon is by counting the rings on its scales.



Wishing you and yours a most joyous Christmas season!

**PITT HARDWARE CO.**

HERTFORD, N. C.



MAY HAPPINESS BRIGHTEN

YOUR HOME, NOW AT CHRISTMAS, AND IN THE DAYS TO COME ... BEST WISHES TO ALL!

**J.C. Blanchard & Co., Inc.**

HERTFORD, N. C.



"Then... they offered him gifts, gold and frankincense and myrrh."

**PHILLIPS FURNITURE CO.**

U.S. 17 BY-PASS  
PHONE 426-5639 HERTFORD, N. C.



May the beauty of the Season brighten your life, not only at Christmas, but always.

**ONE-STOP SERVICE STATION**

(Bill and Jessie Cox)

**MERRY Christmas**

We join St. Nick in wishing you and all your loved ones a truly joyous Yuletide.

**DICK'S DRIVE-IN**  
UNION PURE OIL SERVICE STATION  
SNACK BAR AND FISHING FACILITIES  
E. W. (Dick) LONG  
U.S. 17 North — Phone 426-5460 — Hertford, N. C.

**Season's Greetings**

We wish you peace and joy at this time and for always!

**Elliott Layden Radio & TV**  
PHONE 426-5858 HERTFORD, N. C.  
"WE SERVICE WHAT WE SELL"

**Season's Greetings**

We've come a-caroling to bring you all the joy, happiness and gladness of heart that goes with Christmas. To our song of good cheer, we add a special note of thanks for your kind patronage throughout the year. We are deeply appreciative. May our warm friendship continue for many more years.

**WINSLOW-BLANCHARD MOTOR COMPANY**  
— YOUR FORD DEALER —  
HERTFORD, N. C. PHONE 426-5854