

Happiness Is . . .



It's a feeling we like to feel every day of the year. But especially at Christmas. It's the feeling when you do something just for the sake of doing it. Something nice. Like helping someone. And it's a wonderful family game from Milton Bradley in which there are no oppo-

nents. No teams for and against you. So you're encouraged to give of your own resources to help other players reach the "Rainbow of Happiness" as you strive to get there, too. HAPPINESS is a bright, exciting, three-dimensional board game that takes you

through Faith, Knowledge, Love, Friendship and Health. Each completed section adds another rung to your ladder of success. And brings you closer to ultimate Happiness.

It's the kind of game families play because they like to. For the moments or hours spent earning Happiness, rivalries are put aside. Competition turns to cooperation. And even little children vie with each other to see who can be most helpful to others. And to themselves.

HAPPINESS, of course, produces a winner. And a bunch of losers. Like other games. But somehow, nobody really loses. Because players end up feeling better about themselves. And about each other. And about the world.

It's the perfect Christmas game. And one that will provide hours of enjoyment all year round.

HAPPINESS brings families, kids, everyone who plays together, into harmony with the world.

HOLIDAY PUDDING WITH CREAMY BRANDY SAUCE



Steamed puddings served at the end of sumptuous holiday meals are often so rich and heavy they go uneaten, but this pudding, filled with fruit and aromatic with spices and brandy is a new, lighter version of the traditional dessert. It is easily baked in the oven, and can be prepared several days in advance to be heated just before serving with the truly elegant Creamy Brandy Sauce.

HOLIDAY BRANDY PUDDING

Serves 10 - 12

3 cups diced mixed candied fruits	1/2 cup shortening
1/4 cup California Brandy	1/4 cup sugar
2 1/2 cups sifted all-purpose flour	2 eggs
1 tsp. baking powder	1/2 cup golden molasses
1 tsp. salt	1 cup finely chopped apple
1/2 tsp. each cinnamon, nutmeg and allspice	1 cup soft bread crumbs
	1/2 cup chopped walnuts

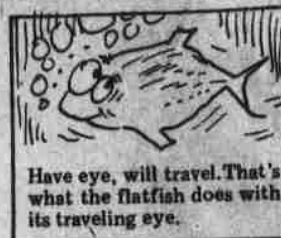
FOR FESTIVE ENTERTAINING... IT'S SHERRY FROM SPAIN

Festive and elegant entertaining always begins with the appetizers you serve and it's a good idea to have something on hand at all times to please every taste.

Americans have found that turning to Sherris from Spain is an elegant (and inexpensive) way to run the gamut of taste preferences. Keep your bar supplied with a fino (dry), an Amontillado (medium dry), and an oloroso (less dry) and you will be ready to please all your guests. Be sure to include a cream Sherry, part of the oloroso family, to accompany dessert after dinner. All types of Sherry can be served chilled, at room temperature, or on-the-rocks. In the ancient bodegas (wineries) in Spain,

Sherry is produced by the solera system; a continuous blending of younger with older vintages. That's why each bottle of Sherry from Spain is a blend of fine, rare wines that cannot be duplicated anywhere in the world.

Drinking of Sherry is not only traditional in many countries.



Have eye, will travel. That's what the flatfish does with its traveling eye.



ROSY SHERRY PUNCH

1 bottle fino (dry)
Sherry from Spain
1 six-ounce can frozen orange juice concentrate
1 pint cranberry juice
2 small navel oranges
1 large bottle club soda



May you and your loved ones' holidays be filled with all the special joys of Christmas

KEATON'S T.V. SALES AND SERVICE

Merry Christmas and Let Us Make It A Happy New Year

for the betterment of our area.

W. Stanford White

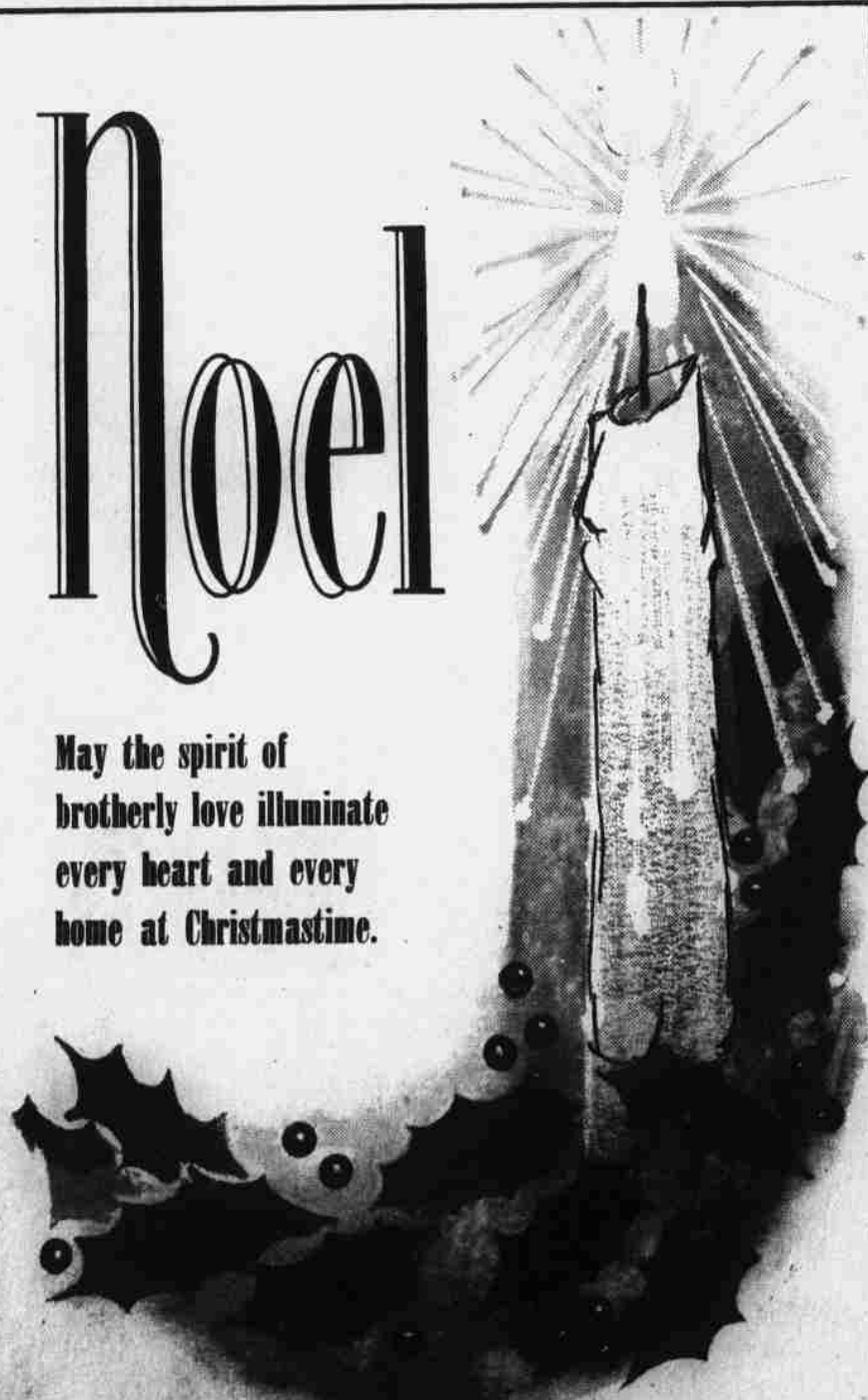
State Representative from First District

Linda Stall
S. White
Linda

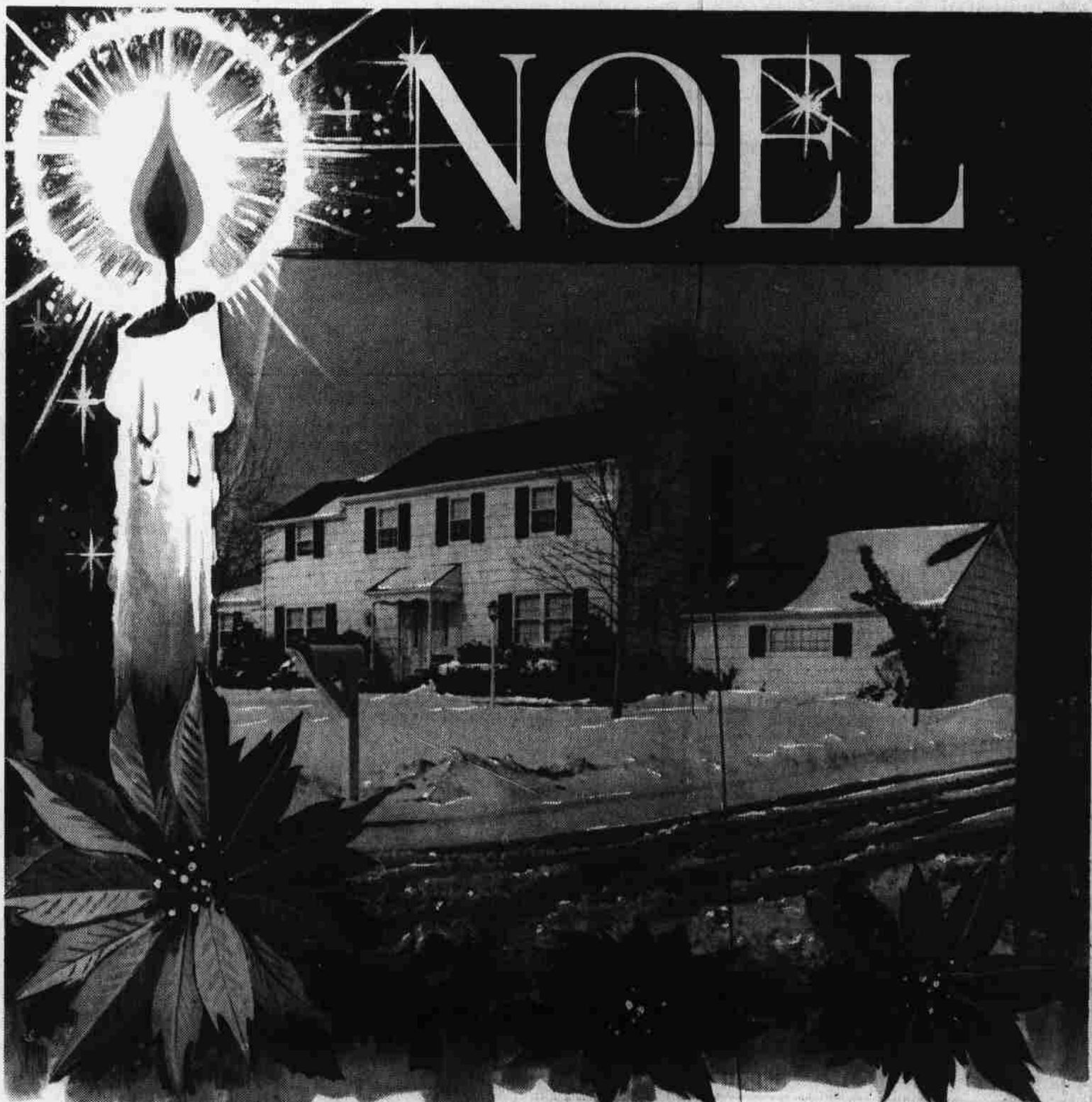
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Noel

May the spirit of brotherly love illuminate every heart and every home at Christmastime.



JOHNSON-WHITE & COMPANY
BONDING INSURANCE OF ALL KINDS
HERTFORD, N. C.



May the joys and blessings of Christmas be with you and yours through this season and the coming year. And with this may we add our sincere thanks for your kind patronage this past year.

GROWING AND SERVING NORTHEASTERN NORTH CAROLINA

PEOPLES BANK AND TRUST CO.

MEMBER F.D.I.C.

PHONE 426-5209

WE WILL BE CLOSED DEC. 25th AND DEC. 26th.