Page 16- The Perquimans Weekly, Hertford, N.C., Thursday, December 22, 1977



THE MESSAGE IS CLEAR - 'It's been said many times. many ways,' but the residents at this home near Belvidere remind friends and neighbors of their wish for the season.

## **HOMEMADE TOUCH**

Let children make some of their own ornaments by cutting forms from cardboard and covering with aluminum foil. A paper cup, inverted, makes a good silver bell.



## The List Credit seems to never get

Not On

on the shopping list but it should.

During this "mood" buying season, consumers consistently accept any terms that provide the means to get those special gifts for loved ones, faithfully pro-mising themselves to worry about it later.

To avoid pitfalls and strains on the budget in the ensuing months, it's a good idea to let "credit" head the list of anticipated expenditures.

After determining how much will be needed is the time to decide how the credit will be sought (i.e., a lump sum cash loan, a bank credit card or a retail charge account).

Before entering into any credit agreement, consider how much it's worth. Interest, finance charges, fees, etc. should be added to the principal dollars of the loan or charge account and

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STATELY - Travelers along Rt. 3, Hertford, or the Bagley Swamp section of the county, will see the Leroy Meads home set back from the road on a grassy hill. Adding to the stately air of the home is this appealing holiday



## **Tasty Stuffing Recipes**

Many tasty ways to stuff the holiday turkey have been developed. Water chestnuts are used to add a delightful crunch to familiar herb-seasoned stuffing, and sauteed chicken livers heighten the flavor of corn bread stuffing. STUFFING ORIENTALE 1 (16-oz.) package of herb-

seasoned stuffing % c. butter or margarine % c. chopped onion 1 c. chopped celery 2 (6-oz.) cans water chestnuts, drained

2 c. water or chicken broth Saute onion and celery in butter until tender. Add water, stuffing and water chestnuts. Toss lightly. Stuff turkey. Fills a 12 to 16-pound turkey. CORN BREAD & **CHICKEN LIVER** 

and sliced

STUFFING 1 (8-oz.) package corn bread stuffing 1/2 c. chicken livers 1/2 c. butter or margarine 1/2 c. chopped celery

1/2 c. finely chopped green pepper

14 c. finely chopped onion 1 bay leaf, crushed c. chicken broth or

Saute chicken livers in butter until just done, about four minutes. Remove from pan and chop. Saute celery, green pepper, onion and bay leaf until tender. Add broth, bring to a boil, remove from heat and toss with stuffing and chopped chicken livers. Makes six servings. Double recipe for 16-pound turkey. Use as stuffing for roast chicken, Cornish hen, summer squash or eggplant.



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