

Juanita Bailey



Holiday time is a good time to use North Carolina products for some delicious treats that make wonderful gifts. Why not package your favorite recipe in some type of kitchen utensil or gadget and make it a gift from your kitchen to their kitchen?

Here are some recipes using North Carolina products along with ideas for packaging.

Pumpkin Pan Rolls

Surprise your friends by baking a pan of spicy pumpkin rolls and wrapping them in a small iron skillet, casserole dish or cake pan with a perky bow and a sprig of holly.

1 pkg. active dry yeast
1 c. warm water (110 degrees F.)

1/4 c. sugar
3 T. butter or margarine, melted
1 t. salt
1/2 c. nonfat dry milk
1 c. canned pumpkin
1 1/2 t. ground cinnamon
1/4 t. each, ground cloves, nutmeg and ginger
5 c. all-purpose flour

In mixing bowl, soften yeast in water for 5 minutes. Add remaining ingredients except flour.

Beat on low speed for 2 minutes — beat in 2 cups flour — with hands work in 2 more cups flour. Sprinkle 1/2 cup flour on work area and knead dough until smooth — 15 to 20 minutes — adding more flour as needed. Place in greased bowl; cover, let rise until double, 1 1/2 to 2 hours.

Punch down dough — divide into 36 equal parts. Roll each into a ball; place in 3 greased 8-inch round baking pans. Cover let rise until double, about 1 hour. Bake in 375 degree oven for 25 minutes or until browned. Makes 36 rolls.

ROASTED PUMPKIN SEEDS

Don't throw away those pumpkin seeds — when roasted, they're delicious. Why not give them in a small apothecary jar or dish with a sugar scoop?

Bring to a boil, one and a third cups of water and 3 tablespoons salt, stirring until salt is completely dissolved. Pour over 1/2 pound (one and two-thirds cups) raw pumpkin seeds in a bowl. Cover, let stand at room temperature for 12 to 24 hours.

Drain liquid from seeds. Spread seeds evenly over 10 x 15 inch baking dish. Bake in 350 degree oven for 25 to 35 minutes (35 minutes is

maximum time for seeds soaked 24 hours) or until seeds are dry and puffed; kernel separates in center. Stir frequently. Let cool and stir occasionally while cooling. Store in airtight container. Seeds will stay fresh up to 10 days.

For flavored pumpkin seeds — follow same directions as above but omit salt from boiling water. After draining soaked seeds, sprinkle with 2 t. of either onion salt, garlic salt or 1/2 t. each of chili powder and salt. Mix until well distributed and bake as above.

CRANBERRY LOAF

Use some of your pecans in this tasty cranberry loaf. Wrap in plastic wrap and attach to a bread board or wooden tray with a pretty Christmas bow to make a lovely gift to be eaten now and enjoyed later.

2 c. plain flour
1/4 t. each salt, soda
1 1/2 t. baking powder
1 c. sugar
1 egg, beaten
1/4 c. (1/2 stk.) butter or margarine, melted
1/2 c. orange juice
1/2 c. pecans
1 c. whole cranberries
grated rind of 1 orange

Sift dry ingredients together in mixing bowl. Add the beaten egg, melted butter and orange juice to first mixture. Fold in nuts, whole cranberries and grated rind. Pour into 9 x 5 greased and floured loaf pan. Bake 1 hour 10 minutes at 325 degrees.

SWEET POTATO SPICE COOKIES

Everybody loves a cookie! These nutritious sweet potato cookies are especially good for gift giving. They stay moist either with or without the creamy orange icing — this makes them especially good for mailing in a pretty cookie tin.

1 1/2 c. brown sugar
1/2 c. margarine
2 eggs
1 1/4 mashed sweet potatoes
2 1/4 c. self-rising flour
1 c. raisins
1 t. cinnamon
1/4 t. mace or nutmeg
1 t. orange peel
1/4 t. allspice
1/4 t. cloves
1/4 t. ginger
1 c. chopped nuts

Mix sugar, margarine, eggs and sweet potatoes thoroughly. Sift flour, measure and blend with spices. Add to sweet potato mixture stirring until well blended. Add raisins and nuts. Drop batter by the teaspoonful on ungreased baking sheet. Bake at 400 degrees for 12 to 15 minutes or until lightly browned. When cooled, ice with browned butter orange icing if desired. Makes about 6 dozen cookies.

*Cook peeled sweet potatoes in small amount of water. When tender, drain and put through ricer or in blender until they are smooth. For 1 1/4 cup you will need about 4 medium sweet potatoes.

BROWNED BUTTER ORANGE ICING

Brown carefully until light brown 5 tablespoons butter. Pour into mixing bowl and add 3 cups sifted confectioners sugar, 3 tablespoons orange juice and 1/4 teaspoon orange extract. Stir until smooth.

RIBBON DESSERT

How about decorating this tasty, low cost ribbon dessert as a package using red frosting as ribbon and a sprig of holly as bow? Use it as a centerpiece for your Christmas dinner table or as a gift. It is easy to prepare the day before and makes a delicious light dessert after that big turkey dinner.

1 pkg. whipped topping
1 pkg. raspberry gelatin
1 pkg. lime gelatin
18 graham crackers (double)

1 c. applesauce (No. 2 can)
To 1 cup applesauce, mix in dry, red gelatin. Mix lime gelatin in remaining cup of applesauce. Lay 2 graham crackers end to end; cover with thin layer of the lime gelatin, add another layer of crackers, cover with thin layer of red gelatin. Continue for 9 layers of crackers. Ice with shipped topping and refrigerate overnight.

Other Gift Suggestions:

- *A burlap bag of peanuts
- *A nut dish filled with unshelled pecans
- *A pretty jar filled with pecan halves
- *A large wooden bowl filled with bright red apples
- *A gift box of your favorite homemade relishes, pickles and preserves.

These are just a few ideas for holiday gifts from your kitchen. You probably can think of many more!
Happy holiday cooking!

Mr. and Mrs. Gary Liles of Cary, N.C., Mr. and Mrs. Clarence Jennings, Jeff and Sherri Jennings of Weeksville, and Vera L. Harrell of Route 4, Hertford, all visited with their parents Mr. and Mrs. Ralph Harrell for the Thanksgiving holidays.

Mr. and Mrs. Carl Britt of Charlotte were guests of Mr. and Mrs. Fenton Britt.

Mr. and Mrs. J.T. Biggers were overnight guests of Dr. and Mrs. W.F. Schaaf at Gloucester on Sunday.

Mr. and Mrs. Guy Newby, Jr. and family returned to their home in Charleston, W. Va. last week after several months in Hertford.

Mrs. Cecil Harrington from Perry, Fla. is a guest of her mother, Mrs. H.C. Stokes, this week.

Mr. and Mrs. Ray Haskett spent the weekend in Newport News, Va. with their son and daughter-in-law, Dr. and Mrs.

Joe Haskett, Jr. Mrs. Virginia Tucker and Miss Elizabeth Tucker have returned home from Greensboro, where they attended the funeral of their sister, Mrs. Jimmy Bryant, last week.

Mrs. J.E. Morris returned home Tuesday after a visit with Mr. and Mrs. George Clarke in Petersburg, Va.

Mrs. Francis Nixon spent the Thanksgiving Holidays with Mr. and Mrs. William Van Name at Roanoke, Va.

Mr. and Mrs. Dean Britt and daughter, of Newport News, Va. were guests of Mr. and Mrs. Fenton Britt on Saturday.

Mrs. Vic Huggins of Blacksburg, Va. is a guest of her mother, Mrs. H.C. Stokes, this week.

Mrs. H.C. O'Sullivan has returned to her home in Norfolk, Va. after a visit with Mr. and Mrs. H.C. Sullivan.

Miss Sherri Moore, student at ECU, Greenville, was a weekend guest of Mr. and Mrs. Ben Thach, Jr. and Miss Donna Thach.

Mr. and Mrs. Glen Elkin of Dayton, Ohio were guests of Mrs. V.N. Darden for several days last week.

Mr. and Mrs. Glenn White and family of Fayetteville spent the weekend with Mrs. Edwin White at Belvidere. They were accompanied home by their daughter, Mary, who had visited her grandmother last week.

Linda Layden of Belvidere was a weekend guest of Mr. and Mrs. Bobby Reames at Virginia Beach, Va.

Mr. and Mrs. Al Felton and family of Suffolk, Va. were guests of Mrs. Edwin White at Belvidere on Sunday.

HOSPITAL NOTES

Mrs. Jimmy (Maxine) Sawyer is a patient in Leigh Memorial Hospital in Norfolk, Va.

Service news

Hinton

Spec. 4 Shirley A. Hinton, daughter of Mr. and Mrs. Ellis Hinton of Route 1, Belvidere, has arrived for duty at Kirchoens, West Germany.

Specialist Hinton, a material supply specialist, was previously assigned at Fort Carson, Colo.

Rountree

Private Fred Rountree Jr., son of Estine Rountree of Route 3, Hertford, recently

completed basic training at Fort Sill, Okla.

During the training, students received instruction in drill and ceremonies, weapons, map reading, tactics, military courtesies, military justice, first aid, and Army history and traditions.

Modlin

Private Milton G. Modlin, son of Mr. and Mrs. William G. Modlin of Hertford, recently completed the Power Generation and Wheel-

Vehicle Mechanics Course at the U.S. Army Training Center in Fort Dix, N.J.

The self-paced, performance-oriented program of instruction teaches basic automotive theory, maintenance-shop operations, and specific maintenance procedures for tactical vehicles, including 1/4-ton, 5/4-ton, 2 1/2-ton and 5-ton trucks.

The course also includes instruction in the operation and maintenance of power-generation equipment and arc welders.

THANK YOU

The family of Mrs. Belle Byrum would like to express our deep appreciation for the many acts of kindness shown to our mother and our family during her illness and death. There are few things that can really help during a difficult time as this, but certainly all the love shown to us has given us much encouragement.

We also thank the nurses and staff of Chowan Hospital who gave such wonderful care during her stay in the hospital. We especially want to thank Dr. Hardin and Dr. Voigt - your thoughtfulness will always be remembered.

May God bless each of you in your daily lives.

The Children and Family

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DIVERS & SONS

YOUR FAVORITE HOLIDAY RECIPE MAY BE WORTH \$15!

A drawing will be held Dec. 19 and the winner announced in our Christmas issue. Selected recipes will also be published.

Send recipes to: **THE PERQUIMANS WEEKLY**
P.O. BOX 277
HERTFORD, N.C. 27944

Please include NAME, ADDRESS & PHONE NO.

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The simple fact is, that the way the energy situation is today and, undoubtedly, will be tomorrow, railroads make more sense for long hauls than trucks do. Because railroads are a lot more energy-efficient than trucks. But does that mean trucks will soon be a thing of the past for the appliance industry? No. We think trucks have a very definite place in the future of transportation. As long as trucks are used in the right place.

Harold H. Hall, President Southern Railway System Washington, D.C. 20013

The right job for trucks is the short haul where the railroad begins and ends — at distribution warehouses like this one. We believe so much in this concept, and its important implications for the future of this country, that we've set up a system to capitalize on our advantage for long hauls and trucks' advantage for short hauls. We've made interchange agreements with over 150 trucking firms all over our route to give you dock to dock service even when your dock isn't on our railroad. We think the wave of the future is to have each mode of transportation do what it does best. We have the energy for the long haul.

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