

CREDITORS' NOTICE

All persons having claims against the estate of Rufus Earle Sadler, deceased, are hereby notified to file the same, duly verified, with the undersigned, and those indebted to said estate will please make payment likewise.

JULIA OWENS SADLER,
Executrix.

Dec. 2, 1949. 22-3cw

FINAL SETTLEMENT

Take notice that on the 27th day of December, 1949, we will render a final account of our acts and doings as Administrators D. B. N. C. T. A. of the estate of John H. Pitts in the office of the Judge of Probate of Laurens County, at 10 o'clock a.m., and on the same day will apply for a final discharge from our trust as Administrators D. B. N. C. T. A.

Any person indebted to said estate is notified and required to make payment on or before that date; and all persons having claims against said estate will present them on or before said date, duly proven, or be forever barred.

DAVID T. PITTS and JOHN HENDERSON PITTS,
Administrators D.B.N.C.T.A.

Nov. 23, 1949. 22-4cw

FINAL SETTLEMENT

Take notice that on the 27th day of December, 1949, we will render a final account of our acts and doings as Administrators of the estate of Janie Copeland Pitts in the office of the Judge of Probate of Laurens County, at 10 o'clock a.m., and on the same day will apply for a final discharge from our trust as Administrators.

Any person indebted to said estate is notified and required to make payment on or before that date; and all persons having claims against said estate will present them on or before said date, duly proven, or be forever barred.

DAVID T. PITTS and JOHN HENDERSON PITTS,
Administrators.

Nov. 23, 1949. 22-4cw

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A Joy No Earthly Wealth Can Give

There is an old tale which becomes apropos chiefly at the Christmas time.

An agnostic—a disbeliever in God—made this offer to a nine-year old:

"I will give you an orange if you will tell me where God is." The youngster was equal to the challenge. "I will give you two oranges," he said, "if you will tell me where He is not."

Many great men have always felt the spirituality of Christmas, and some have managed to put it into words. For instance, when Woodrow Wilson was asked to prove the greatness of Christianity, whose founder was the Christ-child, he said simply, "Try it."

Cardinal Spellman had a Christmas gift for the mind when he said:

"The joy of Christmas is a joy that war cannot kill, for it is a joy of the soul, and the soul cannot die. Poverty cannot prevent the joy of Christmas, for it is a joy no earthly wealth can give. Time cannot shatter it, for it belongs to eternity. The world cannot shatter it, for it is a union with Him who has overcome the world."

The late Franklin D. Roosevelt once illustrated the spirit of Christmas with this story:

"A thief broke into the home of a priest and stole his purse. That night the priest wrote in his diary: 'Let me be thankful. First because I was never robbed before. Second because although he took my purse, he never took my life. Third because although he took all I had it was not much. And fourth because it was he who stole, and not I.'"



HOPE THAT SUSTAINS THE WORLD . . . If there is anything more touching and inspiring than the sight of a little boy or girl waiting patiently for the arrival of his beloved Santa Claus, the world has yet to produce it. With boundless hope, after hanging up his stocking, he finally goes to bed, knowing as surely as he knows his own mother and father, that the Giftbringer will have been there when he awakens.



LIKE Santa's pack, your stock of holiday goodies should be plentiful and interesting. Since callers will be as much present as holly and gifts during the holidays, do your baking of cakes and cookies, so your cupboard will be ready for any who might drop in.

Home-made delicacies served during Christmas and New Year's are as heart-warming as the sound of the yule-log crackling on the hearth. If you have a fruit cake, a variety of cookies and perhaps a few candies, and if you serve these with a festive beverage, you will have gone a long way in spelling holiday cheer to those who come to say "Merry Christmas" at your home.

Here is a simple type fruit cake which does not need the aging that a traditional cake requires. The recipe makes two 9x4x3 inch loaves and is the perfect answer as to what should be served during the holidays:

Raisin Fruit Cake
(Makes 2 loaves)

- 4 cups seeded raisins
- 2 tablespoons grated lemon rind
- 1 tablespoon cinnamon
- 1 tablespoon allspice
- 2 1/4 cups liquid
- 2 1/2 cups chopped nutmeats
- 4 cups sifted cake flour
- 5 teaspoons double acting baking powder
- 2 teaspoons salt
- 1 1/2 cups sugar
- 1/2 cup butter or shortening
- 2 eggs, well beaten
- 2 teaspoons vanilla

Combine raisins, lemon rind, spices and water in a saucepan. Cover and simmer gently for eight minutes. Drain, pressing out as much liquid as possible. Measure liquid and add water or coffee to make one and one-half cups, and reserve. Grind raisins with nutmeats.

Sift flour once, measure and add baking powder, salt and sugar; sift three times. Cream butter thoroughly, and add flour mixture, eggs, vanilla and reserved liquid. Stir until all flour is dampened. Beat vigorously for two minutes. Add raisin-nut mixture and mix thoroughly. Turn into two 9x4x3 inch loaf pans which have been greased, lined with brown paper and then greased again. Bake in a moderate (350°) oven for one hour and 15

minutes, or until done. Let stand five minutes on cake rack, then remove from pan, leaving paper attached until ready to serve. Cool. Wrap in a clean cloth and store in tin container to keep moist.

*The liquid may be water or left-over coffee.

Kris Kringle cookies are a tasty concoction of dates and nuts. If stored in a tightly covered container, they will keep moist for several days:

Kris Kringle Cookies
(Makes 30 balls)

- 1 cup butter cookie crumbs
 - 1/4 teaspoon salt
 - 1/2 teaspoon baking powder
 - 1/2 cup sifted all-purpose flour
 - 1 cup finely chopped, pitted dates
 - 1 cup black walnuts, chopped
 - 1/2 cup sugar
 - 2 eggs, beaten
 - 1 teaspoon vanilla
 - 1/4 cup confectioners' sugar
- Combine cookie crumbs, salt, baking powder and flour. Add dates and nuts. Add sugar gradually to



RAISIN FRUIT CAKE
for a spicy holiday

beaten eggs. Blend in cookie crumb mixture and vanilla. Bake in a greased and floured nine-inch square pan and bake in a slow (325°) oven for 30 minutes. While still warm, cut into 30 squares. Roll each square into a ball, turning the top, crusty portion inwards as you roll. Place confectioners' sugar in a bag. Shake the balls in the sugar to coat evenly.



The past year was a very pleasant one for us and we sincerely appreciate

all you have done to make it so.

May your every wish be fulfilled to complete

your happiness on this glad occasion, that's

our Christmas wish for you and yours.

Greenwood Coca-Cola Bottling Company

on Christmas morning!

We like to look back over the past twelve months on Christmas morning. It seems to accentuate the passing of another year, a year of work made a pleasure by associating with and serving people like you. We of this organization wish you a genuine Greeting of

Cheer for the Holidays.



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