

For And About Women

PAGE THREE—SEC. ONE CHOWAN HERALD AUGUST 26, 1965.

SENATOR Sam Ervin — SAYS —

WASHINGTON—Congress is getting in a mood to adjourn, but there are some stumbling blocks which could slow down that event.

The major hurdles appear to be the administration's farm bill, a series of labor proposals and a possible renewal of the battle over a constitutional amendment to permit state legislatures to apportion one house on a basis other than population.

The farm measure is fraught with its usual problems. These are the balancing of the interests of the farmer, industry and the taxpayer. This time the heart of the problem seems to lie in cotton. Domestic cotton stockpiles have been building up in the past year and a new look at cost has been ordered by the administration. In 1964 two-price cotton that raised havoc with domestic textile mills was adjusted by a cotton price equalization bill. That law permitted domestic textile mills to buy cotton at a level competitive with foreign mills. It was achieved by federal payments to offset export subsidies to make American cotton saleable on the world market. Under last week's House-approved bill, the program would be changed to a direct subsidy to growers who cut production and cotton support prices would be reduced to a competitive rate less than the current world market.

Growers are fearful that this could mean an end eventually of government support programs for cotton and the measure has stirred much controversy and opposition.

The Senate Agriculture Committee has yet to make its report on the farm proposals. Before reaching a conclusion on the merits of this legislation, I plan to study the Senate report and the views of those affected by the bill.

Labor proposals on right-to-work laws and minimum wage amendments constitute a major item on the pending calendar. There are intense feelings about the repeal of Section 14(b) of the Taft-Hartley Act of 1947. This section permits the states to enact laws forbidding unions and employers to execute agreements that require union membership as a condition of employment. The proposal could get involved in a renewed battle over re-apportionment of state legis-

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MARRIED—Mr. and Mrs. Worth Spencer announce the marriage of their daughter, Cynthia Frances, to First Lieut. James T. Dandrea, son of Mr. and Mrs. Floyd T. Dandrea of Superior, Wisconsin. The ceremony was performed August 7, 1965, at the Marine Corps Air Facility Chapel at Santa Ana, Calif. Immediately following the ceremony a reception was held. Lieut. Dandrea was graduated from the University of Minnesota, class of 1962, with a Bachelor of Science degree. The couple spent a honeymoon in Las Vegas, Nevada and is now residing in Tustin, Calif.

Broad Street Bulletin

By KATE

If you're mad at someone, write them a letter, Then put it aside for a day. Chances are, you'll decide that it's better To forget your wrath—throw the letter away.

I have learned through bitter experience, to take my anger out on paper and then tear it up and throw it away. It may save many a near-tear and friendship, too.

Chewing Gum Peril—Chewing gum has its place—or so we're assured by both tots and teens. But it's place isn't in the water. Swimmers and tiny waders shouldn't chew gum while in the water. A sudden gasp can lodge the gum so deep in the larynx that those administering first aid can't reach it, even if they know it's there.

I suppose I'll never get over a certain feeling of homesickness when I hear a train whistle on a rainy day. There's a peculiar nostalgic empathy in a distant train whistle which makes me think of far off places and people.

We're bothered these days by a small flying insect almost white in color, about the size of a fly. I believe some people call them "Miller Flies," but I am not sure if these are the same or not. However, we cannot discover from where they come, but the house is full of them. Anyone got any ideas? (Note: No, they are not Nematodes).

Today we spied a Myrtle Warbler, a tiny yellow bird, flying in our pecan tree. The Warbler is a new bird to us and we got real excited seeing this tiny, yellow bird, which lingered most of the afternoon in the yard.

The markets are brimming these late summer days with fresh products gathered from here and yon, and it's a hard job when a woman goes grocery shopping to buy just what she needs. However, it's a good time to plan meals which include the season's finest fruits and vegetables. And if you like to cook and eat, even the diet goes berserk.

We certainly enjoyed the fish fry given by Earl Smith Tuesday night. Besides getting good fish and all the other good food, it is always nice to just be in the Rocky Hock community and mingle with the fine people who live there.

By the way, speaking of good things to eat, we have had some extra good corn, cantaloupes and watermelons this summer. Edgar Pearce and Asa Griffin sure know how to raise 'em. Just wish the season lasted longer.

DID YOU KNOW?

To restore sparkle to stainless flatware, soak about 10 minutes in a glass mixing bowl to which two tablespoons of liquid bleach has been added. Be sure to use a glass bowl and ONLY stainless.

To get clothes whiter, first wash in cold water, then in hot water.

To find your flashlight in the dark, paint the lower half with luminous paint and it will be easy to find when needed.

When the stems of fresh flowers are too short for your vase, you can lengthen them by placing the stems in plastic drinking straws.

VFW MEETS TUESDAY William H. Coffield, Jr. Post No. 9280, Veterans of Foreign Wars, will meet Tuesday night, August 31 at 8 o'clock. Commander Mack Rogerson uses a large turnout of members.

A Wonder

The minority think that a man who will constantly deceive his wife is contemptible—most of us think he's a wonder.

—USS Saratoga Plain Talk.

SOCIETY NEWS

Visits Mother
Mrs. M. C. Overcash and son Mike of Norfolk, spent Wednesday with her mother, Mrs. Elizabeth Townsend.

Leaves On Trip
Mrs. T. R. Boutwell and family left Thursday for Okinawa.

Back in Edenton
Mrs. Blair Gibson has returned home after a 10-day visit with relatives in Lebanon and Bristol, Tenn.

At Atlantic Beach
Mr. and Mrs. Robert L. Bunch, Mr. and Mrs. Robert L. Bunch, Jr., and children, and Mr. and Mrs. Fred Keeter and family are spending this week at Atlantic Beach.

Out-of-Town
Mrs. Medlin Belch and Claire were in Mt. Gilead for a week visiting Mrs. J. E. Poe.

Return Home
Mr. and Mrs. Johnny Goodwin have returned after a week at Nags Head.

Visiting Here
Richard Lang of Washington, D. C., is visiting Larkin Tysor for a few days.

Touring Mountains
Mr. and Mrs. Hiram Weeks and sons are enjoying a tour in the mountains.

Monday In Norfolk
Mrs. Irma Allsbrook, Mrs. Martha Gubbell and Mrs. J. Edwin Buflap spent Monday in Norfolk.

Here For Visit
Mrs. T. Albert Brooks of Durham is visiting her daughter, Mrs. Rhea L. Adams and family.

Leaves For Florida
Mrs. John Kessinger (formerly Miss Sarah Relfe Smith) has left Nags Head for Clearwater, Fla., where she has accepted a teaching position.

Move to Edenton
Dr. and Mrs. A. F. Downum, Jr., and children, Allen III and Susan, arrived Monday to make their home in Edenton. Dr. Downum has completed a tour of duty at Keesler Field in Biloxi, Mississippi. They will be at home temporarily at 115 Pembroke Circle.

Attend Wedding
Mrs. A. B. Harless, Sr., and Mrs. Richard Jones attended the Dickens-McKimmman wedding at Virginia Beach Friday night.

On Vacation
Miss Jean Biggs of Williamston and Edenton, and Miss Mary Mac Holmes are at Nags Head for a few days.

Weekend Guests
Mr. and Mrs. Clyde Douglas and children of Raleigh spent the weekend with Mr. and Mrs. Lloyd Griffin.

Return From Trip
Mr. and Mrs. Bill Easterling have returned home after a trip in the mountains.

Visit Tysors
Mr. and Mrs. Charles Tysor, Jr., and Deborah and Mr. and Mrs. Guy Wilson, Sr., were weekend guests of Mr. and Mrs. Charles Tysor.

At the Beach
Mrs. Richard Hardin and children are Nags Head visitors this week.

Long Island Visitor
Mrs. Martha Gubbell of Long Island, N. Y., is visiting her brother-in-law and sister, Mr. and Mrs. Ernest P. Kehayes.

Slow Learner
The disadvantage in learning the hard way is that school may be out before you graduate.

At Nags Head
Mrs. John Woolard, Elizabeth and Johnny are at Nags Head this week.

Weekend in Charlotte
William J. White, Billy White and Miss Harriet Chesson of Elizabeth City spent the weekend in Charlotte with Mr. and Mrs. J. Frank White, Jr., and were accompanied home by Mrs. William J. White.

Weekend Guests
Dr. and Mrs. L. E. Ross and Dennis and Mr. and Mrs. Alfred Kennedy of Greenville were weekend guests of the Hiram Mayos.

Returns Home
Mrs. William J. White has returned home after visiting her sister, Mrs. Dean Pressgrove and family in Wildwood, Ill. She accompanied her brother-in-law and sister, Mr. and Mrs. J. Frank White, Jr., of Charlotte. While there they toured Chicago and visited Racine, Wis.

Summer School
Hiram Mayo, Jr., and Wesley Chesson, Jr., have returned home from Western Carolina College where they were students at summer school.

Visits Here
Mr. and Mrs. S. S. Flythe of Martinsville, Va., spent the weekend with Mr. and Mrs. A. B. Harless, Sr.

Visit in New York
Mr. and Mrs. W. T. Farless, Mr. and Mrs. R. L. Williams, Jr., Nancy, John and Robert, spent last week in Buffalo, N. Y., visiting Mr. and Mrs. T. A. Thomas, Kathy and Tim.

Visiting in Norfolk
Mr. and Mrs. James Oglesby left Wednesday for Norfolk to visit Mr. Oglesby's sister, Mrs. Margaret Bate-

man and family and her daughter and husband from Laurel, Montana.

Sunday Guests
Mr. and Mrs. Walter Bock of Ocean View, Va., and Don Levin of Burlington, Iowa, were Sunday guests of Mr. and Mrs. J. N. Oglesby.

Visit Relatives
Calvin L. Foxwell of Georgetown, S. C., and Mr. and Mrs. John E. Foxwell and family of Portsmouth, Va., visited Mr. and Mrs. John L. Foxwell while home for the funeral of their grandfather, C. C. Mansfield of Hertford, last week.

At Nags Head
Mr. and Mrs. John F. White are spending two weeks at Nags Head. They will return home Sunday.

South Carolina Visitors
Mr. and Mrs. W. D. Raines from Columbia, S. C., are spending a few days with his brother, John E. Raines and family. They were accompanied home by John and Kathryn Raines.

Attend Funeral
Mr. and Mrs. W. H. Saunders, Mrs. John W. Hollowell and Mr. and Mrs. Raleigh Hollowell attended the funeral of Mrs. T. R. Hollowell, Sr., in Norfolk, Va., Thursday.

Return Home
Mr. and Mrs. Graham Farless and Betty Jean have returned after visiting Mr. and Mrs. Jerry Shewsbury in Washington, D. C. They were also in Baltimore to see the New York Yankees play baseball.

Raleigh Visitors
Mrs. Byron Kehayes and two children of Raleigh are guests of Mrs. Kehayes' father-in-law and mother-in-law, Mr. and Mrs. Ernest P. Kehayes.



PEACHY DESSERT—Sparkling maraschino cherries and fresh, juicy, golden peaches are heaped in a ginger crumb crust for a delightful, if somewhat unusual, pie. A ruff of whipped cream serves as garnish and provides the well-loved peaches-and-cream flavor.

Creative Cooking The Herald Kitchen

By MILDRED HUSKINS

Try to pick America's favorite dessert and you'll almost surely find what you suspected all along.

It's pie! Junior and grandpa might not choose the same one, but whether it is an old-fashioned pie that has been treasured for years or an intriguing new one being tried for the first time, chances are everyone will love it.

Right from the start, pie was a popular New World dessert. Early settlers used round pans, literally to cut corners, and pies were always shallow to economize on fruit which was still scarce. Of course, the kinds of pie they could make were quite limited. As the country prospered and fruit became plentiful, pies were heaped generously and new kinds evolved.

Today the variety of pies is infinite. One-crust and two-crust, baked, refrigerated and frozen are just a start. Cherry Peach Ginger Pie is a combination of the old-fashioned and the new. The crust is ginger cookie crumbs. It's quick to make and adds a delightful flavor to the maraschino cherries and luscious ripe peaches heaped into it.

Cherry Peach Ginger Pie

1/2 cup butter or margarine melted
2 cups ginger snap cookie crumbs
1 jar (8-oz.) red maraschino cherries
2 tablespoons cornstarch
3 tablespoons light brown sugar
Dash each, cinnamon and allspice
3 tablespoons lemon juice
6 cups sliced peaches
2 cups sweetened whipped cream

Mix butter with cookie crumbs; press over bottom and sides of a nine-inch pie pan. Chill. Drain and halve cherries, reserving syrup. Add enough water to syrup to make one-half cup. Blend into cornstarch, sugar and spices in saucepan; add lemon juice. Cook stirring constantly until mixture boils one-half minute. Stir in cherries and cool. Lightly mix with peaches; turn into pie shell. Chill. Top with whipped cream before serving.

Although there isn't anything new about a good cheese pie, good cooks are always developing their own touches to make this perennial favorite more intriguing to the taste without infringing on the basic cheese flavor.

One new recipe, inspired by Pennsylvania Dutch touch used peanut butter as an ingredient to give this cheese pie a hint of nut-like flavor and to emphasize its creamy deliciousness. If your family is addicted to peanut butter as we are, you'll want to add this recipe to your files.

Life In The U. S. A.
In Minneapolis a man reports swallowing a button by mistake for a sleeping tablet and passing a restful night.

A friend is someone who doesn't expect any favors.

The Constitution means little or nothing to a high pressure group.

Peter Pennsylvania Cheese Pie

3 pkgs. (3 oz.) cream cheese, at room temp.
1/2 cup smooth peanut butter
2 eggs
1/2 cup sugar
1 teaspoon vanilla
1/4 teaspoon cinnamon
1 nine-inch graham cracker pie crust

Sour Cream Topping

Combine cream cheese, peanut butter, eggs, sugar, vanilla and cinnamon in electric mixer; blend smooth at low speed. Turn into pie crust. Bake at 350 degrees for 30 minutes. Spread on Sour Cream Topping. Bake 10 minutes longer. Cool and refrigerate. To prepare topping, mix together two cups sour cream, one-fourth cup sugar, one teaspoon vanilla and a dash of cinnamon. Makes about two cups.

It's pure fallacy that Scots are prone to watch their pennies—at least where food is concerned. The groaning boards of a Scottish tea or supper table are proof enough of this. The Scots are a people known for their love of desserts and our guess would be that shortbread is the most favored treat. Scottish Pecan Fancy borrows from the Scots by using a crispy, pecan-flecked

shortbread shell as base with a filling made from a whipped dessert mix which is flavored, in this recipe, with tart-sweet pineapple.

This is a delightful dessert, rich yet refreshingly delicate in flavor. The pecan shortbread shell is simple to prepare and makes an ideal base for this and other fillings.

Scottish Pecan Fancy
2 cups all-purpose flour
1 cup butter
1/4 cup chopped pecans
1/2 cup sugar
1 pkg. (3 3/4 oz.) vanilla whipped dessert mix
1/2 cup cold milk
1 can (9 oz.) crushed pineapple, drained
Pineapple slices and pecans for garnish

Combine flour, butter, chopped pecans and sugar. Blend with a spoon or gently knead ingredients together with fingers. Press into a nine-inch tort-and-cake pan (with 9-inch round insert in place). Bake at 320 degrees for one hour. Cool. In a small deep bowl, combine whipped dessert mix and milk; whip until smooth and thick. Beat in crushed pineapple and spoon mixture into cooled shell. Chill for two hours. Garnish with pineapple slices and pecan halves.

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