

For And About Women

PAGE THREE—SEC. ONE CHOWAN HERALD FEBRUARY 3, 1966.



PRETTY VALENTINE—St. Valentine's Day is the one time of the year that you can be unabashedly sentimental. This light and lovely pink and white Cherry Bavarian Valentine, made bright with maraschino cherries, is perfect for family affairs or fancy parties.

The Herald Kitchen

By MILDRED HUSKINS

The cold days and somber skies that herald the coming of February in most of our land bring little promise of spring.

This is the time to move into a warm kitchen and cook up unexpected treats for family and friends. There is time to leaf through cookbooks, to unearth almost forgotten recipes and to search papers for new ideas. Happy chance gave us three holidays to celebrate and to help speed the second month along.

A gift of Edenton pecans is a welcome sight at our house. We had some left over from Christmas, along with a package of dates and that was reason enough to make a Pecan and Date Cake. Our favorite fellow, known as the official taster and fixer at our house and who has definite dislike for cakes in general and fruit cake in particular, goes for this one in a big way. He even volunteered to line the tube pan with brown paper for us while we chopped the dates. Of course, he didn't succeed (few do) in lining the pan. Being a sort of an inventor, he is now working on an idea for mass producing a tube pan liner for both nine and 10-inch pans.

By now you've gathered lining a tube pan with brown paper is one of our pet peeves. It heads our "why-don't-they-invent-one" list. Our dear friend, Kate Buffalo, contends that wrapping a pound coffee tin for mailing those pecan halves is just as aggravating.

But, to get back to that cake. Here is the recipe. The method is most unconventional but it works.

Pecan And Date Cake
1 heaping quart pecan halves.
1 lb. dates, chopped.
1 cup sugar.
1 cup flour.

1 teaspoon baking powder, 4 eggs, separated.
1 teaspoon vanilla.
½ lb. butter.

Grease large tube pan, line with brown paper and grease again. Set oven at 275 degrees. Mix pecan halves and dates in large mixing bowl. Sift flour, sugar and baking powder together, then sift over the nuts and dates. Mix. Melt butter and add to date-nut mixture with vanilla. Beat egg yolks until lemon yellow and smooth. Add to date-nut batter and mix well. Beat egg whites until stiff but not dry and as gently as possible fold into the cake batter and turn into a tube pan. Bake one and one-half hours or until tests done. Cool in pan on rack for one-half hour.

Valentine's Day is the one time of year when you can be unabashedly sentimental. Love and romance reign supreme on this traditional mid-February holiday. Whether you observe the day with candy, flowers or beautifully decorated cards, you are allowed to wear your heart on your sleeve. We think that an even better place for your heart, however, is on the table.

What better way to declare your affection than with a delicious dessert to say "Be My Valentine"? Cherry Bavarian Valentine is as sumptuous as it looks. Cherry Snow, a tempting dessert that even weight-watchers need not resist, is made with low-calorie egg whites and gelatin and is simply superb. If you do not have a heart mold, one can easily be made from foil. Cut a heart of heavy cardboard 10 inches across at the widest point, and nine inches from the tip of the heart to the depression. Place the heart between two sheets of super-strength heavy duty foil. Turn up the foil to make a two-inch deep mold.

Smooth and trim.
Cherry Bavarian Valentine
2 envelopes unflavored gelatin.

1 teaspoon ginger.
½ teaspoon salt.
Syrup from marachino cherries, plus water to make ¾ cup.
6 eggs, separated.
1¼ cups milk.
1 jar (8 oz.) red marachino cherries, chopped.
Red food coloring, optional.
½ cup sugar.
2 cups heavy cream, whipped.

Cherries for garnish.
In top of double boiler, mix together gelatin, ginger, salt and cherry syrup. Stir in egg yolks and milk; blend thoroughly. Cook over boiling water, stirring constantly, until gelatin dissolves and mixture thickens slightly. Remove from heat and chill until mixture mounds from spoon; stir in chopped cherries and a few drops red coloring, if desired. Beat egg whites until soft peaks form; gradually add sugar and beat very stiff. Fold in cherry mixture. Reserve ¾ cup whipped cream and fold remaining whipped cream into cherry mixture. Turn into a 10-cup heart-shaped mold and chill at least four hours. Unmold onto serving plate and outline heart shape with cherries on top of mold. Force reserved whipped cream through star tube of cake decorator to make lace fluting around cherry heart.

Cherry Snow
1 jar (8 oz.) red marachino cherries.
1 envelope unflavored gelatin.
¼ teaspoon salt.
1/3 cup cherry syrup.
1 cup milk.
¼ teaspoon grated lemon rind.
2 tablespoons lemon juice.
Red food coloring, optional.
3 egg whites.
¼ cup sugar.

Drain cherries, reserving one-third cup syrup. (Add water, if necessary, to equal one-third cup liquid). Chop enough cherries to equal one-fourth cup; reserve remaining whole cherries for garnish. In saucepan mix together gelatin, salt and cherry syrup. Stir over low heat, until gelatin dissolves. Remove from heat; stir in milk. Chill until mixture mounds from spoon. Stir in lemon rind and juice, chopped cherries and a few drops red coloring. Beat egg whites until soft peaks form. Gradually add sugar and beat very stiff. Fold in cherry mixture and turn into a five-cup mold. Chill four hours. Unmold onto serving plate; garnish with whole cherries and pipe with whipped cream, if desired.

Returns To Duke
Nancy O'Neal returned to Duke University in Durham on Tuesday to begin her second semester studies.

Herald Society News

Weekend Visitors
Mr. and Mrs. Eldridge Bauscam and their daughter, Jane, of Columbia, S. C., spent last weekend with Mr. and Mrs. A. E. Jenkins.

Weekend Here
Jack Ashley, Charles Wood III, Bill Ross and Tom Phillips were at home for the weekend from N. C. State University at Raleigh.

Visiting Children
Mrs. J. Clarence Leary is visiting her son-in-law and daughter, Mr. and Mrs. Dick Balzer and their two daughters and new son, near Philadelphia, Pa.

Visits Parents
Claire Belch, a student at Peace College in Raleigh, spent Thursday through Sunday with her parents, Mr. and Mrs. Medlin Belch.

Return Home
Mr. and Mrs. Wesley Cheson, Mr. and Mrs. Scott Harrell and Thomas Byrum have returned from Charleston, S. C., where they attended a meeting of farm equipment dealers.

Returns To School
Jane Walters returned to East Carolina College Sunday after a visit with her parents, Mr. and Mrs. C. C. Walters.

Weekend Guest
Brenda Lewis of Fredricksburg, Va., a student at Wesleyan College at Rocky Mount, was the weekend guest of Mr. and Mrs. Jesse Harrell.

Visit In Kinston
Mr. and Mrs. R. E. Cheek visited Mrs. Cheek's parents in Kinston last weekend.

Return To School
Students at the University of North Carolina at Chapel Hill returning to school last Sunday included Hiram Mayo, Jr., Ann Jenkins, Ed Jenkins, George Wilkins and Jim Bass.

Wednesday in Portsmouth
Mrs. Frank Habit and Mrs. George Lewis spent Wednesday in Portsmouth, Va.

Returns From Florida
Dr. W. I. Hart returned to Edenton Tuesday of this week from his winter home at Coral Gables, Fla.

Harriss-Vaughan Couple To Wed

Mr. and Mrs. David Sanders Harriss of Wilmington announce the engagement of their daughter, Miss Peggy Anne Hawes Harriss to Roland Harris Vaughan, Jr., of Edenton.

Mr. Vaughan is the son of Dr. and Mrs. Roland Harris Vaughan, 411 North Broad Street.

A late summer wedding is planned.

Miss Harriss is a graduate of the University of North Carolina in Chapel Hill, where she was a member of the Chi Omega sorority.

She was presented at the L'ariosa German Cotillion in Wilmington in 1961 and the Terpsichorean Debutante Ball in Raleigh in 1962. A provisional member of the Junior League of Wilmington, Miss Harriss is presently teaching at Alderman Elementary School in Wilmington.

Mr. Vaughan attended Virginia Episcopal School in Lynchburg, Va., and the University of North Carolina in Chapel Hill. He was a member of Zeta Psi Fraternity and Gorgon's Head Lodge. He is presently serving in the U. S. Coast Guard Reserve, Cape May, N. J.



WEDDING SET — Mrs. Alton Shaw announces the approaching marriage of her daughter, Sherry Diane, to James Henry Ellis of Edenton. Miss Shaw is the daughter of the late Mr. Shaw. Mr. Ellis' parents are Mr. and Mrs. J. D. Ellis of Rocky Mount. The wedding will be held at 5 P. M., February 19 in Edenton Baptist Church. No invitations are being sent but friends and relatives are invited.

Visiting Parents
Arlene Fry and Phil Harrell are visiting their respective parents, Mr. and Mrs. Cecil Fry and Mr. and Mrs. Jesse Harrell. They will return tomorrow (Friday) to N. C. Wesleyan College at Rocky Mount.

Return From Convention
A delegation from the Edenton Lions Club has returned from the Lions mid-winter Convention at the Jack Tar Hotel in Durham. Representing the local club were Mr. and Mrs. W. Herbert Hollowell, Jr., Dr. and Mrs. Richard Hardin, Mr. and Mrs. Warren Twiddy, Mr. and Mrs. E. L. Hollowell and West Leary.

N. J. Visitors
Mr. and Mrs. Clyde Babb of Gibbstown, New Jersey, were recent visitors of Mr. and Mrs. Bob Weintraub.

Return To UNC-G
Ann Wells and Mary Thornd returned Sunday to the University of North Carolina at Greensboro after a visit with their parents.

Return Home
Mrs. Fitzhugh L. Wickham and her son and daughter of Front Royal, Va., have been visiting her parents, Mr. and Mrs. James E. Wood, for the past two weeks. Mr. Wickham joined them last weekend, and they returned to Front Royal on Monday.

Attend Funeral
Mrs. Charles Tysor spent the weekend with her mother, Mrs. J. N. Gibson in Gibson, N. C. She attended the funeral of John A. Lang, Sr. in Carthage on Saturday.

Attend Shrine Ceremonial
Mr. and Mrs. Murray D. Baker, Mr. and Mrs. Conroy Perry, Tom Francis and W. M. Rhoades attended the Shrine ceremonial held at New Bern Friday and Saturday.

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Auxiliary Ball Planned As Gala Social Event

Tickets are still available here for the second annual Chowan Auxiliary Hospital Ball, to be staged February 11 at Chowan Golf and Country Club.

Mrs. Richard Hardin and Mrs. Thomas Cross have been in charge of the 150 tickets which were made available for the formal event. Tickets are \$7.50 each and those planning to attend the ball should contact one of the ticket chairmen immediately.

Co-chairmen for this year's event are Mrs. Edward Bond and Mrs. Joseph Thorud. They advise persons pur-

chasing tickets to make table reservations by calling Mrs. George Alma Byrum or Mrs. John Woolard.

Theme for this year's benefit affair will be Valentine.

Mrs. Nelson B. Crandill is in charge of decorating the ballroom and Mrs. W. P. Jones heads the committee planning for the banquet. Proceeds from the ball go to projects the auxiliary has at Chowan Hospital.

Mrs. Robert Boyce, auxiliary president, said the ball and membership drive, also underway at this time, are two important fund-raising projects of the organization.



PREPARE FOR BALL — Mrs. Robert Boyce, left president of the Chowan Hospital Auxiliary, here discussed decorations and the banquet with Mrs. Nelson B. Crandill, and Mrs. W. P. Jones. Mrs. Crandill is in charge of decorations for the February 11 event and Mrs. Jones heads the banquet committee. Tickets to the second annual ball are still available.

Good Citizens To Be Honored

Three area Good Citizens will be honored February 9 by the Tea Party Chapter, Daughters of the American Revolution, at their meeting at Eden Motel Tea Room. Mrs. Philip McMullan will preside at the 12:30 P. M. meeting which is being held during American History Month.

Return To School
Wake Forest students who have returned to school after their mid-year holiday include Neil Hobbs, Doug Twiddy, Jim Partin, Jr., Walter Holton and David Holton.

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Barbara Wallace of John A. Holmes High School; Brenda Bunch of Chowan High School, and Nancy Matthews of Perquimans High School, will be entertained.

It has also been announced that Mrs. Wood Privott, a Tea Party Chapter member, will be State Historian for the North Carolina Chapter. Mrs. Mary Leggett Browning is Eighth District Historian.

The message from Mrs. William Henry Sullivan, Jr., president general, stated: "Whether by Divine Providence, or by a quirk of fate, the two Americans to whom we are most indebted for our 'One nation, indivisible, under God' were born during the month of February—nearly a century apart. To pay tribute to these two great Presidents of the United States as well as to direct public attention to the events surrounding them in history, the DAR selected this month to be known as American History Month."

She singled out George Washington and Abraham Lincoln as two great Americans who "deserve our undying gratitude for a pattern of life that should ever serve as an example of true leadership for oncoming generations to emulate."



Dear Voter:

I am the Republican candidate for the Congressional District. My reason for entering this race is that I cannot in good conscience remain on the sidelines, and without protest, watch another Democratic congressman selected to go to Washington to bow to the wishes of the Johnson Administration. Lyndon Johnson needs to be opposed and the Congressional members of his party are not permitted to raise any serious voice of protest. If there is to be a return to reasonableness and common sense in Washington, it will have to be done within and through the framework of the Republican Party.

This is the only election going on in the entire nation at this time. The eyes of the nation are watching to see if another Democrat will be selected to go to yield to the demands of the Johnson Administration. Express your dissatisfaction with the Johnson Administration and vote for me in the upcoming general election for the Congressional seat in the First District.

I do not care what party you belong to. I will need the support of voters from both of our great parties. In particular, I will need your support and vote. I am receiving great support throughout the District. Will you please join us? Thank you.

JOHN P. EAST

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Announcing Registration for the **Albemarle School Of Dance** THURSDAY and FRIDAY FEBRUARY 3 AND 4 3:00 to 5:00 P. M. BALLET - TAP - JAZZ — ALSO ADULT CLASSES. College of the Albemarle FINE ARTS CENTER 201 S. ROAD STREET, ELIZABETH CITY, N. C. Janice Barringer, Director — PHONE 338-6542 —