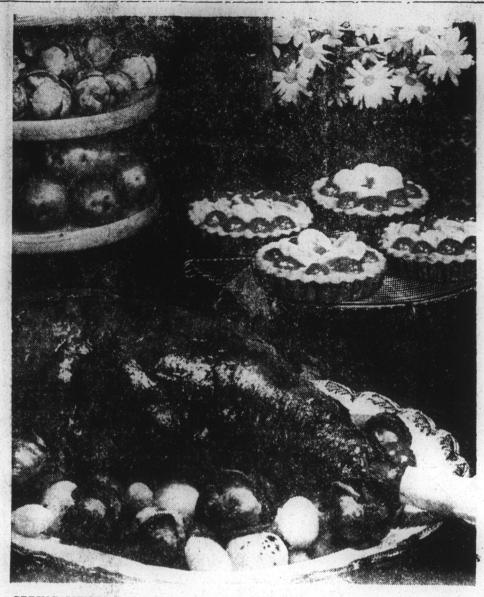
For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD APRIL 7, 1966.



SPRING MENU-Succulent leg of spring lamb is surrounded by a colorful garland of vegetables which includes tender little Brussels sprouts. Accent this spring meal with Banana Cherry Tarts glistening under an apricot glaze.

The Herald Kitchen

birds . . . the whiff of frag-

that is this season of the two but we like the left-year. The Greeks recogniz- overs about as well as the ed this season of "newness juicy, pink roast at its first of life" when they honored appearance. the first animal born in the remained a tradition at the

our coins and splurge on a carrots. Certain food comes to leg of lamb. It is usually

Let's build a Sunday dinspring . . . the lamb . . . as ner around a leg of spring a symbol of both new life lamb. You'll want to think and purity. And down about vegetables and one of through the ages lamb has the most fascinating of all is Brussels sprouts. These springtime tables of peoples little gems require much up, but once they arrive in

of all religions and nation- pampering while growing In this country we're your kitchen, conveniently proud of our American frozen, you'll find them delamb. It's tender, juicy, a lightful to work with. Our good source of high-quality recipe calls for frozen Brus-

W. E. S.

Picnics lb. 39c

Bacon lb. 59c

Biscuits can 8c

Apple Sause . 2 cans 25c

Margarine . . 2 lbs. 39c

Tomatoes . . 2 cans 29c

Bleach . . . ½ gal. 29c

Vanilla Wafers . box 35c

Oatmeal Cookies lb. 35c

Try Us For Fresh Meats and

Homemade Sausage

ROCKY HOCK SECTION

protein, rich in vitamins and | sels sprouts to be cooked in Spring makes it possible minerals, and so easy to the marinade you saved prepare that the starriest- from the lamb. Remember the musical note of the eyed bride finds it a pleas- not to over-cook them. Adrance of a just-opened bud in her weekly menus.

.. the green of the awakening grass . . . the smell house. We sort of save up house and entropy to the smell house of the smell house o

For dessert, a handsome mind with the re-awakening too much for our family of tart for each diner. The Mrs. David Q. Holton. filling is a creamy orange pudding topped with bananas and maraschino cherries.

Spring Lamb With Brussels Sprouts tablespoons chopped

1 clove garlic, crushed.

½ bay leaf.

½ tespoon salt.

rosemary and tarragon. 34 cup dry white wine. 1/4 cup olive or salad oil.

6 lb. leg of lamb. 2 pkgs. (10 oz. each) froz-

en Brussels sprouts thawed. ½ lb. white onions, cooked. cooked.

8 potatoes, cooked-1 can (1 lb.) whole car- tour.

ots, heated and drained. In advance mix together chives, garlic, seasonings, wine (or 2/3 cup chicken bouillon and two tablespoons lemon juice) and oil. Pour over lamb; cover and chill overnight. To cook; reserve marinade; place lamb on rack or in shallow roasting pan. Bake in 325 degree oven for three hours or to medium doneness. Cover and cook Brussels sprouts in minutes, until just tender.

parsley. Banana Cherry Tarts

½ cup sugar. ½ cup flour.

teaspoon salt. 2 cups scalded milk.

2 egg yolks, slightly beat-

1 teaspoon vanilla. ½ teaspoon grated orange

1/2 cup heavy cream, whip-

8 baked tart shells. 6 medium bananas, sliced.

1 jar red maraschino cheries, drained and halved. 1/4 cup apricot preserves. 1 tablespoon lemon juice.

Mix sugar, flour and salt in top of double boiler. Gradually stir in milk. Stir over hot water until mixcook 10 minutes. Stir some of hot mixture into slightly beaten egg yolks. Return to from tomatoes; scoop out double boiler; stir two minutes longer over hot water. Cool. Stir in vanilla and erican cheese. Partially open orange peel; fold in whipped pouch of vegetables; drain cream. Turn one-half cup of butter sauce into rice mixcream. Turn one-half cup of butter sauce into rice mix-filling into each tart shell. ture; stir to combine. Add Arrange bananas and cherries on top. Melt apricot no; fill tomatoes. Combine preserves with lemon juice bread crumbs, Parmesan

fry chicken serve tomatoes monutes. Serves six,



MISS CAROLE ANN KNOTTS

Kirby-Knotts Plans Are Made

The engagement of Miss teacher of Atlanta. Carole Ann Knots of Atlanta, Mr. Kirby, son of Mil. and Mrs. O. B. Kirby of Hickory, week by her parents, Mr. and here. Mrs. T. E. Hammond of At-

North Carolina at Greens- Greenville. boro. She is currently employed as a high school the wedding.

is head football coach at of Edenton is announced this John A. Holmes High School

He is a graduate of Lenoir Rhyne College in Hickory Miss Knotts is a 1965 grad- and received his MA degree uate of the University of from East Carolina College in No date has been set for

Mr. and Mrs. A. W. Furand Harriet of Culpeper, Va. will arrive tonight to spend the Easter holidays with Mrs. Furguele's parents, Mr. and Mrs. T. J. Wood.

were the weekend guests of Mrs. J. P. Partin. Mrs. Bond's parents, Judge and Mrs. Phipps, in Chapel

Mr. and Mrs. West Leary boro, are spending the Spring and Mr. and Mrs. Percy holidays with their families Smith are spending several in Edenton. days in New York. While there they will attend the Oberlin College Choir Concert in Philharmonic Hall, Mr. and Mrs. Jack Habit, Lincoln Center, Mr. and Mrs. Mr. and Mrs. Pete Dail, Mr. Leary's daughter, Jo Ann is and Mrs. Jerry Downum, Mr a member of the choir.

children of Baltimore, Md., Small, Mr. and Mrs. Samuel have returned home after Cox and Mr. and Mrs. Frank spending two weeks with her Habit spent the weekend in parents, Mr. and Mrs. West Rocky Mount attending

college roommate, Eleanor Shaeffer of Elmwood, Ill.

Jimmie Partin, Jr., of Wake Forest College spending the Spring holidays Dr. and Mrs. Ed Bond with his parents, Mr. and

Misses Mary Thorud, Jean Goodwin, Anne Wells, Neila Lowe, all of UNC of Greens-

Mr. and Mrs. Bob Waller, Mr. and Mrs. Jack Evans, and Mrs. Robert Dail, Mr and Mrs. Clarence Shackel-Mrs. M. S. Elbualy and ford, Mr. and Mrs. Van Jaycee Regional Meeting.

Anne Jenkins has as her la Mr. and Mrs. Linwood guele and daughters, Jane guest over the holidays, her Ward of Conway were weekend guests of Mr. Ward's mother, Mrs. E. L. Ward. Mr. and Mrs. Bobby Stoke-

ly of Chapel Hill are spending this week with his mother, Mrs. Ruth Stokely. Mrs. G. A. Helms of Rocky

Mount is the guest of Mrs. R. H. Hurdle.

Mr. and Mrs. Charles Wood and family spent this weekend at Nags Head.

Mr. and Mrs. Bruce Jones spent last weekend with Mr. and Mrs. Dick Weeks in Greensboro.

DANCE SLATED

Arrowhead Beach & Boat Club will hold a dance in the clubhouse April 6 from 8 until 11 P. M. Admission will be \$1.00 per couple and stag 75 cents.

The Clansmen Band will furnish the music.

ARCHIE T. LANE, SR. Will Appreciate Your Vote

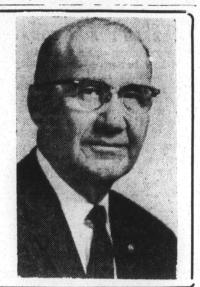
For Re-election To The House Of Representatives

In The Democratic Primary May 28

I am a lifelong farmer who has always dedicated my services to the improvement of rural living and financial conditions of the Albemarle

Experiencd 14 Years in Local Government Six Years in State Government . There Is No Substitute For Experience

OBLIGATED TO NO ONE - SERVICE TO ALL (Paid Political Advertisement)



Ahoskie was the weekend Kim and Patricia, spent last guest of her mother, Mrs. weekend with relatives in Leslie Morgan and Mr, Mor- Rocky Mount.

Mr. and Mrs. Bernard Bur-Norfolk, Va., visiting rela-

Mr. and Mrs. L. W. Parrish, Sr., of Henderson, and Mr. and Mrs. L. W. Parrish. Jr., of Norfolk, Va., were the weekend guests of Mr. and Mrs. Nathan Owens.

Walter and David Holton have returned to Wake Forest College after spending last week with their mother,

Mr. and Mrs. Cecil Fry, Dr. and Mrs. R. H. Hardin, and Mr. and Mrs. Joe Thorud attended the Greater Greensboro Open Golf Tournament in Greensboro last weekend.

Mrs. James E. Wood spent 1/4 teaspoon each: basil, last week in Chapel Hill as the guest of her daughters.

Mr. and Mrs. A. B. Harless, Sr., are vacationing in Florida.

Mr. and Mrs. Joe Conger, 1 pt. cherry tomatoes, Sr., and Mr. and Mrs. J. E. Debnam have returned home after an extended Southern

> Mrs. W. H. Kitchin of Virginia Beach was the weekend guest of her niece, Mrs. A. B. Harless.

> Miss Jimmie Cozzens of Washington, D. C., was the weekend guest of Mr. and Mrs. J. E. Cozzens.

Mr. and Mrs. Al Sagan of New York, now stationed in reserved marinade 10 to 15 Raleigh, were weekend guests of Mr. and Mrs. Charlie Serve lamb with Swanner and Mr. and Mrs. vegetables, sprinkled with Gene Perry. The Sagans were stationed in Edenton 22 years ago, and this is their first visit here since that time.

> with an Italian touch . Tomatoes Imbottiti . . . for a great duo.

Tomatoes Imbottiti 1 pkg. (10 oz.) peas with onions frozen in butter sauce-6 large firm tomatoes.

34 cup cooked rice. 34 cup grated American

cheese. 1/2 teaspoon oregano. 1/2 cup bread crumbs.

2 teaspoons grated Parmesan cheese. 2 tablespoons butter or

margarine, melted. Slip pouch of vegetables thickens; cover and into boiling water and cook 10 minutes. Stir some according to the directions. Rinse and remove stem end center pulp; sprinkle with salt. Combine rice and Ampeas with onions and orega-

Mesdames Bill Whichard, W. E. Malone, Cecil Fry, roughs spent the weekend in Kermit Layton, Claude Griffin, Scott Harrell, Spec Jones, Bruce Jones, A. F. Downum, Ed Bond and Roland Vaughan attended the Golf Tournament in Windsor Tuesday.

> Mrs. Lula Speight Colvin of Temperanceville, Va., is visiting her sisters, Mrs. Herman White and Mrs. Anne S. Jenkins.

Mrs. Olive Goodwin and Mrs. Anne Jenkins spent last weekend at Virginia Beach as the guests of Mr. and Mrs. O. Armstrong. Mr. and Mrs. Gus Tomlin

and Mrs. Addie Notting of Boonville, N. C., were the weekend guests of Dr. and Mrs. David Wright.

Mrs. West Byrum is visiting her sister, Mrs. Sam Gordon, in Norfolk, Va.

Mrs. Jerry Statesbury and son, Jerry Wayne, Jr., Plymouth spent last week with Mrs. Statesbury's parents. Mr. and Mrs. Worth Spencer.

Mrs. H. T. Layton is spending several weeks in Winston-Salem as the guest of Mr. and Mrs. Melvin Layton.

Mr. and Mrs. John Marwere the weekend guests of their parents, Mr. and Mrs. Maynard Perry and Mr. and Mrs. George Twiddy

Miss Sandra Bunch of the U.N.C. School of Nursing is spending the Spring holidays with her parents. Mr. and Mrs. Haywood Bunch. Mrs. Ross Shaeen was the

weekend guest of her sonin-law and daughter, Mr. and Mrs. Kermit Layton.

Miss Miriam Willis of Elizabeth City spent the weekend with her parents, Mr. and Mrs. B. C. Willis.

Miss Jean Goodwin of UNC, Greensboro, is spending the spring holidays with her parents, Mr. and Mrs. W. P. Goodwin.

Mr. and Mrs. J. Edwin Bufflap spent Saturday in Manteo as guests of Mr. and Mrs. Lindell Ward.

Misses Ruby Felts and Lena Jones will spend the weekend as guests of Mrs. Robert F. Marks in Boykins, Va.

Walter O. Lambeth, Jr., student in the Duke University Law School at Durham and Ben Lambeth of East Carolina College spent the weekend with their parents, Mr. and Mrs. W. O. Lambeth,

over low heat; spoon over cheese and butter; sprinkle over tomatoes. Place in greased baking dish. Bake
The next time you oven at 375 degrees for 25 to 30 the Easter AC Brown Mr. and Mrs. George Dekker and daughter, Celia Boyce, arrived today to spend the Easter AC Brown Mr.

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