

For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD JUNE 2, 1966.



COOKOUT TIME—Hamburgers for the crowd? Let them choose their own; surprise burgers, different burgers, and cheeseburger-dogs, with a special hot-and-spicy sauce to complement any of them. Toast the buns on the same large grill. Invite the guests to choose and cook their hamburger to the desired doneness.

The Herald Kitchen

By MILDRED HUSKINS

What ever happened to the simple cookout?

Back in the good old days, when the backyard grill first became standard equipment for the American family, and when the first National Barbecue Month was announced, men were proud of their way with an open fire, and the women stood back in admiration.

Now, the beleaguered chef, seeking the simple pleasure of a charcoal-broiled steak, must first select the grill of his choice from some 50 models, ranging from a simple under-\$10 creation to a masterpiece in the over-\$200 range . . . a status symbol, you know.

Yes, we've come a long way in the open-fire cooking business . . . and it has become big business. So, it is to protect the innocent backyard chef against some of the monstrosities of the cookout season that June has been designated National Barbecue Month. The month is dedicated to the cooking artistry of the American male. It applauds the simple approach to outdoor cooking: the perfect steak, the glowing coals, the unmechanized grill, the big-enough cutting board; the classic combination of salt, pepper, and sauce; the crisp green salad, the warmed French bread . . . there is a meal!

But, after all is said and done, America's favorite meat is, of course, hamburger.

The thickest and finest steak broiling over the coals never had a more unforgettable aroma than the plain old hamburger.

Last Sunday we were cruising with some friends on their new boat and passed a houseboat from which the aroma of beef cooking over the coals came our way. And, even though we'd just enjoyed a wonderful fried-chicken picnic, we were hungry all over again.

How about some hamburger cookery suggestions? To have the good flavor and juiciness of all-American hamburger there should be some fat in the mixture. Seasonings for ground beef can be anything from salt (one teaspoon per pound) and pepper (one-eighth teaspoon per pound) to herbs like savory and marjoram. They can include all the old favorites like catsup, chili sauce, mustard, Worcestershire sauce, onions, cheese and relish or a combination thereof.

Make the patties thick or thin or put two thin ones together sandwich fashion with one or more of the above condiments, like a slice of onion. One of the latest fashions is to broil hamburgers rare, medium or well-done, as you would broil a steak.

Go gourmet with hamburgers, too, serving them open-face with a topping of blue cheese and an equal amount of onion; or, top each patty with two tea-

spoons of chili sauce, then sliced stuffed olives. Be adventurous and try pizza seasoning or oregano in the ground beef. Serve the hamburger on onion rolls, French bread rolls, Vienna bread, or dark rye bread, as well as on hamburger buns.

Allow for three or four patties from a pound of ground beef. Keep the temperature moderate. For the outside grill let the coals burn down until there is no flame, only gray ash covering them.

When having a hamburger cookout, especially a cookout for a large group, it's a good idea to make a variety of hamburgers, so everyone can have a choice. Here are three recipes: two in standard hamburger shape, one in hot dog shape. Let your guests choose and cook their own.

Onion Surprise Burgers
2 lbs. ground beef.
8 thin slices onion.
8 hamburger buns.
Soft butter or margarine.
Shape meat over and around onion slices to make eight burgers, each with an onion slice inside. Brush lightly with Kitchen Bouquet. Broil over moderate heat to desired degree of doneness.

SOCIETY NEWS

Mrs. E. L. Ward and Mrs. A. C. Boyce have been the guests of Mrs. George Bekker at Virginia Beach. When they returned to Edenton on Tuesday, Mrs. Bekker and her daughter accompanied them.

Miss Deborah Tysor of Fayetteville and Mr. and Mrs. Guy R. Wilson, Jr., of Richmond, Va., were weekend guests of Mr. and Mrs. Charles Tysor.

Mrs. John Bond is spending this week at Nags Head. Mack Newton of Virginia Beach and Bill Ross of N. C. State University were weekend guests of Mr. and Mrs. J. J. Ross.

Lance Bufflap of Columbia, S. C., spent the weekend as guest of his father, J. Edwin Bufflap and Mrs. Bufflap.

Mr. and Mrs. Stuart Patten and Mr. and Mrs. Ronald Jones spent the weekend at Nags Head.

Miss Ida Mae Smyer of New York City has returned home after spending a few days as guest of her grandmother, Mrs. Ida Mae Robinson.

Mr. and Mrs. Fred C. Byrum of Silver Springs, Md., and Dr. and Mrs. Richard Hines of Edenton are spending the week on a sailing trip.

loneness. Makes eight servings. Serve in heated and buttered buns with the following sauce:

Surprise Burger Sauce
1/4 cup catsup.
1/4 cup prepared mustard.
1/4 teaspoon powdered horseradish.
1/2 teaspoon bottled brown sauce.
Mix well together and heat if desired.

Different Burgers
2 lbs. ground beef.
1 teaspoon garlic salt.
1 teaspoon salt.
1/4 teaspoon pepper.
1/4 cup minced onion.
1/4 cup minced green pepper.
1/4 cup toasted sesame seeds.
8 hamburger buns.
Softened butter or margarine.

Mix beef gently with garlic salt, salt, pepper, onion, green pepper and sesame seeds. Gently shape into eight patties. Brush patties all over lightly with Kitchen Bouquet. Broil over moderate heat to desired doneness. Place in heated and buttered rolls. Serve with mustard, catsup and relish.

Cheeseburger-Dogs
2 lbs. ground beef.
8 "fingers" of cheese.
8 frankfurter rolls.
Softened butter or margarine.
Divide meat into equal portions and gently shape around cheese fingers. Brush all over lightly with Kitchen Bouquet. Broil over moderate heat to desired doneness. Place in heated and buttered rolls. Serve with mustard, catsup or relish.

Mr. and Mrs. Bill Vogedes and son of Sanford visited Mr. and Mrs. W. P. Jones over the weekend.

Mr. and Mrs. Floyd Frizzell spent the weekend in Maryland as the guests of relatives.

Mr. and Mrs. Joseph Darden and son Mercer of Portsmouth, Va., spent the weekend with Mrs. J. L. Pettus.

Miss Arlene Fry has returned home from Wesleyan College for the summer vacation.

Hiram Mayo, Jr., of UNC at Chapel Hill has arrived home to spend the summer vacation with his parents, Mr. and Mrs. Hiram Mayo.

Mrs. Charles Small, Jr., and Lynn, Chuck and Ed are spending this week at Nags Head.

Mr. and Mrs. Lynn Bond of Raleigh spent the weekend with his parents, Mr. and Mrs. W. E. Bond.

Mr. and Mrs. Tom Shepard and family and Mr. and Mrs. George Hoskins spent this weekend at Nags Head.

Mr. and Mrs. Robert B. Smith, Jr., of Alexandria, Va., were the weekend guests of Mr. and Mrs. R. B. Smith.

Mrs. Henry Hunt had as her weekend guests her parents of Silver Springs, Md.

Mrs. David Holton spent the weekend in Winston-Salem as the guest of her daughter, Mrs. Bryan Noah. David Holton, Jr., a student at Wake Forest College, returned home with his mother.

Mrs. J. E. Taylor and Mrs. Linwood Ward of Conway have been guests of Mrs. E. L. Ward this week.

Jim Partin, Jr., has returned to Edenton to spend the summer with his parents.

Miss Claire Belch, a student at Peace College, Raleigh, has returned home for the summer vacation.

Mr. and Mrs. A. C. Boyce visited Mr. Boyce's sister in Wilson during the weekend.

Byron Kehayes of Raleigh was the weekend guest of his parents, Mr. and Mrs. Ernest Kehayes.

Capt. and Mrs. Frank Hughes and children of Washington, D. C., visited his mother, Mrs. Frank Hughes during the weekend.

Mrs. William J. White visited her daughter and son-in-law, Sgt. and Mrs. Armand Scalzi and family at McGuire Air Force Base, N. J., last week.

Miss Israel, Mr. Oliver Marry

Miss Judith Ann Israel and Michael Douglas Oliver were united in marriage Saturday, May 28 in the Edenton Baptist Church. Rev. R. N. Carroll performed a double ring ceremony. Music was presented by Earl G. Harrell and Alton Elmore of Edenton.

The bride is the daughter of Mrs. William R. Israel and the late Mr. Israel of Edenton. The bridegroom is the son of Mr. and Mrs. H. W. Oliver III, of Selma, Alabama.

The bride was given in marriage by her cousin, Milton Jernigan of Hyattsville, Md. She wore a sheath gown of delustered satin with alencon lace and seed pearls and a detachable bouffant chapel train. Her silk illusion veil was attached to a lattice double crown of matching lace, pearls and crystals. She carried miniature carnations centered with an orchid.

Mrs. Robert E. Ashley of Edenton was matron of honor. She wore a floor length dress of coral chiffon with a floating panel and a matching head-dress.

H. W. Oliver III of Selma father of the bridegroom, was best man. Ushers were Mr. Paul Bailey of Richmond, Va., Mr. Robert Waters of Decatur, Ga., brother-in-law of the bridegroom, Mr. Levy Jernigan of Ahoskie, cousin of the bride, Mr. Peter Prince of Knoxville, Tenn.

Mrs. Israel chose for her daughter's wedding a dress of blue silk shantung with matching accessories. She wore a corsage of pink roses. Mrs. Oliver wore a pink sheath dress with matching accessories. Her corsage was also of pink roses.

For traveling the bride chose a white sheath knit two-piece dress with matching accessories and the orchid lifted from her bride bouquet.

The bride is a graduate of Richmond Memorial Hospital. The bridegroom received his BS degree from the University of Alabama and he attended law school at that institution.

Following a wedding trip to Florida, the couple will make their home in Troy, Alabama.

Mr. and Mrs. H. W. Oliver III, parents of the bridegroom entertained Friday night fol-

lowing the rehearsal for the bridal party and out of town guests.

Mrs. Henry C. Stokes, Jr., of Hertford gave a luncheon the day of the wedding for

the bridal party and out of town guests. Others who entertained for the bride were Mrs. Jere Roe of Raleigh and Mrs. T. W. Jones and Mrs. Robert E. Ashley of Edenton.



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DAR Chapter Plans Meeting

The Edenton Tea Party Chapter, Daughters of the American Revolution, will hold its last meeting until September at the Iredell House on June 8 at 3:30 P. M.

Mrs. Walter Spaeth of Elizabeth City, director of District Eight, will speak on the 75th anniversary of the meeting of the Continental Congress, held in Washington, D. C., in April.

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