

For And About Women

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BLUEBERRY TIME—Fresh blueberries in muffins for breakfast, in salads for lunch, in refreshing homemade sherbert for dinner wouldn't be too-much blueberries for the season is all too short.

The Herald Kitchen

By MILDRED HUSKINS

Some of the joys of summer are fresh fruits and vegetables.

The rosy, early peaches are already beginning to dribble into our markets. There are large, juicy plums, tiny, golden apricots, rich, red sweet cherries, tasty cantaloupes, red, ripe watermelon to add to the left-over golden delicious apples, plump pink and regular grapefruit, oranges and the ever-popular bananas. Just picture all of these on a handsome fruit tray with a liberal sprinkling of purple fresh blueberries!

One of our favorite summer-time meals is a fresh fruit plate centered with a scoop of creamed cottage cheese, a dollop each of lime and orange sherbert and a nutbread - and-cream-cheese sandwich cut into fingers. Add a tall glass of iced tea with fresh mint and lemon and you have a satisfying, nutritious, delicious and attractive luncheon.

Big, beautiful cultivated blueberries are back for their annual brief visit. Use them often as is or in your favorite recipes. Here are three you might add to your collection:

Blueberry Oatmeal Muffins
1/2 cup vegetable shortening,
1 cup light brown sugar, firmly packed,
2 eggs,
4 cups sifted flour,
2 cups quick-cooking rolled oatmeal,
4 teaspoons baking powder,
1 teaspoon salt,
1 1/2 teaspoons baking soda,
2 teaspoons apple pie spice,
2 1/2 cups buttermilk,
3 cups blueberries, rinsed and drained,
1/2 cup orange marmalade or apricot jam.

Cream shortening until light and fluffy. Stir in sugar and eggs. Mix flour, oatmeal, baking powder, salt, soda and spice. Add dry ingredients alternately with buttermilk beginning and ending with dry ingredients. Fold in blueberries. Fill greased muffin cups about 3/4 full. Bake in a pre-heated 400-degree oven for about 20 to 25 minutes or until lightly browned. Remove muffins from pan. While still hot, brush tops with orange marmalade or apricot jam. Serve warm. Makes 24 large muffins.

Blueberry Melon Salad
Remove seeds from four cantaloupe halves. Scoop out pulp with a melon ball cutter. Line melon shells with watercress. Add a mound of cottage cheese, surround with melon balls and top with blueberries. To make whipped jelly dressing, melt one-third cup blueberry jelly

over low heat. Cool to lukewarm. Gradually beat jelly and one tablespoon lemon juice into one package (3 oz.) cream cheese. Fold in one teaspoon grated orange rind and one-half cup heavy cream, whipped. Chill until ready to serve. Spoon over fruit salad. Makes one and one-half cups dressing.

Blueberry Sherbert
2 cups blueberries, rinsed and drained.
1 cup water.
1 cup granulated sugar.
1/4 cup lemon juice.
1 envelope unflavored gelatine.
1 cup heavy cream, whipped.

1 teaspoon Angostura aromatic bitters.

In a saucepan combine blueberries, water, sugar and lemon juice. Bring to a boil, lower heat and simmer 10 minutes. Soak gelatine in lemon juice for five minutes. Stir gelatine into hot blueberry mixture until gelatine is dissolved. Cool and then freeze until mixture is mushy. Beat with electric mixer until smooth and fluffy. Fold in whipped cream and bitters. Freeze until firm, at least six hours. Serves eight.

The Consumer and Marketing Service of the U. S. Department of Agriculture informs us that honey is on the plentiful-foods list for this month along with fruits and vegetables.

Our four-year-old grandson likes honey spread on his breakfast toast, and true to the times, calls it gold catsup.

Use some "gold catsup" to make Banana Popsicles for the kiddies in your yard. Cut firm, ripe bananas in half, crosswise. Insert a popsicle stick into the cut surface. Roll bananas in honey until well-coated and freeze uncovered until solid. Store in a covered freezer container until serving time.

What's New
In our food news department we will introduce you to Seven Seas dressings. These we have found to be one of the finest lines of prepared dressings. We especially like Green Goddess Dressing. Into this dressing mixture go sour cream, nippy peppercorns, a hint of anchovy paste, and a carefully balanced assortment of shallots and spices. It is great on simple tossed salad, raw vegetables, tomatoes, or as a cocktail dip for endive or other raw vegetables.

Other dressings in the line are Russian, Italian, Dutch, low calorie Italian, low calorie French and creamy French.

A unique new ice milk, developed to combine quality and a variety of distinctive flavors, is being intro-

duced this month in local stores by Sealtest. Called Light n' Lively, the ice milk is available in seven different flavors. It is the result of extensive research by the Sealtest Foods Division of National Dairy Products Corporation. This ice milk is available in half-gallon containers.

Mrs. Kitty McMullan and sons Mike and Henry returned home Sunday after spending last week at Nags Head.

Miss Audrea Rowell and Mrs. Eugene Rector of Norfolk will leave today to visit friends in Clemson, S. C.

Mr. and Mrs. Earl Harrell have returned home after having attended the Tiffany-Bateman wedding in Farnham, Va.

Herald Society News

Cam Byrum, Marion Holmes and Curtis Leary are spending this week in Chapel Hill attending the basketball school at UNC.

Dr. and Mrs. J. A. Powell, Jr., and family of Athens, Tenn., will arrive Saturday to visit Dr. Powell's mother, Mrs. J. A. Powell. They will be house guests of his sisters, Mrs. Thomas Cheers, Jr., and Mrs. George Capehart, Jr.

Mrs. E. B. Zimmerman of Hagerstown, Md., is spending some time as guest of Mr. and Mrs. J. Edwin Bufflap.

Mrs. Billy Boyce and children left Sunday to visit her parents in Gulfport, Miss.

Mrs. Maurice Bunch has just returned from Wrightsville Beach where she attended the Register of Deeds Convention.

Mrs. Roy Hassell, Mrs. Flach Rogerson, Mrs. Lena Leary, Mrs. Anne Jenkins and Miss Nancy Spivey returned home Sunday after attending the State Business and Professional Women's Convention, which was held at the Sir Walter Hotel in Raleigh.

Mr. and Mrs. Jack Douglas and children Pam and John, returned home Sunday after spending last week at Nags Head.

Mr. and Mrs. J. P. Partin and Mr. and Mrs. Tom Bass spent several days last week at Nags Head.

Jill Mabe, Kim Easterling and Linda Harrell are spending this week at the Methodist camp, Don Lee.

Mr. and Mrs. J. J. Miley, Jr., were called to Aberdeen Saturday due to the illness of Mr. Miley's father.

Mr. and Mrs. Charles Tysor, Jr., of Richmond, Va., spent the weekend with Mr. and Mrs. Charles Tysor.

Mrs. Hiram Mayo left Sunday to enroll in the Business Institute at ECC.

Mr. and Mrs. Melvin Parham and family are visiting her parents, Mr. and Mrs. Larkin Riggs in Morganton.

Mr. and Mrs. Eldridge Bauscom have returned to Columbia, S. C., after visiting Mr. and Mrs. A. E. Jenkins.

Mrs. Guy Wilson, Jr., of Richmond, Va., spent the weekend with her parents, Mr. and Mrs. Charles Tysor.

Rev. E. C. Shoaf, George Lewis and A. B. Harless, Jr., will return Thursday from Rocky Mount where they attended the annual Conference of the Methodist Church, which was held in the First Methodist Church there.

Mrs. Stuart Patten, who is attending a two-week Institute at ECC, spent the weekend in Edenton.

Miss Ann Jenkins left on Thursday to enroll in summer school at UNC at Chapel Hill.

Miss Marjorie Ellis of Fayetteville is making her home on West King Street. Miss Ellis will be a Reading Instructor in the summer readiness program at Edenton Elementary School.

Mrs. Z. V. Tayloe, who has been the guest of Mr. and Mrs. Charles Tysor, has returned to Virginia Beach.

Ed Jenkins and Douglas Sexton are spending the summer in Detroit, Mich., where they are employed by the Southwestern Publishing Co. Before going to Detroit they attended an extensive training program in Nashville, Tenn.

Miss Aurelia Layden is visiting her brother, Charles R. Layden and Mrs. Layden in Morristown, Indiana.

Miss Helen Rogerson, daughter of Mr. and Mrs. Mack G. Rogerson, is a student at East Carolina College this summer.



MRS. CURTIS ANDREW TWIDDY, JR.

Curtis Andrew Twiddy Weds In Greensboro

Miss Martha Alice McMakin of Greensboro and Curtis Andrew Twiddy, Jr., were married at 7:30 P. M. Sunday at West Market Street Methodist Church in Greensboro. The church pastor, Dr. Wilson of Weldon, officiated.

Afterward the bride's parents, Mr. and Mrs. Benjamin Reese McMakin, received in the Boren Room of the church. The bridegroom is the son of Mr. and Mrs. Curtis Andrew Twiddy of 1101 Oakum Street.

After a trip to Williamsburg, the bridegroom will re-

port to Quantico, Va., where he will begin a five-month course at the Marine Corps Basic School.

The bride had two years at Meredith College and received her bachelor of arts degree in history last week from the University of North Carolina at Chapel Hill.

The bridegroom graduated from John A. Holmes High School and attended the United States Naval Academy at Annapolis, Maryland. He is a recent graduate of the University of North Carolina at Chapel Hill, where he received a degree in economics. He is a member of Phi Eta Sigma, freshman honorary society, Semper Fidelis, Scabbard and Blade and Phi Beta Kappa.

The bride had her college roommate, Miss Virginia Herrington Dunstan of Elizabeth City for maid of honor. Bridesmaids were Miss Mary Stowe Boyd, Miss Lydia Carol Shells, Miss JoAnn Knight and Miss Janice Evelyn Matthieu, all of Greensboro.

The bridegroom had his brother-in-law, Woody M. Hoggard of Portsmouth, Va., as best man. Two uncles, Donald B. Campbell of Falls Church, Va., and Joseph R. Privott of Towson, Maryland, ushered with the bridegroom's cousin, Robert L. Whiteman, Jr., of Wilson, N. C., and the bride's brother, Benjamin R. McMakin, Jr., of Greensboro.

W. B. Shepard, Jr., of Albuquerque, New Mexico, arrived Friday to spend the weekend with his parents, Mr. and Mrs. W. B. Shepard, Sr.

Mrs. William Barrett has returned to her home at Lasker after spending several days as guest of her sister-in-law, Mrs. Mamie Parker.

Mrs. Roy Hassell, Mrs. Mack Rogerson and Mrs. Lena Leary were the dinner guests Sunday of Miss Pauline Calloway in Raleigh.

Mr. and Mrs. Ted VanHoy and son Teddy returned to their home in Winston-Salem after spending some time with Mrs. Van Hoy's parents, Mr. and Mrs. Albert Keeter.



MRS. THOMAS M. LEARY

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