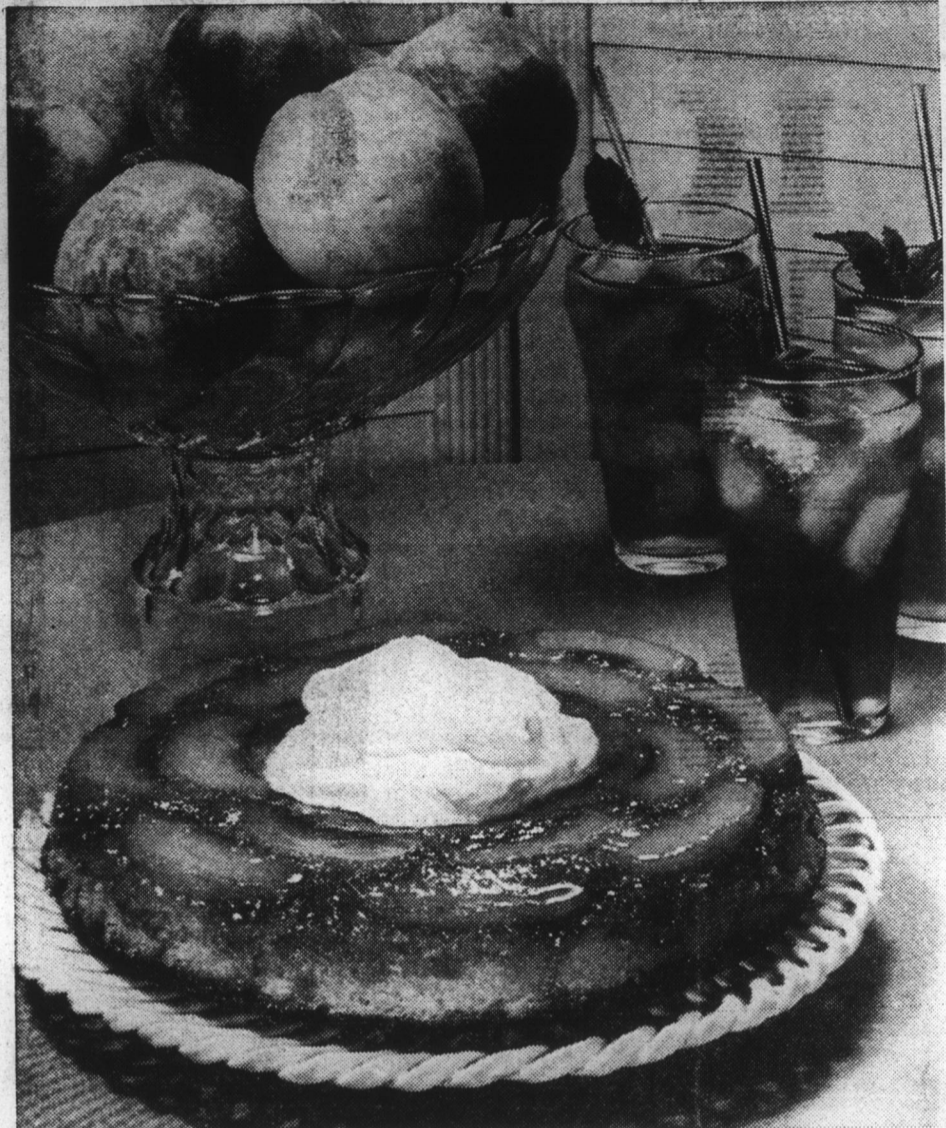


# For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD JUNE 23, 1966



**PETAL CAKE**—The ever-popular peach upside-down cake is super made with fresh Carolina or Georgia peaches which are beginning to appear in quantity in the markets. The season is short so use them often in various ways in summer menus.

## The Herald Kitchen

By MILDRED HUSKINS

Welcome the "peachy" season with a special dessert! We Americans obviously love fresh, ripe peaches—sun-blushed beauties from the North Carolina sandhills or the orchards of South Carolina and Georgia. Despite the fact that the season is comparatively short, we do away with 1.6 billion pounds of fresh peaches a year. Who would dispute these figures? In our town this very day one supermarket is advertising "a trailer truck load" of peaches, so "bring your own container and buy them by the bushel." Around these parts that is just what we do . . . buy them by the bushel. We eat them right out-of-hand and use them in traditional Southern recipes. We can them . . . and freeze them

for winter desserts.

We are real peachy fans at our house. We buy them when they are first displayed in the market at outrageous prices. These are lacking a bit in flavor but we simply can't wait! We like them made into a short cake with flaky, sweet biscuit base and mounds of whipped cream . . . we slice them over our breakfast cereal . . . make them into a pie sliced, sweetened and juicy on a layer of cream cheese in a baked pastry shell . . . and whip up a peach upside-down cake, of course, topped with a dollop of whipped cream. Then, there is fresh peach ice cream, yum, yum. Try this variation of the upside-down cake called Petal Cake.

Fresh Peach Petal Cake

1½ lbs. (about 6 medium) fresh peaches.

2 cups sugar.  
1 cup water.  
¼ cup butter, melted.  
½ cup light brown sugar firmly packed.  
½ cup butter, softened.  
2 eggs.  
1 egg yolk.  
1 teaspoon grated fresh lemon peel.  
1 teaspoon vanilla extract.  
½ cups flour.  
½ teaspoons baking powder.  
¼ teaspoon salt.  
¼ cup milk.  
Whipped cream.

Peel peaches and slice into eighths. There should be about two cups. Bring one cup of the sugar and water to boiling point; reduce heat and simmer five minutes. Add peaches; cover and cook three to five minutes or until almost tender. Drain. Pour the melted butter into nine-inch layer cake pan. Sprinkle with light brown sugar. Arrange peaches on top. Cream the one-half cup butter. Gradually beat in remaining one cup sugar. Add whole eggs and egg yolk; beat well. Stir in lemon peel and vanilla. Sift together flour, baking powder, and salt. Add to creamed mixture alternating with milk starting and ending with flour. Blend well after each addition. Pour over peaches. Bake in pre-heated moderate oven (375 degrees) one hour or until cake springs back when pressed gently in the center. Remove to rack; let stand 15 minutes. Turn upside down on serving plate. Serve topped with whipped cream. We prefer our peaches fresh and uncooked. But these stuffed Fresh Peaches are bound to be good. We include also a recipe for Zabaglione Sauce which makes over two cups.

**Stuffed Fresh Peaches**  
1½ lbs. (about six medium) firm ripe peaches.  
½ cup dry fine cake, cookie or macaroon crumbs.  
¼ cup finely chopped unblanched almonds.  
¼ cup sugar.  
½ cup white or sherry wine or fresh orange juice.  
Zabaglione Sauce.  
Peel peaches. Cut in half and remove pits. Place in baking pan. Combine crumbs and almonds and spoon into cavities. Mix sugar and wine and spoon over top of each half peach. Cover and bake at 350 degrees 20 minutes. Serve topped with Zabaglione Sauce. For sauce, place three egg yolks and three tablespoons sugar in top portion of double boiler. Beat with rotary beater five to eight minutes or until thick and lemon colored. Gradually add wine and thoroughly beat again. Place over hot water (not boiling). Beat and cook about five

## Rutherford - Webb Vows Spoken

BRISTOL, Tenn.—Miss Dora Belle Rutherford of Bristol, Tenn., became the bride of Harold Lloyd Webb of Bristol, Va., in a 3 o'clock ceremony on June 18.

Rev. Harry L. Price heard the vows in Cold Spring Presbyterian Church.

The bride is a daughter of Mr. and Mrs. Doyle C. Rutherford. Mr. Webb is the son of Mrs. Grace Webb of Edenton and the late Lloyd C. D. Webb.

The church was decorated with white chrysanthemums, palms, candelabras and white satin bow pew markers for the double ring ceremony.

Miss Elizabeth Bowman, cousin of the bride, was vocalist and Danny Minor, organist, played traditional wedding music.

Given in marriage by her father, the bride wore a formal length sheath gown of white organza. The scalloped, Sabrina neckline and above the elbow sleeves were adorned with appliques of embroidered lace and tiny pearls. The detachable wateau back, of double organza, fell into a graceful chapel train, embroidered intermittently with appliques of embroidered alencon lace. The headpiece consisted of a half hat of silk organza loops and leaves of seed pearls. She wore a shoulder length veil of silk illusion.

Miss Mildred Rutherford, sister of the bride, was maid of honor. The other attendants were: Mrs. Maynard Hall, Mrs. Muncy Spraker, Mrs. Earl Britton and Miss Doris Jane Rutherford.

The bride's mother wore a pink knit sheath with matching accessories while the bridegroom's mother wore a mint green embroidered voile with matching accessories. They wore orchid corsages.

Mr. Webb chose Dale E. Fleenor as his best man.

Ushers were Earl Britton of Edenton; William C. Bunch, Jr., of Norfolk, Va.; Ernest E. Boyce of Tyner, and Maynard C. Hall of Bristol, Tenn.

A reception followed at Country House Restaurant. Mrs. Webb is a graduate of Montreat College, Montreat, N. C., and Bristol Commercial College, Bristol, Tenn. She is employed as secretary of the First Federal Savings & Loan Association of Bristol.

The bridegroom attended Wake Forest College and received his degree from the University of North Carolina. He did graduate work at George Washington University. He is currently zone manager of the Motor Truck Division, International Harvester Company.

Following a wedding trip to Sea Island, Ga., the couple will make their home at 60 Haverhill Road, Bristol, Va.

Mrs. Hare Hurt In Auto Mishap

Mrs. Jimmy Hare of Asheboro, the former Miss Anna Williams of Edenton, was in an automobile accident last week.

She underwent surgery Tuesday morning in Randolph Hospital in Asheboro. Her condition is as well as could be expected at this time. She is the daughter of Mr. and Mrs. P. L. Williams of Route 2, Edenton.

MASS SCHEDULE AT SAINT ANN'S CHURCH

Father Joseph J. Lash, pastor of St. Ann's Catholic Church, announces the following schedule of masses: Friday, 7 P. M.; Saturday, 9 A. M.; Sunday 8 A. M. and 12:30 P. M.; Monday, 7 A. M.; Tuesday, 7 P. M.; Wednesday, 7 P. M. (in Columbia).

Mrs. Josephine Tunstall left Edenton Saturday to spend the summer in South Boston, Va., with her son, G. B. Tunstall, and his family.

Mr. and Mrs. J. E. Wood left Edenton Friday for Downey, Calif., where they will spend a few days before proceeding to Mexico City to attend the national peanut convention.

Dr. and Mrs. Archie Walker spent this weekend in Raleigh.

Mr. and Mrs. W. E. Bond returned home Saturday after spending several days at Nags Head.

Mr. and Mrs. F. A. Jordan and family visited Mr. Jordan's mother in Greenville this weekend.

Dr. and Mrs. E. G. Bond attended the Seaboard Medical meeting at Nags Head this weekend.

Candy Hardin returned home Saturday after having spent a week in Greenville visiting Mr. and Mrs. Mac Wright.

Mr. and Mrs. E. L. Hollowell returned home Sunday from Raleigh after having attended the American Legion convention there.

Mrs. Allen Harless, Jr., and daughters, Kathryn and Martha Scott, are visiting her mother, Mrs. T. T. Atkinson, in McKenney, Va.

Mr. and Mrs. B. B. Poole of Petersburg, Va., spent Sunday with Mr. and Mrs. J. Frank White.

## SOCIETY NEWS

Mrs. W. H. Hollowell, Jr., and daughters, Martha Jordan and Fran, spent the weekend visiting relatives in South Boston, Va.

Mr. and Mrs. J. J. Miley spent the weekend in Aberdeen visiting his parents.

Mrs. Josephine Tunstall left Edenton Saturday to spend the summer in South Boston, Va., with her son, G. B. Tunstall, and his family.

Mr. and Mrs. J. E. Wood left Edenton Friday for Downey, Calif., where they will spend a few days before proceeding to Mexico City to attend the national peanut convention.

Dr. and Mrs. Archie Walker spent this weekend in Raleigh.

Mr. and Mrs. W. E. Bond returned home Saturday after spending several days at Nags Head.

Mr. and Mrs. F. A. Jordan and family visited Mr. Jordan's mother in Greenville this weekend.

Dr. and Mrs. E. G. Bond attended the Seaboard Medical meeting at Nags Head this weekend.

Candy Hardin returned home Saturday after having spent a week in Greenville visiting Mr. and Mrs. Mac Wright.

Mr. and Mrs. E. L. Hollowell returned home Sunday from Raleigh after having attended the American Legion convention there.

Mrs. Allen Harless, Jr., and daughters, Kathryn and Martha Scott, are visiting her mother, Mrs. T. T. Atkinson, in McKenney, Va.

Mr. and Mrs. B. B. Poole of Petersburg, Va., spent Sunday with Mr. and Mrs. J. Frank White.

**R. C. POWELL**  
State Licensed Electrician  
INDUSTRIAL, COMMERCIAL AND RESIDENTIAL  
NO JOB TOO SMALL!  
PHONE 482-4595

## COME TO OUR

# Open House

MONDAY, JUNE 27th 3:00 P. M. TO 6:00 P. M. WITH PARDONABLE PRIDE, WE'D LIKE TO SHOW YOU OUR NEW BUILDING BIG, BRIGHT, SPARKLING AND READY TO SERVE YOU.

THIS IS YOUR CHANCE TO SEE THE INSIDE OF A BANK—ALL OF IT—AND TO MEET THE PEOPLE WHO MAKE IT WORK . . . . REGISTER NOW FOR FREE PRIZES—YOU DO NOT HAVE TO BE PRESENT TO WIN

Registration Ends at 1 P. M. June 27th

### PRIZES

FIRST PRIZE  
\$100.00 Savings Account  
OTHER PRIZES  
Rogers Silver Service  
30-piece Stainless Steel Flatware  
Bathroom Scales  
Teflon Frying Pans  
AND MANY OTHERS

FAVORS  
FOR  
THE  
KIDDIES

### FREE

TO THE FIRST 100 ADULTS WHO ENTER THE BANK AFTER 3:00 P. M. ON JUNE 27th—A BOX OF WEATHERLY'S "DOODLES" PEANUT BRITTLE

## THE INDUSTRIAL BANK

ELIZABETH CITY, NORTH CAROLINA

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

### ★ WEEKEND SPECIALS ★

Delicious  
**Chuck Steaks 1 lb. 49c**

Luter's Cedar Farm  
**Sliced Bacon lb. 59c**

1-lb. Cello-Luter's Jamestown Brand  
**Franks pkg. 49c**

Fresh Ground  
**Hamburger 3 lbs. \$1.15**

SUN-SPUN  
**Oleo . . . . . 2 lbs. 39c**

RED AND WHITE  
**Mayonnaise . . . qt. 49c**

RED AND WHITE  
**Catsup . . 14-oz. bottle 19c**

RED AND WHITE  
**Ice Cream . . ½ gal. 59c**

**4-oz. Bottle Vitalis regular 79c . . . now only 65c**

PHONE: 482-2317  
Free Delivery Every Day on Orders of \$2.00 or More!

**D&M SUPER MARKET**

The store large enough for values, yet small enough to take an interest in every customer.