

# For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD JUNE 30, 1966.



**BARBECUE TIME**—This year, get away from that old monotonous routine of using the same ready-made barbecue sauce for everything on the grill. Let your imagination rule and create your own sauce, suited not only to your family's taste but to the particular type of meat you have on the grill.

## The Herald Kitchen

By MILDRED HUSKINS

It's barbecue time again! And that means outdoor weekends when family and friends gather 'round' the charcoal grill for everything from frankfurters and hamburgers to spare ribs, chicken and steaks.

But, while the food may vary, one thing seldom does the barbecue sauce. Maybe the fact that too many of us are inclined to use a store-bought ready-made product is, as the season moves on, the enthusiasm for outdoor cooking slowly wears thin.

Don't let this happen in your family. If you don't have a favorite marinade or sauce when he gets ready to preside at the grill, have one ready and waiting for him. Vary the sauce for basting. Occasionally, have the meat already in the marinade awaiting the grill master.

These marinades and sauces often accent the flavor of meats cooked on a grill or rotisserie. They vary from mild to highly seasoned, but should not mask the natural meat flavor. They are used to baste meat during cooking or may be served as an accompaniment. When basting, a heavy brush or narrow paint brush is helpful.

Here is a basic barbecue sauce which makes two cups and is excellent on hamburgers, steaks and franks.

**Basic Barbecue Sauce**  
1 can (8 oz.) tomato sauce.  
1/2 cup A-1 Sauce.  
1/2 cup brown sugar.  
2 tablespoons vinegar.  
Mix all ingredients and simmer five minutes.

To barbecue chicken: Omit the brown sugar from the basic recipe and add three tablespoons pineapple or apricot preserves for the sweetener. Stir and heat and be sure to brush the chicken frequently with the sauce while it grills.

To barbecue spare ribs: For a delicious different flavor for that old time favorite, use the basic recipe but add one-half cup frozen concentrated orange juice in the place of the brown sugar.

For a hot barbecue sauce try this recipe:

**Hot Barbecue Sauce**  
1 cup tomato sauce.  
1/4 cup brown sugar.  
1 bay leaf.  
1/2 teaspoon cayenne pepper.

FROM

### HOLLOWELL'S Cosmetic Corner

To Cover Up Freckles

Q. What can I use to cover my freckles?

A. Use an opaque type of foundation. If your freckles are unusually prominent, you may have to use a second coat. Be sure, however, to blend the foundation carefully along your hairline and the line of your jaw.

Hollowell's  
Rexall Drug Store  
PHONE 482-2127  
Free Delivery — Edenton

1 tablespoon each diced onion, diced celery, diced green pepper.  
1/4 cup lemon juice or vinegar.

1 teaspoon chili powder.  
1 tablespoon prepared mustard.  
1/4 teaspoon ground cloves.  
1/2 teaspoon allspice.  
Combine all ingredients, mixing thoroughly. Brush sauce on meat as desired.

**Tart Barbecue Sauce**  
1 cup soy sauce.  
1 cup salad oil.  
3/4 cup lemon juice.

1 clove garlic, cut in half. Mix together soy sauce, oil and lemon juice. Add garlic. Brush meat with sauce, during cooking, as desired.

Here is a delicious kabob marinade. It can be used for any meat you plan to grill.

**Kabob Marinade**  
1/2 cup salad oil.  
2 tablespoons lemon juice.  
1/4 cup chopped onion.

1 teaspoon dry mustard.  
1/2 teaspoon garlic salt.  
1/2 teaspoon salt.  
1/2 teaspoon pepper.

Mix together ingredients. Marinate meat several hours or overnight in mixture. Brush meat with remaining marinade during cooking.

A fruit sauce glorifies chicken. For a flavor that is a little different try this fruit barbecue sauce the next time you do chickens over the coals.

**Chicken with Fruit Barbecue Sauce**  
2 chickens, quartered  
1 can (6 oz.) frozen concentrated lemonade, thawed

3 tablespoons lime juice  
2 teaspoons Angostura aromatic bitters

1 stick butter or margarine Wash chickens and pat dry Put pieces in a shallow pan Mix lemonade, salt, lime juice, and bitters. Pour mixture over chicken and marinate overnight in refrigerator or for two hours at room temperature. Rotate pieces of chicken occasionally. Drain chicken pieces and reserve marinade. Heat marinade and stir in butter until butter is melted. Broil chicken six inches above gray coals brushing frequently with marinade. Turn chicken after 20 minutes and continue brushing and broiling until chicken is tender and golden brown. Serves eight.

Well-named, indeed, is Quick Potato Salad that, once the potatoes are cooked, is ready in a jiffy. Serve it with barbecue chicken.

**Quick Potato Salad**  
4 cups cold, diced cooked potatoes

1 cup diced celery  
1/2 cup sliced radishes  
2 1/2 teaspoons onion salt  
1/2 teaspoon black pepper  
2 teaspoons parsley flakes  
1/2 cup sour cream  
1/4 cup mayonnaise

1 teaspoon cider vinegar Put potatoes, celery and radishes in a bowl. Sprinkle with seasonings. Combine sour cream, mayonnaise and vinegar and pour over the vegetables. Toss lightly. Garnish with additional parsley flakes. Makes six servings.



**DEBUTANTE** — Miss Patricia Moore Byrum, daughter of Mr. and Mrs. Thomas Campbell Byrum, Jr., will be presented to North Carolina society at the 40th annual debutante ball in Raleigh September 9. The Terpsichorean Club of Raleigh will sponsor the three-day event beginning September 8. Mr. Byrum will be his daughter's chief marshal. Miss Byrum is a sophomore at Greensboro College.

Words of wisdom are looked upon as signs of weakness.

American boys are dying in places their parents had never heard of, but will never forget.

Despite what some people say, most of us want to do the right thing, even though we don't do it.

Communism, like Hitlerism, understands force only.

# CHOWAN HERALD SOCIETY NEWS

Floyd Frizelle left Saturday on a business trip to Miami, Fla.

Misses Beth, Miriam, and Ann Bissette are vacationing at Surf City, N. C.

Mrs. Aubrey Davis and children are visiting her mother in Yadkinville for two weeks.

Misses Becky and Katie Shepard of Albuquerque, N. M., are spending several weeks with their grandparents, Mr. and Mrs. W. B. Shepard.

Miss Martha Jean Britton is visiting her grandmother, Mrs. Harrison in Williamston.

Miss Pat Bond has returned home after a visit with her grandparents, Judge and Mrs. J. L. Phipps, in Chapel Hill.

Mr. and Mrs. A. B. Harless, Sr., spent the weekend at Virginia Beach.



**JULY BRIDE-ELECT**—Mr. and Mrs. Davis Cartwright announce the engagement and forthcoming marriage of their daughter, Faye, to Mr. Jesse Boyce. Mr. Boyce is the son of Mr. and Mrs. M. J. Boyce, Sr., of Hertford. The wedding will take place July 15 at The Assembly of God Church.

### Hospital Patients

Visiting Hours: 12-1 A. M., 4-8 P. M. Children under 12 are not permitted to visit patients.

Patients discharged from Chowan Hospital during the week of June 22-29 included the following:

Mrs. Joyce Ann Sawyer; Mrs. Elizabeth Hardison, William E. Barrow, Mrs. Frances Jane Joyner, Mrs. Cora Stallings, Mrs. Barbara Leary, Mrs. Mary C. Hollowell, Clarence L. Patrick, Nathan Spencer, James Harrison Basnight, Mrs. Brenda Copeland, Miss Gloria Mae White, Mrs. Sarah Evans, Mrs. Laura Furlough and Jack Shepard Hardison.

Master Randolph Stuart Ward, Mrs. Louise Byrum, Miss Marjorie Alma Hill, Mrs. Anliza Twiddy, Deltor Stallings, Deanie Forehand, Joseph Leary Wills, Mrs. Hester Rousson, Miss Carol Henderson, Mrs. Bonnie Lou Rogerson, Mrs. Betty Harris and Mrs. Emily Hough.

**Births**  
Mr. and Mrs. William Phelps, a son; Mr. and Mrs. James Franklin Sawyer, a daughter; Mr. and Mrs. Woodrow Wilson Swain, a son; Mr. and Mrs. Clifton Donald Copeland, a daughter; Mr. and Mrs. Calvin Coolidge Littlejohn, a daughter; Mr. and Mrs. Randolph Leary, a daughter.

### Dr. Hunnicutt Accepts Position

Dr. George Hunnicutt of Murphy, N. C., has been named veterinarian in charge of the Edenton Animal Disease Diagnostic Laboratory. He replaces Dr. John S. Theiss who returned to his native state, Ohio, to practice veterinary medicine.

Dr. Hunnicutt is a native of Macon County. During World War II he served in the Navy. Later he attended the University of Georgia and graduated in Dairy Husbandry.

After operating a dairy farm for several years he returned to Georgia and earned a degree in veterinary medicine in 1960.

Since becoming a veterinarian he spent a year in private practice and has been working with Georgia and North Carolina diagnostic laboratories.

Mrs. Hunnicutt is a native of North Georgia. She graduated from the University of Georgia and was assistant home demonstration agent in Macon County.

Dr. Hunnicutt is past president of Murphy Rotary Club. The Hunnicutts are Methodist and live at Queen Anne Drive. They have three children.

Mr. and Mrs. Sammy Morris spent the weekend in Charlotte, where Mrs. Morris was matron of honor in the Kirby-Knotts wedding.

Mrs. L. E. Davenport and family of Great Bridge, Va., spent the weekend with her mother, Mrs. Johnetta White.

Mr. and Mrs. Charles H. Shaw, Jr., returned to their home in Greensboro Sunday after being the guests of Mrs. Shaw's mother, Mrs. W. M. Morgan, the last 10 days.

Mr. and Mrs. J. Edwin Buffal and Mrs. E. B. Zimmerman spent Saturday in Rocky Mount as guests of Martin Zimmerman.

Mr. and Mrs. Billy White visited his parents, Mr. and Mrs. William White over the weekend.

Mrs. T. T. Atkinson of McKinney, Va., is visiting her daughter, Mrs. A. B. Harless, Jr., and her family.

Sgt. and Mrs. Armand Scalzi and children have returned to their home at McGuire Air Base, N. J., after Mrs. Scalzi and children had visited Mrs. Scalzi's parents, Mr. and Mrs. William White for the past two weeks while Sgt. Scalzi attended school at Dover, Del.

Mr. and Mrs. Harold Webb of Bristol, Va., are visiting his mother, Mrs. Grace Webb.

Mr. and Mrs. Cecil Fry and family are vacationing at Nags Head for two weeks.

Miss Frances Marshbourne, Mrs. C. W. Overman, Raymond Tarkington and Mr. and Mrs. J. Edwin Buffal attended a district meeting of the Order of the Eastern Star held in South Mills Monday night.

Mr. and Mrs. J. P. Partin are visiting Capt. and Mrs. W. R. Etter in Alameda, Cal. Mr. and Mrs. Jerry McGee and family of Manhattan, Kan., attended the Kirby-Knotts wedding in Charlotte Saturday and are spending this week in Edenton as the guests of Mr. and Mrs. Tom Bass.

Phil Harrell spent this weekend in Rocky Mount visiting friends.

Mr. and Mrs. Alton Elmore and family returned to Edenton Sunday after having spent a week at Myrtle Beach, S. C.

Dr. and Mrs. Larry A. Rapee of Bethesda, Md., returned home Sunday after spending last week with Mr. and Mrs. H. Z. Moyers.

Mr. and Mrs. Joe Thorud and Miss Mary Thorud spent the weekend at Nags Head as the guests of Mr. and Mrs. Cecil Fry.

Mrs. Ed Burke of Mt. Airy is visiting her mother, Mrs. Effie Smith, and her sisters, Miss Louise Smith and Mrs. Jeanne O'Neal.

Mr. and Mrs. F. A. Jordan, Jr., and family spent the weekend in Greenville visiting Mrs. F. A. Jordan.

## Long Week End

CLOSED MONDAY, JULY 4th

Swift Premium — 12 to 14-lb. Average  
WHOLE, TENDERIZED SMOKED

**HAMS lb. 55c**  
**Shank Portion lb 49c**

**4 to 6 lb. Gwaltney Smoked Picnics lb 45c**

1-lb. Signal lb. **Sausage 39c** | 1-lb. Gwaltney **Franks lb 53c**

Specials in PEPPER COATED SMOKED MEATS for the Holiday!

**Gwaltney Ole Town HAM lb 79c**  
**Country Style SHOULDER lb 59c**

**1-lb. Chubs BARBEQUE lb. 99c**  
Lean Tender (Tenderloin Removed)

**Loin End PORK CHOPS lb. 49c**

**STOCK UP**  
your best food values are Here!

No. 303 Libby's **Sliced Beets 2 CANS 25c**

No. 2 1/2 Rosedale **Sliced Peaches 2 CANS 25c**

14-oz. Libby's **Tomato Catsup 19c**

46-oz. Del Monte Juice Drink Sale  
Pink Pineapple-Grapefruit Juice or Merry Cherry Drink or Orange Juice Drink—  
**can 29c**

1/2 Gal. Blue Byrd bottle **Orange Juice 69c**

**LADY SCOTT PRINT**  
200 Count  
FACIAL TISSUE or **29c**  
2 Rolls BATHROOM TISSUE

10 lbs. U. S. No. 1 New White  
**POTATOES**  
bag **39c**

**LOOK TO US FOR LEADERSHIP IN BETTER FOOD-BUYS!**

Prices in This Ad are Effective Thursday through Saturday, June 30, July 1 and 2, 1966

# Phthisic's

## SUPER MARKET - Edenton