

For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD JULY 14, 1966.



LOBSTER KABOBS — Orange quarters and cling peach halves are threaded on skewers with the meat from South African rock lobster tails to make delicious kabobs done to just the right turn over the coals.

The Herald Kitchen

By MILDRED HUSKINS

There was a time when the only things that were cooked on skewers were chunks of meat.

Then somebody got the appetizing idea of threading onions or tomatoes or other vegetables on the pins.

The idea was too good not to be developed further. If meat tasted so good that way, why not seafood? Why not, indeed? And what seafood lends itself better to kabob-cooking than South African rock lobster?

And rather than vegetables, how about using fruits to both compliment and complement the delicate flavor of the lobster. Oranges and peaches are perfect. For a mouth-watering dish of rare distinction do them over the hot coals and eat them in the cool shade.

Rock Lobster Kabobs

8 rock lobster tails.
2 navel oranges, unpeeled and quartered.
8 cling peach halves.
½ cup (1 stick) butter or margarine, melted.
1/3 cup dry sherry.
Juice of one lemon.
1 can (6 oz.) frozen concentrated pineapple-orange juice, thawed.

Thaw tails. With scissors cut underside membrane and remove lobster meat from shell in one piece. Thread meat lengthwise on a skewer with an orange quarter or a peach half. Combine remaining ingredients. Brush kabobs with mixture and put on a rack inches from

gray coals. Turn kabobs and brush with sauce several times during cooking. Broil until lobster meat becomes opaque and lightly browned. Serve with remaining sauce. Serves eight. Makes two cups sauce.

Use two cans of tuna for a pretty summertime Tuna Antipasto Salad Platter. Do it this way: Cover a very large platter with lettuce and place two cans tuna in the center. Surround tuna with mounds of bright carrot sticks, radishes, green pepper rings, green onions, pimiento, black olives and cucumber slices. Serve with your favorite salad dressing, and pass the crisp rolls and butter.

Tuna is so mild in flavor that you can easily serve it twice a week at main meals to take advantage of its excellent nutrition at such low prices. Tuna is like a chameleon in that it seems to change in character depending upon what foods you blend with it. How different a crisp tuna and celery salad is from a tuna noodle casserole, yet both are delicious main dishes worth your attention these summer days.

Party time in the summertime deserves to be celebrated with a tantalizing and pretty punch that looks and tastes like it's meant for the season.

Just such a beverage to perfectly suit a summer occasion is Peach and Lemon Punch. With floating sliced peaches and fresh flowers, it

will certainly capture the center of attention on your party table. You may use either frozen or fresh peaches, but, now that fresh peaches are in season, why not treat your guests to delicious fresh ones. Be sure each person receives a peach slice or two in his serving. Arrange pasted petit fours on your prettiest tray and have an afternoon open house.

Peach and Lemon Punch

3 pkgs. frozen sliced peaches or six fresh peaches, peeled and sliced.
¾ to 1 ¼ cups superfine sugar.
4/5 quart cream sherry.
¾ cup bottled lemon juice.
1 quart gingerale, chilled.
Mint leaves and fresh flowers, if desired.

Put peach slices in bowl; sprinkle with sugar and let stand for 30 minutes. Pour cream sherry over peaches and refrigerate for at least two hours. Pour lemon juice and gingerale over fruit. Serve over ice in large punch bowl. Garnish with mint leaves and fresh flowers. Makes about 15 four-ounce servings. Use the larger amount of sugar if fresh peaches are used.

While fresh peaches are in good supply enjoy them in a variety of delicious seasonal desserts. Make up a batch of Fresh Peach Delight.

Fresh Peach Delight

1 ½ cups mashed peaches.
2 cups miniature marshmallows.
¼ cup sugar.
2 tablespoons lemon juice.
¼ teaspoon almond extract.
2 cups whipping cream.

Peel and pit three or four peaches. Mash in food mill, blender or with hands. In a two-quart bowl mix marshmallows, peaches, sugar, lemon juice, almond extract. Cover. Chill two to three hours. Beat peach mixture with rotary beater about three minutes, or until marshmallows are partially broken up. Whip cream in ice-cold bowl with cold beaters. Fold into peach mixture. Pour into shallow dish or bowl. Chill several hours or partially freeze. Serve topped with sweetened, sliced peaches.

Marshals Chosen By Miss Byrum

Joseph H. Conger, III, and Hiram J. Mayo, Jr., both of Edenton, have been chosen by Miss Patricia Moore Byrum to be her assistant marshals at the Debutante Ball in Raleigh.

Miss Byrum will be presented to North Carolina society at the 40th annual ball, to be held September 8-10.

The deb chose her father, Thomas C. Byrum, Jr., as her chief marshal.

Conger is the son of Mr. and Mrs. J. H. Conger, Jr., and Mayo is the son of Mr. and Mrs. Hiram J. Mayo.

SHOP I. N. S. — AT — W. E. S.

- 20-OZ. DEL-MONTE Catsup bottle 25c
 - I.N.S. Margarine lb. 19c
 - 46-OZ. PINEAPPLE - GRAPEFRUIT Drink 4 cans \$1.00
 - 1/2 Gal. Bleach 25c
 - TREND Detergent . . 2 boxes 29c
 - GOLDEN RIFE Bananas lb. 10c
 - ICEBERG Lettuce head 15c
 - SUNSHINE Crackers . . lb. box 33c
- Fresh Local Corn, Squash and Snap Beans
- W. E. Smith's Store**
ROCKY HOCK SECTION
PHONE 482-3022 — EDENTON, N. C.

CHOWAN HERALD SOCIETY NEWS

Mrs. Joe Conger and children are vacationing at Nags Head for two weeks.

Mrs. Glennie Smith of Macon, Georgia visited Mrs. Hiram Mayo Thursday.

Miss Pat Byrum has returned home after completing a summer school session at Greensboro College.

Mr. and Mrs. Charles Tysor and son, Larkin, have returned home after a week's vacation at Myrtle Beach, South Carolina.

Mr. and Mrs. Jim Partin have returned after visiting Captain and Mrs. Bill Etter of Alameda, Calif.

Mr. and Mrs. J. Frank White, Jr., of Charlotte visited Mr. and Mrs. J. Frank White, Sr., on West Eden Street.

Mr. and Mrs. R. E. Taylor and family of Orlando, Fla., spent the week with their family, Mr. and Mrs. George Privott.

Weekend guests of Mr. and Mrs. George Privott were Mr. and Mrs. G. H. Privott and family, Baltimore, Md., and Mr. and Mrs. Mack Privott, Goldsboro, N. C.

Mr. and Mrs. Jerry McGee and son Jerry of Manhattan, Kansas visited Mr. and Mrs. Tom Bass of Edenton for two weeks.

Mrs. Jake Alderman, Roanoke, N. C., Mrs. Will Herring, Scotland Neck, and Mrs. Earl Hurdle, Elizabeth City, were guests of Mrs. Wallace Jones this weekend. All went to Franklin, Va., on Sunday.

Bill and Guy Harrison, twins of Mr. and Mrs. Gene Harrison, celebrated their third birthday Sunday.

Mr. and Mrs. Elton Askew and son spent the past week in Washington, D. C., sight-seeing.

Mrs. Sam Braswell and daughter visited Mrs. A. C. Goy, Jr., in Ahoskie Wednesday.

Mr. and Mrs. A. W. Wooten returned from Myrtle Beach after a week's stay.

Mr. and Mrs. J. Frank White, Jr., of Charlotte spent the weekend visiting Mrs. William White.

Mr. and Mrs. Ray Holwell and children of Hampton, Va., were recent visitors with Mr. and Mrs. Clyde Hollowell on Broad Street.

Mr. and Mrs. Raleigh Hollowell returned Tuesday after visiting their daughter, Mrs. J. B. Jones and family in Garden Grove, Cal. They also visited Mrs. Hollowell's brother, Dr. W. L. Boyce and family of Claremont, Cal.

Mr. and Mrs. Johnny Woolard have moved into their new home at Morgan Park.

Mrs. Chester Stevens and children, Mark and Elizabeth visited Mrs. Stevens' parents, Mr. and Mrs. A. G. Pigott of Washington, D. C., for two weeks.

Mrs. Al DeLola and children of Courtland, N. Y., Mrs. C. T. Moore and Mrs. Sarah Allen of Elizabeth City spent Tuesday as guests of Mr. and Mrs. J. Edwin Bufflap.

Jo, Bill, Jim and Russell Garwood of Charleston, S. C., arrived Sunday to spend a few weeks as guests of their grandmother, Mrs. Ida Mae Roberson. However, Mrs. Roberson became ill and was taken the N. C. Memorial Hospital in Chapel Hill. The children are, therefore, visiting friends in Edenton while their grandmother is hospitalized.

Alex Kehayes, who is working at Nags Head during the summer, spent the weekend as guest of his parents, Mr. and Mrs. Ernest Kehayes.

Mr. and Mrs. Harry Hand and son Bill spent Thursday night with her parents, Mr. and Mrs. J. Frank White on their way to New Jersey.

William A. White of New Orleans is spending a few days with his parents, Mr. and Mrs. J. Frank White.

Mrs. James Wilkins and children Candy and Arie Lea of Suffolk, Va., spent Sunday with her parents, Mr. and Mrs. J. Frank White.

Mr. and Mrs. Alex White and two children Anna and Catherine of Greenville and Mrs. Maud Dawson of Edenton spent Saturday with Mr. and Mrs. J. Frank White.

Mrs. Martha Gubbell of Long Island City, N. Y., is visiting her brother-in-law and sister, Mr. and Mrs. Ernest Kehayes, in Pembroke Circle.

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ENGAGED — Miss Glenna Ann Quinn will be married on July 31 to Gary W. Farmer. The wedding will take place at 4 P. M. in Edenton Baptist Church. She is the daughter of Mr. and Mrs. Henry G. Quinn, while Mr. Farmer's parents are Mr. and Mrs. William F. Farmer.

FROM HOLLOWELL'S Cosmetic Corner

NAILS THAT CURL UNDER

Q. When I let my nails grow too long, they curl under. What causes this?

A. The structure of the nail itself is what causes it to curl under. This type of nail is referred to as "almond-shaped" and is considered highly desirable.

Usually, the nail does not begin to curl under until it is quite long. In our opinion, overly long nails are not attractive or desirable anyway. The solution, of course, would be to cut them before they begin to curl under.

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