



**LUAU FOR DEB** — Miss Pat Byrum was the center of attention last Saturday at a Luau-buffet given in her honor at the summer home of Mr. and Mrs. George Alma Byrum on Chowan River. Pictured above is the lovely deb with her parents, Mr. and Mrs. Thomas C. Byrum, Jr., Mr. and Mrs. George Byrum and Mr. and Mrs. J. Scott Harrell. Above right, the deb is joined by some visiting debbs at the party as they look into the oven at the goodies prepared for the buffet. Left to right are: Ann Foreman of Elizabeth City; Miss Byrum; Mary Lewis Gregory of Weldon; and Margaret MacLean of Murfreesboro. At right Miss Byrum stops to chat with one of the many groups which filled the Byrum's yard. Left to right are: Brenda Lewis of Rocky Mount; Phil Harrell of Edenton; Stiles Livengood of Richmond, Va., and Arlene Fry of Edenton.

## Pat Byrum Is Honored At Debutante Outing

The natives are restless, the drums do beat, On the Chowan River, at George Byrum's treat.

We invite you mainlanders to join our fete, To honor deb Pat Byrum, so cute and sweet.

On Saturday, the twenty-third of July, we will want you to eat, Or our buffet supper will not be complete. Bermudas and sneakers will be so neat, (Swimsuits if you want to swim or ski) Music by "The Clansmen", a special treat.

Half after six will be the hour, We're looking forward to seeing you at our Luau.

This was the invitation to which more than 70 persons responded.

Mr. and Mrs. Byrum and Mr. and Mrs. J. Scott Harrell entertained in fine style for their niece. The lovely riverside home was appropriately decorated for the Luau.

The summer home of the George Alma Byrum's on Chowan River came alive in native style when the debbs from this area and friends of Edenton's Pat Byrum arrived on the scene.

### SOCIAL NEWS

Mr. and Mrs. Earl Henderson of Cahutta, Ga., and Mr. and Mrs. F. F. Tanner of Charles City, Va., spent the weekend with Mrs. H. T. Layton and Mr. and Mrs. Burley Niblett, enroute to Nags Head.

Mr. and Mrs. Samuel White and two children Susan and Sam of Richmond, Va., spent Sunday with his parents, Mr. and Mrs. J. Frank White.

Mrs. S. M. Hickman of Newport News, Va., is spending the week with her sister, Mrs. J. Frank White.

Mr. and Mrs. Glenn Perry and children spent last week at Myrtle Beach, S. C.

Marshall Boutwell of UNC, Chapel Hill, is the guest of his grandmother, Mrs. J. L. Pettus.

Mr. and Mrs. Joseph Toomy of Weehawken, N. J., were here for a week's stay with their son-in-law and daughter, Mr. and Mrs. James Cuddihy.

Mrs. Kate Wozelka and Mrs. Elizabeth Townsend visited with Mrs. W. H. Harcastle in Hertford on Sunday.

Mrs. Marvin Wilson of Chapel Hill spent several days here with her sister, Mrs. John Bunch, who accompanied her home for a three-day visit.

Mrs. Sandy Rose and family vacationed at Nags Head last week.

Miss JoAnn Blaine of Falls Church, Va., was the weekend guest of Mr. and Mrs. Jim Partin and their son, Jim.

Mrs. Charles Tysor spent Monday in Raleigh where she visited with Mrs. Blair Gibson.

After the guests arrived and "The Clansmen" took their place atop a stage made from a flat-bed truck, the young couples feasted from an elegant buffet in the family room of the home.

The menu consisted of fried chicken, ham rolls, potato salad, green bean casserole, mixed fresh fruit, decorated block cake and iced tea.

Miss Byrum, daughter of Mr. and Mrs. Thomas C. Byrum, Jr., will be presented to North Carolina society at the 40th annual debutante ball in Raleigh September 9.

At the party Saturday she was escorted by one of her marshals, Hiram J. Mayo, Jr. Mayo and another marshal, Joseph H. Conger, III, will entertain for their deb at the Mayo home on August 6. Debbs from throughout North Carolina are being invited.

# For And About Women

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## The Herald Kitchen

During our recent trip to Wrightsville Beach for the summer meeting of the North Carolina Press Association, we had one of our favorite meals.

We'd had it before, but under much more conventional conditions.

During this visit we had boiled shrimp and corn-on-the-cob aboard the Battleship North Carolina!

It wasn't in the officers' mess, either, but high up on deck amid the big guns some of which spewed disaster during World War II.

Tables were set up and covered with (what else?) newsprint. Steaming, plump, pink shrimp were poured on to the trays. On other trays whole ears of boiled corn were also in corn-shucking-high piles. Around the tables, within convenient reach, were great bowls of dipping sauce and melted butter which we spread on the corn with pastry brushes. We took our places about the tables and proceeded to "dog in" after a large chef's apron had been tied about our middle. We then peeled, dipped, gnawed and ate. Yum!

Later we saw the very wonderful story of the great battleship in the new art form of "Sound and Sight." We'd seen the dramatic presentation before, so we're bound to extol the supper more than the artistically arranged show. By the way, the mosquitoes got the shock of their lives! A young man stood at the end of the gangplank and sprayed everyone with "Off".

A summertime picnic is made up of a lot of things... sand, flies, bruised knees, ants, relatives... and, of course, potato salad.

We've collected several real good recipes for potato salad and then go back to our old standby... diced potatoes, celery, sweet pickle cubes, hard-cooked eggs and minced onion all tossed with our own mixture of Green Goddess and Italian dressings.

If you feel the need of trying something new, give this one a test the next time you plan a picnic. It's delicious and hearty enough to be the main course because there are strips of luncheon meat tossed with the other ingredients.

**By MILDRED HUSKINS**

1/4 cup sliced green onion  
1 can (12 oz.) luncheon meat, cut in one-fourth inch strips  
1 teaspoon celery seed  
1 1/2 teaspoon salt  
1/2 teaspoon pepper  
1 cup dairy sour cream  
1/2 cup mayonnaise  
1/4 cup vinegar  
1 teaspoon prepared mustard

4 hard-cooked eggs  
Combine potatoes, cucumber, onion, luncheon meat, celery seed, salt and pepper; toss lightly to mix. Blend sour cream, mayonnaise, vinegar and mustard; add to potato mixture and mix lightly. Dice three eggs and fold

gently. Chill. Slice remaining egg and use for garnish when serving. Makes eight servings.

This one for WHd West Potato Salad is a little different and can be prepared ahead of time.

**Wild West Potato Salad**  
6 cups diced cooked potatoes  
2 cups diced cooked ham  
1 cup sliced celery  
1/2 cup sliced green onion  
1/4 cup chopped pimiento  
Salad Dressing  
Salt and pepper  
Hard-cooked egg slices  
Combine potatoes, ham, celery, onion, pimiento and enough salad dressing to moisten; mix lightly. Seal.

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**PICNIC FAVORITE** — Summer picnics are made up of good foods and no picnic menu is complete unless one of those foods is a hearty well-seasoned potato salad. This one is hearty enough to be the main course because there are strips of luncheon meat tossed with the other salad ingredients.

## Townson - Keeter Vows

Miss Barbara Whichard Townson, 108 North Granville Street, became the bride of Wayne Clifton Keeter in a candlelight ceremony at the home of her parents at 6:30 o'clock in the evening on July 21.

The bride is the daughter of Mr. and Mrs. William David Townson, Jr. The parents of the bridegroom are Mr. and Mrs. Walter Clifton Keeter of Edenton.

Rev. R. N. Carroll heard the vows.

Upon their return the Keeters will reside in Smithfield.



MRS. WAYNE C. KEETER

## Couple United In Church Rites

Miss Faye Cartwright became the bride of Jesse Boyce, July 15 at 7:30 P. M., in the Assembly of God Church. The pastor, Rev. Hubert Morris, officiated.

The bride is the daughter of Mr. and Mrs. Davis Cartwright. The bridegroom is the son of Mr. and Mrs. M. C. Boyce, Sr., of Hertford.

The bride was given in marriage by her father, Miss Judy Cartwright, sister of the bride, was maid of honor.

The bridegroom's father was his son's best man. Groomsman were Davis Cartwright, brother of the bride, and Carlton Boyce, the bridegroom's brother of Hertford. The couple will live in Roper.

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**Sour Cream Potato Salad**  
6 cups diced cooked potatoes  
1/2 cup diced pared cucumber

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