

For And About Women

PAGE THREE—SECTION ONE, THE CHOWAN HERALD AUGUST 11, 1966.



BREAKFAST FEAST — Tender, juicy breakfast steaks accompanied by a tangy pizza-sized German apple pancake adds an elegant gourmet touch to breakfast time.

The Herald Kitchen

By MILDRED HUSKINS

Vacation time is a good time to clear out the files and pass along some of the suggestions we've been saving.

Being breakfast enthusiasts, we always watch carefully for ways to escape the doldrums of bacon, eggs and toast. So, Sunday morning at our house is the time we use the new breakfast brunch suggestions and recipes. We pick Sunday because we have more time to whip up something special than on our working days.

One of our most cherished memories was the sound of our mother pounding steak for Sunday breakfast! It was round steak and was cooked, of course, country style and served with wonderful cream gravy and hot biscuits.

Now comes the new tender Proten steaks which are enjoying great popularity. Tender, juicy breakfast steaks accompanied by a tangy, Cartwheel-sized German apple pancake adds an elegant gourmet touch to breakfast or brunch time. Hot cinnamon muffins and plenty of steaming coffee with the apple pancake and steaks should make you queen for several days.

Apple Pancake
4 beef steaks, cut one-half inch thick
3 eggs
3 tablespoons flour
1 tablespoon sugar
1/2 cup milk
2 cups sliced apples, pared
1/2 teaspoon cinnamon
3 tablespoons sugar
1/2 cup butter or margarine
2 tablespoons lemon juice
Pan-broil steaks 10 to 15 minutes for medium-doneness. Beat together eggs, flour, one tablespoon sugar, and one-third cup milk. Pour into a 10-inch oven-proof skillet which has been rubbed with butter. Arrange sliced apples on top of batter. Bake in a hot oven (400 degrees) for 15 minutes. Place the pancake on a platter. Mix the cinnamon and sugar together and sprinkle

on top of pancake. Melt butter in a saucepan. Add lemon juice and pour over pancake. Serve at once with steaks. (Note: This recipe was developed using Swift's Premium ProTen steaks.)

In only three minutes a nutritious, elegant breakfast can be on the table every day of the week when the homemaker discovers quick, full-cooked brown 'n serve sausage links. Now that bacon is so high in price it is a good time to try other breakfast meats. Prepare spiced applesauce toast while the links are sizzling in the skillet. For the breakfast skippers or stragglers, this might be tempting:

Spice Applesauce Toast
1 lb. brown 'n serve sausage links
1/2 cup sugar
2 teaspoons cinnamon
6 slices buttered toast
1 cup applesauce
Cook sausages according to package directions. Sprinkle mixture of sugar and cinnamon over each slice of hot buttered toast and top with approximately two tablespoons hot or cold applesauce. Serve hot with sausage links.

Here is a Sunday supper sandwich to use the left-over beef roast.

Sunday Supper Sandwich
4 slices cooked beef roast
4 slices bread
Butter or margarine
1 pkg. (3 oz.) cream cheese
1 tablespoon blue cheese, crumbled
1 teaspoon prepared mustard
1 tablespoon finely chopped onion
1 teaspoon chopped parsley
Toast bread on one side. Butter untoasted side. Place meat on buttered side of bread slices. Cream together cream cheese, blue cheese and mustard. Add onion and mix well. Place two tablespoons mixture on each sandwich and spread to within one-half inch of edge of meat. Sprinkle parsley on top. Bake in a very hot oven (450 degrees) eight to

10 minutes. Serves four.

Watermelons are at their peak right now. Here are some melon ideas. However, we prefer to have them cut in the back yard and eaten out of hand.

For a refreshing salad, team some rosy watermelon cubes with seasonal fresh fruit and mound atop a bed of cottage cheese nestled into a crisp lettuce cup. Top with a sweet French dressing.

For a fruit compote that's both colorful and tasty, combine watermelon sticks with plump blueberries and fresh pineapple tidbits. Serve with a wedge of fresh lemon.

Combine cubes of watermelon and plump blueberries in a large serving bowl. Sprinkle with powdered sugar, chill, and serve as an entree enhancer or serve yourself dessert.

Mr. Glen Mabe and children, Jan and Jeff, have returned home after spending three weeks with Mrs. Mabe's parents, Mr. and Mrs. Walter Foster on Wantagh, L. I., New York. Mr. Mabe joined them for a week.

Mr. and Mrs. William E. Mosely, Sr., of Charleston, S. C., are spending this week with their son and daughter-in-law, Mr. and Mrs. Marion Mosely.

FROM

**HOLLOWELL'S
Cosmetic Corner**

**MAKING UP A ROUND
FACE**

Q. My face is round. I would like to make it look more oval. How should I apply my makeup?

A. Work with two shades of foundation—one light and one dark—and with a soft pink blusher.

Use the dark foundation along your jaw line from ear to ear. This will cut down light reflection in this area. Use the lighter foundation on the rest of your face.

Use the blusher on the outer portion of your cheeks and under your eyes, blending it close to your temples and downwards to the dark foundation on your jaw.

The new geometric hair cut will also help to make your face appear more oval.

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

SOCIAL NEWS

Mrs. Anne Jenkins, Mrs. Olive Goodwin and Master J. M. Jolly enjoyed a fishing trip to Nags Head last weekend.

Miss Arnette Driver spent two weeks in Greenville visiting relatives.

Mr. and Mrs. John Perkins and son, Jack of Short Hills, N. J., have returned home after spending some time with Mrs. Perkins' mother, Mrs. C. E. Byrum.

Miss Jan Kemetick of Potomac, Md., was the guest of Mr. and Mrs. Erwin Griffin last week.

Mr. and Mrs. Kenneth Van Hook and children of Wilmington, Ohio, formerly of Edenton, were weekend guests of Mr. and Mrs. Jesse Harrell.

Miss Leah Hunningings of Lumberton, N. C., is the guest of Miss Linda Harrell this week.

Mr. and Mrs. George Lewis and family are spending this week at Virginia Beach, Va. Mrs. Sam Luck of Norfolk, Va., spent the weekend as guest of Mrs. Carroll Boyce.

Settle Dockery of Rockingham, N. C., was the weekend guest of Mr. and Mrs. Medlin Belch and Miss Claire Belch.



FUN IN THE SUN — Debutantes and their dates frolicked in the sun and waters on Pembroke Creek Saturday at a party honoring Miss Pat Byrum of Edenton. Pictured above is Mary Ann Whitty of New Bern as she flips off the diving board while another deb awaits her turn. Insert at top shows Janet Bowers of Jackson, left, and Sue Miller of Raleigh as they relax on the lawn. Watching activities on the water are Bobby Farless, Mary Turner, Martha Farless, Jim Barnhill and Chris Cordon. In the other picture Mary Davis Martin of Tarboro pins on her name-tag while her date, Jim Simmons, talks with Mrs. Thomas Byrum, Jr.

Party At 'Pembroke Acres' Fetes Debutante Pat Byrum

Miss Patricia Moore Byrum, who will be presented to North Carolina society in Raleigh next month, was the center of attraction Saturday night at an outing at the home of Supt. and Mrs. Hiram J. Mayo, Sr.

Mr. and Mrs. Joseph H. Conger, Jr., joined the Mayos in hosting more than 100 people who came to Pembroke Acres for an afternoon of water sports on Pembroke Creek and an evening of dining and dancing.

Hiram J. Mayo, Jr., and Joseph H. Conger, III, will join Miss Byrum's father, Thomas C. Byrum, Jr., as marshals for the local deb.

The Mayo back yard was turned into the USS Debs with fish net hung from the trees, and big storm warning flags forming a backdrop for the bandstand.

Colored lights were strung about the yard to add to the atmosphere.

Guests began arriving at 3:30 P. M. and soon the creek was alive with skiers and boats. Others swam off the dock while the pier and diving board attracted a good deal of attention.

At dusk the lights were turned on and a nice buffet dinner greeted those in attendance. This appeared to be just what those attending needed to provide a second breath as the Clansmen took to the stage and the debs and their dates danced well

into the night.

Deb season in Edenton brought out the poetic talents of the area as, like a couple weeks ago, the invitation to this party was in the form of original verse.

It went:
At "Pembroke Acre" in ye olde Eden-towne
On the sixth of August we hope you'll be found,
By half after three we expect you to be
Swimming or boating or up on one ski.
So bring your suit and bring your date;
Please come early and plan to stay late.
Bermudas or jams are the right thing to wear,
As this will be a lively outdoor affair.
After the activities on Pembroke Creek,
We'll show you that everything isn't antique.
There'll be food and dancing to a combo;
And all will take place at Hiram's chateau,
South on U. S. 17—we hope you'll come;
We're honoring our debutante Pat Byrum.
And to say a good time was had by all would certainly be inadequate. They had a Ball!

JAYCEES MEET
The Edenton Jaycees will meet Thursday evening at 7 o'clock. All members are urged to attend.

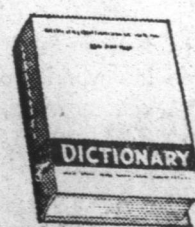
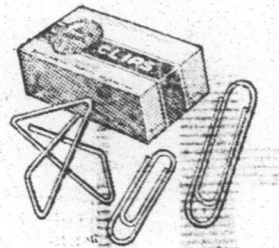
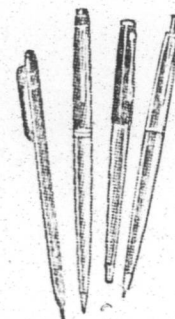
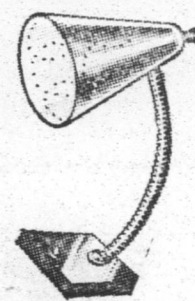
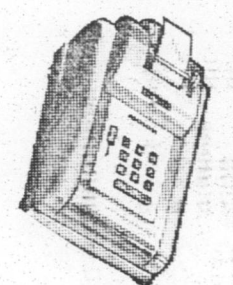
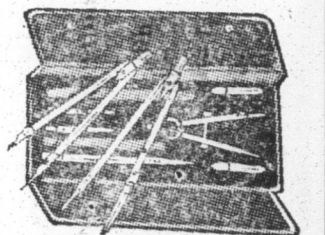
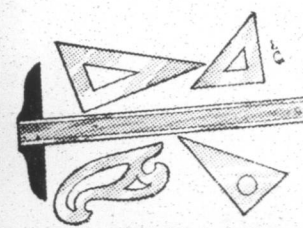


DEB AND HER MARSHALS — Miss Pat Byrum is pictured above with two of her marshals during an outing Saturday at Pembroke Acres, the home of Supt. and Mrs. Hiram J. Mayo. At left is Hiram Mayo, Jr., and seated next to the deb is Joseph H. Conger, III. Mayo and Conger entertained for Miss Byrum at a delightful party which was attended by debs and their dates.

THIS WAY BACK TO SCHOOL

Serving Your
Back-To-School
Needs!

See the Edenton Office Supply at 501 South Broad Street in Edenton for your Back to School Needs. We have everything that will increase efficiency.



EDENTON OFFICE SUPPLY

501 S. Broad Street — Phone 482-2627 — Edenton, N. C.

FOR SALE

3-Bedroom Brick Home
NEWLY PAINTED; FLOOR FURNACE
LOCATED 12 WESTOVER HEIGHTS

FOR SALE

2-Bedroom Home
DINETTE, KITCHEN, LIVING ROOM, BATH
LOCATED 104 MORRIS CIRCLE

— CALL —

H. A. CAMPEN
Real Estate

PHONE 482-2412 EDENTON, N. C.

★ WEEKEND SPECIALS ★

Grade "A" whole only
FRYERS lb. 28c

Fresh Ground
Hamburger 3 LBS \$1.00

Economy Cut
Pork Chops lb. 49c

FROZEN
French Fries
2 lb. pkg. 27c

RED AND WHITE
Cake Mix
4 for \$1.00

RED AND WHITE
Mayonnaise
qt. 49c

RED AND WHITE
Frozen Family Size
Fruit Pies
Apple, Peach or Cherry
3 for 89c

Oleo Patties
1/2 lb. 10c

GIBBS
Pork and Beans
52-oz. Can
39c

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

**D&M
SUPER
MARKET**

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