

For And About Women

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NEW PERSONALITY—Sour cream and ground, cooked ham add a lift to ground beef patties and give hamburgers a new personality. Serve little "vagabonds" who come to a hobo party these superbuffers and let them take the bannana place mats home as favors.

The Herald Kitchen

By MILDRED HUSKINS
Outdoor cookery and kids spell hamburgers!

Few young wide-awakers turn down the chance to sink teeth into burgers fresh from the grill and the aroma will draw in the neighbors if you are not careful. So, entertain the neighborhood gang with a hobo party, and serve this veggie and biggie hamburger made zesty and nutritious with sour cream.

Superburgers are hamburgers with a new personality. Smooth sour cream gives plain ground beef a lift. It adds tangy taste and tenderizes the texture. Cooked ham and a basting with barbecue sauce supply "ham loaf" flavor. These char-grilled patties steaming on hot buns will bring the bannana kids running!

Use a picnic table with red and blue bannanas for place mats. Bannanas say a carefree party, and guests take them home for favors. Select paper bowls, plates and cups from a colorful array of designs.

Make plenty of superburgers to satisfy outdoor appetites. Slice big red ripe tomatoes; set out olives and pickles and pile on crisp barbecue potato chips. Then, for dessert pass Blueberry Meringue Cupcakes for out-of-hand



Mrs. Tarkington Gets BS Degree

RICHMOND, Va.—Mrs. R. Ashby Tarkington, Jr., received a B.S. degree in elementary education from the Richmond Professional Institute at commencement exercises here Sunday, June 11.

Mrs. Tarkington graduated from Camden High School, Camden, in 1963 and attended East Carolina College. She has accepted a teaching position with the Henrico County Schools for the 1967-68 school year.

Mrs. Tarkington is the former Miss Rebecca Anne Mullen, daughter of Mr. and Mrs. Herbert T. Mullen, Sr., of South Mills.

eating.

Superburgers

Blend one pound ground beef, one pound ground cooked ham, one cup sour cream, one-fourth cup finely chopped onion, three-fourths teaspoon salt and a dash of black pepper. Shape into eight patties. Grill over hot coals 10 minutes or until done, turning once. While meat cooks, baste with barbecue sauce. Serve on warm buns with pickles and tomato slice. A perfect go-with is grapefruit ade kept icy in an insulated pitcher.

Bake a batch of Blueberry Meringue Cupcakes early in the day. Use colorful baking cups and arrange the cakes in a shallow basket to pass to your guests.

By the way, use fresh blueberries while they are in season. The frozen ones may be used in this recipe making it one to keep in mind all year around.

Blueberry Meringue Cupcakes

2 cups sifted self-rising flour.
1 1/4 cups sugar.
1/2 cup shortening.
1/2 cup milk.
1 teaspoon vanilla extract.
2 eggs.
2 cups blueberries.
1 pkg. (5 1/2 oz.) fluffy white frosting mix.

Sift flour and sugar together. Blend in shortening and 1/2 cup milk. Beat two minutes at medium speed of electric mixer or 300 strokes by hand. Blend in remaining milk, vanilla and eggs. Beat at medium speed two minutes or 300 strokes more. Fold in 1/2 cups blueberries. Fill paper lined or greased muffin pans two-thirds full. Bake in 350 degree oven, 15 minutes. Prepare fluffy white frosting mix according to directions, beating until stiff peaks form. Fold in one-half cup blueberries. Remove cupcakes from oven after 15 minutes and frost completely. Bake an additional 10 minutes, or until done. Cool and serve.

Nearly every homemaker has her own favorite chicken recipe. But, favorites have a way of wearing thin when they become too familiar. Add this one to your collection. Crunchy Parmesan Chicken has great flavor extras.

Crunchy Parmesan Chicken

1 can condensed cream of chicken soup.
1/2 cup milk.
1 cup cornflake crumbs.

1/2 cup grated Parmesan cheese.

2 lbs. chicken parts.
2 teaspoons soy sauce.
1 teaspoon honey.

1 tbs. chopped parsley. Mix one-third cup soup and one-fourth cup milk. Combine crumbs and cheese. Dip chicken in soup mixture; then roll in crumbs. Place in a shallow baking dish. Bake at 350 degrees for one hour. Meanwhile, combine remaining soup, milk, soy, honey and parsley. Heat; stir now and then. Serve with chicken. Makes four servings.

Fresh beets are a tender bright red blessing just as is or in salads and relishes. Cook without peeling. Do not cut off the little roots and leave at least one inch of the stems on. This will prevent "bleeding" or loss of color during cooking. When cooked and cooled, trim and slip off skins. Herbed Fresh Beets, fresh from your own or your neighbor's garden, will be welcome one dinner time soon. Do them this way:

Herbed Fresh Beets

2 lbs. (about 12) fresh beets.
1 teaspoon salt.
3 tablespoons butter or margarine.
2 teaspoons fresh lemon juice.
1/2 teaspoon ground black pepper.
1/2 teaspoon salt.
1/2 teaspoon crumbled marjoram leaves.

Fresh onion ring for garnish. Add one teaspoon salt to water in which the beets are to be cooked. The water should cover the beets. Cover and cook until beets are tender, 25 to 35 minutes. Meanwhile, melt butter and blend lemon juice and seasonings. Peel and slice beets. Add lemon butter. Mix lightly. Garnish with onion rings. Makes six servings.

What's New

Most of the time we still shake chicken pieces in a paper bag to which we have added seasoned flour. Now comes Mazola Tasty Fry for chicken and Mazola Tasty Fry for fish. These two new seasoned coating mixes are now being introduced in this area. Each mix is a special blend of flour, spices and flavoring developed to enhance the taste of the food and aid in browning and crisping. Each mix comes complete with its own shaker bag to make coating easy. Look for it at your super market.

Miss Lytch, Mr. Twiddy Say Vows In Laurinburg

Miss Sally Blue Lytch of Edenton and Laurinburg became the bride of Paul Washburn Twiddy of Edenton Saturday afternoon, June 17, at 3 o'clock.

The wedding took place in First Methodist Church in Laurinburg.

The bride is the daughter of Mr. and Mrs. W. D. Lytch of Laurinburg and the bridegroom is the son of Mr. and Mrs. George S. Twiddy of Edenton.

The vows were spoken to Rev. Charles Mercer. Mrs. R. F. McCoy played the wedding music.

The bride, given in marriage by her father, wore a white "Dalton" costume suit. Her headpiece was a white braid hat with cage veil, and she carried a showered nosegay of white brides' roses.

Mrs. John Marshall, of Winston-Salem, sister of the bridegroom, was matron of honor and only attendant. She wore beige linen with inserts of crocheted lace and matching accessories. She carried a nosegay of pastel flowers. George S. Twiddy was his son's best man.

Groomsmen were Jim Lytch, brother of the bride, Douglas Twiddy and

Brian Twiddy, brothers of the bridegroom, and John Marshall, brother-in-law of the bride.

After the wedding the couple left for a trip to the mountains of Tennessee.

The bride graduated from Appalachian Teachers College and majored in physical education. She taught in Roanoke Rapids and Edenton.

The bridegroom attended N. C. State University and served in the armed forces. He is presently employed by Burriss Chemical Company in Rock Hill, S. C., where the couple will make their home.

Among the out-of-town guests attending a rehearsal party were the grandmothers of the bridegroom, Mrs. George Twiddy, Sr., of Elizabeth City and Mrs. Ethel Simonds of Cambridge, Mass. The party was given by the bride's parents. Afterwards there was a cake cutting held at the home of the bride's grandmother, Mrs. A. F. Blue.

Saturday morning a wedding breakfast was held at the Holiday Inn for the wedding party and out-of-town guests.

Evans-Wilson Vows Spoken

The marriage of Miss Frances Brownley Evans, sister of Mr. and Mrs. Benjamin Warner Evans, and Jesse Meadow Wilson took place Saturday afternoon, June 17, in Evans Methodist Church. Rev. E. C. Shoaf performed the ceremony.

A program of religious music was presented by Miss Helen Evans. Ushers were Charles R. Buckley, III, Terry Cooper, William T. Foster and Crawford Wilson.

The bride, who was unattended, wore a pink silk embroidered dress with crystal embroidery and matching hat; she carried a white prayer book showered with bride's roses and stephanotis.

After the ceremony a dinner for the out-of-town guests was given by the sisters of the bride, Mrs. M. P. Whichard, Misses Esther and Helen Evans.

Among those who attended the wedding were Mr. and Mrs. Arthur S. Cooper and sons, Terry, George, and Frank, of Coral Gables, Fla.; Mr. and Mrs. Henry Evans, Mrs. Edna Evans Bel, Mrs. O. J. Jones, and Mr. and Mrs. Ted Scoggins of Manteo; Mr. and Mrs. Theodore

Forbes of Atlanta; Mr. and Mrs. William T. Foster and sons of Roslyn, Penn.; Mr. and Mrs. Carter Goldsborough of Charlotte; Lt. (j.g.) and Mrs. Paul Hanna of Lanham, Md.; Mrs. Max Jackson and children of Athens, Tenn.; Mr. and Mrs. Charles McCoy of Norfolk.

Also, Mr. and Mrs. Bob Marsh and children of Roper; Mr. and Mrs. Murdock Martin of Tallahassee, Fla.; Mr. and Mrs. Richard B. Overton, Sr., Misses Helen and Frances Overton, and Charles R. Buckley, III, of Raleigh; Mr. and Mrs. Dale Stump and daughter of Springfield, Va.; Mr. and Mrs. Trim Wilson of Hertford; Mrs. Frank Wilson, Mrs. Nan Sample, and Francis Wilson of Elizabeth City; Mrs. James C. Wilson, Mr. and Mrs. Crawford Wilson and sons of Chapanoke; Mrs. Thomas C. Wilson of Raeford; Dr. Curtis Wilson and sons of Wilson; Mrs. John R. Wilson, Mr. and Mrs. Billy Wilson and daughter; Mr. and Mrs. John Wilson of Weeksville.

Mr. and Mrs. Carl B. Cranmer attended a meeting of the Appalachian Section of the Society of American Foresters in Roanoke Rapids this week.

Mr. and Mrs. J. B. Harrison of Virginia visited Mrs. Jesse White during the weekend.

Mrs. Leslie Harrell and family of Kinston were guests of Mr. and Mrs. Van Small over the weekend.

Mr. and Mrs. Ross Inglis and family and Mrs. David Warren spent the weekend at Nags Head.

Mr. and Mrs. William Shepard left last week for Albuquerque, New Mexico, to attend the wedding of their granddaughter.

Mr. and Mrs. John Jethro and son spent the weekend at Nags Head.

Mr. and Mrs. Jack Wright and son of Wilmington, N. C., visited Mr. and Mrs. Kirby Wright over the weekend.

Mr. and Mrs. Bobby Whiteman of Wilson were guests of Mr. and Mrs. Robert Whiteman over the weekend.

Mr. and Mrs. George Hoskins and Mr. and Mrs. T. B. Smith spent the weekend at Nags Head.

Mr. and Mrs. T. J. Barnes and daughter visited their parents in Angier, N. C., over the weekend.

Mrs. Patsy Privott of Fort Riley, Kan., is spending several weeks with her parents, Mr. and Mrs. Albert Twiddy.

Milon Stillely and Cecil Alexander spent Sunday at Nags Head on a fishing trip.

Roy Bunch, Mrs. Grace Webb and Miss Julie Britton are spending several days this week visiting Mrs. Bill Bunch of Virginia Beach, Va.

Mr. and Mrs. Floyd Johnston of Halifax, N. C., visited her parents, Mr. and Mrs. George Downing, over the weekend.

Mr. and Mrs. W. J. Brady of Burgaw, N. C., visited Mr. and Mrs. Bernard Burroughs on Friday.

Mr. and Mrs. Donald Campbell and family of Newport News, Va., visited her parents, Mr. and Mrs. Sam Alexander, over the weekend.

Mr. and Mrs. Hardy Warren of Norfolk are visiting her father, C. W. Britton, who is a patient at Chowan Hospital.

Mr. and Mrs. Floyd Johnston visited Mr. and Mrs. Junius Britton on Sunday.

Leo LaVoie returned this weekend after spending two weeks in Rhode Island with the Coast Guard Reserve.

Mr. and Mrs. A. C. Griffin of Greenville visited their daughter, Mrs. Richard Hines, Jr., and family over the weekend.

Miss Jean Peele visited her parents, Mr. and Mrs. Alvin Peele, of Aulander over the weekend.

Mrs. Albert Keeter and Miss Christine Harris will return home Tuesday from London, England.

Mrs. Marion Mosley and children are on vacation at Charleston, S. C.

Mr. and Mrs. Bruce Jones and family spent a few days last week at Nags Head.

Mr. and Mrs. Rodney Harrell, Jr., and Mr. and Mrs. Elwood Nixon are spending the week at Nags Head.

Miss Karen Hook of Leaksville is visiting her grandparents, Mr. and Mrs. Rodney Byrum.

Mrs. Aubrey Davis and children and Mrs. Marvin Shaw and daughter are spending this week at Nags Head.

Miss Jean Goodwin spent the weekend with her parents, Mr. and Mrs. W. P. Goodwin, 214 East Eden Street. A senior at the University of North Carolina at Greensboro, Miss Goodwin is working in Raleigh this summer as a reporter for the News and Observer.

Couple Planning August 12 Vows

Mr. and Mrs. Joseph P. Gaino, Sr., 112 Blount Street, announce the engagement of their daughter, Joyce Anne, to Bruce Alexander MacSwain of Virginia Beach, Va.

Mr. MacSwain is the son of Mrs. Leroy W. Sheriff and the late Elliott A. MacSwain. The couple will be married on August 12 at St. Ann's Catholic Church in Edenton.

Miss Gaino graduated from Graham High School in Bluefield, Va., and attended Radford College in Radford, Va.

Mr. MacSwain is a graduate of Virginia Beach High School and earned his degree at Old Dominion College in Norfolk, Va.



MISS JOYCE ANNE GAINO

SHOP I. N. S.

— AT —
W. E. S.

- FIRST CUT Pork Chops lb. 39c
- CHUB'S Barbecue lb. 99c
- PURE Orange Juice 1/2 gal. 45c
- MIRACLE WHIP Salad Dressing qt. 49c
- DEL-MONTE Catsup 20-oz. 29c
- SOUTHERN BISCUIT Flour 10 lbs. 89c
- Charcoal 10 lbs. 49c
- Charcoal Starter qt. 25c
- SUNSHINE Hydrox Cookies pkg. 25c

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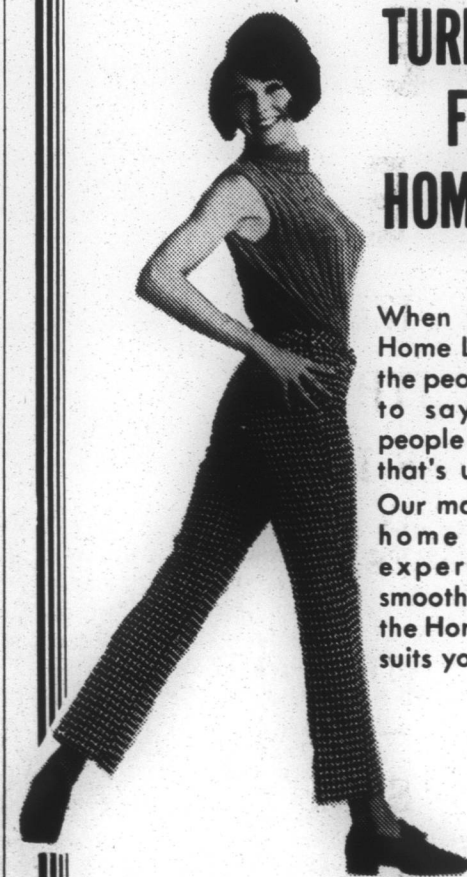
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