

For And About Women

Society News

PAGE THREE THE CHOWAN HERALD, EDENTON AUGUST 10, 1967.



GRILLED CHOPS—Pork chops from the grill fit right into summertime meal plans. Cook up a spicy apricot conserve, heat the hard rolls, bring out a molded vegetable salad and grill corn on the cob for an easy backyard dinner.

The Herald Kitchen

By MILDRED HUSKINS

Pork chops from the grill fit right into summertime meal plans.

In fact menu plans geared to balance flavor, variety and good nutrition will certainly include pork.

Remember when pork was used only in the winter soon after "hog-killing" time? Today's menus can safely include the tender,

Baker-Harrell Wedding Slated

Mr. and Mrs. Locke Baker announce the forthcoming marriage of their daughter, Sherry Lane, to Charles Thomas Harrell, son of Mr. and Mrs. Thurman Harrell of Hertford.

The wedding will be held at 4 P. M. on August 19, at Ballard's Bridge Baptist Church. Friends and relatives are invited, to attend.

METHODISTS PLAN PICNIC AUGUST 16

The Edenton Methodist Church will stage a picnic, featured by a fish fry, Wednesday, August 16. The affair will be held at Surf Side Park at Cape Colony, to which every member of the congregation is invited. All food will be furnished free, so that it will not be necessary for those attending to take a lunch. It is hoped that a large crowd will turn out for this season of fellowship and fun.

TWO EDENTON SCOUTS GOING TO NEBRASKA

Two Edenton Boy Scouts, Mike Ervin and Jimmy Lambeth, from the Albemarle District have been selected to go to Lincoln, Neb., to the national conference of the Order of the Arrow.

The Order of the Arrow is an organization honoring Boy Scouts who have demonstrated their experience in camping and other achievements very well.

REVIVAL SERVICES

Revival services will be conducted at the Bethany Methodist Church beginning Sunday night at 8 o'clock and continuing each evening through Friday. Rev. William D. Moore, minister of the church, will do the preaching. The public is cordially invited.

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Mr. and Mrs. Larry Knox and family are vacationing this week at Nags Head.

Jo Ann Covington, Linda Hollowell and Mary Jo Wozelka attended the East Carolina orientation program last week.

Mr. and Mrs. Oscar White and children are vacationing at Nags Head this week.

The Edenton Jayettes attended a program Thursday evening at Vepco, Elizabeth City, which was presented by Miss Sandra Compton, home economist.

Mrs. Ruth Lewis of Virginia Beach, Va., is spending several days in Edenton visiting relatives.

Mr. and Mrs. C. F. Smith, Gibby and Gil of Arlington, Va., have returned home after spending a few days visiting relatives.

Mr. and Mrs. Earl Britton and family are vacationing at Nags Head this week.

Mr. and Mrs. Calvin Davis and daughters of Hampton, Va., visited their parents, Mr. and Mrs. Charlie Boyce and Mr. and Mrs. Carson Davis.

Mr. and Mrs. Ruffin Odom of Greenville spent Sunday with her parents, Mr. and Mrs. H. A. Campen.

Mrs. Katherine Bass and Paula spent several days in Hickory, N. C., visiting her parents, Mr. and Mrs. A. E. Gabbard.

Sonja Edwards left Sunday for Raleigh, where she will be employed by the Tobacco Stabilization Company.

Mr. and Mrs. W. E. Bond visited their son and family, Mr. and Mrs. W. E. Bond, Jr., of Leaksville last weekend.

Mrs. Dollie Bradley and children of Whitakers visited her sister, Mrs. Mae Belle Wooten, Thursday.

Mr. and Mrs. H. E. Edwards and Sonja have returned home after vacationing at Nags Head last week.

Mr. and Mrs. Durwood Hassell and Meredith Hassell of Riverdale, Md., visited with Mrs. Horace Hassell over the weekend.

Beverly and Sherry Bond of Leaksville are visiting with their grandparents, Mr. and Mrs. W. E. Bond, this week.

Warren Cram of Norfolk spent the weekend with Mr. and Mrs. Dan Morgan and daughter Pat.

Mr. and Mrs. A. W. Wooten, Donna and Gregory have returned home from a vacation at Clearwater, Fla., visiting relatives and other points of interest.

Mrs. Willie B. Moore and grandson, Billy Moore, are visiting relatives in Cowtown, S. D.

Gail Nielson left Monday to start her training at the Greenville Beautician School at Greenville.

Mr. and Mrs. Bryant Griffin and son spent last weekend at Nags Head.

Mr. and Mrs. Ivy Meadows and family are vacationing at Nags Head this week.

Mr. and Mrs. Alton Elmore and family are vacationing at Nags Head.

Mr. and Mrs. James Boswell and Mr. and Mrs. James Ellis spent last week at Nags Head.

Mr. and Mrs. Billy White and Tommy visited Mr. and Mrs. Tom White in Atlanta, Ga., last week.

Mr. and Mrs. Isaac Harrell and family spent last week at Myrtle Beach.

Mr. and Mrs. Haywood Divers spent the weekend at Nags Head.

Mr. and Mrs. Zackie Harrell and family of Windsor visited their parents, Mr. and Mrs. Gilbert Harrell and Mr. and Mrs. Fahye Byrum over the weekend.

Ronnie Wooten has returned after spending a month with his grandmother, Mrs. L. E. Jones, of Clearwater, Fla.

Carolyn White, Carolyn Morgan, Nellie Sumner and Monnie Divers spent the weekend at Nags Head.

Mrs. Lula White spent a few days last week visiting her sister, Mrs. Jack Drake, in Leonard, Md.

The John Twiddy families spent last week vacationing at Nags Head.

Mrs. Ramon Harmon and sons of Ahoskie spent a few days last week with Mrs. Judy Lane.

Mr. and Mrs. T. B. Smith spent the weekend in Raleigh with Mr. and Mrs. Hollowell Nixon.

Mr. and Mrs. John Jethro and Mr. and Mrs. Warren Twiddy and girls attended the Nixon-Bruton wedding in Elizabeth City Sunday.

Duard Murphy, Mrs. Lena Leary, Mr. and Mrs. J. L. Chestnut and Mrs. Luther Keeter accompanied 22 intermediates from Edenton Baptist Church to Ft. Caswell last week to attend Youth Music Week.

Mr. and Mrs. P. W. Beach, Sr., and son have returned to Richmond, Va., after spending some time with her parents, Mr. and Mrs. Leon Leary.

Bill and Jim Garwood left Wednesday morning for their home in Charleston, S. C., after spending two weeks as guests of their grandmother, Mrs. Ida Mae Roberson.

Mr. and Mrs. Edward Wells had as their guests Sunday her parents, Mr. and Mrs. R. M. Riddick of Hertford.



LOCAL DEBS MAKE PLANS—Nellie Wood (seated) and Martha Vaughan, local debs, look over a copy of Debutante Days. With a host of parties still to be attended, these girls will be presented to society at the 41st Terpsichorean Ball on September 8.

Activities Keep Debs Real Busy

By JANE S. WEIKEL

Girls from all over North Carolina will be making their bow to society at the 41st annual Terpsichorean Ball in Raleigh on September 8.

Among them will be Martha Vaughan and Nellie Wood of Edenton.

Both girls are typical of the "Deb." Filled with poise, personality and charm, they light up when the conversation of the so-

cial events—past and future.

Recently at Nags Head the girls entertained 150 guests at the Carolinian Hotel. Swimming, eating and dancing, with a combo providing the musical background, made it a real run in the sun day.

Friday night found Martha and Nellie at a party in Wilson. There they attended a black and white "Truman Capote" party.

After returning home to rest just a little, Saturday night found them in Smithfield attending a Cartoon Carnival.

Martha has chosen her father, Dr. Roland H. Vaughan, as her chief marshal. Her escort will be Berne Reeves of Raleigh.

Nellie will have her father as her chief marshal also. He is Charles Wood, Jr. Her other escorts will be Jim Elliott of Edenton and Bob Hounsell of Whitaker, Calif.

Parties and social gatherings seem to stand out in the life of a Deb, but these two girls haven't forgotten that studies have to be kept up, too. Martha has been attending summer school and Nellie has turned her talents to sewing.

4-H Members Observe Court

Fourteen members of Center Hill 4-H Club were observers in Chowan County District Court Tuesday morning.

The young rural citizens were accompanied by their leader, Mrs. Daisy Jordan. Judge W. S. Privott was presiding at the weekly session of court.

WEDDING SATURDAY

Saturday afternoon at 1 o'clock Miss Joyce Gaino, daughter of Mr. and Mrs. Joseph Gaino of St. Ann's Parish, will exchange vows with Bruce MacSwain of Virginia Beach, Va.

SHOP I. N. S.

— AT —

W. E. S.

FRESH CUT
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GWALTNEY'S
Bacon lb. 69c

Ice Milk 1/2 gal. 39c

PINT JAR
Duke's Mayonnaise . . . jar 29c

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Shortening 3-lb. can 73c

SUNSHINE
Vanilla Wafers box 35c

8-oz. Jar Instant Tea and
2 lbs. Sugar . . both for \$1.69

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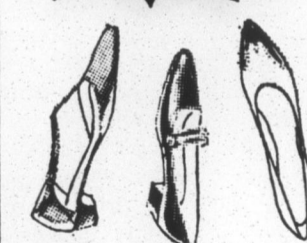
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Why we see
more of you

Surveys will prove most anything, we guess. We just read one that said people visit the neighborhood pharmacy more than any other store.

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Here is a sour cream dressing you might try with your next bowl of cole slaw.

Sour Cream Dressing
1 cup sour cream.
2 teaspoons salt.
1 1/2 teaspoons sugar.
1/2 teaspoon paprika.
1/2 teaspoon white pepper.
1/4 cup white vinegar.
Combine all ingredients except vinegar in a bowl. Gradually stir in vinegar. Mix thoroughly and chill. When ready to serve cole slaw add dressing to shredded cabbage mixture and toss lightly. Makes one and one-fourth cups dressing.

Roasted Corn In Husk: Loosen husk on ears of fresh corn only enough to remove silks. Pull husks back in place. Place over grill and cook 20 to 25 minutes, turning to cook uniformly. If desired, corn may be roasted by this method in a 350-degree oven. The baking time is the same as for the barbecue grill.

Steamed Corn In Husk: Soak ears of unhusked corn one hour in salted water to cover, using one tablespoon salt to one quart of water. Just before cooking loosen husks only

enough to remove silks. Pull husks back in place and cook over grill 20 to 25 minutes, turning to cook uniformly.

Roast Corn With Bacon: Turn back husk only enough to remove silk. Wrap strips of bacon around ears, holding ends in place with toothpicks. Pull husks back in place. Cook over grill 20 to 25 minutes or until husks are dry and brown. When corn is almost done remove husks to crisp bacon.

Boiled: Place ears of husked corn in boiling water to cover. Cook, covered, only until milk is set, five to eight minutes.

In Foil: Place each ear of husked corn on square of foil. Top with a slice of butter or margarine. Wrap securely. Bake 20 to 25 minutes or until tender over grill.

Flavored butter goes good with steaming, hot corn on the cob. Here are some you might try.

Corn Butters
Soften one-fourth cup butter or margarine and add one of the following: chopped parsley; two tablespoons finely chopped chives; one tablespoon finely chopped fresh onion; one-half teaspoon oregano; one-eighth teaspoon minced fresh garlic. This amount should serve to butter six ears of corn.

This recipe for fresh corn pudding includes cottage cheese and will serve from six to eight people.

Country Corn Pudding
2 cups fresh corn, off the cob.
1/2 cup cottage cheese.
3 tablespoons chopped fresh green pepper.
3 eggs, well beaten.
1 teaspoon salt.
1/4 teaspoon black pepper.
1/2 teaspoon sugar.
2 tablespoons melted butter.
1 1/2 cups light cream.
1/2 cup dry bread crumbs.
In large bowl combine corn, cottage cheese and green pepper. Add beaten eggs, salt, pepper, sugar, Stir in melted butter, cream and bread crumbs. Pour into a buttered one and one-half quart casserole. Place in a pan of hot water and bake in a moderate oven (350 degrees) for about one hour or until knife inserted in center comes out clean. Serve immediately.