

# For And About Women

PAGE THREE THE CHOWAN HERALD, EDENTON DECEMBER 14, 1967.

## Miss Hodge, Mr. Wise Married In Church Rites

ST. MATTHEWS, S. C.—Miss Mary Virginia Hodge became the bride of Charles Raysor Wise on Saturday, November 4, in the First Baptist Church at 3 o'clock in the afternoon.

The bride is the daughter of Mr. and Mrs. Willard Eugene Hodge, Sr. The bridegroom is the son of Mr. and Mrs. Thomas Raysor Wise.

The double ring ceremony was performed by Rev. Wallace M. Taylor, pastor of the bride and bridegroom. Wedding music was presented by Mrs. James Arant, organist, and Mrs. Jack Brady, soloist, sang "O Perfect Love" and "The Wedding Prayer."

Given in marriage by her father, the bride was lovely in her floor length gown of ivory satin and brocade lace, featuring a scalloped neckline and appliques of lace on the skirt. Her fingertip veil was of bridal illusion from a tulle of satin silk. She carried a white Bible topped with a yellow throat orchid.

Mrs. George Keller, Jr., of Elloree, aunt of the bride, was matron of honor. Her dress was made of velvet and crepe.

Other attendants were Mrs. William Turner and Miss Louise Hodge of Marion, cousins of the bride. Their dresses were identical to that of the matron of honor.

The junior bridesmaids were Miss Susan Keller of Elloree and Miss Betsy Alexander of Summerville. Little Miss Abby Alexander of Summerville was the flower girl. Their dresses were made of crepe. They are cousins of the bride.

Mr. Wise served as his son's best man.

Usher-groomsman were Gene Hodge, brother of the bride; Frankie Wise, brother of the bridegroom; Lewis Myers, all of St. Matthews, and Herbert Whit-

taker of Orangeburg, uncle of the bridegroom. The ring bearer was Roger Hodge of Sumter, cousin of the bride.

Mrs. Wise is the granddaughter of Mr. and Mrs. Grover C. Haigler of Summerville and Mrs. George W. Hodge and the late Mr. Hodge of Alcolu. Mr. Wise is the grandson of Mr. and Mrs. James T. Twine of Tyner, N. C., and Mrs. Dink Wise and the late Mr. Wise of St. Matthews.

For her wedding trip, the bride wore a green wool suit with black accessories and wore the corsage lifted from her Bible.

After a wedding trip to the mountains, the couple will reside in Cayce.

Mrs. Harold E. Baker of Coronado, Calif., is visiting her sisters, Mrs. T. E. Forehand and Miss Evelyn Leary. She will leave for Atlanta, Ga., to spend the Christmas holidays with her son and daughter-in-law, Mr. and Mrs. Kenneth Baker and family.



INTERESTING EXHIBIT—An exhibit of 24 Mechanical Coin Banks, on loan from North Carolina Museum of Arts in Raleigh, is presently being shown at First National Bank of Eastern North Carolina here. Chuck Benson, the bank's assistant vice president, here inspects one of the unique banks. The banks are typical of the combination toy and savings devices which reached the height of popularity in this country in the latter part of the 19th Century. The display, arranged by Chowan Arts Council, will be shown through December 27.

## Special Services Planned At Methodist Church

A special service will be held at Edenton Methodist Church Sunday night, December 17, at 7:30 o'clock. Featuring the service will be a presentation of "The Nativity," a Christmas story in pantomime and carols

within the setting of the traditional candlelighting service.

At this service also "White Christmas" will be observed when gifts will be distributed among the needy. A special service will be held Sunday night, December 24, at 10 o'clock, when Christmas Eve Holy Communion will be observed. At this service, too, a mortgage burning ceremony will be held.



HOLIDAY PIE — Festive French-inspired Mince 'n Apple Pie combines canned pie-sliced apples and robust mincemeat filling in a Christmas tree topped treat for this holiday season.

## The Herald Kitchen

By MILDRED HUSKINS

Recipes for mincemeat date back to medieval times when its ingredients in one surviving English formula included "a hare, a pheasant, two partridges, two pigeons and two conies."

English cooks often fashioned mince pies in the shape of a manger to celebrate Christmas. The French, mincemeat-wise, were more conservative, sticking with a conventional pie shape but refining the filling by tempering the richness of mincemeat with a layer of delicate apple slices. It is to the French version we owe today's recipe for delectable Cince 'n Apple Pie, brought up to date by the use of convenient canned pie-sliced apples.

There's an old superstition that "for every mince pie you eat in a different house you will have a month's happiness." Try this easy version and con-

tribute happiness.

Mince 'n Apple Pie

1 can (1 lb. 6 1/2 oz.)

Mincemeat Pie Filling.

1 can pie-sliced apples,

well drained.

1/2 cup sugar.

1/2 teaspoon cinnamon.

1/4 teaspoon nutmeg.

Pastry for double crust

pie.

Spread mincemeat fill-

ing evenly in bottom of

unbaked pie shell. Com-

bine apples, sugar, cinna-

mon and nutmeg and spoon

over mincemeat. Place

cut-out pastry Christmas

trees on top. Bake in a

425 degree oven 25 or 30

minutes or until golden

zrown.

Whether it's Christmas

or the Fourth of July, but-

ter cake is a family favor-

ite. So, this season, bake

a Holiday Butter Cake with

a creamy Eggnog Filling.

Holiday Butter Cake

1 stick butter.

1 cup sugar.

2 eggs.

1/4 teaspoon rum extract.

1/2 teaspoon vanilla.

2 cups sifted cake flour.

2 1/2 teaspoons baking

powder.

3/4 teaspoon salt.

1/4 teaspoon nutmeg.

1 cup dairy eggnog.

Butter two round nine-

inch cake pans and dust

with flour. In a large

mixing bowl cream butter;

gradually add sugar and

beat until light and fluffy.

Beat in eggs one at a time.

Add rum and vanilla ex-

tract. Sift together flour,

baking powder, salt and

nutmeg; add to creamed

mixture alternately with

eggnog, beginning and end-

ing with dry ingredients.

Divide evenly into pans.

Bake at 350 degrees 25 or

30 minutes. Cool in pans

on wire rack five minutes;

turn out and cool complet-

ely. Fill with Eggnog Fill-

ing. Make it this way: In

a saucepan combine two

tablespoons sugar, two

tablespoons cornstarch and

one-fourth teaspoon nut-

meg; gradually add one

and one-half cups dairy

eggnog. Cook over medium

heat, stirring constantly,

until thickened. Cook ad-

ditional two minutes. Add

one-half teaspoon each rum

and vanilla extract. Press

a circle of waxed paper

over surface of filling to

prevent drying as it cools;

chill. Frost the cake with

this frosting. In a sauce-

pan heat one-half cup

semi-sweet chocolate pieces

and two tablespoons milk

over low heat, stirring

constantly, until mixture is

smooth. Remove from heat

and stir in three-fourths

cup confectioners' sugar

until smooth.

For the holiday munch-

ers and crunchers, here is

a marvelous new cookie

called Scotch-Nut Toppers

developed in the Nestle

kitchens. It's a drop cookie

with a difference. It's

topped with a fabulous

butterscotch nut glaze that

is made in a jiffy with

melted Butterscotch Flavored

Morsels.

Scotch-Nut Toppers

1 1/2 cups firmly packed

brown sugar.

3/4 cup shortening.

2 eggs.

2 1/2 cups sifted flour.

2 teaspoons baking pow-

der.

1 1/2 teaspoon cinnamon.

3/4 teaspoon salt.

1/4 teaspoon nutmeg.

1 1/2 cups raisins.

1 can (12 1/2 oz.) crushed

pineapple, drained.

Combine brown sugar

and shortening in a bowl;

blend well. Beat in eggs

one at a time, beating well

after each addition. Sift

together and blend in

flour, baking powder, cin-

namon, salt and nutmeg.

Stir in raisins and pine-

apple; blend well. Drop

ed sugar.



MRS. CHARLES R. WISE

by slightly rounded table-

spoonfuls onto greased and

floured cookie sheets. Bake

in 375 degree oven 12 min-

utes. Cool. Spread one

slightly rounded half tea-

spoonful of Butterscotch

Topping over top of each

cookie. Makes 4 1/2 dozen.

For the topping melt one

six-ounce package. Butter-

scotch Flavored Morsels

over hot (not boiling) wa-

ter. Remove from heat.

Stir in four tablespoons

water and one tablespoon

corn syrup. Blend in one-

half cup chopped nuts.

Here is Mrs. C. E.

Heath's recipe for Pecan

Butter Balls which is a

little different from our

recipe we've given you be-

fore. She says margarine

can be used but butter is

better. We'll agree with

that.

Pecan Butter Balls

2 cups sifted flour.

1/4 cup sugar.

1/2 teaspoon salt.

1 cup butter.

2 teaspoons vanilla.

2 cups finely chopped

pecans.

Sift flour, sugar and

salt; work in butter and

vanilla. Add chopped nuts,

mix well. Shape into one-

inch balls or two-inch

finger rolls. Bake on

cookie sheet in 325 de-

gree oven for about 20

minutes. Roll in powder-

ed sugar.

## Society News

Mrs. M. M. Perry under-

took Coach Phil Billings and

son Herky of Middletown,

Del., spent several days in

Edenton visiting friends

this week.

Mrs. Wayne Rawls and

children spent the weekend

in Williamston with Mrs.

G. H. Rawls.

Mr. and Mrs. West Fore-

hand and son Leary of

Raleigh spent the weekend

with his mother, Mrs. T.

Forehand.

Mr. and Mrs. Wayne

Kreter of Smithfield spent

several days visiting their

parents, Mr. and Mrs. Wil-

liam Townson and Mr. and

Mrs. Cliff Keeter.

Earl Jackson spent sev-

eral days last week in

Winston-Salem visiting

friends.

Mr. and Mrs. Robert

Bunch, Jr., spent last Tues-

day in Norfolk, Va.

Dwight Flanagan and

Charlie Swanner, students

at East Carolina Univer-

sity, spent the weekend

with their families.

Mr. and Mrs. John Jeth-

ro spent the weekend vis-

iting Mr. and Mrs. Phillip

Jethro of Hampton, Va.

John Bunch, a student at

East Carolina University,

spent the weekend with his

parents, Mr. and Mrs. John

Bunch, Sr.

Miss Gail Nielson of

Greenville Beauty School

spent the weekend with

her parents, Mr. and Mrs.

Ole Nielson.

Jim Jenkins visited rela-

tives in Pinetops and

Rocky Mount on Saturday.

Mr. and Mrs. Maurice L.

Bunch, Jr., and sons of

Raleigh visited his mother,

Mrs. Maurice Bunch, over

the weekend.

Mr. and Mrs. B. L. Knox

will leave Friday for Log-

ansport, Ind., to spend a

few weeks as guests of

their son and daughter-in-

law, Mr. and Mrs. Charles

## WEEKEND SPECIALS

- At The -

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