

For And About Women

PAGE THREE THE CHOWAN HERALD, EDENTON MAY 16, 1968.



BLUEBERRY TIME—Cut into a piece of summer with this light and airy Blueberry Cheesecake. It is made with the first fresh cultivated blueberries of the season grown right here in North Carolina.

The Herald Kitchen

By MILDRED HUSKINS

The second annual Blueberry Festival will be held in Elizabethtown beginning May 22 and we're sorry we'll not be able to attend. Yum! How we'd like to participate in this festival for the Big Blues!

From now on, for several blessed months, we'll be able to enjoy the fresh giant luscious cultivated blueberries that will be so easily available in the markets.

For a new idea to start the blueberry season off on a most elegant note, work them into this delightful recipe for Blueberry Cheesecake. It is as light and airy as summer itself... not too sweet and not too bland. Serve it up with plenty of frothy iced tea in your handsomest crystal glasses and you've only to wait for the ooohs and aahs.

Blueberry Cheesecake

Crust:
1/2 box zwieback,
1 teaspoon cinnamon,
3 tablespoons butter,
1 tablespoon sugar.

Filling:
1 cup fresh blueberries,
1/2 cup sugar,
1 can sweetened condensed milk,
Juice of two lemons,
4 eggs, separated.

To make the crust put zwieback through the finest grill of food chopper or roll out into fine crumbs and sift. Add cinnamon

and sugar to crumbs. Cream together with butter until thoroughly mixed. Spread over bottom of greased spring-form cake pan and press against sides to make an even crust. Wash fresh berries, drain well, sprinkle with sugar, place in bowl and set aside. Separate eggs. Beat whites until stiff. Beat yolks and add condensed milk and lemon juice. Stir in beaten egg whites. Place a layer of sweetened blueberries over crust in pan. Pour egg mixture over berries. Bake at 400 degrees until a crack appears... about 20 minutes. Cool. At serving time, remove cheesecake to plate and garnish with fresh blueberries.

Fresh bread is still a favorite with us in the kitchen department. Home-baked goodies have special flavor for loved ones at home or afar. Make up a batch of little nut bread loaves. Serve them sliced with a fruit salad or other salad course at luncheon or spread with tangy orange marmalade with a cup of coffee at mid-morning. Orange marmalade is everyone's favorite and it gives these loaves delightful orange flavor, delicate orange fragrance and extra keeping power. These are so easy to make the young one, just beginning kitchen experience, can do them.

Orange Marmalade
4 cups sifted self-rising

Herald Society News

Mr. and Mrs. Raleigh Hollowell returned home Monday after spending a few days as guests of Cmdr. and Mrs. J. B. Jones and family at Annandale, Va.

Mr. and Mrs. Larry J. Williams and girls spent Sunday in Chesapeake, Va., with his parents, Mr. and Mrs. W. Shirley Williams.

Miss Mary Perry, a student at East Carolina University, spent the weekend with her parents, Mr. and Mrs. W. W. Perry.

A weekend guest in the home of Mr. and Mrs. Warren Twiddy and girls was his mother, Mrs. George A. Twiddy of Elizabeth City.

Visiting Saturday in the home of her grandmother, Mrs. W. H. White, were Sgt. and Mrs. William Wymer of Norfolk. Sgt. Wymer returned from Vietnam on Thursday.

Visiting Sunday with Mr. and Mrs. Herman Layden, Sr., and with Mr. and Mrs. Albert L. Gray were Mr. and Mrs. Herman Layden, Jr., Steve, Scott and Stanley of Virginia Beach.

Mr. and Mrs. E. E. Davis of New York City and New London, Conn., are visiting Mrs. James Bouton and Mrs. Paulina Hassell and Mr. and Mrs. James Hassell.

Mrs. Albert Ward and son Al spent Saturday at Newport News, Va., visiting Mr. and Mrs. Leroy Bell.

Mrs. Charles H. Shaw, Jr., of Greensboro is visiting her mother, Mrs. Will Morgan.

from The Pillsbury Company are stepping into spring not only in a new jacket but with some real convenience and quality news. The mixes have been completely reformulated to give a lighter flavor and more tender textured cake. The new mixes, in white and raspberry swirl flavors, is just like mixing a regular shortening cake. You simply blend the cake mix and water, beat three minutes and bake. The new creamy batter results in an angel food of superior moistness like that of homemade angel food.

Deviously red and deliciously rich is Red Devil's Food Batter Cake Mix, Pillsbury's newest cake flavor. When blended with water and eggs this new mix blooms into a striking red batter. It mellow in the oven to a reddish chocolate color. Use it to make Poor Man's Rich Cake. It's simple to make and provides an elegant inexpensive dessert.

Poor Man's Rich Cake
1 pkg. Red Devil's Food Batter Cake Mix,
1/4 cup butter,
3 tablespoons flour,
1/2 cup milk,
1 pkg. buttercream vanilla frosting mix,
1/2 cup butter, softened.

Prepare and bake cake mix in 8 or 9-inch layers as directed. Cool. In small sauce pan, melt one-fourth cup butter. Blend in flour. Gradually stir in milk. Over medium heat, cook until thickened; stir constantly. Cool completely. In small mixer bowl, blend dry frosting mix and one-half cup butter. Add to cooled mixture. Beat until fluffy and of spreading consistency. Frost cooled layers.

What's New
Angel Food Cake Mixes

Linda Hollowell, a student at East Carolina University, spent the weekend with her parents, Mr. and Mrs. Weldon Hollowell.

Mr. and Mrs. Herman White, Jr., of Plymouth visited his parents, Mr. and Mrs. Herman White, Sr., Sunday.

Mrs. Raymond Mansfield has returned from visiting her daughter, Mrs. Dennis Willie, of Hackensack, N. J.

Mrs. Johnnie Speight and sons visited Mr. and Mrs. Edward Speight and Mr. and Mrs. Bertram Byrum, over the weekend.

Martin Zimmerman of Rocky Mount spent the weekend as guest of his mother, Mrs. J. Edwin Bufflap and Mr. Bufflap.

Mr. and Mrs. Paul Patten of Mt. Olive and Mr. and Mrs. Ford Sain of Hickory, N. C., visited Mr. and Mrs. Stuart Patten for the christening of their granddaughter Sunday.

Mr. and Mrs. Joe Harrell of Greenville and Mr. and Mrs. Ronald Perry and son Keith of Portsmouth, Va., were guests of their parents Mr. and Mrs. Earl Harrell, over the weekend.

Mr. and Mrs. Kenneth Stalls visited relatives in Washington, N. C., over the weekend.

Mr. and Mrs. Pete Ward and son spent Sunday in Newport News, Va., visiting relatives.

Mr. and Mrs. George Ross and Mrs. Laura Harrell spent several days this week at Nags Head.

Gene Saunders of Raleigh spent the weekend with his parents, Mr. and Mrs. P. E. Saunders.

Employment Plan Underway

The Edenton office, Employment Security Commission of North Carolina, is currently assisting in Gov. Dan K. Moore's drive to find summer jobs for 100,000 students.

John Thomas, manager, said it has been estimated that nearly 300 Chowan County students will be seeking employment during the summer months.

Thomas said any employer in the area is encouraged to contact his office and cooperate in this employment program to find summer jobs for high school and college students in the state.



BROAD STREET BULLETIN

- by -
Kate

A healthy laugh and a cheerful grin Will cheer you up when you feel grim. For a happy heart and a sunny face Will brighten the day and quicken your pace.

A hearty laugh is very contagious. Many times I've been deep in thought or perhaps feeling a bit low when from nearby I'll hear a loud, happy laugh. Perhaps a few people would frown on the loudness of a laugh, but if it's genuine, a good laugh will not only make you feel better, but -- it's really "catching."

This is the season of the year, in my opinion, that a good appetite pays off. All the fresh spring vegetables, including home-grown, lettuce, spring onions, salad green, radishes and bese of all, strawberries for dessert. Spring lettuce is such a versatile green. It can be used in a tossed salad, or as "Wilted Lettuce," or as a salad itself, with hard boiled eggs, spring onions and a dressing of vinegar, sugar and eggs. Strawberries, too, can be served in many different ways. We like homemade drop biscuits (sweet), served hot with strawberries and milk.

And what is better than a dish of ice cream topped with fresh strawberries? However, it worries me when I stop to think of the wasteline. But then if you haven't one, there's no need worrying.

And when I talk about spring vegetables, I'm thinking about Buff's garden, which is really flourishing this spring. After protecting it from four-footed animals with a small fence, now he even quarrels with the birds, especially when one of them perches precariously on a tomato plant.

The smart dress that

Miss Jean Peele spent the weekend with her parents, Mr. and Mrs. Alton Peele of Aulander.

Mr. and Mrs. Richard Hollowell spent the weekend with their daughter and family, Mr. and Mrs. Donald Haitcock of Durham.

Miss Barbara Wallace, a student at East Carolina University, spent the weekend with her mother, Mrs. Hettie Wallace.

Mr. and Mrs. Maurice Bunch, Jr., and family of Raleigh spent the weekend with Mrs. Maurice Bunch, Sr.

Saves Work!
Saves Water! Saves Money!

Washes up to 14 lbs. mixed, heavy fabrics.

Save money too! Only \$194.95

• Filter-Flo Washing System Clean loads, free of lint-fuzz! • Water-Saver Load Selection Choose "High" or "Low" water level! • 3 Wash Temperatures • 2 Rinse Temperatures Pamper fabrics!

Quinn Furniture Co. Of Edenton, Inc.

ONE SMALL CAPSULE

Behind that little capsule that occasionally rests in your hand is a story of monumental research. Yes, that single capsule represents the success of years of effort by the pharmaceutical industry -- and at staggering cost.

Penicillin, sulfanilamide, Insulin... these and many other familiar medicines now protect your health because the medical and pharmaceutical professions constantly seek new and better therapeutic agents. We are proud to be a part of this dedicated effort to preserve your health:

Hollowell's
Rexall Drug Store
FREE GIFT WRAPPING
Telephone 482-2127 - Free Delivery

Get acquainted Special

Save \$8.00 on American Tourister's Weekender

now \$24.95 reg. \$32.95 Limited Time Only!

21-inch Weekenders For Men and Women

Here's your chance to start your collection of American Tourister luggage at great savings. It's the only luggage with exclusive features such as foam-rubber handles, stainless steel tongue-in-groove closures and non-spring swivel locks that can't get sprung. Trim, sleek styling in attractive colors.

New Officers Are Installed

Mrs. West W. Byrum, Jr., is the new president of the Garden of Eden Club. Mrs. Byrum and a slate of new officers were installed May 8 during a club meeting with Mrs. J. Gilliam Wood at Hayes. Mrs. H. O. Bridges of Wanchese was guest speaker and installing officer.

Mrs. Jack Leary is president-elect; Mrs. W. J. P. Earnhardt, Jr., vice president; Mrs. William Bindeman, secretary; Mrs. Erwin Griffin, treasurer; Mrs. Warner Evans, historian, and Mrs. C. A. Benson, parliamentarian.

Mrs. Edward G. Bond, outgoing president, was praised for her leadership of the club during the past year.

In her installation service, Mrs. Bridges charged the new officers with the responsibility that they carry and duly installed with flowers symbolizing growth, respect, courage, honesty and leadership.

The Betty Shoppe AND Cuthrell's Dept. Store
Edenton, N. C.

WEEKEND SPECIALS

- At The -

Phone: 482-2317

D&M SUPER MARKET

The store large enough for values... yet small enough to take an interest in every customer!

WESTERN

Round Steak or Roast lb. 89c

1-LB. CELLO PKG. GWALTNEY

Franks lb. 49c

ECONOMY CUT

Pork Chops lb. 49c

DEL MONTE

Drinks

Pineapple-Orange or Pineapple-Grapefruit

46-OZ. CANS

3 for \$1.00

SUN-SPUN

Biscuits

3 cans 25c

FRESH GROUND

Hamburger lb. 39c

RED AND WHITE LIQUID

Bleach gal. 43c

RED AND WHITE

Napkins

250 COUNT

pkg. 29c

Many Thanks

to the friends and interested citizens in Edenton and Chowan County who endorsed, supported and voted for me in the May 4th Primary

THANK YOU

Marvin S. Barham
Coroner of Chowan County

MARVIN BARHAM