For And About Women

THE CHOWAN HERALD Thursday, December 24, 1970.



MISS RICKEY EUNICE HARDIN

Miss Rickey Hardin Wed In February

and Mrs. Richard er's Business College in Ra-Hardin announce the engage- leigh. ment of their daughter, After graduating from Dur- will be directed toward pre-

ROSES

EDENTON, N. C.

1 Large Group

GAMES

& TOYS

SOME REDUCED

SATURDAY ONLY!

ALL CHRISTMAS

WRAPPINGS

ALL NON-ELECTRIC

CHRISTMAS

DECORATIONS

PRICE

PRICE

Rickey Eunice, to Reginald ham High School, Mr. Crabsentations in Edenton and Winston Crabtree of Durham.

Winston Crabtree of Durham. Winston Erwin Crabtree of

Miss Hardin attended Louisburg College and Hardbarg- planned.

the Naval Reserve and is for the middle of March. now attending school in Durham

Open

Christmas

Eve

Until 8:30

OPEN SAT.

Many

Reductions

All Over

The Store

WED.

THURS

SHOP

AT ROSES

AND SAVE

ON YOUR CHRISTMAS

GIFTS!

MEN'S **SWEATERS**

Reduced 20%

Ladies' Pants Suits & Skirts

20% off

Paul W. Twiddy Claims Bride

ROCK HILL, S. C.-Miss Cheryl Dianne Cathcart and Paul Washburn Twiddy exchanged wedding vows in First Baptist Church here December 12.

Rev. John E. Jenkins and Rev. B. F. Turner, the bride's uncle, officiated at the 5 P. M. ceremony.

The bride, a Rock Hill Hill schools and Winthrop College. She is the daughter of Mr. and Mrs. J. E. Cath-

The bridegroom, son of Mr. and Mrs. George S. Twiddy of Edenton, is operations manager for Burris Chemicals in Charlotte. He graduated from Edenton schools entertaining season. and attended N. C. State Uni-

After a church reception, newlyweds left for a wedding trip to Atlanta and the mountains. They will live in Rock Hill.

Choral Society Practice Slated

The weekly meetings of the Albemarle Choral Society Divisions will resume with first meetings as follows: Monday, January 4, 7:45 P. M. at St. Paul's Episcopal Church Parish House, Edenton; Thursday, January 7, 7:45 P. M., Room 143, COA Main Building, Elizabeth City.

The study-performance project for the current session Winston Crabtree of Durham. tree completed two years in St. John Passion scheduled milk, then stir in baking

Membership in the society is open to all singers in the A February 27 wedding is Albemarle Area of high school age and over.



HOLIDAY PUNCH - One of the most delicious and traditional of recipes, eggteacher, graduated from Rock nog is now easily convenient. Preparation time is pared down to nothing by using erson spent Sunday in Mount economical and convenient evaporated milk. Make your holiday punch easy and fun.

From The Chowan Herald Kitchen

be appropriately called the nut.

the special occasions are Mrs. varied and numerous, and the Cake. It is yummy! demands for festive offerings from the oven are frequent. It is time to make a coco-

nut cake and we will vote for Mrs. Carl Watts' recipe as being among the best we have ever had. She first furnished us with a copy of her recipe in 1964 and it still stands tall in our book of recipes. We can't imagine Christmas without a fresh coconut cake standing by

Coconut Cake 2 cups cake flour.

1½ cups sugar. ½ cup Crisco.

½ teaspoon salt.

2/3 cup milk.

3 teaspoons baking powder. 2 eggs unbeaten.

½ cup milk.

1 teaspoon vanilla.

the sugar, shortening, salt. or until tests done. flour and two-thirds cup powder. Add eggs one at a time, one-half cup milk and flavoring. Beat at medium speed for two minutes. Pour into three nine-inch cake milk. tins and bake at 350 degrees 2 tablespoons margarine. for 20 to 25 minutes. Frost with Never Fall Frosting.

Filling

2/3 cup sugar. 1 teaspoon flour.

2 egg yolks.

or 2 cups fresh grated co- milk.

butter.

saucepan and cook until and sides of cake. thickened enough to between layers.

Never Fail Frosting 1 cup sugar.

½ teaspoon cream of tar-2 unbeaten egg whites.

3 tablespoons water.

1 teaspoon vanilla. Let water boil in bottom

of double boiler then combine all ingredients except vanilla in top of boiler. Beat with mixer at high speed un- pecans and candied cherries. til frosting holds shape—

Feathery Fudge Cake

1% cups sugar.

1/4 teaspoon salt.

sweetened chocolate, melted. 21/4 cups sifted cake flour.

Cream together butter, sug-

2/3 cup sugar.

2 egg yolks.

small can evaporated

Cook until thick enough to - spread between layers.

Frosting

Cream together at high speed one stick margarine, one three-ounce package of small can evaporated cream cheese, two squares melted chocolate and five or package frozen coconut six tablespoons evaporated Slowly add one box confectioners' sugar. Spread 2 tablespoons margarine or four or five tablespoons of frosting on the filling be-Combine all ingredients in tween layers then frost top

> Our Harmony artist in the kitchen shared her Holiday Fruit Cookies recipe with us. We haven't tried it but they are bound to be good. Holiday Fruit Cookies

1 cup light brown sugar.

1/4 teaspoon soda.

Cream together shortening,

EVEDY

3 PIECE HOLIDAY

Society News

sell of Hampton, Va., visited Mr. and Mrs. Joe Hollowell his mother, Mrs. J. L. Has- va.

Mrs. Sidney Spruill will be Beth Moore is spending the spending the holidays with holidays with her parents,

Mr. and Mrs. Joe Shoffner spending a few days with her and Mary Helen of Raleigh mother, Mrs. J. J. Ross.

Mr. and Mrs. John Gadow Monday visiting his sister and and family of Chesapeake, family, Mr. and Mrs. Ray

Mike Twiddy, on leave from are spending the holidays

tour of duty with the with their parents, Rev. and

Scranton is spending the that are home for the holi-

Mr. and Mrs. Paul Chappell Diego, Calif. to spend the

her parents, Mr. and Mrs. P. and family, Mr. and Mrs.

Saint Paul's Episcopal Church

Edenton, North Carolina

WEDNESDAY, DECEMBER 23

Holy Communion 10:30 A. M.

THURSDAY, DECEMBER 24

Vigil of Christmas

Holy Communion 11:00 P. M.

FRIDAY, DECEMBER 25

Christmas Day

Holy Communion 10:30 A. M.

The Rev. George B. Holmes, Rector

Chesapeake, Va., visited holidays with their daughter

John McColl

ing friends.

Army, spent the weekend Mrs. E. L. Earnhardt.

Betsy Ross of Greenville is

Mr. and Mrs. Tommy Toler

Danny and Judy Earnhards

Garland Askew spent the

weekend at Kitty Hawk visit-

Tim Surratt of East Caro-

lina University is spending

the holidays with his parents;

Elizabeth Williams, Jane

Holmes, Rosemary Holmes,

Wesley Chesson, Elliott Har-

rell, Ann Harrell and Johnny

Mr. and Mrs. Hector Lup-

ton left Monday for San

Dowd are among the students

Mr. and Mrs. Tom Surratt.

of East Carolina University

and Leslie of Wanchese spent

her daughter, Mrs. Ervin Mr. and Mrs. Robert Moore.

sell, over the weekend.

spent the weekend visiting

parents, Rev. and Mrs. P. E.

Va., spent Sunday with her Midgett.

his grandmother, Mrs.

Mr. and Mrs. Shelton Rog-

Olive visiting their daughter

and family, Mr. and Mrs. Bill

Pat Reaves of Peace Col-

lege is spending the holidays

with her parents, Mr. and

Mrs. Alleen Sawyer

holidays with her son and days. and family, Mr. and Mrs. L.

friends in Edenton.

S. T. Alexander.

Mrs. Dan Reaves.

G. Sawyer.

E. Cayton.

a pared down list of ingredi-

ents that insures convenience,

economy and nutrition. This

one is served warm like the

Christmas punches of olden

days and comes to us from

Eggnog Punch

2 cans (13 oz.) Pet Evap-

1 piece (1 inch) fresh or-

4 teaspoons rum flavoring

Mix evaporated milk, wa-

ped with whipped cream and

medium heat until

Makes about

4 eggs, slightly beaten.

the Pet Milk Company.

orated Milk.

nutmeg.

2 cups water

1/2 cup sugar.

WEEKENDERS OTHERS 17.99 THRU 26.99 single & double breasted styles, all

fied flare leg pants Holiday fashion colors in sizes 8 thru 16.

MACHINE WASHABLE POLYESTER

PANT DRESSES

Perfect party fashion! Marvelous machine washable polyester . . . short sleeves, A-line or shift tunic tops (doubles as a mini-dress!) Zipper fronts, button or belt trims in a carrousel of





-SOBORE **SENSATIONAL** BUYS for LITTLE BOYS and GIRLS



accept our warm and hearty. Hope Santa styles your Christmas right, fills every hour with beauty bright. Thank you, most sincerely, for your loyal good will. **NuCurl Beauty & Wig Shop**

Electric Decorations



Household Items



frosting on top and sides of Mix fruit and nuts with last The holiday season can also cake and sprinkle with coco- addition of flour. Drop by teaspoonfuls on greased cook-For the chocolate buff in ie sheet and bake 10 minutes During the busy days ahead your house you can't beat at 350 degrees. Just as traditional as co-

Watts' Feathery Fudge conut cake at the holiday season is eggnog. This easyto-fix eggnog drink calls for

2/3 cup soft butter or margarine.

2 eggs. 1 teaspoon vanilla. 11/4 teaspoons soda.

2 squares (1 oz. each) un-

11/4 cups ice water. ar, eggs and vanilla until fluffy (beat five minutes at high speed scraping bowl oc-

casionally to guide batter ange rind. into beaters); blend in cooled chocolate. Sift together flour, or 1 cup rum, soda and salt; add to creamed mixture alternately ter, eggs, sugar and orange with ice water, beating well rind in large saucepan. Stir after each addition. Bake in over 1 teaspoon butter flavoring. three round cake pans in 350 steaming hot. Stir in rum Cream two minutes or more degree oven for 30 minutes flavoring. Serve warm top-

1 teaspoon flour.

¼ cup shortening.

1% cups flour. 1/4 teaspoon salt.

1/4 cup sour milk. 34 cup each chopped dates,

about 5 minutes. Remove sugar and eggs. Sift flour from heat. Add vanilla and once before measuring. Sift stir. Spread a small amount together flour with salt and between layers on top of co-soda. Add alternately to

Merry (hristmas

For Quick Results Try a Herald Classified