

From The Herald Kitchen

By Mildred Huskins
The Chowan Herald Kitchen is about to get back into business after some four months of renovation and redecorations ... and just in time for a visit from our Georgia family for Thanksgiving.

There are still a number of little things to be finished and some moving-back-in to do but we are able to use the new oven. Just to prove it, we have made up a batch of cookies and squirrelled them away for the four grandson munchers who will be coming in for the holidays.

We have also acquired a new cook book to add to our collection. United Methodist Women of Bethlehem Church have just issued their 1977 edition of "Celeste Henkel Community Feeder's Digest" and it is a real collection of interesting and tested recipes. We haven't had time to try many of the goodies but several are on our list. The book is loose-leafed, colorful and available from Mrs. Henry Deal, UMW president for the price of \$3.25 ... just in time for gift giving.

The big turkey day is upon us and we have more suggestions for traditional go-alongs for the turkey or ham. Sweet potatoes and winter squash are two of them and probably they have become traditions because they could be taken from the home garden and stored for the long winter. Spiced Sweet Potato Casserole and Spiced Acorn Squash could be your choice.

Spiced Sweet Potato Casserole
8 medium sweet potatoes
¾ cup butter or margarine
¼ cup honey

3 tablespoons water
1 tablespoon ground allspice
1 cup coarsely chopped walnuts

Cook scrubbed potatoes in boiling water to cover until almost tender. Cool; peel and slice ½-inch thick; set aside. In a medium saucepan combine butter, honey, water and allspice. Mix two tablespoons of the butter mixture with the nuts; set aside. In a buttered baking pan or casserole place half of the potatoes. Spoon about a third of the butter mixture over the potatoes. Top with remaining potatoes. Spoon remaining butter mixture over all. Bake, uncovered, in a preheated 400-degree oven for 30 minutes. Serve with roast turkey or ham, if desired. Makes 10 portions.

Spiced Stuffed Acorn Squash
6 acorn squash
12 tablespoons butter or margarine, divided
Salt
Water
1-one-third cups applesauce
½ teaspoon ground nutmeg

Ground cinnamon
Scrub squash. Cut in half; remove seeds and stringy portion. Using two shallow roasting or baking pans, place half of the squash, cut side down, in one pan and the rest in the second pan. To each pan add two tablespoons of the butter, one-half teaspoon salt and enough water to come one-half inch up the sides of the pans. Bake in a 425-degree oven until tender, about 25 minutes. Let squash cool slightly. Carefully scoop out pulp and place in a bowl, saving eight shell halves for later use. To the pulp add applesauce, nutmeg, remaining eight tablespoons butter and ½ teaspoon salt; mash until smooth. Spoon into the reserved shells. Sprinkle tops with ground cinnamon. Return to baking pans. Bake at 425 degrees until hot, about 10 minutes. Or spoon seasoned squash into a buttered casserole, sprinkle with cinnamon and bake as directed above. Serves eight to 12.

Yam-Banana Casserole is a smooth and savory dish that's simple to prepare. It's supermoist with just the right flavor and texture to go with almost any meal.

Carolina Yam-Banana Casserole
4 large or 6 medium yams
one-third cup butter or margarine, divided
½ cup onion, chopped
½ cup fresh orange juice
¾ teaspoon cinnamon
¼ teaspoon nutmeg
½ teaspoon dried leaf tarragon
½ teaspoon salt
1 tablespoon honey
2 bananas, cut into ½-inch pieces
one-third cup chopped nuts

Cool, peel and mash cooked yams. Melt two tablespoons butter in skillet over medium heat; add onion and saute five minutes

or until golden. Turn into large mixing bowl. Add mashed yams, remaining butter, orange juice, cinnamon, nutmeg, tarragon, salt and honey. Mix thoroughly. Turn half of mixture into buttered two-quart casserole. Layer bananas over yam mixture. Top with remaining yams. Sprinkle with nuts. Bake in 350-degree oven 30 minutes or until thoroughly heated and lightly browned. Serves eight to 10.

What's New
Pepperidge Farm has a whole raft of new products. For those interested in natural foods there is the all new Honey Bran Bread; for white bread lovers who value variety of texture and flavor there is new Pepperidge Farm White with Cracked Wheat Bread; then the sweet set will go for the "Cake Supreme" line made especially for the smaller household. There are five different varieties each with two layers of filling between moist, flavorful cake layers.

Gather up those small wide-mouth vacuum jars and use them to carry foods in your picnic basket.

Assigned

Berlin, Germany—Specialist Four Larnell M. Valentine, son of Mrs. Virgie K. Valentine, Route 3, Edenton, N.C., recently was assigned with the 94th Field Artillery, Berlin Brigade in Germany.

Spec. Valentine entered the Army in November, 1976.

He is a 1972 graduate of John A. Holmes High School.

His father, Roscoe M. Valentine, lives at 142 East Carteret Street.



VISIT FIRE DEPARTMENT—The Nursery School, Kindergarten and Grade 1 classes of Immanuel Christian School visited the Edenton Fire Department during Fire Prevention Week. Chief Luther C. Parks explained the importance of fire safety to the children. Pictured with the children are Mrs. Audrey Charbonneau, Nursery School teacher, Miss Julia Henderson, First Grade teacher, Mrs. Annette Housley, kindergarten teacher and Chief Parks.

Mr. Davis, 80

Dies In Hospital

WINDSOR — Abbie M. Davis, 80, father of Mrs. Navy Gentry of Arrowhead Beach, died Saturday in a hospital.

A native of Bertie County, he was the husband of Mrs. Rosa Baker Davis and a member of Greens Cross Baptist Church.

Besides his widow, survivors include two sons; George T. Davis and Cullen Miles Davis, both of Windsor; three other daughters: Mrs. Nathan Brickhouse of Chesapeake, Va.; Mrs. John Paphites of Virginia Beach, Va.; and Mrs. Leroy Pierce of Colerain; 20 grandchildren and 11 great-grandchildren.

A funeral was held Tuesday at 2 P.M. at Greens Cross Baptist Church by Rev. Daniel Spell. Burial was in Edgewood Cemetery.

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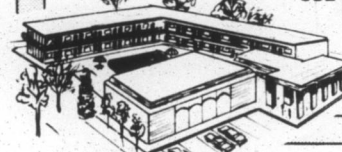
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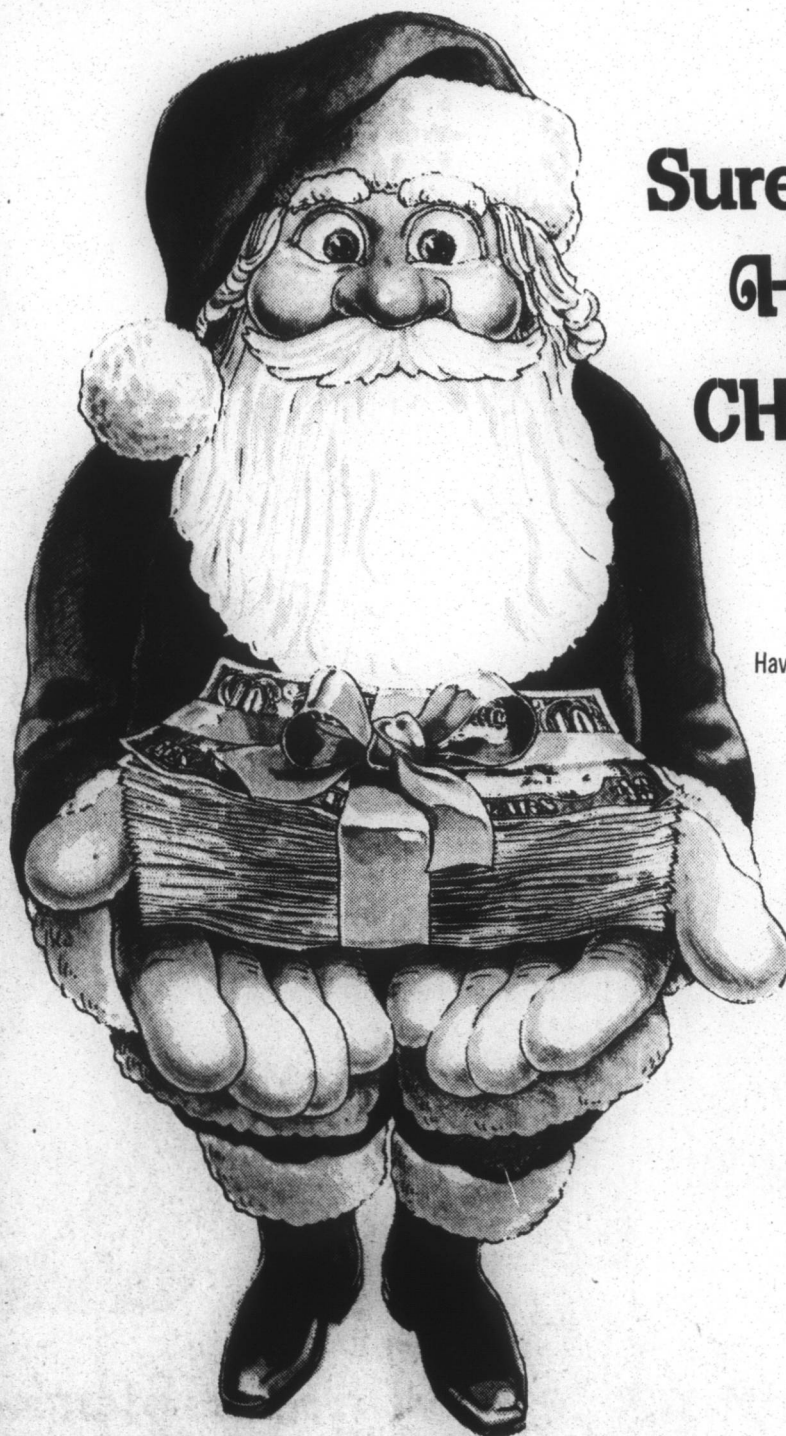
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