

VEGETABLE KA-BOBS - Spearhead some summertime vegetable excitement in your family with good-as-all-outdoors barbecued ka-bobs and country beans.

Menus From The Kitchen

By Mildred Huskins It's summertime and

everyone is doing it cooking outdoors. Whether it's with a fancy grill equipped with the latest gadgetry or simply over some glowing coals, food always tastes delicious when it is barbecued.

These days, just as more and more people are experimenting with different kinds of foods cooked in interesting, new ways in their kitchens, so are creative chefs trying out a variety of foods for their Juicy steaks, thick hamburgers and hot dogs have always been natural and popular barbecue fare, but are equally exciting.

Barbecue Vegetable Kabobs are a savory spin-off of the popular meat ka-bob dish, long a favorite. Tender fresh slices of zucchini and yellow squash, whole mushrooms, crisp green pepper and onions are marjoram, crushed marinated in a zesty oil and vinegar-based blend, laced The vegetables are then

threaded on skewers and cooked over hot coals. Place in 1-inch pieces a bottle of Tabasco on the table to sprinkle over these distinctive ka-bobs when they are served.

If you have some finicky eaters in your family who shy away from health vegetables like beans, Country Bean Barbecue is a terrific way of turning on youngsters to the delights of vegetables.

Once you begin experimenting with the variety of foods that can be cooked outdoors, you'll be outdoor cooking menus. surprised at the array of new taste experiences you will discover. Barbecued vegetable dishes are a flavorful alternative to the vegetables enhanced with a typical meat barbecue, and delectable barbecue flavor are satisfying and nutritious as well.

Barbecue Vegetable Ka-bobs

1/2 cup vinegar One-third cup vegetable oil 2 teaspoons salt

1 teaspoon sugar 1 teaspoon dried leaf

1 teaspoon Tabasco with Tabasco pepper sauce. peeled, cut in 1-inch pieces

1 large zucchini, un-1/2 lb. mushrooms, whole

during cooking. Serves six **Country Bean Barbcue** 1 can (1 lb.) lima beans 1 can (1 lb.) kidney beans 6 slices bacon, diced ½ cup sliced onion 1/2 cup diced celery 1 clove garlic, minced

1 cup catsup

1 large green pepper, cut

1 lb. small white onions,

In large bowl, blend

vinegar, oil, salt, sugar,

marjoram, and Tabasco

sauce. Add vegetables; mix

well. Refrigerate at least 4

hours or overnight. Thread

vegetables on skewers;

brush with marinade. Cook

over hot coals about 20 minutes, turning vegetables

and brushing with marinade

1/2 teaspoon Tabasco Drain lima beans; reserve ½ cup liquid. Drain kidney beans. In large skillet, saute bacon until brown. Drain bacon fat, reserving 1 tablespoon in skillet. Over medium heat, saute onion, celery and garlic until tender, about 5 minutes. Stir in catsup, lima beans, reserved liquid from lima beans, and kidney beans; mix gently. Simmer uncovered 20 minutes, stirring occasionally. Stir in

Tabasco. Serves six to eight. Whether you cook indoors or out, it's a big help to have good Spicy Barbecue Sauce on hand.

Spicy Barbecue Sauce Melt ¼ cup butter in saucepan; in it saute ½ cup chopped onion until tender. Blend in ½ cup water, onethird cup chili sauce, 3 tablespoons Worcestershire sauce, 2 tablespoons brown sugar and ¾ teaspoon, each salt and chili powder, with % teaspoon pepper. Simmer for 10 minutes. Cover and refrigerate. Use on both sides of hamburger or meat on buns. Makes 1 cup.

Quickies For a low calorie treat in a hurry, try half buttermilk with half tomato juice, both well chilled. Stir with a celery stick, then use that for munching.

Make fresh fruits and berries even better with a mound of sour cream and a bit of brown sugar. For this purpose, the sour cream may be whipped in chilled Continued On Page 5-B

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according to the North Carolina Department of Agriculture. Prices were irregular on 40 to 80 pound pigs. US 1-2 pigs weighing

> Freshmen Enrol

RALEIGH - Among the 247 freshmen enrolling at Peace College this fall are Gail Byrum, 119 Pembroke Circle, Donna Keel, 203 Street, Anne Shepard, 98 Pembroke Circle, Lynne Small, 10 Queen Anne Drive, and Susan Small, Route 2, all of Edenton.

Presbyterian junior college for women are scheduled to begin August 28. New resident students are expected to arrive August 26, with returning students arriving August 27.

vities include the annual President's Reception honoring freshmen August 27, and the 108th Academic Convocation on August 28.

Opening-of-school acti-

Peace, founded in 1857 and opened in 1872, is again opening this year with a capacity resident enrollment

"Fame and tranquility can never be bedfellows."

per hundred pounds with No. 3s \$39.86; 50-60 pound 1-2s averaged \$39.47, No. 3s \$34.48; 60-70 pound 1-2s \$38.82, No 3s \$33.08; 70-80 pound 1-2s \$36.64 per hundred pounds with No. 3s \$34.54.

At weekly livestock auctions held within the state the week of August 6, prices for slaughter cows were \$2.00 to \$4.00 lower, good veal calves were \$2 to \$4 lower and feeder calves steady to \$6 lower. Utility and commercial slaughter cows brought \$41 to \$50.50 per hundred pounds, Good veal calves \$73 to \$83; Good above 800 pounds \$54 to \$59 at one market; Good slaughter heifers above 700 pounds \$50.50 to \$56.50; Good feeder steers 300-600 pounds \$62.50 to \$84 and Good feeder heifers 300-500 pounds \$60 to \$78; feeder cows \$41 to \$51 per hundred pounds. Baby calves brought \$25 to \$95 per head. Market hogs brought mostly \$32 to \$36.30 and sows 300-600 pounds \$22.50 to \$30.50 per hundred weight.

Market hogs at daily cash buying stations about the state sold 50 lower during the week of August 6 and ranged mostly 35.50 to \$38.00 per hundred pounds.

Corn prices were mostly lower and soybeans were 51/2 to 21 cents lower through

tostly \$2.96 to \$3.13 in the Eastern part of the state and \$3.00 to \$3.09 in the Piedmont. No. 1 yellow soybeans ranged mostly \$7.05 to \$7.80 in the East and \$6.75 to \$7.20 in the Piedmont; No. 2 red winter wheat \$3.86 to \$3.98; No. 2 red oats \$1.04 to \$1.18; New crop prices quoted for harvest delivery corn \$2.64 to \$3.03, soybeans \$6.70 to

Egg prices were fractionally lower on large, 4½ cents lower on mediums and almost 5 cents lower on small compared to those of the previous week. Supplies were adequate. Demand was moderate. The North Carolina weighted average price quoted on August 9 for small lot sales of cartoned grade A eggs delivered to stores was 64.87 cents per dozen for large, Medium 52.34 and Smalls 34.03.

The broiler-fryer market

is almost 2 cents higher for next week's trade. Supplies are moderate. Demand is good. The North Carolina dock weighted average price is 39.13 cents per pound for less than truckloads picked up at processing plants during the week of August 13-17. This week 7.86-million birds were processed in North Carolina with an average live bird

type hen prices quoted at 11 to 12½ cents per pound at the farm with buyers

Waterme at eastern North Carolina shipping points this week. On August 9 prices for 17-24 pound Long Grays, Jubilees, and Crimson Sweets were oted at 4 to 4½ cents per pound. Melons averaging 25 to 30 pounds brought 4½ to 5

cents per pound.

The vegetable harvest in western North Carolina continued with tomatoes igher. 20 pound cartons of large and extra large tomatoes turning pink brought \$8.00 compared to \$4.00 last year. The bean market was lower on round

en and steady on poles h bushel hampers of es at \$12 and round green \$2.75. The harvest of Red and Golden Delicious apples will begin next week in lower elevations.

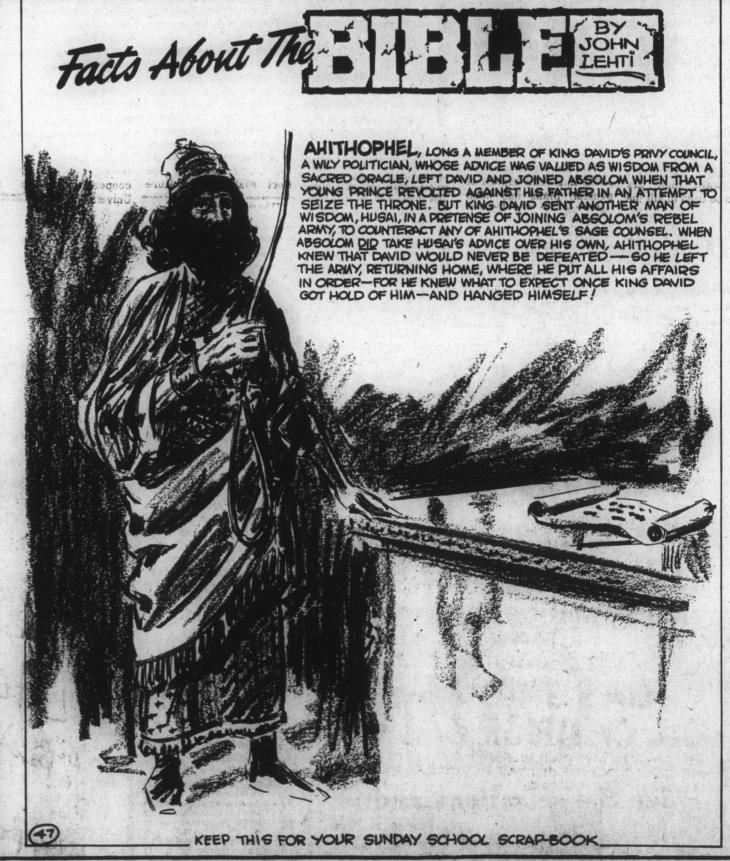
For the period August 6 through 9, 1979 gross tobacco sales on South Carolina and Border North Carolina Belt totaled 22.4pounds million averaged \$142.05 per hundred; Eastern Belt 30.7million pounds averaged \$136.11; Old and Middle Belt 4.2-million pounds were sold for an average of \$122.67 per hundred. For this period the Stabilization Corporation received 7.1 per cent on the Border Belt, 11.3 per cent on the Eastern Belt and 4.6 per cent on the Old and Middle

BINGO

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