

Menus From The Kitchen

By Mildred Huskins
We belong to the chocoholics and there seems to be no cure for those of us who just can't seem to resist "anything chocolate."

If you took a poll on favorite desserts, more people would probably pick chocolate cake than any other except, maybe, apple pie.

However, these chocolate lovers would vary their votes... some would vote for a luscious layer cake, some for cupcakes, some prefer a loaf or pound cake or a different version, just so long as it is rich, moist and "chocolatey."

You can please everyone and make any occasion special with one basic recipe that, simply by varying your baking pans and times, becomes five great cakes. This one is made with Cocoa and if you do a lot of baking, remember that 6 ounces of cocoa goes as far as 8 ounces of chocolate making it more economical.

5-Way Chocolate Cake
1/2 cup butter or margarine
1/2 cup shortening
2 1/4 cups sugar
2 eggs
1 teaspoon vanilla
Two-thirds cup Hershey's Cocoa
2 1/2 cups unsifted all-purpose flour

1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon salt
2 cups buttermilk or sour milk

Cream butter, shortening and sugar until light and fluffy. Add eggs and vanilla; beat well. Combine cocoa, flour, baking soda, baking powder and salt. Add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Pour into liberally greased and floured pans. Bake at 350 degrees for 30 to 35 minutes for 3-8 inch layer cake pans; 55 to 65 minutes for one 13x9x2 1/2 inch pan; 55 to 65 minutes for one tube or Bundt pan; 50 to 60 minutes for 2 loaf pans; 20 to 25 minutes at 375 degrees for cupcakes (3 1/2 doz.) (Note: To sour milk use 2 tablespoons vinegar plus milk to equal 2 cups.)

Chocolate Butter Cream Frosting
1/2 cup cocoa
Two and two-thirds cups confectioners' sugar
6 tablespoons butter or margarine
4 to 5 tablespoons milk or water
1 teaspoon vanilla
Combine cocoa and confectioners' sugar. Cream butter with 1/2 cup cocoa mixture in a small bowl.

Add remaining mixture alternately with milk, beating to spreading consistency. Blend in vanilla. Makes about 2 cups.

Velvety Chocolate Cake, shown here, uses vinegar with the milk to produce a fine textured cake. The frosting is a fluffy icing with a soft texture which stays moist longer than usual. This recipe is traditional in our family. The Vinegar Institute also sent us a recipe for Vinegar Nut Pie and, if you have never heard of it, you can just ask your grandmother for she probably made it often for her family.

Velvety Chocolate Cake
1 1/4 cups milk
2 tablespoons white vinegar
2 cups all-purpose flour, unsifted
1/2 cup cocoa, unsweetened
1 1/4 teaspoons baking soda
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup butter or margarine, softened
1 teaspoon vanilla
1 1/2 cups sugar
2 eggs

Delicate Seven Minute Frosting
Grease and lightly flour 2 nine-inch round cake pans. Combine milk and vinegar; set aside for 10 minutes. In a small bowl place flour, cocoa, baking soda, baking powder and salt; mix thoroughly. In a large bowl cream together butter and vanilla; gradually add sugar. Add eggs; beat until smooth. Pour into prepared pans. Bake at 350 degrees about 30 minutes or until cake tests done. Cool in pans 10 minutes. Remove from pans and cool completely. Fill and frost with Delicate Seven Minute Frosting.

Delicate Seven Minute Frosting
2 eggs whites
1 1/2 cups sugar
1/4 teaspoon cream of tartar
One-third cup cold water
1/2 teaspoon white vinegar

1 teaspoon vanilla
In the top of a double boiler combine egg whites, sugar, cream of tartar, water and vinegar. Cook over moderate heat, beating with an electric rotary beater until fluffy and stiff, about 4 minutes. Remove from heat. Add vanilla; continue to beat until a good spreading consistency is formed, 3 to 4 minutes. Makes 1 1/4 cups.

Vinegar Nut Pie
1 cup firmly packed brown sugar
1/4 cup flour
1/4 teaspoon nutmeg
Dash salt
3 eggs, lightly beaten
3 tablespoons butter or margarine, melted
1 1/2 cup hot water
3/4 cup chopped pecans or walnuts
1 nine-inch baked pie shell

In the top of a double boiler combine brown sugar, flour, nutmeg and salt; add eggs and butter; mix well. Add hot water and vinegar; beat with a wire whisk. Cook and stir over simmering water until thickened, about 10 minutes. Stir in 1/2 cup nuts. Pour into prepared pie shell; sprinkle with remaining nuts. Set aside until cooled. Serve with whipped cream, if desired.

Honor Society Inducts New Members

Alpha Lambda Delta, a national freshmen honor society, has initiated 111 students at North Carolina State University. Among

those taped was Janet D. Everson, a pre-veterinary student, daughter of Mr. and Mrs. A. C. Everson of Edenton.

The NCSU students earned their keys in the society by mastering studies in the sciences, technologies, humanities and arts taught at the Raleigh campus.



FAVORITE DESSERT — Chocolate lovers are incurable so delight them with this velvety, chocolatey cake for dessert or make one for the next cake sale or church supper.

Through The Green

By Bob Kelly
Chowan Golf and Country Club will hold a Twilight Tournament on Friday, May 2. There will be an entry fee of \$2 per person. Teams will be drawn at 5 P.M. and play will begin at 5:30. Any club member with a handicap may enter.

Handicap fee is past due. All members wishing to keep their handicap are asked to pay the fee no later than May 11.

If you wish to play in the gangsome, Saturday and Sunday, you must be signed up no later than 9:30. Play will begin shortly after teams are drawn.

Plans for the near future: Men's Golf and Tennis cookout; Twilight Tournaments, Superball Tournaments, Member-Guest Tournament, Club Championship and Invitational Tournaments. These and many more tournaments are being set up now. The tournament dates and entry fees will be in this column

several weeks in advance. Plan to participate and have fun.

Tip of the week: A ball is holed when it lies within the circumference of the hole and all of it is below the level of the lip of the hole. (Definition 4).

Worst tennis shot of the week: Jerry Sary, in making his serve, sliced it across the road out-of-bounds. But his second shot found its usual place, in the net. Double fault.

Next week: A golfer finds a ball of the same brand and number right next to his in the middle of the fairway. No identifying marks are on either ball. What does he do?



Taken In Death

William Hayden Boyers, 79, of 143 East College St., Oberlin, Ohio died Tuesday, April 15, in Chowan Hospital. He was a retired French professor, at Oberlin College, Ohio, and a retired drama instructor at St. Paul's Episcopal College in Lawrenceville, Va.

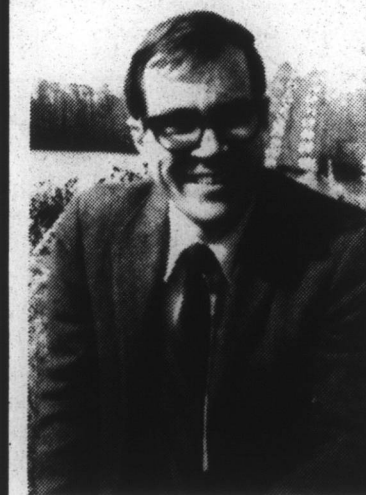
He was the son of the late Ordella Hayden Boyers and the late Simon Leonard Boyers, and was the husband of Dorothy Stark Boyers, who survives.

Other survivors include a son, John Hayden Boyers of Indianapolis, Ind. and three grandchildren.

A funeral service was held Monday at Christ Episcopal Church, Oberlin, Ohio with Rev. Phillip Culbertson officiating. Burial was Westwood Cemetery, Oberlin, Ohio.

Willford-Barham Funeral Home was in charge of local arrangements.

Vote John Mitchener... For Chowan County Board Of Education



Chowan County is becoming one in education. I am a citizen of Chowan County first who lives in Edenton.

As Consolidation nears, I know the uneasiness some parents and students feel about going to a different school and being new in another student body.

As the father of a third-grader and two preschoolers, I understand your feelings.

I am determined that all of our students—from the turkey farms in the north to the vineyards in the south—receive equal attention and facilities.

We have much to learn from each other. I look forward to that.

Aggressive leadership working overtime for Chowan County—that is my pledge to you.

There are three kinds of people in this world:

...those who make things happen,

...those who watch things happen, and

...those who wonder what happened.

Join with me to make good things happen for education in Chowan County.

Vote for LEADERSHIP on May 6th.

Elect JOHN MITCHENER to the Board of Education.

Thank you for your vote!
John Mitchener

Chowan County Employment Opportunities:

4 Jailer Positions

Interested Persons Must Apply At
Chowan County Manager's Office
Beginning April 1, 1980

AN EQUAL OPPORTUNITY EMPLOYER

SUPER P&Q MARKET

Grade A whole Fryers 47¢ lb.

Cut-up lb. 51¢

Gwaltney Bacon \$1.19 lb.

Gwaltney Sausage 99¢ lb.

17 oz. Luck's Large Limas with Pork 2 cans 89¢

FRESH-TASTING FROZEN FOODS At P&Q Market

8 oz. Morton Mini Cherry Apple Pies 2/\$.89

8 oz. Morton Macaroni & Cheese 3/\$1.00

10 oz. Dulany Hanover Greens 3/\$1.00

Your Camellia Store

With S & H Green Stamps You're Always A Winner!

U. S. Government Insp.

Center Cut Pork Chops \$1.29 lb.

First Cut Porkchops 89¢ lb.

Loin Pork Roast \$1.09 lb.

Back Bone 99¢ lb.

4 to 7 lbs. Luter Smoked Picnics 69¢ lb.

12 oz. Swift Premium Prem can \$1.29

No. 1 Campbell's Chicken & Rice Soup 3 cans 89¢

14 oz. Comet Cleanser 3 cans \$1.00

12 oz. Gwaltney Franks 99¢

12 oz. Gwaltney Great Bologna 99¢

4 to 7 lbs. Fresh Hens 49¢ lb.

Giant Roll Scott Towels 59¢

12 oz. Gwaltney Great Bologna 99¢

16 oz. King Thrift Whole Kernel Corn 3 cans 89¢

16 oz. King Thrift Garden Peas 3 cans 89¢

16 oz. King Thrift Cut Green Beans 3 cans 89¢

2 Liter bottle Pepsi Cola 99¢

14 oz. Kraft Deluxe Macaroni & Cheese box 79¢

5 lb. Martha White Cream Flour 89¢

20 lb. Imperial Charcoal \$2.39

PRODUCE

Cabbage 2 lbs. 25¢

Rutabagas 2 lbs. 25¢

White Potatoes 99¢ 10 lbs.

Rome Apples 79¢ 3 lb. bag

SUPER P&Q MARKET

4 to 7 lbs. Fresh Hens 49¢ lb.

Giant Roll Scott Towels 59¢

12 oz. Gwaltney Great Bologna 99¢

DOMESTIC-IMPORTED

50 FREE S & H Green Stamps

50 Extra Stamps With This Coupon And Purchase Of \$10.00 Or More Expires 4-26-80