

Celebrate Holiday With Traditional Roast Turkey

By Mildred Huskins
With the homemaker's time limited and the price of food always on the increase many American families may be planning a potluck Thanksgiving dinner. It could be a fun way to get the family together and still have a sort of traditional holiday feast.

Of course, the hostess prepares the traditional juicy bird and other members of the family bring covered casseroles, salads and desserts. A casserole of Pecan Stuffing is a real time and energy saver for the hostess since an unstuffed turkey cooks up to one hour faster than if stuffed. Glazed Curried Fruit Compote and

Pumpkin Ice Cream are delicious ways to serve traditional holiday foods.

Planning is the key to a perfect Thanksgiving dinner. The hostess should plan on one to one-and-one-half pounds of turkey per serving; this allows for ample servings with enough turkey left for a second meal. Let's pretend this will be the Thanksgiving potluck or sharred dinner: Roast Turkey, giblet gravy, Casserole Pecan Stuffing, scalloped potatoes, buttered broccoli, glazed curried fruit compote, carrot and celery sticks, cranberry relish, rolls, butter and pumpkin ice cream.

Give each of the families or friends, who are to share

the dinner, a dish to prepare and you're in business.

Casserole of Pecan Stuffing
½ cup chopped onion
2 cups chopped celery
1 stick butter or margarine
6 cups dry ½ inch bread cubes
1½ cups coarsely chopped pecans
1 teaspoon ground sage
½ teaspoon poultry seasoning
½ cup water
½ cup dry white wine
1 egg, slightly beaten

Cook onion and celery in butter in skillet until tender. Add to bread cubes and pecans. Add remaining ingredients and mix, tossing lightly. Place in 1½-quart casserole. Cover and bake at 325 degrees for 45 minutes. For crusty top, remove cover during final 10 minutes. Makes 6 cups.

Glazed Curried Fruit Compote
1 can (16 oz.) pear halves
1 can (16 oz.) peach halves
1 can (16 oz.) apricot halves
1 can (8 oz.) pineapple chunks in syrup
10 maraschino cherries
½ cup packed brown sugar
1 teaspoon lemon juice
2 to 3 teaspoons curry powder

Drain fruit well. Mix butter, sugar, lemon juice and curry powder. Arrange fruit hollow side up in a single layer in a shallow baking dish. Spoon butter-sugar mixture over fruit. Bake at 325 degrees for one hour. Serves 8.

Pumpkin Ice Cream
1 quart vanilla ice cream
1 cup canned pumpkin
½ cup brown sugar
½ teaspoon salt
¾ teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon ground cloves

Stir ice cream to soften slightly. Blend in remaining ingredients. Pour into individual molds, paper lined muffin cups or freezer trays. Freeze until firm or about four hours. Serve frozen. Makes 8 servings.

Maybe the family will insist on traditional pumpkin pie and we have discovered the easy way. This is the no-bake variety and features condensed, not evaporated, milk with the pumpkin. We made a whole bunch of pumpkin tarts for a club meeting recently and used frozen tart shells. Make your own pie shell. Bake and cool.

No-Bake Pumpkin Pie
1 envelope Knox unflavored gelatin
2 teaspoons pumpkin pie spice
½ teaspoon salt
1 can (14 oz.) Eagle Brand Sweetened Condensed milk
2 eggs, well beaten
1 can (16 oz.) pumpkin (about 2 cups)

In heavy medium saucepan combine unflavored gelatin, pumpkin pie spice and salt; stir in sweetened condensed milk

and eggs. Mix well. Let stand about one minute. Over low heat, cook and stir constantly until gelatin is dissolved and mixture thickens or about 10 minutes. Remove from heat and stir in pumpkin; mix well. Pour into prepared crust and chill until set or at least three hours. Refrigerate leftovers. Garnish with sweetened whipped cream flavored lightly with rum, if desired. Makes one 10-inch pie.

Holiday Suggestions
For a holiday breakfast, consider tangy, tender, yogurt scrambled eggs: Beat 6 eggs, ½ cup orange or plain yogurt and ½ teaspoon salt. Melt two tablespoons butter in skillet over low heat; add egg mixture. Turn portions of egg mixture with a spatula as the eggs thicken. Do not stir or over cook. Serves 4.

Rice-Fruit Cream is an easy, colorful dessert for the holiday season. Combine 1½ cups cooked rice, 1 cup apricots, drained and quartered, on can (8¼ oz.) pineapple chunks, cut into small pieces, ½ cup miniature marshmallows and one-third cup chopped nuts. Fold 1 cup whipping cream, whipped, into rice mixture. Chill several hours. Garnish with remaining apricot halves and maraschino cherries, if desired. Makes 4 cups.

One of the quickest frostings for homemade or store-bought cake is **Chocolate Whipped Cream**. Add 3 tablespoons each cocoa and confectioners' sugar to 1½ cups whipping cream. Chill 30 minutes. Whip until stiff. This will give you 3 cups frosting and filling or enough for the average cake.

What's New
Pillsbury has added two more goodies to those popular Swirl cake mixes. This time you should look for Rich Butter Streusel Swirl Cake Mix and Banana Streusel Swirl Cake Mix.

Fried Stuffing Balls
For leftover chilled stuffing in balls. Brown on all sides in hot oil. Serve with leftover gravy.

CARD OF THANKS
We would like to express our appreciation to the personnel of Swindell-Bass Funeral Home for their kindness, concern and services during the loss of our loved one, Simeon Pierce. At a time when one is so helpless it is nice to know that there are those you can rely on for prompt, courteous and comforting service.

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Every generation of old people worries about the youngsters and thinks that boys and girls have no sense.



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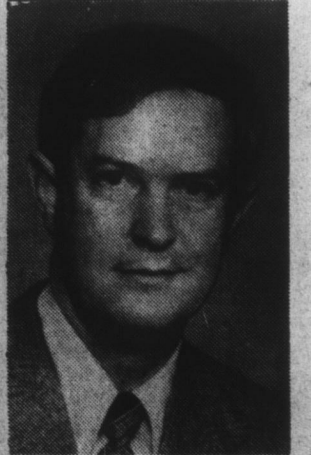
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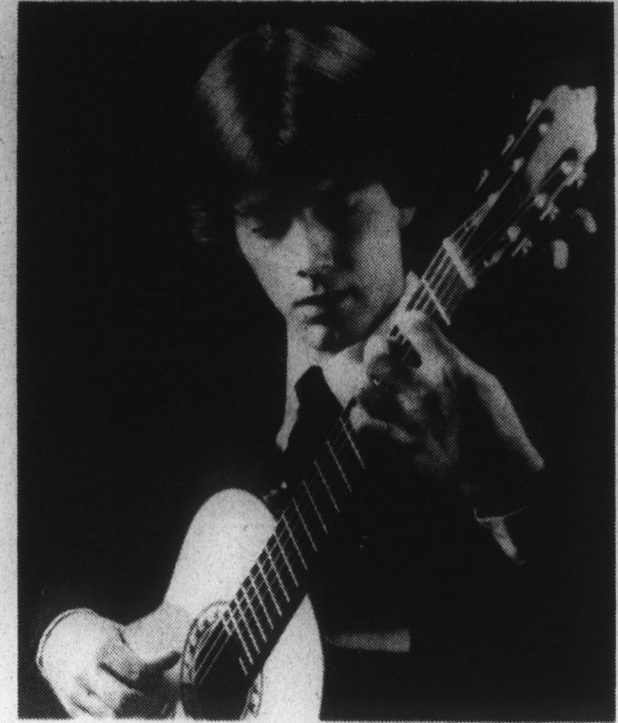
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Earns Promotion

Calvin Leroy Lawrence, a native Edentonian, has been recently selected for advancement to Aviation Chief Petty Officer in the U. S. Navy. This permanent appointment was awarded based on his exhibited patriotism, valor, fidelity, ability and ten years of service.

Chief Lawrence is presently assigned to Helicopter Mine Countermeasures Squadron Sixteen (HM-16) in Norfolk, Va. The squadron is the proud recipient of the recently awarded Navy Expeditionary Medal for its outstanding performance.

From November, 1979, to May, 1980, Chief Lawrence participated in a rapid no-notice squadron deployment to the Indian Ocean in response to the Iranian Hostage Crisis. While in the Indian Ocean HM-16 provided the eight helicopters used in the aborted rescue mission; and has been cited on numerous occasions for excellence during its record breaking one hundred and seventy three (173) consecutive days at sea.

"Being promoted to this exalted position of ad-



ditional authority and greater responsibility reflects great credit upon Lawrence and the United States Naval Service," it was stated.

Chief Lawrence is the grandson of Mr. and Mrs. Tharleton Lawrence, Route 2, Edenton. His wife, Edna, is also a native Edentonian, and the daughter of Rev. and Mrs. Anthony Hathaway, Jr.

The couple have a three-year-old son, Calvin, Jr., and reside in Hampton, Va.

ARTS COUNCIL SPONSORS CONCERT — The Chowan Arts Council is sponsoring a classical guitar concert tonight (Thursday) at 8 o'clock in the Old Courthouse. Featured artist is Michael Chapdelaine, currently the Visiting Artist at College of the Albemarle in Elizabeth City. A reception will immediately follow the concert to enable members of the community to meet Mr. Chapdelaine. There is no charge for the concert or the reception but donations to the Arts Council will be accepted. Proceeds will go toward future programs.

Purchase Agreement Reached

WINSTON-SALEM — Integon Corporation of Winston-Salem and Ashland Oil, Inc., of Ashland, Ken. jointly announced Thursday that they had reached an agreement in principle under which Ashland will acquire Integon.

The agreement in principle provides for cash payment of \$40 per share for up to 45 per cent of Integon's outstanding common stock and the exchange of the remaining 55 per cent or more of the Integon common into Ashland convertible preferred stock with a stated value of \$40 per share.

Both companies indicated that they intended to move as soon as possible to consummate the transaction. The transaction is subject to the approval of a definitive agreement by the boards and shareholders of both companies, as well as review and approval by various governmental regulatory authorities.

Integon has approximately 6.3-million shares outstanding. Both companies' stocks are traded on the New York Stock Exchange, Ashland under the symbol ASH and Integon under ITG.

Tech. Sgt. Bulls Arrives For Duty Holloman Base

Air Force Tech. Sgt. Robert E. Bulls, son of Mr. and Mrs. Sidney W. Bulls, Rural Route 1, Tyner, has arrived for duty at Holloman Air Force Base, N.M.

Sgt. Bulls, an aerospace control and warning systems technician, was previously assigned at Bremerhaven, West Germany.

The Vice-President of the U.S. gets a taxable salary of \$79,000, a taxable \$10,000 for expenses and use of an official residence.

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November 11, 1980

A SALUTE TO THE ACES

From GEORGE CHEVROLET COMPANY, INC.

The fact that our athletic teams are always winners is only incidental. The important thing is that each person who participates--athletes, spectators and parents--is a winner.

While it is true that athletics builds bodies, it is more important that athletics builds healthy minds. There is no substitute for sports as a teacher of teamwork and leadership.

Athletics has made Holmes High School and our community great, but the pride and leadership of our athletes, past and present, have made our school and community greater.

We salute athletics, THE ACES, parents, and supporters, an important facet of our School and Community life.....

GEORGE CHEVROLET COMPANY, INC.
W. George, President-Manager

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