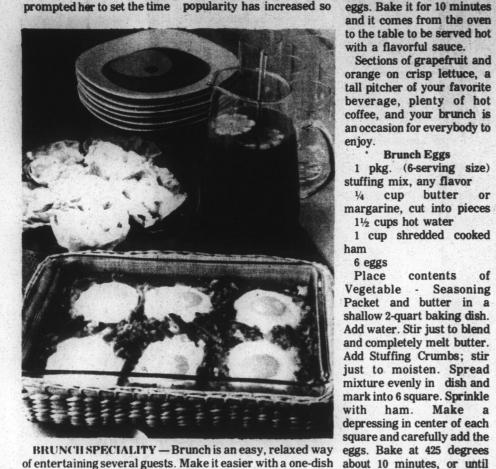
Page 6-A

Creative Menus From The Kitchen: Brunches Perfect For Entertaining

By Mildred Huskins

If brunch is an easy, relaxed way of hosting several guests, it is easier yet when you concentrate on simplicity.

Just where or how the Sunday brunch originated may not be known but we can guess that it was started by a creative cook who enjoyed entertaining friends in a comfortable, casual atmosphere. This probably prompted her to set the time



of this lazy "late breakfast has the quest for new and early lunch" meal around inventive menu ideas. The noon on Sunday realizing conventional ham and eggs that this was very likely the have given way to more unusual recipes; often most relaxed time of the week and a time when family and friends would to the menu. particularly enjoy imaginative cookery and stimulating conversation. Whatever the reason,

today brunches are a happy

part of the American en-

tertaining scene and as their

adding innovation and flair Brunch Eggs is a hearty, satisfying entree for buffetstyle service. Using packaged Stove Top stuffing mix, complete with its own

Brunch Eggs

contents

about 10 minutes, or until

eggs are set. Serve with

of

Sausage en Croute is a recipe meant to star at your

servings.

next brunch. Created by Pepperidge Farm to introduce their new frozen puff pastry sheets, Sausage en Croute is a combination of pork sausage, onion and green pepper gently sauteed then mixed with diced flavorings, you add shredded cooked ham, and tomatoes and Swiss cheese. This mixture is spread on a eggs. Bake it for 10 minutes thawed sheet of pastry then and it comes from the oven rolled jelly-roll style and to the table to be served hot baked. The result is featherwith a flavorful sauce. light layers of golden pastry

The Raleigh Roundup

By Mildred Huskins

RALEIGH - Dr. Albert Edwards, House chaplain, gave members a sort of escape route in his prayer on the opening evening of the fourth week of the 1981 General Assembly. It was Monday evening and Ground Hog Day. His prayer went something like this: ... "as we come to Thee on this evening of Ground Hog Day probably there are men and women of this House who wish there were convenient holes into which to retreat, not because they see their own shadow, but because of the shadow of some approaching constituent, or lobbyist, or over-zealous proponent of some issue. But Thou dost not give us such easy retreat ..." However, we thank Thee that if there are no holes there are harbors; not sanctuaries for escape, but places for refueling and replenishing so that we might face all things and people in Thy strength and with Thy peace

There were some members searching those holes to pop into, but it seemed that there were more popping out of holes when Rep. Ruth Easterling sent up her "little bill" proposing a 12-cent tax on cigarettes with a part of the revenue to go into the highway fund. The bill had been filed Tuesday and Wednesday the little gray-haired Lady from Mecklenburg arose on a point of personal privilege. "Mr. Speaker," she said in her gentle way, "if there is anyone in this body who would like to cosponsor my little bill, it will be in the principal clerk's office for 30 minutes after the session."

She certainly had no takers on that one but immediately Rep. Sam Bundy of Pitt gained recognition from the chair. He proceeded to supply members with a long list of statistics about how the economy of the state was built on tobacco. He offered the information, he said

combination. Because the pastry can be bought frozen and ready for use, Sausa en Croute is easy to prepare and the idea is different and

intriguing. Sausage en Croute 1 sheet Pepperidge Farm Frozen Bake It Fresh Puff Pastry

1 lb. pork sausage 1/2 cup chopped onion one-third cup chopped

green pepper 1 large tomato, diced 1 cup shredded Swiss

cheese 3 tablespoons chopped parsley

Thaw puff pastry sheet 20 minutes. Meanwhile, in a skillet, brown sausage stirring to break into bits. Add onion and green pepper and cook until tender. Remove from heat and pour off drippings. Add tomato, cheese and parsley. Unfold and roll out pastry on lightly floured board to 14x10-inch rectangle. Transfer to Patsy Beasley, Sherry Evans, Robert Keeter, intervals and turn pieces up

Cheese Filled Bacon Muffins would probably get rave notices if they were passed steaming hot to butter up and devour along with a plate of fresh fruit for brunch or with a fruit salad for lunch.

Bacon Muffins 1 lb. bacon, fried, drained,

NOTICE

The Chowan County Commissioners will hold a Special Meeting on February 16, 1981 at 7 P.M. in the 4th Floor Conference Room of the County Office Building to consider the schedule of property valuation for revaluation purposes.



sauce, if desired. Makes 6 surrounding the sausage crumbled (reserve one-third or grease 12 muffin cu ghtly spoon pancake mix cup bacon fat) 1½ cups Complete Pan-cake Mix into measuring cup; level off. In large bowl, combine

1/2 cup milk 1 egg

one-third cup chopped green pepper one-third cup onion

2 oz. American cheese, cut into 12 cubes

Heat oven to 425 degrees.

Continued From Page 5-A

Grade 7-G — Carrie

Grade 8-C - Milton

Grade 8-E - Linda Free.

Grade 6-A — Sherie

Grade 6-B - Maxine

Twine, Rodney Evans,

Deborah Hollowell, Robin

Tynch, Sharon Miller,

Grade 7-A - Gina Bass.

Grade 7-B - Laura Bond,

- Trina

Crystal

Mark Hollowell, Jennifer

Lane, Kristie Westbrook.

Johnson, Henry Nixon,

Self,

Grade 7-D - Melissa

Andrew, Barbara Leary,

Michele Krauss.

Karen Stalls.

Stacie

Stallings.

Wilder.

Grade 7-C

Saundra Rountree.

B Honor Roll

Twine

Watson

Tynch.

Harrell.

Grade 7-E - Teresa Hawkins

pancake mix, milk, reserved bacon fat and egg; by hand stir until blended. Add bacon, green pepper and onion; stir until mixed. Spoon batter into prepared muffin cups, filling two-thirds full. Press a cheese Line with paper baking cups cube in center of batter. Chowan Honor Roll

Grade 8-A - Sherri

Belfield, Jennings Bunch,

Travis Ellis, Ben Rinehart.

Terri Stallings, Art White.

Clarkston, Lee Harrell, Ron

Hendricks, Cindy White.

Dorothy Presson.

Sandra White.

Carrie Twine.

Layden.

Grade 8-G

Samantha Spruill

Grade 8-F

Grade 8-C - Amy

Grade 8-D - Holly

Johnson, Allen Peele, Penny

Peele, Brian Stilley,

Grade 8-E - Dana Cole,

Michael Crabtree, David

Evans, Sharon Halsey,

Criehgton, Faith Lewis,

Michelle Massengill, Mary

S. Perry, Ray Thomas,

Holley, Elizabeth Rinehart,

Scott

- Terrell

Grade 8-B - Paul Bunch,

Bake 15 to 20 minutes or until golden brown. Immediately remove from: pan. Serve warm. Makes 12: muffins.

Thursday, February 12, 1981

We wouldn't necessarily recommend Wacky Fudge Cake as the dessert for your brunch, but we thought if was a good recipe to file in your goodies which are easy to make.

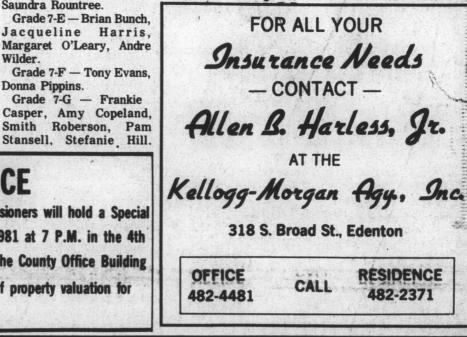
4-H Club Aids **Crime Watch**

Continued From Page 5-A Paula Gregory, Janice planned.

CRIME PREVENTION MEETING Gary Copeland, Jewel Langley and Anna Goodwin represented their clubs at the Crime Prevention meeting that was held Friday, February 6, in the American Legion Building: This group is being organized to help theme selves assist officers in preventing crime. About 100 citizens were present and more meetings will be planned.



Grade 8-H - Kenneth career at the age of 14 as a clarinetist on an excursion boat out of Chicago. Continued On Page 7-A



baking sheet lined with brown paper. Spread sausage mixture on pastry. Roll up from long side jelly roll fashion. Pinch edges to seal. Form into circle, pinch togehter. Cut two-thirds way through roll at 1½-inch

> with cut side showing. Bake at 425 degrees for 20 minutes or until golden. Makes 6 to 8 servings.

Donna Pippins. **Cheese Filled**

Stansell, Stefanie Hill.



Refresher Course.

Name

speciality such as Brunch Eggs.

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Zip	Phone	

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for members to "smoke or chew on.

When the gentleman from the tobacco town of Farmville was seated, Speaker Liston Ramsey took the opportunity to call members' attention to one of the rules dealing with points of personal privilege which states that these privileges cannot be used to debate a bill "but since the bill is really not before us, Sam, you barely got by." The genial speaker then addressed members of the media gathered in one corner of the chamber: "Since you people have been saying nothing is going on over here, well, things are beginning to pick up."

Rep. Easterling's little bill really got the attention of the tobacco-country lawmakers. Rep. Allen Barbee of Nash, didn't wait for a speech on the **Continued on 8-B**

Tip Brewer More About Drugs The F. D. A. further dvises: Do be cautious when using a drug for the first time Do read and follow directions.

Do dispose of old prescription drugs and outdated O. T. C. medication.

Do seek professional dvice before combining

Do seek professional advice when symptoms persist or return.

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