

Commissioner Says Plate Renewals Are Down

RALEIGH — Is your car registration due to expire June 30? If you bought a new car or registered your car from July 1 - December 31, 1980, then you are among those who need to renew their license plates within the next two weeks. Only about 70,500 of the nearly 388,700 renewal applications mailed by the North Carolina Department of Transportation's Motor Vehicles Division have been

processed to date. Motor Vehicles Commissioner Elbert L. Peters Jr. noted that both mailing and over the counter sales for June license plate renewals have been slow. "We are encouraging our citizens who need to renew their license plates in June to go to the nearest license plate sales office as soon as possible to get their tags and stickers," he said. Tags and stickers for the June 1982 renewals have

been on sale since mid-May, when renewal notices were mailed to those owners whose stickers expire in June 1981. Driving a vehicle without a current valid registration is a misdemeanor in North Carolina, punishable by a fine up to \$100 or imprisonment up to 60 days, or both. A brochure that is included with the license plate renewal card shows the correct placement of the

validation sticker on the license plate. A license plate that has a "1981 year" sticker on it should either be cleaned off so that the new sticker can be placed directly on top of it, or peeled off and replaced by the new sticker. The sticker on the left side showing the month is permanent.

Peters said the renewal fee for cars is \$16. He added that motorists who are renewing registration on their vehicles should make sure that their correct address is shown on the front of the renewal card and that they fill out the insurance information and sign the back of the card.



COOL SUPPER — Prepare a cool supper in the early morning and chill soup and shrimp stuffed cucumber slices. Pass heated rolls and fresh fruit for dessert.

Creative Menus For Cool Meals From The Chowan Herald Kitchen

By Mildred Huskins
Preparing cool meals can be a challenge. Think cool. Think of all the chilled soups that make such nice beginnings to meals. Vichyssoise comes to mind, but there are many others with great possibilities; grated carrot, leek, spinach, avocado, cucumber, tomato, watercress and mushroom. They have a creamy base and offer quick preparation. For a delightful mushroom soup, saute sliced vegetables in butter. Mushrooms need tossing with lemon juice to prevent darkening. You have to make certain the leeks, if used, are thoroughly washed since they tend to be gritty unless grown on small hills or with "paper collars," as Franch gardeners do. Both half and half and dairy sour cream add creaminess. Why not cook in the morning and let it chill until supper?

if desired
Toss mushrooms with lemon juice. Melt butter in a 3-quart saucepan. Saute mushrooms and leek until tender, about 8 minutes. Stir in flour and seasonings until smooth. Remove from heat and gradually stir in cream. Heat to boiling, stirring constantly. Boil and stir one minute. Cool to lukewarm. Stir in sour cream until well blended. Chill, covered several hours until icy cold. Serve garnished with chopped chives and fresh sliced mushrooms. Makes 7 cups.

Speaking of cold soups, had you ever thought of serving a chilled soup from a punch bowl in punch cups at a late morning coffee or brunch? Well, we did. The other day we entertained about 40 friends at the country club in Raleigh and the cold creamy broccoli soup was served from a silver punch bowl. With the soup, guests selected ham biscuits, tiny cucumber and finger sandwiches, a colorful fruit bowl, tea and coffee. Lemon and chocolate tarts were bite-size.

For a delicious and novel idea, scooped-out cucumbers are filled with a peppy mixture of butter, chopped shrimp, and seasonings. After chilling, slice one-half inch thick and serve with the chilled soup. With soup and cucumbers prepared and chilling, lunch or supper preparations are complete. You need add only hot rolls and fresh fruit to complete the meal.

Shrimp-Stuffed Cucumbers
1 pkg. (10 oz.) frozen cooked peeled deveined shrimp
1/2 cup fresh lemon juice
3 large cucumbers
Salt
1 cup (2 sticks) butter
2 tablespoons chili sauce
1/2 teaspoons prepared horseradish
1 teaspoon dill weed
1/4 teaspoon salt
Dash pepper
Lettuce
Thaw shrimp according to package directions; drain. Finely chop shrimp. Combine shrimp and lemon juice in small mixing bowl. Cover and chill one hour. Meanwhile, scrub cucumbers; trim off ends. Cut in half crosswise. Carefully core centers of cucumbers, leaving shells intact. Sprinkle centers with salt. Stand cucumbers on end on paper toweling; drain at least 30 minutes. Drain shrimp well. Cream butter in small mixing bowl until light and fluffy. Beat in chili sauce, horseradish, dill, salt and pepper. Stir in shrimp. Firmly pack shrimp mixture into centers of drained cucumbers. Wrap each filled cucumber in plastic wrap. Chill one to two hours. To serve, slice cucumber into 1/2-inch thick slices. Serve slices on lettuce-lined plate. Makes six servings.

A variety of summer-fresh fruits, attractively arranged and garnished with wedges of juicy limes makes a superb summer salad which is easy to prepare and allows diners to participate by making their own selection. A luscious honey-lime dressing can be used for spooning on or dipping the fruits. Make the dressing by this recipe and use it often for all your fruit salads.

Chilled Sour Cream Mushroom Soup
1 lb. fresh mushrooms, sliced
1 tablespoon fresh lemon juice
1/4 cup (1/2 stick) butter
1 leek, chopped
2 tablespoons flour
1/4 teaspoon salt
1/2 teaspoon pepper
4 cups light cream or half and half
1 cup sour cream
Chopped chives
Sliced fresh mushrooms.

Creamy Lime Dressing
1 pkg. (8 oz.) cream cheese, softened
1/4 cup fresh lime juice
2 tablespoons honey
1/4 teaspoon ground ginger
3 to 4 tablespoons milk
Finely grated lime rind
In small mixer bowl, beat cream cheese, lime juice, honey and ginger until smooth. Add milk, a tablespoon at a time, until dressing is of desired consistency. Refrigerate. Garnish with grated peel and lime slice. Serve as dressing or dip with fruit.

Summer Shorts
Special potatoes! Arrange a 2-lb. bag frozen French fries in a single layer in buttered, shallow pan. Combine 1/4 cup butter, melted, with one teaspoon onion salt and 1/4 teaspoon paprika; brush over frozen potatoes. Bake at 450 degrees 20 to 25 minutes. Remove from oven and sprinkle with one-third cup Parmesan cheese, shaking pan to coat potatoes. Return to oven to melt cheese.

Fishery Hearings Are Slated

GREENVILLE — A public hearing on new developments in the mackerel fishery management plan is scheduled for June 24 at 7:30 P.M. in the Marine Resources Institute Auditorium of East Carolina University in Greenville, according to Peggy Stamey, of Raleigh, chairwoman of the South Atlantic Fishery Management Council. Council member Ed McCoy of Morehead City will conduct the hearing.

Stamey said the management plan, designed to regulate the mackerel fishery (including cobia) in the South Atlantic waters seaward off North and South Carolina, Georgia, as well as Florida, is an extremely important development for recreational and commercial mackerel fishermen.

Among the new developments in the plan, Stamey said, is the allotment of 400,000 pounds of king mackerel and 300,000 pounds of Spanish mackerel for purse seiners. "The Secretary of Commerce judged there was no way we (the council) could disallow purse seining for mackerel," Stamey said, adding that the council used sound biological, technical and economic data to hammer out a purse seine allotment which meets the required National Standards yet is fair to all mackerel fishermen. She urged all commercial and recreational mackerel fishermen to attend the hearing and make their

Dorm Assistants Chosen

Twenty-two students have been selected as women's dormitory resident assistants at Atlantic Christian College in Wilson for the 1981-82 academic year, according to Nancy Coyle, dean of women. The students chosen are Sharon Kaye Ames, Dudley; Kathleen Sue Armstrong, Neptune, N.J.; Mary Virginia Barham, Wilson;

Tammy Gayle Boyd, Pantego; Ramona Ann Brewington, Greenville; Dorothy Kay Daniels, Walstonburg; Robin Denise Davis, Pikesville; Kaye Denise Ellis, Jamesville; Wonder Vanessa Forrest, Raleigh; Joyce Alfreda Hardison, Plymouth; Laura Mishelle Harper, Hamer, S.C.; Risa Donna Huff,

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THE FORGOTTEN ONES

THE STORY OF ABRAHAM'S WIFE, SARAH, AND HIS BELOVED SON ISAAC, IS WELL RECORDED — AS IS THAT OF HAGAR, WHO BORE ABRAHAM'S FIRST SON, ISHMAEL, BUT LITTLE IS SAID OF THE WIFE THAT ABRAHAM TOOK AFTER SARAH'S DEATH, KETURAH. THIS FINE WOMAN GAVE ABRAHAM NOT ONE — NOT TWO — NOT FOUR — BUT SIX SONS!

FOUR TERSE VERSES (GENESIS 25:1-4) GIVE SHORT SHRIFF TO KETURAH AND HER SONS:
ZIMRAM, JOKSHAN, MEDAN,
MIDIAN (FOUNDER OF THE MIDIANITE NATION)
ISHBAK, AND SHUAH.

BUT ABRAHAM, FATHER OF EIGHT SONS, LOVED BEST THE ONE OF WHOM GOD SAID, "I WILL MAKE OF HIM A GREAT NATION," FOR, AS GENESIS 25:5 REPORTS: "ABRAHAM GAVE ALL THAT HE HAD TO ISAAC."

NEXT WEEK: THE IMPORTANCE OF CONCUBINES!

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