

COMMUNITY

Area engagements



PAULETTE CLOW — J. RUSSELL HOLLOWELL

CLOW-HOLLOWELL

Mr. and Mrs. Arthur K. Clow of South Mills announce the engagement and forthcoming marriage of their daughter Paulette Clow to J. Russell Hollowell, son of Mr. and Mrs. Joel F. Hollowell Jr. of Hertford.

The bride-elect graduated from Camden High School in 1981 and attended College of The Albemarle. She is currently employed by Radio Shack.

The prospective bridegroom graduated from Albemarle Academy in 1976, he also attended College of The Albemarle.

He is employed by Hollowell Oil Co.

The wedding will take place on March 3 at 3:00 p.m. at Ebenezer Baptist Church in South Mills. Friends and relatives are invited to attend.

CARVER-BYRUM

Mr. and Mrs. D. A. Carver of Rt. 3, Hertford, announce the engagement and forthcoming marriage of their daughter Angela Danette Carver to Gary Wayne Byrum, son of Mr. and Mrs. Weldon Byrum of Rt. 1, Hertford.

The bride-elect attended Great Bridge High School, graduated in



ANGELA DANETTE CARVER

1981 and is presently attending Elizabeth City State University.

The prospective bridegroom graduated from Perquimans County High School in 1977. He is employed as a farmer.

The wedding is set for February 12 at Woodland United Methodist Church at 3:00 p.m. Friends and relatives of the couple are invited to attend.

PICKHARDT-STONE

Mr. and Mrs. W. L. Pickhardt Jr., 1116 Magnolia St., New Smyrna Beach, Florida, announce the engagement and forthcoming marriage of their daughter Louise Campbell



LOUISE CAMPBELL PICKHARDT

Pickhardt to Dennis E. Stone, son of Mr. and Mrs. M. F. Stone of Tallahassee, Florida.

The bride-elect, currently a junior at Florida State University, Tallahassee, is a graduate of New Smyrna Beach Senior High School and a graduate of Daytona Beach Community College.

The prospective bridegroom is a dental technician with Seminole Dental Lab in Tallahassee.

An April 28 wedding is being planned.

Pickhardt is the granddaughter of Mrs. J. H. Bagley and the late Mr. Bagley of Hertford.

New ideas for chili and beans

I discovered several new preparations and serving suggestions with the one pot meal — chili and beans.

First of all, use dried kidney beans, cooking as directed on package with a nice slab of salt pork. Caution: do not overcook the beans, cook only until done to the slightly crunch stage, not mush.

1 large onion, chopped
1 large green pepper, chopped
1 or 2 cans of chili powder
garlic powder to taste
salt and pepper to taste

Brown meat, onions and pepper until meat is done. Add seasonings and tomatoes. Cook over moderate heat for several hours until thick. Add drained beans and simmer gently. Freezes well.

Serve with the following condiments:
1 medium cucumber
1 large red onion, sliced into thin rings

(Marinate the cucumber and onion in the following mixture)

6 Tbsp. oil
2 Tbsp. vinegar
1/2 tsp. Accent
1/2 tsp. salt

Mix above and shake well. Refrigerate onion and cucumber in mixture until serving time. Drain well!

Grated cheese is also a nice accompaniment.

Add a hot loaf of Garlic Bread to sop up the juices. You'll enjoy it!

Garlic Bread

1 loaf Italian bread, unsliced
1 stick of butter
1/4 cup parsley flakes
1 tsp. garlic powder

Slice bread. Soften butter and cream in parsley and garlic powder. Spread on one side of each slice reconstructing the loaf on a long sheet of foil. Bake at 350 degrees for 30 minutes.



Cook's Corner
by
Edna Wolverton

Serving condiments with chili was a new idea introduced to me at a Halloween party. The hostess had marinated red onions in an oil and vinegar mixture, chopped cucumber and grated cheese. This was presented as choices to layer or top cups of chili and beans.

I hesitated on the cucumbers with my first serving, but discovered with the second how tasty the combination was.

After experimenting on my own here are the results.

Chili and Beans

1 lb. package dry kidney beans cooked according to package directions with a slab of salt pork
3 lbs. ground beef
5 lbs. canned tomatoes

Volunteer of the month named



ANGE

Ellen Ange of Rt. 3, Hertford has been selected as Volunteer of the Month by the Area Agency on Aging for the home delivered meals program.

Ange has been a volunteer since the origination of the program last September.

"I enjoy delivering meals and because I work with the aging program (secretary) I also have a special interest in older adults. I feel we have a responsibility to these people and we should do whatever we can to make their lives easier," Ange said.

The Area Agency on Aging in

Hertford administers the home-delivered meals program for the homebound elderly of Hertford. This program began in September 1983 with volunteers delivering eight meals daily.

The food is catered by Servomation Corporation of Rocky Mount, NC. The funds for this program come

from federal, state and county resources. Each day two volunteers donate one hour of their time to make this program possible.

The agency is continually seeking new volunteers to help us twice a month. Interested persons can call our volunteer coordinator, Dianne White at 426-7556 or 426-8552.

People briefs

Rev. and Mrs. Amos Stone were the guests of Mr. and Mrs. Marion Swindell while they were visiting in Hertford last week during which they attended an appreciation dinner for Bill Cox.

Hospital Notes

Mrs. Graham Wood of Route 4, Hertford is a patient in Albemarle Hospital.

ints For Homeowners

Buying an energy-efficient new refrigerator may save you almost enough money in 10 years to pay for the cost of the new refrigerator. Because of innovative design, average electric power consumption of today's household refrigerators is lower by nearly 50 percent when compared to units built just ten years ago.

The energy savings result

partly from more sophisticated technology and new materials. Frigi-Foam polyurethane insulation, for instance, is twice as effective as fibrous types being used today. Also, the state-of-the-art Meter-Miser compressor, sealed in steel and lubricated for life, squeezes the maximum refrigerating power from every kilowatt used.

50th Anniversary

Mr. and Mrs. Joe W. White celebrated their 50th wedding anniversary on December 11, at their home. The reception was given by their children, Marion Nixon, Joe White Jr., Carolyn Hufton, Ray White and Kay Lane.

FORM AR
Section A

STATEMENT OF CONDITION

Hertford Savings & Loan Association
(Name of Association)
121 N. Church St. Hertford, N.C.
(Location)
Date December 31, 1983

ASSETS

1. Mortgage Loans and Contracts	(101)	1,501,037
2. Nonmortgage Loans	(102)	170,780
3. Real Estate Owned & In Judgement	(103)	0
4. Stock in Federal Home Loan Bank or NCSGC Deposit	(105)	32,100
5. Cash and Investments	(106)	3,083,242
6. Investment in Service Corporation/ Subsidiary	(107)	0
7. Fixed Assets (Net)	(108)	26,602
8. Other Assets	(109)	13,451
TOTAL ASSETS	(120)	6,779,212

LIABILITIES AND NET WORTH

9. Savings Deposits	(205)	6,204,342
10. Federal Home Loan Bank Advances	(206)	0
11. Other Borrowed Money	(207)	0
12. Other Liabilities	(210)	46,159
13. Capital Stock	(211)	0
14. Additional Paid-In Capital	(212)	0
15. Permanent Capital Reserve	(213)	0
16. Unappropriated Retained Earnings	(215)	528,711
TOTAL LIABILITIES AND NET WORTH	(220)	6,779,212

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1981 Escort Wagon	\$4,695
1981 Dodge Omni	\$4,695
1973 Datsun 240Z	\$4,995
1980 Olds Cutlass, 4 Dr.	\$5,295
1983 Dodge Colt	\$5,695
1980 Ford Truck	\$5,895
1981 Monte Carlo	\$6,495
1981 Grand Prix LJ	\$6,895
1981 Cutlass Brougham	\$6,995
1983 Ford Ranger	\$6,895
1982 LeSabre Limited	\$9,495
1981 Electra Limited	\$10,600
1982 Firebird	\$10,900
1983 Cutlass Calais T-Top	\$10,900
1982 Sedan Deville	\$12,900
1982 Cadillac Eldorado	\$15,900

Pontiac Buick Cadillac Oldsmobile

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all kinds of ways to put your retirement dollars to work. As you can see by the chart, you can pick the investments that work best for you.

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