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THE PERQUIMANS WEEKLY

THURSDAY, JANUARY 30, 1986

Community



BICYCLE WINNER-Leo Downing of Hertford was the winner of the bicycle given away last week at Hertford Hardware. Downing's name was drawn from more than

2,000 entries. The contest was part of a special sale promotion. Pictured are Downing, and Erie Haste, store owner. (Photo by Nancy Smith.)

Look who's new

WILLIAM B. COBB

Leonard Burl and Peggy Stallings Cobb, III, of Hobbsville, NC announce the birth of their son William Bradley Cobb born 3:59 a.m., Monday, January 20, 1986 in Chowan Hospital in Edenton. He weighed 7lbs. 11 oz.

The maternal grandparents are Howard (Pete) Stallings and the late Willie C. Stallings of Belvidere.

The paternal grandparents are Leonard Burl and Mary Winslow Cobb, Jr. of Hertford.

IMMANUEL J. WHITE

Ronnie L. and Cynthia Wells White of Hertford announce the birth of their son Immanuel Joel White born Friday, January 17, 1986, at 12:24 a.m. in Chowan Hospital in Edenton. He weighed 9 lbs. and 9 oz.

The maternal grandparents are Mr. and Mrs. James Oscar Wells, Hertford, NC and the paternal grandfather is Mr. Horace White of Edenton, NC.

DAVID E. THATCH Vera Thatch announces the birth of her son David Emmanuel Thatch. He was born January 10, 1986 at Chowan Hospital and weighed 4lbs. 5 oz.

The maternal grandmother is Mrs. Mary Elizabeth Thatch of Hertford.

WALTER C. MATTHEWS Mr. & Mrs. Walter Ken Matthews of Route 4, Hertford announce the birth of their first child, a son, Walter Craig Matthews born Jan. 15, 1986 in Albemarle Hospital.

Maternal grandparents are Mrs. Yvonne Sawyer of Hertford and Mr. & Mrs. Martin Sawyer of Hertford. Maternal great-grandparents are Mr. & Mrs. Mason Sawyer and maternal greatgreat-grandparent is Mrs. Venie Cartwright, all of Hertford.

Paternal grandparents are Mr. & Mrs. W.E. "Ned" Matthews, Jr. of Hertford.

Mrs. Matthews is the former Kathy Sawyer.

Carrot dishes add color to yourtable

lists.

Carrots are often a forgotten vegetable. Many of us have not so fond memories of the cooked vegetable forced upon us as youth. Granted carrots provide much more nutritive value when eaten raw, but cooked carrots are a favorite of mine. Well, here are two choices-you decide raw or cooked?



GOLDEN CARROT SALAD 6 cups carrots sliced in rings and blanched

- 5 green onions, thinly sliced, in-
- cluding tops 3/4 cups sugar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup oil
- two thirds cup vinegar

Toss carrot and onion. Combine remaining ingredients and pour over vegetables. Let stand overnight in the refrigerator. Drain and serve as a snack or on a lettuce leaf. Serves 8. **ORANGE GLAZED CARROTS**

10 medium carrots 1/2 cup orange juice

- 1/2 cup sugar
- 1 tablespoon grated orange rind 1 tablespoon cornstarch
- 1 teaspoon salt
- 1 tablespoon butter

Wash carrots, scrape and cut in thirds-diagonally. Parboil 10 minutes. Place carrots in a shal-



energy equals 13 million times the annual electricity consumption of the United States.

low buttered casserole dish. Combine all ingredients except butter and heat until cornstarch

Service news

PVT. 1st CLASS EDWARD T. MODLIN Pvt. 1st Class Edward T. Modlin, son of Celestine Modlin of Rural Route 2, Hertford, N.C., has

completed basic training at Fort Jackson, S.C. During the training, students

received instruction in drill and ceremonies, weapons, map reading, tactics, military justice, first aid, and Army history and tradi-

mans High School, Hertford.

MARINE CORPS PVT. RICHARD T. ELLIOTT Marine Corp Pvt. Richard T. Elliott, son of Sandra J. Elliott of

completed the cannon fire direction course at Fort Sill, Okla.

were taught to operate and maintain a digital automated computer for field artillery and a cannon fire direction center with the purpose of compiling target

Sweethearts wanted

The staff of The Perquimans Weekly is planning a Valentine treat for you; but we need your help. We are looking for true Valentine sweethearts, those who were married on, or became engaged on Valentine's Day.

If you, or someone you know, became entwined on Valentine's Day, give us a call at 426-5728. We're waiting to hear from you!

is dissolved. Pour over carrots. Dot with butter and cover. Bake at 350 degrees for 30 minutes. Un-

ARMY PVT.

CLIFTON L. WHIDBEE

son of William Armstrong of Ru-

ral Route 4, Hertford, NC, and

Goldie M. Whidbee of 1789 Bed-

ford Ave., Brooklyn, NY, is a

member of the 60th Infantry at

Fort Lewis, Washington partici-

pating in the multinational

peacekeeping force and observ-

The unit will provide support to

the primary U.S. military contin-

ers (MFD) in the Sinai.

Army Pvt. Clifton L. Whidbee,

Serves 6.

cover and continue to bake until some juice has evaporated.

gent that is operating checkpoints, observation posts and reconnaissance patrols along the Sinai peninsula.

The MFO, an independent agency responsible to the governments of Israel and Egypt, was established as a result of the 1979 Egypt-Israel peace treaty.

Whidbee, an anti-armor weapons crew member, is a 1980 graduate of Alexander Hamilton Vocational Technical High School, Brooklyn.

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tions He is a 1981 graduate of Perqui-

4312 Randolph Ave., Greensboro, N.C., and Richard T. Elliott II of

Rural Route 1, Tyner, NC, has

During the course, students

Come in out of the cold

Sunday evening enjoy barbecued beef tips with rice pilaf and a crisp salad.

\$8.75

Monday evening will delight the seafood lover with fried herring and stewed potatoes.

\$3.50

\$4.25

Tuesday evening features the best of the South with a fried chicken quarter, biscuits and honey, green beans and mashed potatoes.

Barbecued beet tips with rice pilaf and salad is such a treat we'll feature it on Wednesday. \$8.75

Thursday evening soft-shell crabs with two vegetables will be the main attraction. \$9.95

> Nightly specials include your beverage. Join Us Each Friday and Saturday Night For Our Prime Rib Special.

Brenda Helms Proprietor

Vhistli

Highway 17 Elizabeth City

Reese Helms Proprietor

Fine wine selection We hold all ABC Permits

335-4514

Send a special message in our classified Valentine's Day Sweetheart section on February 13.

It can be cute, funny or hopelessly romantic. Use your own private code, or simply use those three words everyone understands — "I love you."

Fill out the coupon below and mail it, along with the proper payment, or you can bring it in yourself. Each word is 10° (\$1.50 minimum). All Sweetheart Ads are due by 5:00 P.M. on February 7.

Print your message here:____

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(Names do count as part of the message.)

THE PERQUIMANS WEEKLY P.O. BOX 277 HERTFORD, N.C. 27944

PAYMENT MUST ACCOMPANY AD