THURSDAY, AUGUST 21, 1986

THE PERQUIMANS WEEKLY

Community

Great recipes for chicken salad using fresh fruit to make in a jiffy

Chicken salad is always a favorite. Experiment a little with these alternatives to the old standard. Serve the first recipe is avacado halves on a bed of lettuce. Serve hot cheese biscuits and call it a one dish meal. The second recipe calls for an easy to make cheese pastry tart shell, so no bread is necessary. Perhaps you could add on aspic or cold soup for a refreshing combination.

CHICKEN SALAD IN AVOCADOS 3 cups chopped cooked chicken 1/2 cup diced celery 1/2 cup mayonnaise 1/4 cup diced onion 2 hard cooked eggs, chopped 2 tablespoons chopped fresh parsley

2 tablespoons lemon juice

1 tablespoon capers, drained

dash of salt

1/a teaspoon pepper

Course offered

The N.C. Hunter Education Certification Course will be taught at Elizabeth City, N.C. at Northeastern High School, beginning Monday, August 25, 1986. The course will begin each night at 7:30 p.m. until 10:00 for four nights through Thursday August 28th for a total of 10 hours.

Persons interested in taking the course, should plan to meet at classroom 38, (north-end of bldg. of bus parking lot), at Northeastern High School at 7:30 p.m. on the 25th.

The course is being set up especially for persons who plan or may plan to travel to another state to hunt where this certification is required. All ages are welcome, but you must

be at least 12 years of age in order to be certified.

For further information, call Lt. Ken Craft, N.C. Wildlife Resources Comm. at (919) 348-2214.

Community calendar

The Durants Neck Ruritans Club is having a BBQ Chicken Dinner on Sept. 6, 1986 from 4:00 to 7:00 p.m. Purchase of a ticket from any of the club members entitles one to a 1/2 chicken dinner plus a chance on the \$100.00 door prize.

The proceeds are to be used to help retire a lien on the future community playground. Come on out and help support this worthwhile cause.

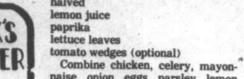
Nutrition site menus

The following is a list of menus of the Nutrition Site program for the elderly for the week of August 25-29. Monday-fried fish) perch, coles-

law with carrots, buttered greenpeas, cornbread, margarine, lemon meringue pie, milk. Tuesday-bbq chicken, cucumb-

ers, tomatoes, onions, marinated,





naise, onion, eggs, parsley, lemon juice, capers, salt, and pepper in a mixing bowl; mix well. Brush avocado halves with lemon

juice; spoon chicken mixture evenly into avocado cavities. Sprinkle with

4 medium avocados, peeled and plates, and garnish with tomato cheese pastry tart shells wedges, if desired. Yield 8 servings wedges, if desired. Yield 8 servings. CHICKEN SALAD AMBROSIA

2 cups chopped cooked chicken breast

1 cup chopped celery

1 (11-ounce) can mandarin oranges, drained 1/2 cup seedless green grapes, halved

1/2 cup chopped pecans, toasted 1/4 cup mayonnaise

1/4 cup commercial sour cream

green grape halves (optional)

Combine chicken, celery, mandarin oranges, grapes, and pecans; set aside Combine mayonnaise, sour cream

and salad dressing mix; mix well. Pour over chicken mixture, and toss gently ot mix. Cover and chill 2 to 3 hours; serve in baked Cheese Pastry Tart Shells. Garnish with green grape halves, if desired. Yield: 10

Cheese Pastry Tart Shells: 1/4 cup butter or margarine, softened 1 (3-ounce) package cream cheese, softened

1 cup (4 ounces) shredded Cheddar cheese

1 cup all-purpose flour

Combine butter, cream cheese, and Cheddar cheese, mix well, Add flour; stir until mixture forms a ball. Divide dough into 10 pieces; press each piece into an ungreased tart pan, and place on baking sheet. Bake

OVER-THE-CALF



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GIRLS' 4 TO 14 SLEEPWEAR

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PAGE THREE

corn on the cob, dinner roll, margarine, fruit cocktail, milk.

Wednesday-baked ham in fruit sauce, buttered baby limas, buttered broccoli, dinner roll, margarine, orange-pineapple juice, sugar cookie, milk.

gravy, buttered squash with onions, seasoned field peas with snaps, cornbread, margarine, cantaloupe, milk.

sauce, buttered steamed cabbage. buttered sweet potatoes, dinner roll, margarine, cranberry juice, sugar cookie.

Bookmobile schedule

the Perquimans County Bookmobile for August 22.

New Hope, 9:45-10:15, White Hat, 10:30-11:00, M. Wood Drive, 11:15, Annibelle Whitely, 11:30, Woodville Fire Station, 11:45-12:30 and S. Broglin Drive, 12:30.

Also, J. Perry's Drive, 12:30, Chapanoke, 12:45-1:15, C.W. Gregory, 1:30, Winnie Riddick, 1:45, Layden Supermarket, 2:00-2:30, K. Turner's Drive (Belvidere) 2:30-2:45, Ruby Raby, 3:00 and Wynne Fork, 3:15.

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