

## Veteran Colored Teacher Leaves Edenton School

### Miss Emma Foreman to Teach In Washington School

Miss Emma Foreman, veteran teacher in the Edenton colored schools, will be missing from the faculty this year, having accepted a position as teacher in the P. S. Jones High School at Washington, N. C. She left Saturday for Washington, where she will begin her new duties Tuesday, September 7.

Miss Foreman began teaching in the Chowan County Administrative Unit, where she taught two years under the late R. H. Bachman, who was superintendent. She joined the Edenton faculty in 1932 and taught continuously in Edenton for 22 years. She completed her Master's Degree this summer at A. & T. College in Greensboro.

Though Miss Foreman is a native of Washington, she said she feels more like she is leaving home instead of going back home. While teaching in Edenton she has made many white and colored friends and in leaving she said she wanted to thank Principal D. F. Walker, the Board of Education and her many friends who contributed in making her work and life in Edenton so pleasant and successful.

### Summer Suppers

By **MARTHA STILLEY**  
Virginia Electric & Power Co.  
Home Economist

To keep cool on that hot summer evening, let's try a cool summer dinner. With your meal you'll want to serve a tall refreshing drink. Garnish your iced drink with mint sprigs, lemon wedges, lime slices, strawberries, etc., frozen on ice cubes. Also fresh

fruit and vegetable salads are tempting in hot weather. Won't you try some of these?

**Honeydew Ambrosia**  
2/3 cup orange juice  
1/4 cup fresh, frozen or canned lemon juice  
1/4 cup pineapple juice  
1 tsp. grated orange rind  
1 cup granulated sugar  
1 cup heavy cream whipped  
4 to 6 honeydew or cantaloupe wedges

Combine first five ingredients; fold into cream. Place in freezing compartment, freeze until firm, stirring once. To serve, heap mixture on melon wedges; top with more orange rind.

**Can-Opener Broiler Supper**  
1 1-lb. can corned beef hash  
Horse radish  
1 8-oz. can crushed pineapple  
Butter or margarine  
2 cooked sweet potatoes  
1 No. 303 can cling peaches  
Brown sugar  
Lemon juice  
Cinnamon

Cut corned beef hash into 4 slices; spread lightly with horse radish. Cut potatoes in half lengthwise or leave whole. Drain fruits; fill centers of peaches with drained pineapple. Arrange on broiler pan. Brush sweet potatoes and fruits with melted fat; sprinkle with brown sugar. Sprinkle fruits with lemon juice, potatoes with cinnamon. Broil about 3 inches from unit until hash and potatoes are brown; turn. Then brush food with more of the same ingredients. Serves four.

**Corn Fritters On Frizzled Ham**  
Fat or salad oil  
1 cup sifted flour  
1 tsp. baking powder  
1 tsp. salt  
2 eggs  
1/4 cup milk  
2 tsp. salad oil  
1 No. 2 can corn, drained  
Butter or margarine  
Thin slices cooked ham

In deep skillet or deep fat fryer heat fat or oil to 365 deg. F. Sift flour with baking powder and salt. Beat eggs; add milk and 2 tsp. salad oil—stir in dry ingredients, add corn. Drop by tablespoons into fat; fry 3 to

5 minutes; turning once. Brown ham in fat in skillet. To serve, top ham slices with fritters. 5 to 6 servings.

**Quick-Curried Crab**  
2 2/3 cups cooked rice  
2 cans condensed chicken gumbo soup, undiluted  
1/2 cup evaporated milk, undiluted  
1 tsp. curry powder  
2 6 1/2-oz. cans crab meat  
2 tbs. minced onion  
3 crisp bacon slices, crumbled

About 30 minutes before supper: Start cooking rice. Meanwhile, in saucepan, combine soup and next 3 ingredients; heat on low heat. Serve on hot seasoned rice; sprinkle with onion and bacon bits. 6 servings. (2 cups shrimp may be substituted for crab meat).

**Berry Mush**  
1 qt. blackberries or strawberries  
1/2 cup water  
1/2 cup sugar  
3 tbs. cornstarch  
Brown sugar  
Dash salt  
3 tbs. orange juice  
In saucepan, cook berries with water 10 minutes; strain. Combine sugar, cornstarch and salt; add to boiling mixture. Cook until smooth and thickened, stirring. Remove from unit; add orange juice. Cool. Serve with ice cream or whipped cream. 4 or 5 servings.

**Peanut Butter Pin-Wheels**  
1 day-old loaf unsliced white bread, crusts removed  
Peanut butter  
Canned sweetened condensed milk  
Shredded coconut  
Cut bread lengthwise into 6 or 7 thin slices; roll each slice thin with rolling pin. Spread each with peanut butter; roll up, jelly-roll fashion. Spread outside of each roll with milk; roll in coconut. Brown under broiler. Turn and brown other side. Cool at serving time, slice. Makes 3 or 4 dozen.

It's easy finding reasons why other folks should be patient.  
—George Eliot.

### IN MEMORIAM

In memory of George A. Hollowell, who passed away August 29, 1952:

Two years have passed, dear daddy, Since you have crossed the bar Your memory is here always You're near, but yet so far.

You must be happy, daddy Living with Jesus on high No pains, no worries, no heartaches Only contentment—not even a sigh.

Here today—gone tomorrow Leaving all cares and sorrows behind Gone with Jesus to heaven And, behold! a treasure to find.

A land of joy and sunshine A land of milk and honey You must be rejoicing, daddy For you have ended your journey.

In our home is your little Bible Which we'll cherish through the years This little Bible is a memory A memory blurred by tears.

In our father's house are many mansions Prepared for you and me— You have earned your reward, daddy While ours is yet to be.

His daughter and grandchildren,  
Mrs. Edward J. Chappell  
and  
Sheryl Joy and Bobby Chappell.

### NOTICE

#### To VFW Members

The VFW Post home will be open every Friday and Saturday nights for the benefit of members and their guests.

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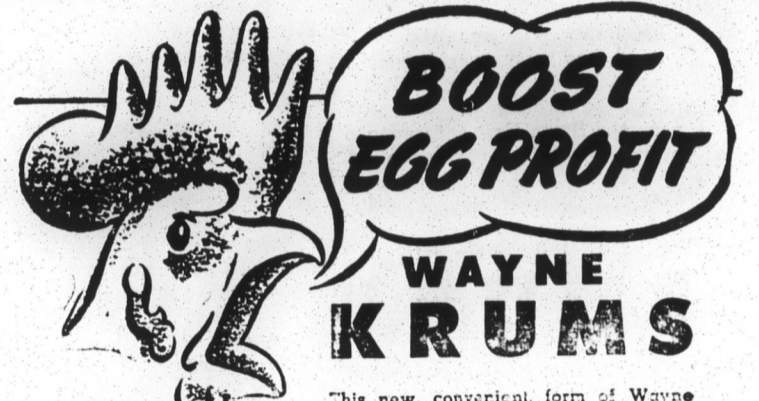
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