

For And About Women

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BAKED CHICKEN—Baked fresh peaches and chicken enhance each other deliciously in this flavorful casserole. While fresh fruits are in abundant supply, use them often in combination with meats. They complement each other.

The Herald Kitchen

By MILDRED HUSKINS

Tart-sweet fresh fruits and meats—or fish—complement each other.

Think of apples and pork, cranberries and turkey, lemon with fish. Fresh fruit enhances the brothy aroma of meats while the slight saltiness of meats points up the sweetness of fruits.

Mid-summer is a wonderful time to combine fresh fruits with meats, because there is such a beautiful variety of fruits at produce counters.

To begin with A, there are apricots in peak supply, followed by the every-available banana; blackberries in the fields and blueberries in the market; cantaloupes and honeydews in fragrant heaps; cherries, both sweet and tart; grapes, green, purple and red; peaches, rosy and juicy; pineapples; pears; plums and the jolly watermelon. Fresh citrus juice—or flavorful wedges—add zest to all kinds of meats. We wouldn't overlook the little green, local apples which are a welcome sight in our house. We had some fried with country ham for breakfast Sunday. Of course, we made a pan of biscuits, light and hot... a combination we can't resist.

Home economists of the United Fresh Fruit and Vegetable Association have sent us these tested recipes combining chicken and ripe peaches, duck baked with fresh cherry and orange sauce and an easy summer luncheon dish—bananas boiled with bacon. We haven't tried them. We're still eating our peaches fresh out of hand and sliced over the breakfast cereal.

Baked Chicken With Peaches
6 tablespoons butter.
2 (3½ lbs. each) broiler-fryer chickens, quartered.
1 cup finely chopped fresh onion.

1 cup sliced celery.
1 teaspoon salt.
¼ teaspoon ground black pepper.

1½ cup chopped parsley.
1 cup chicken bouillon.
8 firm-ripe fresh peaches.
Melt four tablespoons of the butter in large skillet. Add chicken and brown on all sides. Transfer to large

ovenproof casserole or baking dish. Add onion and celery to skillet and cook, stirring to remove brown particles from pan, until onion is browned. Spoon onion mixture over chicken. Sprinkle with salt, pepper and parsley. Pour chicken bouillon over all. Cover and bake in a 350 degree oven 40 minutes. Meanwhile, peel peaches. Melt remaining two tablespoons butter in skillet. Add peaches and saute until brown on all sides. Add to chicken. Cover and bake another 15 minutes or until peaches are tender.

Baked Duck With Sauce
3 to 5 lbs. ready-to-cook duck.

½ cup flour.
2 teaspoons salt.
½ teaspoon black pepper.
¼ cup shortening.
2 tablespoons chopped onion.

1½ cups fresh orange juice.
1 teaspoon grated orange peel.

1 cup pitted sweet cherries.
1 tablespoon cornstarch.
2 tablespoons water.

Cut duck into serving-sized pieces. Combine flour, salt and pepper; place in bag. Add duck; shake well to coat each piece with seasoned flour. Heat shortening in large skillet; add duck and brown on all sides. Transfer duck to two-quart casserole. Add onion and orange juice. Cover and bake in 350 degree oven for one and one-half hours. Add orange peel and cherries 10 minutes before cooking time is up. Remove duck to a hot serving platter and keep in a warm place. Skim off all excess fat on the liquid left in the casserole. Blend cornstarch with water and add to gravy; stir and cook one or two minutes or until thickened. Pour over cooked duck. Garnish with small clusters of cherries. Serves four.

Bananas Broiled With Bacon
2 large bananas.
2 tablespoons strained honey.
6 slices bacon.

Peel bananas; cut on diagonal into thirds. Brush bananas with honey. Wrap bacon slice around each banana, as far as it will go, securing it with a toothpick. Place on broiler pan and broil, four inches from source of heat, turning to broil all sides. Serve as an accompaniment to a luncheon salad or as the meat of the main course. Makes six rolls.

Summer is, among other things, the time that is the least popular to spend long hours in the kitchen. One sure way to spend more time in the sun and still have delicious meals is to plan dishes that can be made ahead of time. Such a recipe is this Peach Cream Pie.

Peach Cream Pie
1 pkg. (family size) vanilla pudding and pie filling mix
3 cups milk
1 baked nine-inch graham cracker crust
1 cup fresh peach slices.
½ cup whipping cream (optional).

Combine pie filling mix with milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cook only about five minutes, stirring once or twice. Pour one-half of mixture into pie shell. Top with layer of peach slices. Cover with remaining filling. Chill. Whip cream and use as a garnish on pie along with additional peach slices.

Pilot Promotes N. R. Copeland

N. R. Copeland III, Edenton, representative for Pilot Life Insurance Company's Combination Division, has been promoted to superintendent, according to an announcement by company officials. Copeland will head a staff of Pilot representatives in Edenton and will be associated with the company's Elizabeth City District Office headed by P. W. Spry.

A kiss from my mother made me a painter.
—Benjamin West.

Parties Planned For Debutante

Two informal parties have been planned for Miss Patricia Moore Byrum, who will be presented to North Carolina society early in September.

Saturday night the lovely debutante will be honored at a Luau buffet at the summer home of her uncle and aunt, Mr. and Mrs. George Alma Byrum on Chowan River. Joining the Byrums in hosting the event are Mr. and Mrs. J. Scott Harrell.

Debutantes and their dates from the eastern sector of North Carolina have been invited and approximately 75 persons are expected to attend.

On August 6, Hiram Mayo, Jr., and Joe Conger III, will entertain for Miss Byrum at the Mayo home on Pembroke Creek. The hosts are marshals for the deb.

Invitation have been mailed to all the debutantes in North Carolina who will make their bow in the 40th annual debutante ball in Raleigh September 9. The ball is an annual feature of The Terpsichorean Club.

Miss Byrum is the daughter of Mr. and Mrs. Thomas C. Byrum, Jr.

Luncheon Honors Mr. D. C. Umphlett

Mr. and Mrs. Clyde V. Umphlett of Durham entertained at a luncheon on Sunday, July 17 at 1 o'clock at the Edenton Restaurant in honor of D. C. Umphlett of Elizabeth City who celebrated his 89th birthday. Mr. Umphlett is the father of Clyde V. Umphlett.

The luncheon table was covered with a white cloth and centered with an arrangement of summer flowers in pastel colors.

A three course luncheon was served with birthday cake and ice cream for dessert.

The hosts were assisted in entertaining by Mr. and Mrs. A. C. Boyce of Edenton and Mr. and Mrs. George Dekker of Virginia Beach, Va.

Special guests were Mr. and Mrs. Boyce, Mr. and Mrs. Dee Banks of Durants Neck, Mrs. W. E. Dail of Durants Neck and Blanche Morris of Wilson, sister of Mr. Boyce. Mrs. Boyce, Mrs. Banks and Mrs. Dail are sisters of the honored guest.

After the luncheon, Mr. Umphlett was presented birthday gifts at Strawberry Hill, the home of his sister, Mrs. Boyce and Mr. Boyce. Fourteen guests attended the luncheon.

ATTENDS SHOW

M. M. Perry of Quinn Furniture Company was among retailers attending the Southern Furniture Market in High Point between July 11 and 15.



AUGUST BRIDE-ELECT—Mrs. Beulah Turner of Edenton announces the engagement of her daughter, Joyce Fay Boyce, to Mr. Bobby Ray Lassiter, son of Mr. and Mrs. Jimmy Lassiter of Whaleyville, Va. An August wedding is planned.

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Joseph Pike Mitchener Claims Miss Chandler

A double ring ceremony united Miss Eva Geulieme Chandler and Joseph Pike Mitchener at 5 o'clock Saturday afternoon, July 16 in the Wesley Memorial Methodist Church in Warrenton. Rev. Harry Smith of Chapel Hill and Rev. L. T. Wilson of Warrenton officiated at the ceremony.

The bride is the daughter of Mr. and Mrs. Soule Calvin Chandler of Warrenton and the groom's parents are

Mayor and Mrs. John Agrippa Mitchener, Jr., of Edenton.

Given in marriage by her father, the bride wore a full length gown of silk organza and alencon lace. The empire lace bodice featured a seed pearl and crystal trim at the neckline. The A-line skirt had lace applique with a chapel train with alencon lace insertion. Her veil of illusion was topped with a cluster of bridal roses. She

carried a cascade of orchids, bridal roses and pom poms.

Miss Sue Lee Chandler of Warrenton was her sister's maid of honor. She wore a full length dress of yellow summer crepe over taffeta with a brocade empire top and a matching brocade train flower from the scooped back of the dress. Her veil of illusion topped the chapel cap also was a matching yellow. She carried a cascade of marconi daisies.

Bridesmaids were Mrs. F. F. Prevatt III, sister of the bride of Glen Burnie, Md., Mrs. James Ferebee, Jr., of Moyock, Mrs. Neil MacDonald of Sanford, Miss Jerrine Jenkins of Colerain, Miss Lyn Smith of Winston-Salem, Miss Louvane Pike of Concord, cousin of the groom. The bridesmaids wore dresses identical to that worn by the maid of honor and carried cascades of marconi daisies.

Mr. Mitchener was his son's best man. Ushers were Mr. John A. Mitchener, Mr. William J. Mitchener of Edenton, brothers of the groom. Mr. John S. Suber of Sumter, S. C., cousin of the bride, Mr. Jeff Pike of Concord, cousin of the groom, Mr. Walter Holton of Edenton and Mr. Neil MacDonald of Sanford.

The bride's mother wore a dress of blue lace with silk organza trim and a white orchid. The groom's mother wore a silver gray two-piece dress of raw silk. She wore a white orchid.

The bride changed into a two-piece beige dress with

an embroidered trim for her going-away outfit.

The bride is a graduate of the University of North Carolina at Greensboro with a major in history.

Mr. Mitchener is a graduate of the University of North Carolina at Chapel Hill with a major in chemistry. He will do graduate work at Tulane University in New Orleans, La., where they will reside.

Mayor and Mrs. Mitchener entertained the wedding party and out-of-town guests at a pre-rehearsal dinner at the Warren Plaza.

Mr. and Mrs. Jesse M. Pike of Concord entertained the wedding party and out-of-town guests at the Warren Plaza after the rehearsal with a dessert and coffee.

The wedding breakfast was given by Mr. and Mrs. J. W. Pike, Jr. of Concord. It was held in the fellowship hall of the Wesley Memorial Methodist Church.

Out-of-town guests included:

Mrs. J. W. Pike, Sr., of Concord, Mrs. W. H. Burgess of Camden, J. H. Chandler of Wedgefield, S. C., Mr. and Mrs. J. W. Pike, Jr. of Concord, Mr. and Mrs. Jesse M. Pike of Concord, Miss Virginia Brumsey, Tully Williams of Currituck, Mr. and Mrs. F. H. Suber, Jr., of Sumter, S. C., Charles Miller of Concord, F. F. Prevatt III, of Glen Burnie, Md., James Ferebee of Moyock, Miss Kathryn Brown of Edenton, Rev. and Mrs. Robert Harrell and children of Edenton.



MRS. JOSEPH PIKE MITCHENER

SOCIETY NEWS

Mr. and Mrs. Capehart Harney and Miss Helen Harney have returned to Milan, Italy.

Mrs. William Selby Harney has returned from Nags Head.

Mr. and Mrs. Thomas S. Barnes and two children Judy Byrd and Tom, visited Mrs. Barnes' parents, Mr. and Mrs. Sydney Smith over the weekend. The Barnes family was enroute to their home at Vienna, Va., after spending two weeks at the Smith cottage at Nags Head.

Howard Collins is attending school in Charlotte this week for Belk-Tyler Company.

Miss Mildred Munden spent the weekend in New Bern visiting her sister, Mrs. L. T. Grantham.

Mrs. W. A. Munden spent the weekend in Plymouth visiting relatives.

Miss Ruth Overman has returned from summer school at Meredith College.

Mrs. E. L. Ward is visiting her sister, Mr. and Mrs. Grady Howell in Seaboard.

Miss Frances Marshbourne spent Sunday with her grandmother at Spring Hope.

Mr. and Mrs. R. A. Tarkington and Mr. and Mrs. Ashby Tarkington of Richmond attended the Harris family reunion Sunday in Warren County at the Harris Plantation.

Miss Elaine Tarkington spent last week in Richmond visiting her brother and sister-in-law, Mr. and Mrs. Ashby Tarkington.

Mrs. Carrie Harris and Mr. and Mrs. Linwood Harris of High Point spent a few days last week with Mr. and Mrs. R. A. Tarkington.

Mr. and Mrs. Hector Lupton spent the weekend in Raleigh with their son and daughter-in-law, Mr. and Mrs. Hector Lupton, Jr., and family.

Mr. and Mrs. W. E. Mills and family spent last week in Florida.



ENGAGED—The engagement of Miss Sara Lou Pritchard of Raleigh to Merrill Elwood Copeland of Ryland is announced. Miss Pritchard is the daughter of Mrs. Nina R. Pritchard and the late Oscar Pritchard of Elizabeth City. Mr. Copeland is the son of Mr. and Mrs. Merrill E. Copeland of Ryland. An October wedding is planned.

★ WEEKEND SPECIALS ★

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