

For And About Women

The Chowan Herald Society News

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CHIFFON PIE—One of the most delectable desserts possible is fresh Strawberry Chiffon Pie. Pile the luscious filling in a flaky shell or in your prettiest parfait glasses for yummy eating.

The Herald Kitchen

By MILDRED HUSKINS

We're always a little sad when the big, red, juicy strawberries disappear.

The only consoling thought is that fresh, rosy peaches can't be far behind them.

Mark Twain, in Europe writing "A Tramp Abroad," must have realized acutely that he was missing the fresh strawberry season back home. For, when he listed the American foods he missed most he finished "including strawberries which are not to be doled out as if they were jewelry, but in a more liberal way . . ." Well, we've had fun being very liberal with strawberries at our house for several weeks, but before they're completely gone we'll try this chiffon pie. Maybe you'd like it, too.

Strawberry Chiffon Pie

- 1 pkg. unflavored gelatin.
- 1/4 cup cold water.
- 3 eggs, separated.
- 1/4 cup sugar.
- 1/4 teaspoon grated fresh orange peel.
- 1/4 teaspoon salt.
- 1/2 cup milk.
- 1 pint fresh strawberries.
- 1 tablespoon sugar.
- 1 cup heavy cream.
- 1 nine-inch baked pie shell.

Soften gelatin in cold water. In top of double boiler combine egg yolks and one-half cup sugar.

Stir in grated orange peel, salt and milk. Cook over hot water, stirring constantly, until mixture coats a metal spoon. Blend in softened gelatin. Chill until mixture resembles consistency of unbeaten egg whites. Hull strawberries. Mash one and one-half cups of the berries. Whip one-half cup of the heavy cream. Fold into strawberry mixture. Beat egg whites until they form soft peaks. Gradually beat in remaining one-fourth cup sugar. Fold into strawberry mixture. Turned into chilled pie shell. Chill until set. Garnish with remaining heavy cream, whipped, and strawberries. If desired, this strawberry mixture may be placed in six parfait glasses.

Most of us still have memories of the good old days when "pie plant" lattice pie, bettys and even just a dish of fresh rhubarb made wonderful eating. Several of us were talking about some old recipes for rhubarb just the other day and, now, here it is, pink and tender, at the market or in the corner of any old-fashioned vegetable garden sporting great fan leaves.

Baked Fresh Rhubarb

Wash two pounds fresh rhubarb. Trim off leaves. Cut into one-inch pieces. There should be about 5 1/2 cups. Mix with one and one-third cups sugar and a dash of salt. Turn into a two-quart casserole. Cover and bake in 350 deg. oven.

Fresh Rhubarb Betty

- 6 cups diced rhubarb.
- 1 1/4 cups sugar.
- 2 tablespoons quick tapioca.
- 1 teaspoon grated lemon peel.
- 1/4 teaspoon salt.
- 2 1/2 cups soft bread crumbs.
- 1/3 cup melted butter.
- 1 teaspoon vanilla.

Combine rhubarb, sugar, tapioca, lemon peel and salt. Mix bread crumbs with melted butter and vanilla. Fill a one and one-half quart casserole with alternating layers of rhubarb and bread crumbs, with rhubarb as the bottom layer and bread crumbs as the top layer. Cover and bake in a preheated 400-degree oven for 25 minutes. Remove cover and bake until crumbs are brown, about 10 minutes. Serve warm with thick cream, if desired.

May is salad month and a perfect time to try your hand at unusual salads. Maybe your family doesn't know that other greens besides lettuce make wonderful salads. Caesar Salad is becoming known as King of Salads. Serve this one with hot rolls and iced tea for the main dish one of the warm summer evenings ahead. Set it up on the patio.

Miss Gayle Oliver and Buddy Oliver left Tuesday for a week's visit in Cedar Falls, Iowa, with Mr. and Mrs. Leroy Gieseke.

Mrs. J. D. Barnhill, Mrs. Leslie Morgan, Mr. and Mrs. Cecil Fry, Mr. and Mrs. Joe Thorud, Mrs. Erwin Griffin, Mrs. Jesse Harrell, Mrs. Leo Katka, week attended the wedding of Miss Claire Belch in Raleigh during the weekend.

Mrs. Bell Brickhouse of Norfolk visited Mr. and Mrs. Lee Sadler on Sunday.

Mrs. Fran Prevatte of Ahoskie was at home for the weekend.

Mrs. Howard Collins and Mrs. John L. Goodwin visited John L. Goodwin Sunday at Norfolk General Hospital.

Mrs. Johnny Oliver, Mrs. Dan Morgan and Miss Pat Morgan spent Monday in Raleigh.

Mr. and Mrs. Tom Caine of Elizabeth City visited Mr. and Mrs. Sam Sawyer during the weekend.

Mr. and Mrs. Edmond Sadler of Engelhard, visited Mr. and Mrs. Lee Sadler on Sunday.

Mr. and Mrs. Leman Jethro and daughter Mary left Monday for North Dakota, where he will serve eight months duty with the Army.

Mr. and Mrs. W. M. James of Rocky Mount were here for the graduation of their granddaughter, Miss Ricky Hardin.

Mr. and Mrs. Chester Stevens and family are moving this week to Thailand.

Mr. and Mrs. Cecil Bowen and family of Williamston spent the weekend with Mr. and Mrs. Sherwood Harrell.

Robert Brooks and Melvin Lane spent the weekend at Nags Head fishing.

Mrs. Alula Colvin of Temperance, Va., is spending some time with her sisters, Mrs. Anne Jenkins and Mrs. Herman White.

Sunday guests in the home of Mr. and Mrs. Larry J. Williams were his parents, Mr. and Mrs. W. Shirley Williams, of Chesapeake, Va.

Mr. and Mrs. Ernest White, Jr., and family of Raleigh spent Sunday with his parents, Mr. and Mrs. E. L. White.

Mr. and Mrs. Paul Cayton and family were the weekend guests of her parents, Mr. and Mrs. Kirby Wright.

Mr. and Mrs. James Hassell of Jacksonville, N. C., were weekend guests of Mrs. W. H. White.

Mr. and Mrs. James Bass and infant daughter of Chapel Hill are visiting with her parents, Mr. and Mrs. C. W. Overman.

Weekend guests in the home of Mr. and Mrs. Albert L. Gray were their daughter and family, Mr. and Mrs. Herman "Red" Layden and Steve, Scott and Stanley.

Mrs. Albert Keeter and Miss Christine Harris left Norfolk Airport Wednesday for London, England, where they will spend three weeks with Mrs. Keeter's son and daughter-in-law, Mr. and Mrs. John W. Keeter. While in London they will tour several countries. They were accompanied to Norfolk by Mrs. McKay Phthisic and Mrs. Clarence Wiggins.

Mr. and Mrs. Samuel Cox had as weekend guests his mother, Mrs. Sadie Cox of Richlands, N. C., and his sister, Mrs. Herbert W. Cannady, of Harrells, N. C.

Mr. and Mrs. Leonard Hamilton of Cape Charles, Va., were guests of Mr. and Mrs. Claude Small and Mrs. Marie Albertson over the weekend.

Mr. and Mrs. Tom Bass, Mr. and Mrs. Jim Reel, Mr. and Mrs. Jerry Downum, Mr. and Mrs. Errol Flynn, Mr. and Mrs. Bobby Ashley and Mr. and Mrs. Billy Bunch spent the weekend at Nags Head.

Miss Pat Byrum, a student at Greensboro College, arrived Thursday to spend the summer with her parents, Mr. and Mrs. T. C. Byrum, Jr.

Frisby S. Kline of Hagerstown, Md., arrived in Edenton Wednesday night to spend some time as guest of his daughter, Mrs. J. Edwin Bufflap and Mr. Bufflap.

Mrs. Ruth Lupton and children are visiting her mother, Mrs. Ruth Stokley. Mr. and Mrs. Richard Hollowell, Jr., of Greenville, N. C., visited their parents, Mr. and Mrs. Richard Hollowell, Sr., and Mr. and Mrs. Kermit Layton, over the weekend.

Mr. and Mrs. John Jethro attended the Moore-Johnston wedding in Washington, N. C., on Friday.

Mr. and Mrs. Marion L. Mosely and family were in Chapel Hill on Friday.

MORE PERSONALS ON PAGE FOURTEEN

SHOP I. N. S. — AT — W. E. S.

GRADE "A" Fryers lb. 25c

FROZEN French Fries . . . 2-lb. pkg. 27c

DUKE'S Mayonnaise qt. 49c

46-OZ. DEL-MONTE Pineapple Juice . . . 4 for \$1.00

10-OZ. KRAFT'S ASSORTED Jellies 5 for \$1.00

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SUNSHINE VANILLA DIXIE Cookies pkg. 27c

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AUGUST BRIDE-ELECT — Mr. and Mrs. Burnice Lee Penny of Edenton announce the engagement of their daughter, Patsy Lee, to Richard Eugene Cobb, also of Edenton. Mr. Cobb is the son of Mr. and Mrs. Clyde C. Cobb. Both are graduates of John A. Holmes High School and Miss Penny attended the University of North Carolina at Greensboro and King's Business College. She is presently employed in Raleigh. Mr. Cobb attended the College of the Albemarle in Elizabeth City and is presently a senior at East Carolina College. The wedding is planned for August 27.

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