

For And About Women

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WINTER TEAM—Team barbecue beans and hot dogs for supper. This favorite combines barbecue beans, Brussels sprouts, and relish packed frankfurters. Serve with dark pumpernickel or rye bread and plenty of soft butter.

The Herald Kitchen

By MILDRED HUSKINS

Let the turkey rest awhile in the freezer and surprise the family with a rich, flaky turkey pie come spring.

Right now, with the same old question-echoing in Mom's ear... "What for supper?" come up with a hearty casserole and be easy on the budget.

A favorite in most households is a beans and frankfurters dish. It's filling and renews spent energies. Make it special by nesting Brussels sprouts in tangy, barbecue beans. Then, top the bean mixture off with mustard and pickle relish packed franks.

Serve a big round of pumpernickel or rye bread with plenty of whipped butter. This could be the time to try a new dessert recipe, too, or an old favorite like apple pie.

Bean Bake

2 cans (1 lb. each) barbecue beans.

1 pkg. (10 oz.) frozen Brussels sprouts cooked and drained.

1/4 cup pickle relish.

1 tablespoon prepared mustard.

1 lb. frankfurters, split lengthwise.

In shallow baking dish combine beans and sprouts. Mix pickle relish and mustard; spread on franks. Arrange frankfurters on beans. Bake at 350 degrees for 30 minutes or until hot. Serves five.

When busy days force a quickie do you keep those wonderful deep frozen pies at the ready?

Adding a tasty topping or garnish to the pies gives them a personal touch and only takes seconds. Try deep dish beef pies with a creamy blue cheese-sour cream topping. Blend three

tablespoons crumbled blue cheese into one-fourth cup sour cream. This makes enough for two pies.

Deep dish chicken pies go Italiano with Mushroom Parmesan Topping. First top the pie with mushroom caps or slices during the last 10 minutes of baking; brush with one tablespoon melted butter seasoned with garlic. Sprinkle with Parmesan cheese. Yum!

While you're forced to pamper the budget until the holiday bills are paid, you might try these quick supper ideas:

Liver sausage can be mashed with fork, seasoned with a bit of finely chopped onion and horseradish, then mixed with corn flakes. Shape into patties and wrap in bacon. Place on a rack in broiling pan. Broil five minutes on each side until bacon becomes crisp. Hot,

Mr. and Mrs. Herman Layden and sons of Virginia Beach, Va., spent the weekend with Mr. and Mrs. Albert Gray.

Mrs. Louis George Wilkins, Debbie and Mrs. George H. Privott visited George H. Privott in Durham Sunday. Mr. Privott is a patient in the Federal Hospital in Durham.

Mr. and Mrs. R. T. Harrell, Sr., Mrs. W. A. Harrell and Mr. and Mrs. Paul Partin visited W. A. Harrell on Sunday. Mr. Harrell is a patient in the Beaufort County Hospital.

Miss Vivian Whiteman, a student at East Carolina University, spent the weekend with her parents, Mr. and Mrs. Robert Whiteman.

John Bunch, Jr., a student at East Carolina University, spent the weekend with his parents, Mr. and Mrs. John Bunch.

Mr. and Mrs. Robert Harrell and family of Cary spent some of the New Year holidays with relatives.

Mr. and Mrs. T. B. Smith spent the weekend in Raleigh visiting her mother, Mrs. Hollowell Nixon, who is a patient at Rex Hospital.

fluffy rice and an asparagus salad could make a real filling meal.

Canned baked beans and pork will heat quickly for a snappy supper right in a saucepan. Add some canned Vienna-style sausages, drained, to the beans if you like this to be meaty.

Place a layer of instant mashed or leftover potatoes between two slices of canned luncheon meat and heat in a 350 degree oven 20 minutes for a quick meat-potato "sandwich."

But, if you're still in the party mood, why not plan a small one for those close friends who like to sit on the floor and kick off their shoes? This is just a cozy party in the truest sense.

After all the gift-giving, parties and added expenses of the holidays, keep the party within a budget. A small buffet supper is an ideal way to cut corners. For those of you who received fondue sets as gifts we'd suggest a fondue party. This may be with a true Swiss fondue of melted cheese, wine and spices or a fondue bourguignon of beef cooked in a chafing dish.

Prepare the cheese in advance and then heat and keep bubbling in the chafing dish. Guests dip their own wedges of bread in their chunks of beef in the cheese fondue or cook bubbling oil.

Still in keeping with the season is tablesetting of winter greens or nestle oversized candles in clumps of parsley which have been studded with cherry tomatoes which the guests may pick out and eat.

An added touch of fun comes with another tradition followed by the Swiss. In a restaurant when a man loses his crusty bread in the cheese he must buy another bottle of wine. A woman who loses her bread in the fondue must kiss the man present as penalty.

Quickies

Make a seasonal salad by tossing shredded lettuce with juicy fresh grapefruit sections, sliced radishes and crisp crumbled bacon. Drizzle on your favorite bottled dressing.

To top broccoli or Brussels sprouts, thin mayonnaise with white wine or lemon juice and milk; add sliced unblanched almonds.

Fruit cup salad is a joy at this season of the year. Coat pared, thinly sliced tart apples with lemon juice and sugar and turn into colorful little bowls. Sauté slivered almonds in butter until golden, drain and sprinkle over apples. Add a dollop of sour cream and a few shakes of pepper.

To make Santiago Salad, combine torn pieces of crisp lettuce, chopped mixed pickles, thick avocado crescents and crunchy salted nuts; drizzle with oil- and vinegar dressing and very lightly sprinkle with garlic powder. Just a whisper, please.

Mrs. W. R. Etter and children visited Mr. and Gus Hughes, Jr., in Durham over the weekend.

Mr. and Mrs. Carl B. Cranmer spent several days in Southern Pines last week.

Mr. and Mrs. W. Shirley Williams and Miss Louise Sitterson of Norfolk, Va., spent Friday with Mr. and Mrs. Larry Williams and family.

Mr. and Mrs. Ralph Parrish are spending several weeks touring the southeastern part of the United States.

Miss Jean Peele spent the weekend in Aulander with Mr. and Mrs. Alton Peele.

Gail Nielson of Greenville spent the weekend with her parents, Mr. and Mrs. Ole Nielson.

Mr. and Mrs. Robert Whiteman spent Sunday in Wilson visiting Mr. and Mrs. Bobbie Whiteman.

Mr. and Mrs. Rhea Adams and family have returned after spending the Christmas holidays touring in Florida.

Booker E. Ehringhaus of Raleigh spent the weekend with his mother, Mrs. J. C. B. Ehringhaus.

Britton Byrum and Fahey Harrell spent Saturday night in Louisville, Va.

Larry Williams spent Wednesday and Thursday in Richmond, Va., attending a Goodyear-Westinghouse meeting.

Mr. and Mrs. Billy Barnacascel spent Saturday in Windsor visiting his parents, Mr. and Mrs. W. J. Barnacascel.

Sandra Harrell is spending a few days with her mother, Mrs. Cora Harrell.

Mrs. Linda Jones left for Germany December 23 to join her husband, A-C Jimmy Jones.

Mrs. Wood Privott will leave Friday to attend a State DAR executive board luncheon at Sir Walter Hotel in Raleigh.

Mr. and Mrs. Hiram Weeks spent the weekend in Charlotte and attended the annual convention of the North Carolina State Motor Club.

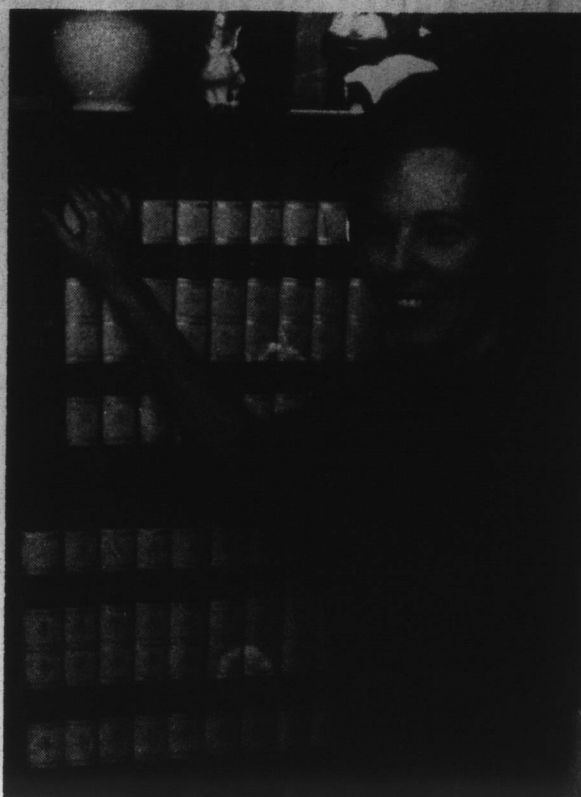
Mrs. Frank Hughes spent the Christmas and New Year's holidays in Washington, D. C., with her daughter-in-law, Mrs. Frank A. Hughes, Jr., and two grandchildren, Bradley and Leslie, and attended the Skiles-Fowler wedding with her daughter-in-law.

42.6 Miles Are Open To Traffic

RALEIGH — North Carolina opened 42.6 miles of Interstate Highway to traffic during calendar year 1967, State Highway Commission Chairman J. M. Hunt, Jr., said today.

Hunt said 19 contracts with a value of more than \$27,000,000 were necessary to the construction of the Interstate mileage opened during the year, and said that work is currently under way on an additional 112 miles. The active contracts have a value of \$51,141,000, Hunt said.

Interstate openings during 1967 brought to 419.4 miles the total completed on the State's 770-mile Interstate System.



MRS. ALTON G. ELMORE

Woman's Club Installs Slate

Mrs. Alton G. Elmore last Wednesday was installed president of Edenton Woman's Club for this year.

The club's regular meeting, at which time the new slate was presented, was held at Edenton Restaurant.

Mrs. Elmore has been an active member of the club for several years.

Elected to serve with her were:

vice president; Mrs. T. S. Leary, Jr., corresponding secretary; Mrs. Merrill Evans, historian; Mrs. Frank Palumbo, secretary, and Mrs. Chuck Benson, treasurer.

Mrs. James Partin of Edenton-Chowan Schools presented an interesting program. She outlined her work on a special arts and humanities project in the schools.

Mrs. Tom Bass is outgoing president of the club.

Rural Roads Target Of Engineering Study

RALEIGH — The Traffic Engineering Department of the State Highway Commission began work during 1967 on the upgrading of 200 separate locations on the state's rural highway system. The projects, which are part of the Governor's Program of Highway Safety, have a value of \$21,231,339.

Highway safety is a high priority item in the overall program of Gov. Moore and involves virtually every agency in state government, and particularly those charged with the construction, maintenance

and policing of the state's 74,000 mile highway system.

In that respect, the State Highway Commission plays a key role in the governor's program of highway safety and is currently involved in the implementation of a program designed to upgrade 1,560 separate locations included in a comprehensive inventory handed the governor in the fall of 1966.

The entire program, which covers several years and is designed so that information can be fed into it constantly, is adapted to the computer, is based on information supplied by the Highway Patrol and will cost an estimated \$106 million dollars to complete.

The 200 projects instituted during the calendar year 1967 represent the commission's beginning of the huge long-range program to be financed from both state and federal funds.

CARD OF THANKS

I wish to thank each and every one for their prayers, cards, visits and gifts to me. Also to the doctors and nurses for their kindness while I was in Chowan Hospital and since I have been home. Their kindness will always be remembered.

MRS. ORA JETHRO.



MR. AND MRS. HERBERT I. JORDAN

Couple Honored At Reception

Mr. and Mrs. Herbert I. Jordan were guests of honor at a reception at their home in Suffolk, Va., December 10 on the occasion of their 50th wedding anniversary.

The reception was given by their three daughters, Mrs. Paul Brinkley, Mrs. Wilbert Hobbs and Mrs. Frank Roberts.

The serving table was laid with a cutwork table cloth and decorated with yellow and gold.

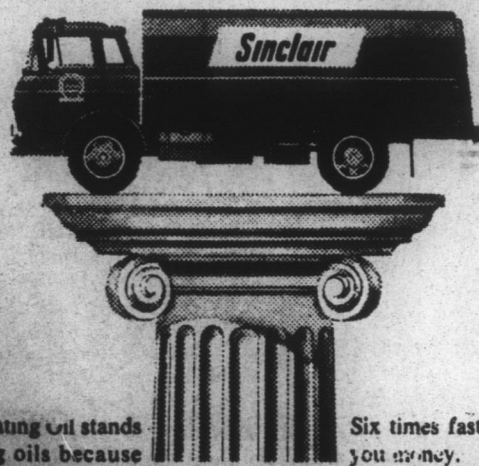
Cake was served by Mrs. Wendell Layton and Mrs. Henry Scott and punch was poured by Mrs. Herbert Hobbs and Miss Yvonne Roberts.

Mr. and Mrs. Jordan have seven grandchildren and five great grandchildren.

They were married in Yeopim Church in Chowan County.

Approximately 80 guests called during the evening.

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Sound Advice



Never kill a fly with a shotgun, and never use drugs left over from a serious illness for self-treatment of a similar ailment. In the first case, you'll blow your kitchen ceiling to smithereens along with the fly. In the second case — you get the point. You see, modern drugs are highly potent — that's why we dispense them only when your physician prescribes. If you dose yourself with leftovers, you may do serious damage. It's a good idea to pour the remains of old prescriptions down the drain and destroy the bottles.

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