

For And About Women

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TRADITIONALLY MEXICAN—Beef and bean rich chili con carne (with beans) is the prime ingredient in this Quick Mole, an up-to-date all-American version of Mexican sauced chicken.

The Herald Kitchen

Chicken is probably the most versatile and adaptable of all foods. Since it is raised practically everywhere on the globe, it is universally cooked, eaten and enjoyed.

It is also economical. It is largely spicing which distinguishes Austrian Paprikhuhn from Spanish Arroz con Pollo from Chinese Boo Loo Gai. Cooked alla Italiana, as in Chicken Genoise Style, there is almost certainly the drifting aroma of rosemary. This esteemed herb, not only enhances chicken, but is delightful seasoning for lamb, pork and beef stews; vegetables such as eggplant, green beans, summer squash and turnips as well. It is sold nationally in whole form only. Crush it as much as possible if it is to be added to a dough or batter. Try this recipe developed by the American Spice Trade Association for Chicken Genoise Style.

Chicken Genoise Style
6 chicken legs and thighs.
2 tablespoons olive or salad oil.
1/4 cup instant minced onion.
1/2 teaspoon instant minc-

ed garlic.
1/2 cup dry red wine.
4 tablespoons tomato paste.

1 tomato, diced.
1 teaspoon parsley flakes.
1/2 teaspoon rosemary leaves, crushed.
1/2 teaspoon salt.
Dash black pepper.
Saute chicken in hot fat until golden brown, about 10 minutes. Drain excess oil from pan. Meantime, blend onion and garlic with three tablespoons water; let stand eight minutes to soften. Pour wine over chicken; cook, uncovered, over low heat until wine has evaporated, about 15 minutes. Mix tomato paste with one cup water. Add onion and garlic and remaining ingredients to chicken. Continue cooking, uncovered, over low heat 15 minutes or until chicken is tender. Add stock or water as needed. Sauce should be very thick. Serves six.

Here is another one for the oven fried chicken devotees.

Herbed Oven Fried Chicken
2 1/2 lb. broiler-fryer chicken.
1/2 cup pancake mix.
1/2 teaspoon crushed rose-

mary leaves.
2 teaspoons salt.
1/2 teaspoon ground black pepper.
1/2 cup butter or margarine.

Wash chicken and cut into serving size pieces. Combine pancake mix, rosemary, salt and black pepper in large paper or plastic bag. Place chicken all at once in bag and shake until well coated. Melt butter in a nine-by-thirteen-by-two inch pan in preheated 400 degree oven. Arrange chicken in pan, skin side down. Bake 30 minutes. Turn chicken and bake 30 to 40 minutes longer until done.

Many delicious and exciting dishes come to us from Mexico. One of the tastiest is the mole, a very special sauce for meats, made from several kinds of chili peppers, plump beans, and spices. Requiring hours, sometimes days to prepare, the Mexican mole is so time-consuming that it is traditionally made only on occasions and feasts of great importance.

How about an all-American version of the mole which uses convenience foods in its preparation?

Society News

Visiting Father Joseph Lash and his parents this past Tuesday were Rt. Rev. Joseph F. Denges of St. Stephen's Parish in Washington, D. C., and his brother, Very Rev. Peter M. Denges of Elizabeth City, along with Rt. Rev. Harold J. Skelley of St. Patrick's Parish in Chateaugay, N. Y., and Rev. Joseph F. Dowd of St. Hubert's Church in Star Lake, N. Y.

Mr. and Mrs. J. H. Allsbrook spent the weekend in Tarboro visiting Mr. Allsbrook's sister, Mrs. Blanche Strawbridge, who is very ill.

Mr. and Mrs. Francis Manning and Mrs. W. C. Manning of Williamston visited Edenton friends Sunday afternoon.

Mr. and Mrs. Ray Hollowell of Tyner have returned from Pasadena, Calif., where they spent several weeks with their daughter and family, Mr. and Mrs. Edward Smith.

Mr. and Mrs. Jack Parker spent Sunday in Rich Square visiting relatives.

James W. Hatch spent the weekend in Goldsboro. Mr. and Mrs. Percy Dail, Mr. and Mrs. Percy Dail, Jr., and David attended the Wilson-Dail wedding in Rowland Sunday.

Mr. and Mrs. Ola Ray Clark of Greenville spent Sunday with their son and family, Mr. and Mrs. Alton Clark and Allen.

It has all the savory good flavor of the Mexican original.

To complete a fiesta with Quick Mole as main dish serve a green salad with oil and vinegar dressing and fill a hollowed out pineapple with juicy chunks of pineapple and avocado squares.

Quick Mole
2 lbs. chicken pieces.
1/4 cup slivered almonds.
2 tablespoons oil.
1/3 cup diced green pepper.

1/4 cup chopped onion.
1/4 cup water.
1 medium clove garlic, minced.

1 can (15 1/2 oz.) chili con carne with beans.
2 teaspoons grated unsweetened chocolate.
Generous dash cinnamon. Dash cloves.

In skillet brown chicken and almonds in oil; pour off fat. Add green pepper, onion, water and garlic. Cover; cook over low heat 30 minutes. Stir now and then. Add chili, chocolate, cinnamon and cloves. Cover; cook 15 minutes longer. Stir now and then. Serves six.



MISS VIRGINIA ANN WELLS

Wells-Brown Plans Are Made

Mr. and Mrs. William H. Wells of Edenton announce the engagement of their daughter, Virginia Ann, to William Kenneth Brown, Jr., son of Mr. and Mrs. Brown, Sr., of Silver Spring, Md.

Miss Wells is a graduate of the University of North Carolina at Greensboro. Mr. Brown was graduated from Montgomery Junior College and Frostburg State College in Cumberland, Md.

Miss Wells and Mr. Brown reside in Westminster, Md., and are employed by the Carroll County Board of Education. The wedding will take place February 3 in Edenton Baptist Church.

Social Items

C. D. Bowles of United Properties has returned to New Port Richey, Fla., after spending several weeks at his home at Cape Colony.

Mr. and Mrs. Frank Halsey and children spent Sunday with her mother, Mrs. R. L. Bailey of Williamston.

Mrs. Wilma Ryan, Sally and Linda of Sioux City, Iowa, spent a week with Mr. and Mrs. Sidney Williams.

Mrs. Lloyd Ayers and Mr. and Mrs. Richard Pate and family spent Sunday in Washington.

Vets Corner

EDITOR'S NOTE: Below are authoritative answers by the Veterans Administration to some of the many current questions from former servicemen and their families. Further information on veterans' benefits may be obtained at any VA office.

Q—I am attending business school under the G. I. Bill. Recently I received a monthly attendance certification card to fill out. I was under the impression that these monthly certification cards had been discontinued.

A—Monthly certification cards are still required of those veterans in training programs other than in college.

Q—I was retired from service for disability and now the VA has awarded me compensation. Can I draw both?

A—No. You may receive whichever is the greater amount or you may waive a portion of retirement to receive compensation.

Q—I am attending school full-time under the G. I. Bill and have 5 dependents. Will the increase in allowance for additional dependents above two be handled automatically by VA?

A—No. The VA should be notified of all dependents and any additional dependency documents previously submitted should be sent to VA.

Improving
"You must think I'm a perfect idiot."

"Well, perhaps not perfect; but you are doing quite well."

Society News

Mr. and Mrs. Sidney Williams and Mindy visited relatives in Colerain Saturday.

Ken Hopkins of Newport News, Va., spent the weekend with his parents, Mr. and Mrs. Thomas Hopkins.

Mr. and Mrs. Holland Cayton of Greenville were weekend guests of his parents, Mr. and Mrs. C. H. Cayton.

Mrs. Carolyn Nixon, Mr. and Mrs. Lee Sadler and Mr. and Mrs. Will Edwards visited James Edwards, who is a patient at Riverside Hospital in Newport News, Va.

Mr. and Mrs. Lee Sadler and Mrs. Carolyn Nixon visited Mr. and Mrs. Thomas Parker in Suffolk, Va., Sunday afternoon.

Mr. and Mrs. Will Edwards are spending this week in Newport News, Va., visiting their son and daughter-in-law, Mr. and Mrs. James Edwards.

T. S. Foley is spending this week with his sister in Roper.

Mr. and Mrs. Bobby Pratt and children of Harrisonburg, Va., have returned home after spending two weeks with his mother, Mrs. Louise Pratt.

Mr. and Mrs. Bert Hughes spent the weekend in Richmond, Va.

Master Wilford Goodwin, Jr., celebrated his ninth birthday on Sunday at the home of his parents.

Rodney Byrum and Thurrell Bunch attended the furniture market in High Point this week.

Mrs. Ida Mae Roberson has returned home after spending 10 weeks with her sister, Mrs. Martha Brady, in Washington, D. C.

Price Of Peace

It's not peace we object to, only the nervous tension that goes with it. —Times, Roanoke, Va.

Miss Holmes Is Engaged

Mr. and Mrs. William Daniel Holmes, Jr., of Edenton, announce the engagement of their daughter, Susan Ellis Holmes of Winston-Salem, to Stephen Rutledge Clark, Jr., son of Mr. and Mrs. Clark, Sr., of Atlanta, Ga.

Miss Holmes attended Montreat Junior College and St. Andrew's Presbyterian College. She was presented at the 1964 Ter-

sichorean Debutante Ball in Raleigh. The bride-elect is employed by Wachovia Bank and Trust Company in Winston-Salem.

Mr. Clark will graduate in March from Georgia State College.

The wedding will take place on April 20 in St. Paul's Episcopal Church here.



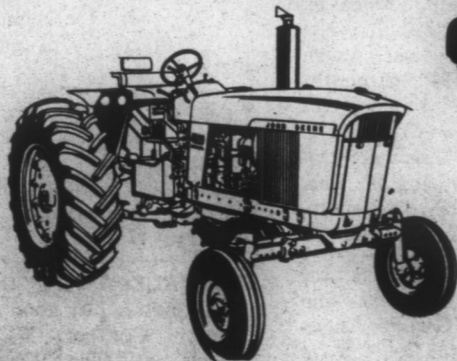
MISS SUSAN ELLIS HOLMES

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