

For And About Women

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APPLE PIE—This apple pie has two layers of crunchy yummy good crumbs in it and on the top. Better make one for dinner tonight and another for friends who drop in for coffee in the morning.

The Herald Kitchen

By MILDRED HUSKINS

We know of no better chore on a cold snowy day than to clean out the files. We'll resist the urge to make a couple of loaves of yeast bread . . . or whip up our favorite pound cake. We won't put the chicken in a rice and sour cream casserole. We've been trying to think SLIM but we are not succeeding very well.

Right now we're thinking of a real good, spicy fresh apple pie . . . with a big wedge of cheese, of course.

Just thinking about it is a mouthwatering experience. How about varying your apple pie recipe by using Martha Logan's cinnamon pastry? She suggests that if you use the canned pie mix for this one the cinnamon in the pastry should be reduced. Fresh apples are suggested since additional spices are not needed. To your recipe for a two-crust nine-inch pie add two tablespoons ground cinnamon and proceed as usual. Just before the pie goes into the oven, the top crust should be brushed with milk and sprinkled with sugar.

Since the subject has come up here's a new kind of apple pie. It has two layers of crunchy yummy

good crumbs in it and on the top. The apples carry on between the crumb layers.

Crunchy Apple Pie
Pastry for nine-inch pie shell.
½ cup firmly packed light brown sugar.
½ cup granulated sugar.
½ cup flour.
1 teaspoon cinnamon.
¼ teaspoon each allspice, ground cloves and nutmeg.
1 teaspoon grated lemon peel.
½ cup butter or margarine.
6 tart apples.

Line pie plate with pastry. Mix sugars, flour, spices, lemon peel and butter with pastry blender or two knives until crumbly. Spread one-third of this mixture over bottom of unbaked pastry. Peel apples, core and slice; arrange in pie plate. Spoon remaining sugar and spice mixture over apples. Bake at 400 degrees for 50 to 55 minutes.

Here's a new way to make that old favorite, Floating Island. Serve it after lunch or dinner, or as the glamour dessert with coffee when friends come in after dinner for coffee and dessert.

Apple Floating Island
1 can apple pie filling.
2 cups milk.

¾ cup sugar.
¼ teaspoon salt.
4 egg yolks.
1 teaspoon vanilla.
4 egg whites.
¾ cup sugar.

Chill apple pie filling and turn into a shallow serving dish. Pour soft custard over filling. Make it by scalding milk; add one-fourth cup sugar and salt. Stir to dissolve. Beat egg yolks slightly. Add milk mixture. Cook over hot water, stirring until custard coats spoon. Remove from heat; stir in vanilla. Chill. Use the four egg whites to make meringue. Beat the egg whites until soft peaks form. Add sugar slowly while continuing to beat until stiff and glossy. Swirl meringue onto a greased cake pan, piling it high. Bake at 325 for 12 to 15 minutes or until delicately tipped with brown. Carefully remove meringue and slip into dessert dish on top of custard.

Cookies from the cookie jar disappear faster than the snow and ice. Mrs. Jamie T. Burgess tells us that this recipe for Oatmeal Cookies makes a big batch and that they are delicious. She got the recipe from an oatmeal box. We haven't tried them yet but they are bound to be good if she says so.

Oatmeal Cookies
½ cup sugar.
½ cup brown sugar, packed.
½ cup shortening.
1 egg.
1 teaspoon vanilla.
1 tablespoon milk.
1 cup sifted flour.
½ teaspoon baking soda.
½ teaspoon baking powder.
½ teaspoon salt.
1 cup uncooked quick oatmeal.

Heat oven to 350 degrees. Grease cookie sheet. Beat sugars, shortening, egg, vanilla and milk until smooth. Sift together dry ingredients. Add all at once to egg mixture. Beat until smooth. Add oats. Mix well. Drop from teaspoon about two inches apart on greased baking sheet. Bake 12 minutes or until light brown. Makes three dozen cookies.

What's New
The Nestle Company has stretched desserts and snacks to new dimensions in its Plain & Fancy Cookbook which has just been published. We have one and it is great! It is designed for the elegant deserts as well as the simpler fare for every-day enjoyment. Send 25 cents to Consumer Service, Dept. P/F, The Nestle Company, Inc., 100 Bloomingdale Road, White Plains, New York, 10605.

Modern Young Lady Motorist—
"It's snowing and sleeting and I'd like to buy some chains for my tires."
"I'm sorry—we keep only groceries."
Motorist—"How annoying! They told me this was a chain store."



MRS. LeROY CORBETT HAND, III

Miss Ann E. Byrum Marries Leroy C. Hand

Miss Ann Elizabeth Byrum, daughter of Mr. and Mrs. Selby Lee Byrum of Gates, and Ensign LeRoy Corbett Hand, III, son of Dr. and Mrs. LeRoy Hand, Jr., of Gatesville, were married Saturday afternoon at 4 o'clock in the Middle Swamp Baptist Church.

The double ring ceremony was officiated by Rev. Bill Leary.

The church was decorated with arrangements of white flowers, palms and lighted candles.

Conrad Plyler, organist, accompanied the soloist, Cleve Chappell, Jr., brother-in-law of the bride, who sang "O Perfect Love" and "The Wedding Prayer."

The bride was given in marriage by her father.

The bride wore a wedding gown of white satin. The fitted empire bodice, buttoned up the back with self-covered buttons and lavishly appliqued in Alencon lace, featured a portrait neckline with long sleeves tapering to points at the hands. The "A" line skirt was highlighted with a detachable train scalloped in Alencon lace falling from the hi-rise waistline. Her veil of imported illusion was arranged from a forward headpiece of Alencon lace petals edged in seed pearls.

The bride was carrying a cascade style bouquet of stephanotis centered with a white orchid, white satin leaves, with shower ribbon streamers.

Mrs. Robert Hollowell, Jr., sister of the bride, was matron of honor. Bridesmaids were Mrs. Cleve Chappell, Jr., sister of the bride, Miss Linda Hand, Miss June Hand, and Miss Tara Jo Hand, sisters of the bridegroom.

All bride attendants were gowned alike in floor length dresses of moss green velvet. The empire skimmers were designed with scooped necklines dipping low in the back and elbow length sleeves. A satin bow fell from the hi-rise waistlines. Their headpieces were moss green velvet circles of flowers topped with illusion. They carried a cascade bouquet of yellow figi mums softened by small yellow chrysanthemums, with nylon net trailing with miniature ivy.

Dr. LeRoy Hand, Jr., father of the bridegroom, was best man.

Ushers were Robert Hollowell, Jr., brother-in-law of the bride, J. L. Wagoner, uncle of the bridegroom, and Mal Whiteside and Eddie Allen, cousins of the bridegroom.

The bride's mother wore a pink crepe dress, matching accessories and a corsage of cymbidium orchids. The bridegroom's mother chose an ice blue, long sleeve shift dress with matching accessories and a corsage of cymbidium orchids.

Mrs. Kermit Jordan was mistress of ceremonies. Immediately following the ceremony, a reception was held in the church social

hall. The decorations carried the color scheme of green and white.

Mrs. Harry Rountree poured punch and Mrs. J. L. Wagoner cut the wedding cake. Guests were welcomed and introduced to the receiving line by Mrs. Kermit Jordan. Mrs. Robert Nixon registered guests and Mrs. A. E. Allen, Jr., said good-bys at the door.

Floating hostesses were Mrs. Frank Elleonor, Jr., Mrs. LeRoy C. Hand, Sr., Mrs. Lloyd Wayne Evans, Mrs. Wendell Rountree and Mrs. Walter Brown.

A northern wedding trip is planned. The bride wore for traveling a rose colored double knit suit with brown accessories and the orchid lifted from her bridal bouquet.

The bride is a graduate of Chowan College. Ensign Hand, a graduate of North Carolina State University, leaves February 4 for temporary duty at Newport, R. I., communications school from which he has been assigned to Communications Headquarters, San Miguel, Luzon, Republic of the Philippines.

Carson Running With Wolfpack

RALEIGH—N. C. State University's track team will officially open its indoor season by competing in the VMI relays Saturday at Lexington, Va.

It was in this meet a year ago that the Wolfpack first attracted attention with its mile relay team that set a new VMI relays record (3:19.5) and went on to place in the NCAA championships.

Ed Carson of Edenton is among those providing strong relay legs in the mile and other distance events.

No, I'm All Right
"You admit that you put a lead nickel into the complainant's cigar vending machine. Don't you know that that was cheating?" reproved the judge.

"Did you ever smoke one of those cigars, judge?"

ART CLASSES

Would you like to attend an art class in Edenton? . . . To permit organizing a class or classes with an instructor from the COA Fine Arts Center, please express your interest by calling 482-3436,

Mrs. Jack Douglas, Chm.
Art Committee
Chowan Arts Council

Herald Society News

Mr. and Mrs. V. E. Tynch, Mr. and Mrs. Thomas Perry and son Mike spent the weekend at Winston-Salem visiting Mr. and Mrs. Larry Tynch.

Mrs. Antoine Davenport of Norfolk spent several days last week visiting with Mrs. Dallas Jethro and family.

Mrs. Judy Lane and son Stevie spent the weekend with her sister and family, Mr. and Mrs. Ramon Harmon of Ahoskie.

Mr. and Mrs. Norman Harris, Mrs. Bill Corpew, Thomas Dail and Mrs. Clarence Dail of Hertford, Mr. and Mrs. Dickie Cobb and Mr. and Mrs. Jack Ashley of Raleigh were among the out-of-town guests attending the social for Billie Gray and Jimmy Dail Saturday night.

Mr. and Mrs. Jimmy Dail of Raleigh spent the weekend with his parents, Mr. and Mrs. Percy Dail, Sr.

David K. Goodwin is visiting his brother, Carroll Goodwin of Indianapolis, Ind.

Mrs. Nathan Dail, Mrs. Taylor Brown and Mrs. Roy Harrell attended the Greater Tidewater Girl Scout Council's annual meeting in Portsmouth, Va., last Wednesday.

Mrs. Marion Moseley, Mitzi and Butch moved to Charleston, S. C., on Friday. They will be greatly missed in the community.

Mrs. W. H. White spent the weekend in Elizabeth City visiting her sister-in-law, Mrs. David Hughes.

Mr. and Mrs. Carl Cranmer spent the weekend in Southern Pines.

Weekend guests of Mr. and Mrs. Alton Clark were her brother and family, Mr. and Mrs. Jake Garrison and Michele of Greenville.

Miss Anne Graham of St. Mary's College visited with her parents, Mr. and Mrs. John Graham, for a few days last week.

Death Claims H. I. Jordan

SUFFOLK, Va.—Herbert I. Jordan, 73, died at noon January 24 in his home, 406 East Constance Road here.

A native of Chowan County, he was a retired farmer. He was a member of Wilroy Baptist Church and its Rawls Bible Class, and an honorary deacon. He was an Army veteran of World War I.

He was a son of James Isaac and Mrs. Kitry Boyce Jordan and the husband of Mrs. Mabel Virginia Jethro Jordan.

Besides his widow, surviving are three daughters: Mrs. Paul Brinkley, Mrs. Wilbert Hobbs and Mrs. Frank Roberts, all of Suffolk; a sister, Mrs. George King of Norfolk, Va.; five brothers: Olive, Jordan and Valion Jordan of Norfolk, Va., John Jordan of Edenton, Preston Jordan of Detroit, Mich., and Oscar Jordan of Long Beach, Calif.; seven grandchildren and five great grandchildren.

Funeral services were conducted Saturday at 2 P. M. in Wilroy Baptist Church by Rev. William B. Denston. Burial was in Meadowbrook Memorial Gardens near Dover.

Buddy Hollowell, John H. Hollowell and John F. Hollowell were guests of St. Mary's College.

Mr. and Mrs. Jack Ashley of Raleigh visited his parents, Mr. and Mrs. P. C. Ashley, over the weekend.

Bill Boyce and Shelton Nixon have returned after attending the OMC Training Center in Fairfield, N. J.

Mr. and Mrs. W. T. Boyce, Miss Martha Vaughan visited with her parents, Dr. and Mrs. Roland Vaughan, last week. She had as her guest Miss Kay Lassiter of Erwin Mills. They are both students of Sr., last week.

Mr. and Mrs. Jerry Holmes and Jennifer and Mr. and Mrs. Jasper Holmes, Sr., spent the weekend in Washington, N. C., visiting Mr. and Mrs. Jasper Holmes, Jr., and family.

Ben Lambeth, a student at East Carolina University, spent the weekend with his parents, Mr. and Mrs. W. O. Lambeth.

Mr. and Mrs. Heywood Bunch, Mr. and Mrs. Thomas Byrum, Mr. and Mrs. Oscar White and Scot Harrell spent a few days in Charlotte attending a farm implement convention.

Miss Ann Harrell spent last week with her parents, Mr. and Mrs. Scot Harrell. She returned to St. Mary's College in Raleigh Tuesday.

Mr. and Mrs. J. C. Swicewood had as their guests their son-in-law and daughter, Mr. and Mrs. Jimmy Lowder of Albemarle.

Mr. and Mrs. Handy West had as their guests his parents, Mr. and Mrs. O. L. West of Durham over the weekend.

Fred Britton of Virginia Beach, Va., visited with his parents, Mr. and Mrs. Fred Britton, Sr., over the weekend.

Mr. and Mrs. Bill Barnacascel had as their guest her father, John Heath of New Bern last Wednesday and Thursday.

Mr. and Mrs. Charlie Boyce, Mr. and Mrs. W. T. Boyce, Sr., Mrs. Roger Spivey, Mrs. William White and Mr. and Mrs. Bill Boyce attended the S. W. Cobb funeral in Norfolk Sunday.

Mr. and Mrs. Bobby Ashley, Mrs. Elsie Jones, Mr. and Mrs. Tom Perry, Mr. and Mrs. Paul Partin and Mr. and Mrs. Joe Thorud attended the Kline-Partin wedding in Winston-Salem on Sunday.

Mrs. Mamie Parker and Miss Frances Marshbourne attended the funeral of S. W. Cobb in Norfolk Sunday.

Mr. and Mrs. Harry Tribou of Wilmington visited with his father, H. R. Tribou, over the weekend.

History Month Is Established

February is American History Month in Edenton and North Carolina. It has been so proclaimed by Mayor John A. Mitchener, Jr., and Gov. Dan K. Moore.

The observance is sponsored by the Daughters of the American Revolution and the local Tea Party Chapter is assisting in this area.

Gov. Moore called to the citizens of North Carolina the manner in which American History Month encourages all Americans to learn how men and women of courage, faith and dedication carved from the wilderness a great nation where more people enjoy more spiritual and material benefits than at any time in recorded history.

"This annual observance reminds Americans that to preserve our freedom we must understand our heritage and be inspired by it" the governor said.

Mayor Mitchener signed the following proclamation:

Whereas, the Congress of the United States by joint resolution designated February as American History Month; and

Whereas, the North Carolina Legislature of February, 1963, passed Resolution No. 11 designating February as American History Month; and

Whereas, law or government alone could never bind 200,000,000 Americans together as a nation; this is the result of a rich heritage, common convictions, and the fraternity of brave men and women who carved a great nation out of the wilderness; and

Whereas, it is through study and appreciation of our American heritage that we can preserve our freedom and independence for future generations;

Now, Therefore, I, John A. Mitchener, Jr., as mayor of the City of Edenton, do hereby proclaim the month of February, 1968, as American History Month and do call upon all our citizens in the city of Edenton to observe American History Month with appropriate ceremonies and related activities in our schools, and in our civic, fraternal and patriotic organizations, and in all suitable places.

SHOP I. N. S.
— AT —
W. E. S.

GWALTNEY HALF OR WHOLE
Smoked Hams lb. 79c

SIGNAL
Franks 2-lb. pkg. 79c

24-OZ. PKG. FROZEN
Lima Beans pkg. 49c

3 LBS.
Peanut Butter jar \$1.00

24-OZ.
Wesson Oil bot. 49c

QUICK
Grits pkg. 19c

AJAX — REG. SIZE
Detergent box 29c

SUNSHINE HYDROX
Cookies box 25c

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REMEMBER FEB. 14

VALENTINE'S DAY

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