

# For And About Women

PAGE THREE THE CHOWAN HERALD, EDENTON FEBRUARY 22, 1968.



**BOX OF CHOCOLATE**—Chocolate goes everywhere there is energy needed. Make up hot Creamy Chocolate Nectar and a variety of pop-in-the-mouths, delectable morsels that need no baking, for the lunch box or to carry along to the game, ski slopes or on a fishing trip.

## The Herald Kitchen

By MILDRED HUSKINS

We said a cheery, but chilly, good morning to the yellow crocuses huddled together in a golden hump in the dead grass.

We looked deep between the green spikes of the hyacinth and dared the buds to reach out for the sun.

A downtown store window ledge was alive with pots of daffodils—and we dreamed of Spring.

Before the warm weather, let's get down to some real, rich, nutritious and just plain good chocolate cookery. At our house we are limited somewhat in our use of chocolate for it is not a favorite with the head of the plan. He does not complain but prefers vanilla.

It is only when our Georgia-based daughter and the grandsons visit that we let ourselves go with chocolate. They love it!

So, lay in a supply of chocolate and try some of these recipes. The variety will surprise you.

For the lunchbox thermos, this Creamy Chocolate Nectar will be a sure hit. It makes about four cups.

**Creamy Chocolate Nectar**  
3 squares unsweetened chocolate.  
1 1/3 cups water.

3 tablespoons sugar.  
Dash salt.  
2 cups milk.  
1 cup light cream.  
Melt chocolate in water over low heat, stirring constantly until blended. Stir in sugar and salt. Continue stirring and bring to boiling point. Reduce heat; simmer three minutes. Add milk gradually, then add cream. Heat thoroughly but do not boil. Beat with rotary beater and pour into thermos bottle immediately. For variation use strong coffee instead of the water called for in the above recipe. Add one teaspoon vanilla just before reheating to a different flavor.

Here are some irresistible no-bake confections. Make plenty for they will not stay around long.

**Velvet Leaps**  
1 large package chocolate pieces.  
1/2 cup sour cream.  
1/2 cup confectioners' sugar.  
1/4 teaspoon salt.  
2 teaspoons rum flavoring.  
2 cups fine vanilla wafer crumbs.

Melt chocolate pieces over hot, not boiling water. Remove top of double boiler from heat; stir in sour cream, confectioners' sugar, salt and rum flavoring. Blend in crumbs. Dust

hands with confectioners' sugar; shape mixture into one-inch balls. Chill until firm. Press a whole pecan nut into top of each ball before chilling, if desired. This makes five dozen.

**Touch-Downs**  
1 pkg. (6 oz.) chocolate bits.  
2 tablespoons shortening.  
1/4 teaspoon cinnamon.  
1/4 teaspoon nutmeg.  
Spoon-size shredded wheat cereal.

Melt chocolate and shortening together. Add cinnamon and nutmeg. Mix well. Coat each piece of shredded wheat cereal with chocolate. Place on waxed paper and let stand until chocolate has hardened.

**Summits**  
1/2 cup evaporated milk.  
3/4 cup sugar.  
2 tablespoons butter or margarine.

1 pkg. (6 oz.) chocolate pieces.  
1 teaspoon vanilla.  
2 cups ready-to-eat oat cereal (circles).  
1 cup salted peanuts.  
1 cup broken pretzel sticks.

Combine evaporated milk, sugar and butter in medium saucepan. Bring to a full boil, stirring constantly. Continue to boil, while stirring, for two minutes. Remove from heat. Add chocolate pieces and vanilla and stir until mixture is smooth. Combine cereal, peanuts and pretzels in mixing bowl. Add chocolate mixture and toss lightly until well coated. Drop quickly by heaping teaspoons on wax paper or foil. Let stand until set.

**Perk-Ups**  
1 large package chocolate bits.  
3/4 cup sweetened condensed milk.  
1 teaspoon vanilla.  
1 1/2 cups chopped walnuts.

Melt chocolate pieces over simmering water. Remove from heat. Stir in condensed milk, vanilla and one-half cup chopped walnuts; mix well. Chill until firm enough to handle. Divide mixture in half. Shape each half in a roll about 1 1/2 inches in diameter. Coat each roll with one-half cup chopped walnuts. Cut each roll into 16 slices.

Teens have always made fudge. But the system has changed for the better from Mother's day. Today, all that are needed for Peanut Scotch Fudge are flavored morsels, sweetened condensed milk, marshmallows and peanut butter.

**Peanut-Scotch Fudge**  
2 pkgs. (6 oz. each) butterscotch bits.  
1 can sweetened condensed milk.  
16 marshmallows (1/4 lb.)  
1/2 cup peanut butter.  
1 teaspoon vanilla.  
Dash salt.

Combine butterscotch morsels, condensed milk and marshmallows in top of double boiler. Place over boiling water and stir occasionally until melted and smooth. Remove from heat. Stir in peanut butter, va-

## Society News

Mr. and Mrs. John Pavlich, Ferrell and Jerry Barringer spent Sunday at Nags Head.

Mr. and Mrs. William Easterling toured Williamsburg and Yorktown over the weekend.

Mr. and Mrs. Earl Harrell and Mr. and Mrs. Joe Harrell visited Mr. and Mrs. Ronald Perry in Newport News, Va., Saturday.

Mr. and Mrs. Dave Bumgarner had as their guests this weekend Mrs. Bumgarner's parents, Mr. and Mrs. Guice of Greenville.

Mr. and Mrs. Stuart Patten and daughter Paula spent the weekend with Mr. and Mrs. Paul Patten at Mt. Olive.

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

Pete Dail, Jim Darne, Ken Stalls and Van Small attended the roller skating derby in Norfolk Saturday night.

Mr. and Mrs. Jerry Holmes and Mr. and Mrs. John Twiddy, Jr., spent Sunday at Nags Head.

Mr. and Mrs. Gilbert Hollowell of Falls Church, Va., were the weekend guests of Mr. and Mrs. W. T. Boyce, Sr.

Mr. and Mrs. Calvin Davis and children of Hampton, Va., visited with relatives over the weekend.

Mr. and Mrs. Jack Parker and family visited their parents, Mr. and Mrs. Bill Ward and Mrs. Grace Parker of Rich Square.

Mr. and Mrs. Herman White, Jr., of Plymouth visited Mr. and Mrs. Oscar White and Mr. and Mrs. Herman White, Sr., Sunday.

Mr. and Mrs. Bill Boyce had as their guests Mr. and Mrs. Carson Norman and children of Robersonville over the weekend.

Mr. and Mrs. Joe Harrell of Greenville spent the weekend with his parents, Mr. and Mrs. Earl Harrell.

Saturday guests in the home of Mr. and Mrs. Leo LaVoie were WO and Mrs. D. L. Stewart and sons of Havelock.

Mr. and Mrs. W. Shirley Williams of Chesapeake, Va., spent Tuesday with their sons and family, Mr. and Mrs. Larry J. Williams.

Sgt. Lula Mae Smith of Fort Eustis, Va., spent the weekend with her mother, Mrs. H. J. Smith.

Visiting with Mrs. W. H. White on Friday were Mr. and Mrs. W. F. Richardson and Mrs. Nannie Hughes, all of Elizabeth City.

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

Mr. and Mrs. Dan Morgan visited Mr. and Mrs. C. E. Hopson and Mr. and Mrs. H. M. Perry in Newport News, Va., Sunday.

Mr. and Mrs. Carroll Griffin and family of Farmville were Sunday visitors of Mrs. Wheeler Griffin.

Mr. and Mrs. Hugh L. Patterson of Norfolk were weekend guests of his mother, Mrs. L. A. Patterson.

Mrs. J. A. Harris of Elizabeth City is visiting her son-in-law and daughter, Mr. and Mrs. Dan Morgan.

Mr. and Mrs. Jimmy Johnston of Washington were in Edenton over the weekend visiting friends.

Mr. and Mrs. Larry Tynch of Winston-Salem were weekend guests of Mr. and Mrs. V. E. Tynch.

Mr. and Mrs. Warren Cramm were Sunday guests of Mr. and Mrs. George Harris of Elizabeth City.

A good friend is one who doesn't care how much money you have.

nilla and salt. Four into buttered 8-inch square pan. Chill until almost firm. Mark into squares; if desired press a pecan half in each. Continue to chill until firm. Makes 2 1/4 pounds.



MISS PATRICIA MOORE BYRUM

## Patricia Moore Byrum To Wed Mr. McCotter

Mr. and Mrs. Thomas Campbell Byrum, Jr., announce the engagement of their daughter, Patricia Moore, to Charles Kennedy McCotter, Jr.

Mr. McCotter is the son of Mr. and Mrs. Charles Kennedy McCotter of New Bern.

Miss Byrum attended Greensboro College and was a member of Epsilon Lambda Sigma society. At present she is a student at

Hardbarger Business College in Raleigh.

She was presented to society at the 1966 Terpsichorean Debutante Ball in Raleigh.

Mr. McCotter attended Woodbury Forest and is a candidate for graduation in June at the University of North Carolina in Chapel Hill. He is a member of Phi Kappa Sigma fraternity.

The wedding will take place on August 3.



## History Awards Made To Students In Area

Winners of the American History Month Essay Contest were honored guests at the February meeting of the Edenton Tea Party Chapter, DAR, at the Edenton Restaurant.

The contest sponsored by the chapter had 204 students competing this year. Last year there was only a single entrant, Mary Alice Byrum, who won first place in both the district and state contests.

Mrs. W. B. Shepard, American History Month chairman, introduced the winners and explained that the subject for this year's contest was an American inventor.

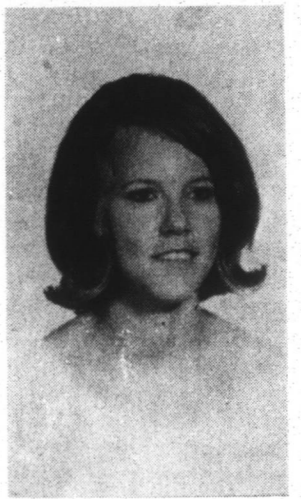
The winners were: Fifth grade, Jill Hendrix of Chowan High School, daughter of Mr. and Mrs. Robert Hendrix of Tyner; sixth grade, Michelle Tabeau of Swain Elementary School, daughter of Mr. and Mrs. Donald Tabeau of Edenton; seventh grade, George Bradley Fields of Hertford Grammar School, son of Mr. and Mrs. George Fields of Hertford, and eighth grade, Susan Jordan of Chowan High School, daughter of Mr. and Mrs. Eugene Jordan of Tyner.

After reading their essays, Mrs. Wood Privott, State DAR historian, presented each with a Certificate of Award and a copy of "Cradle of the Colony" a history of Chowan County.

The winning essays have been entered in the District VIII competition with the winner to compete on the state level.

Accompanying the students were Mrs. Hendrix, Mrs. Jordan, Mrs. Fields, Mr. and Mrs. Tabeau, Miss Mary Lee Copeland, sixth grade teacher at the Swain School, and James P. Harrell, principal of the Hertford Grammar School.

Mrs. John Bond reported to the chapter on the American History program of the Betsy Dowdy Chapter in Elizabeth City, to which local members were invited. The Roanoke Bible College presented a musical program of early American music.



ENGAGED — Mr. and Mrs. David L. Smith announce the engagement of their daughter, Annie Ruth, to Airman Robert E. Bulls. Airman Bulls is the son of Mr. and Mrs. Sidney W. Bulls of Tyner. Miss Smith is a senior at John A. Holmes High School. Airman Bulls, a graduate of Chowan High School, is presently stationed at Shaw Air Force Base, S. C.

The tragedy of the world, to small boys, is that the home team lost.

## DEDICATED TO REV. AND MRS. DAVID L. HARRIS

Thank God 'twas His will that sent you our way. Four years ago, but it seems just like yesterday. He sent you to us when we needed you most, But now you must go to serve on the coast. You've been a wonderful pastor, counselor and friend. But all good things must come to an end— You taught us so much these few short years, It was not always easy to hold back the tears. It's not possible to measure in numbers or per cent What has been accomplished here, in the years you've spent.

We must say we were sad when you resigned that day. But we cannot be selfish as God calls you His way. It's hard to put in words just what we want to say. But we pray that God will bless you as you serve His way.

I'd like to ask a favor, if we should cross your mind. Just say a little prayer for us you've left so far behind. For we may never meet again until the day we die. But I hope we'll meet in Heaven where we won't have to say Goodbye.

Goodbye and may God bless you both.  
MR. AND MRS. J. A. BYRUM.

## WEEKEND SPECIALS

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## Chess Club To Meet Friday Night

The regular meeting of Loan Association. Rev. the Chess Club will be Frederick Drane says come held at 7:30 P. M. Friday and bring chess set and over Edenton Savings & board.

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?

You can understand why we don't sell narcotics without a physician's prescription. But maybe you've wondered why we're so fussy about other things... like penicillin, sleeping pills, the new tranquilizers. These potent medications are called "legend drugs" and you have to have a prescription to get them. Reason: Uncontrolled use may do more harm than good. Only your physician knows whether you should use them or not—and, if so, just how much. So we require a prescription. It's a matter of professional ethics and the law. Always it's common sense.

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