

For And About Women

Society News

CAR Meeting Set In Forsyth

PAGE THREE THE CHOWAN HERALD, EDENTON MARCH 21, 1968.



DEVILED TUNA — To each his own individual casserole of Deviled Tuna is the plan for a pleasant meal that is easy on the cook. Deviled Tuna has a rich cream sauce spiced with piquant seasonings.

The Herald Kitchen

By MILDRED HUSKINS

This may be the last word to come from this corner on the \$25,000 prize-winning Buttercream Pound Cake.

We promised a report on our efforts and we're bound to say it won't take the place in our files of our own favorite pound cake.

After a wild search in the local markets we decided that the poppy seed cake and pastry filling was not available. However, our friend, Jane Hawthorne, found it in a specialty shop and brought us a can which put us into the kitchen with the mixing bowl and beaters.

We were not the least enthusiastic about the finished product. Our official taster, ever diplomatic, voted for "the kind you used to make"; the office coffee-drinkers, who have agreed to eat the failures from the kitchen as well as the successes, were rather non-committal although there was not a crumb left. The only real compliment and eager request for the recipe came from our little German beauty in the advertising department who bubbled: "It is the first cake I've had in this country that is like German cook-

ing." We can report, now, for those who like the flavor of poppy seed and want to make the cake, the ingredients are available locally.

Deviled Tuna Casseroles are only one of dozens of delightful ways to serve tuna in main dishes that are as nutritious for your family as they are economical. Canned tuna is comparable to lean meat in complete protein, yet tuna costs far less than most protein foods today. Even when it is not on sale, canned tuna is among the topmost bargains for important nutrition needed in your daily diet. These facts are leading many homemakers to serve tuna twice a week to take advantage of its low price and high food value.

So, take a can of tuna—three cans for six of these individual casseroles.

Deviled Tuna Casseroles
3 cans tuna in vegetable oil.
2 tablespoons flour.
1 tablespoon prepared mustard.
½ teaspoon Worcestershire sauce.
¼ teaspoon Tabasco.
¼ teaspoon nutmeg.
¾ cup milk.
½ cup heavy cream.
2 egg yolks, slightly beaten.

2/3 cup buttered bread crumbs.

Drain two tablespoons oil from tuna into saucepan, blend in flour, mustard, Worcestershire sauce, Tabasco and nutmeg. Gradually add milk and cream. Cook over low heat, stirring constantly, until smooth and thickened. Gradually add a small amount of the sauce to egg yolks; blend. Return egg mixture to remaining sauce; blend. Add tuna. Turn into six individual baking dishes. Top with buttered crumbs. Bake at 400 degrees 10 minutes or until crumbs are browned.

This Creamy Tuna Bake serves four and is an unusual variation of the favorite tuna-noodle casserole. It is an "oven-to-table" dish and needs only a green salad, bread sticks and a dessert to make an easy meal.

Creamy Tuna Bake
1 can (10½ oz.) condensed cream of mushroom soup.
1/3 cup milk.
1 can (7 oz.) tuna, drained and flaked.
2 cups cooked noodles.
½ cup cream-style cottage cheese.
1 small clove garlic, minced.
½ teaspoon poppy seed.
1 cup herb-seasoned stuffing mix.
1 tablespoon chopped parsley.
4 slices lemon, twisted.

Blend soup and milk; stir in tuna, noodles, cheese, garlic and poppy seed. Turn into shallow baking dish. Place stuffing around edge. Bake at 400 degrees for 20 minutes. Sprinkle stuffing with pars. lemon and garnish center with lemon twists. Serves four.

Ann Harrell, a student at St. Mary's, spent the weekend with her parents, Mr. and Mrs. Scot Harrell. Sp5 and Mrs. Mack Privott have arrived home from Fort Riley, Kan. After a short stay, he will return for a tour of duty in Vietnam.

Stanley Pratt visited his mother, Mrs. Louise Pratt, over the weekend.

Harry Venters, Mrs. Albert Ward, C. W. Overman, Miss Edna Bishop and Jack Parker attended the State Extension Conference in Raleigh several days last week.

Mrs. C. W. Overman spent several days last week in Raleigh with her son-in-law and daughter, Mr. and Mrs. Jim Bass and Casey.

Mr. and Mrs. W. T. Boyce and Mrs. Agnes Hardison visited Mr. and Mrs. Gilbert Hollowell of Falls Church, Va., over the weekend.

Weekend guests of Mr. and Mrs. Scot Harrell were Mr. and Mrs. Joe Brewer of Wilson and Mr. and Mrs. Bob Sessoms of Whiteville.

Mr. and Mrs. Jack Bryant of Greenville spent Sunday with Mr. and Mrs. C. H. Cayton.

Weekend guests in the home of Mr. and Mrs. Taylor Brown and Ann were Mr. and Mrs. Edward T. Brown, Jr., and Taylor, III, of Richmond, Va.

Mrs. Larry J. Williams and Connie spent Tuesday in Norfolk, Va.

Mr. and Mrs. Albert L. Gray have returned after spending nine weeks with Mr. and Mrs. Herman Layden, Jr., Steve, Scott and Stanley in Virginia Beach, Va.

Thomas Shepard of Baltimore, Md., was the weekend guest of Mr. and Mrs. W. B. Shepard.

Rt. Rev. and Mrs. Thomas H. Wright and son John were weekend guests of Col. and Mrs. W. B. Rosevear.

Miss Martha Vaughan, a student at St. Mary's, visited her parents, Dr. and Mrs. Roland Vaughan.

Mrs. Virginia Koelle of Chapel Hill visited Mr. and Mrs. Frank Holmes over the weekend.

Mr. and Mrs. Allen Boyd Harless were in Williamsburg, Va., over the weekend to attend a peanut convention.

John Douglas, a student at Augusta Military Academy, Fort Defiance, is spending the spring holidays with his parents, Mr. and Mrs. Jack Douglas.

Mr. and Mrs. Frank Holmes will be in Raleigh over the weekend to attend the "Mother of the Year" banquet. Her mother, Mrs. Rob Roy Copeland of Ahoskie is one of the nominees.

Mrs. Frank Jones of Elizabeth City was guest Wednesday of Mrs. W. H. Coffield and Mrs. T. B. Williford.

Miss Beckie Williford spent Friday with her grandmother, Mrs. T. B. Williford, to celebrate her birthday.

Mr. and Mrs. Robert Holland of Virginia Beach spent the weekend with Mr. and Mrs. Brady Hare. Mr. and Mrs. John Wood and son Phillip of New Bern visited friends in Edenton Sunday.

Martin Zimmerman of Rocky Mount spent the weekend with his mother, Mrs. J. Edwin Bufflap and Mr. Bufflap.



ENGAGED—Mr. and Mrs. James S. Woodlee of Edenton announce the engagement and forthcoming marriage of their daughter, Betty Jane, to H. L. Edwards, Jr., son of Mr. and Mrs. Edwards, Sr., also of Edenton. Miss Woodlee is a graduate of John A. Holmes High School and is currently employed by Koscot Interplanetary, Inc. Mr. Edwards, also a graduate of Holmes High, recently completed active duty with the U. S. Marine Corps. A graduate of Nashville Auto Diesel College, he is employed by Koscot and Edwards Body and Fender Works.

Miss Emily Holmes of UNC visited her parents, Mr. and Mrs. Frank Holmes, over the weekend.

Alex Kehayes, a student at UNC, visited his parents, Mr. and Mrs. Ernest Kehayes, over the weekend.

Miss Ann Graham, a student at St. Mary's College, Raleigh, spent the weekend with her parents, Mr. and Mrs. John Graham.

Mrs. Paul Phillips of Bailey has returned home after visiting her daughter, Mrs. Thad Jernigan and family for several weeks.

Representatives of the Penelope Barker Society of the Children of the American Revolution will attend the State CAR Conference in Winston-Salem Friday and Saturday at the Robert E. Lee Hotel.

Miss Peggy Nixon, secretary, will present the president's report. Delegates are Misses Betz and Jackie Ricks.

The conference highlights will be an address by State Sen. Geraldine Nielson of Forsyth County and the annual CAR debutante ball.

The Edenton chapter of the CAR was organized in September and is the first in Northeastern North Carolina. Since forming, the society has made and filled duffel bags for servicemen in Vietnam at Christmas and is now collecting clothing for an Indian school.

Mrs. J. P. Ricks, Jr., senior president, and Mr. Ricks will accompany the delegates.



MISS JO ANN LEARY

Leary - Domb Plans Are Made

Mr. and Mrs. Robert West Leary announce the engagement of their daughter, Jo Ann, of Boston, Mass., to William Edwin Domb, son of Mr. and Mrs. William Eugene Domb of Falls Creek, Pa.

Miss Leary is a 1967 graduate of Oberlin College, Oberlin, Ohio, with a Bachelor of Music degree in music education. She is now doing graduate work at Boston University in

voice performance. Mr. Domb is a 1967 graduate of Oberlin College with a Bachelor of Music degree in organ performance. He was a member of Pi Kappa Lambda National Society. He is a candidate for a master's degree at Eastman School of Music, Rochester, N. Y., in August.

The wedding is planned for August 17 in Edenton at Baptist Church.

Mrs. Herman Layden, Jr., and Stanley of Virginia Beach spent several days last week with Mr. and Mrs. Albert L. Gray.

Mr. and Mrs. Fred Britton and Miss Tamela Boyce spent the weekend with Mr. and Mrs. Calvin Davis of Hampton, Va.

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Miss Griffin Plans To Wed

Mr. and Mrs. Claude Griffin of Edenton announce the engagement of their daughter, Carolyn Jean, of Chapel Hill, to John Glenn Isenhower.

Mr. Isenhower is the son of Dr. Samuel Holeman Isenhower and the late Dorothy Long Isenhower of Newton.

Miss Griffin is a graduate of the School of Nurs-

ing at East Carolina University.

The bride-elect is on the nursing staff at N. C. Memorial Hospital in Chapel Hill.

Mr. Isenhower is a student at the University of North Carolina at Chapel Hill.

The wedding will take place on June 2 in St. Paul's Episcopal Church.



MISS CAROLYN JEAN GRIFFIN



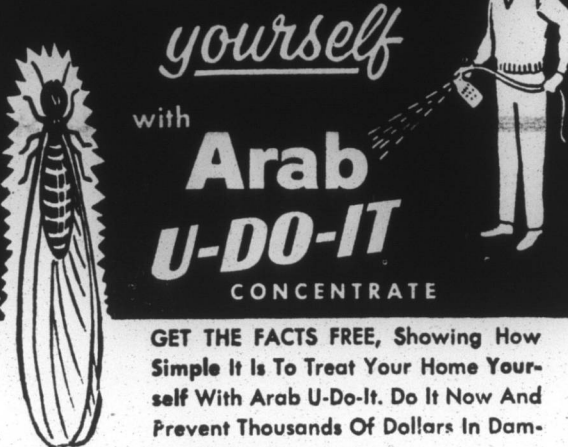
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Medicine chest "leftovers" are risky at best, and often downright dangerous. The medicine your physician prescribed a year or so ago was intended to be used then, not now. Avoid serious danger—dump old medicine at once.

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