

For And About Women

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EASTER HAM — Ham is as traditional for Easter as colored eggs. Glaze a fully cooked ham with peach-chutney sauce and serve it with broiled peach halves.

The Herald Kitchen

By MILDRED HUSKINS

After Easter morning services and the traditional Easter egg hunt, why not serve a family brunch?

Something substantial but a little different for this family holiday... a platter of Canadian bacon, perhaps with individual fruit salads of honeydew melon and orange slices... and piping hot London Buns that are rich and fruity and pretty... or instead of the buns crisp bacon and blueberry pancakes topped with an orange-cheese sauce.

Now set out the family's decorated Easter eggs and arrange in a basket or glass bowl for a centerpiece. Let each child choose his own colorful egg, and eggs, of course, never tasted so good.

Of course, there would be plenty of coffee for the grownups, milk for the youngsters. Such a meal should tide them over the big Easter ham dinner.

London Buns
1 egg.
1/2 cup milk.
1/4 cup sugar.
2 cups New Bisquick.
2 tablespoons salad oil or melted butter.
1 cup currants or raisins.
1/2 cup candied fruit.
Heat oven to 400 degrees.

Grease 16 medium or 20 small muffin cups. Blend all ingredients; beat vigorously one-half minute. Fill prepared muffin cups two-thirds full. Bake 12 to 15 minutes or until golden brown. Serve hot. Just for fun serve the buns inside a gay Easter basket, then pass the butter.

Half-Moon Salads
Cut half of a large honeydew melon into 12 slices; trim off rind. Pare and section three oranges. On six luncheon plates, arrange melon slices and orange sections on beds of lettuce. Garnish with a parsley sprig.

Martha Logan, well-known home economist, has this tip for separating bacon slices. She slips the edge of a rubber scraper between the slices. When pan-frying several slices, it is not necessary to separate them first. Remove the desired number of slices from the package and place in an unheated skillet. The slices will separate easily when heated.

Orange-Cheese Sauce
2 pkgs. (3 oz.) cream cheese.
1/2 cup fresh orange juice.
2 1/2 teaspoons sugar.

2 teaspoons shredded orange peel.

Allow cream cheese to stand until it reaches room temperature. Beat cheese until it is light and fluffy. Combine orange juice, sugar and shredded peel. Add to cheese slowly while beating. Pour about two tablespoons cream cheese sauce over each serving of blueberry pancakes. Makes about one and one-half cups sauce.

Ham is a traditional Easter main dish. We'll suggest you try one of those delicious fully cooked hams. Prepare it as follows with Peach-Chutney garnish.

Ham With Peach-Chutney Garnish

1 or one-half fully cooked ham.
1 lb. 13 oz. can cling peach halves.
1 tablespoon cornstarch.
1/4 teaspoon ground cloves.
1 teaspoon lemon juice.
1/4 cup chopped chutney.
Place unwrapped ham on a rack in an open pan. Place in 325 degree oven to heat. Allow about 2 1/2 hours for an eight pound ham. Drain peaches, reserving liquid. Mix cornstarch and cloves in saucepan. Gradually add peach syrup to cornstarch mixture. Cook and stir over medium heat until clear and thick, 7 to 10 minutes. Mix in lemon juice and chutney. Spread about one cup of the glaze over ham during the last 15 minutes of the heating time. Garnish ham platter with broiled chutney-filled peach halves. Place the drained peaches in a shallow pan. Fill each peach half with one tablespoon of peach chutney glaze mixture. Brush with melted butter. Place on broiler rack and broil until bubbly, about five minutes. Serve hot with ham.

Spiced Jellied Apricots
2 1/4 cups apricot juice.
3/4 cup vinegar.
1 1/2 cups sugar.
36 whole cloves.
3 sticks cinnamon.
36 canned apricot halves.
3 pkgs. orange gelatin.
1/4 cup maraschino cherries diced.
Combine apricot juice, vinegar, sugar and spices; bring to a boil. Add apricots; simmer 10 minutes. Remove apricots, strain syrup and add boiling water to make six cups. Dissolve orange flavored gelatin in hot liquid. Chill until slightly thickened. Add cherries and apricots. Pour into a fancy two-quart mold. Chill until firm. Unmold. Garnish with watercress. Serve with cottage cheese as a salad or serve plain as a relish. Makes about 18 servings.

Timing Counts
Texas golfer, stung by a wasp, made the hole in one. The trouble with this system is getting the wasp timed right.
—Gazette, Little Rock.

Society News

Mr. and Mrs. Earl T. Harrell attended the Calender wedding in Newport News, Va., on Saturday, April 6. After the wedding they spent the weekend with Mr. and Mrs. Ronald Perry and son Keith in Portsmouth, Va.

Dr. and Mrs. Edward Bond and family spent the weekend in Greensboro with Mrs. Bond's sister.

Mr. and Mrs. Cecil Fry, Mr. and Mrs. Joe Thorud and Dr. and Mrs. Richard Hardin spent the weekend in Greensboro and attended the G. G. O.

Members of the Methodist MYF and guests spent the weekend at Nags Head.

Mr. and Mrs. Bob Waller and family visited Mr. and Mrs. M. D. Waller in Elizabeth City Sunday.

Mrs. Bruce Jones, Mrs. L. F. Amburn, Jr., Mrs. George A. Byrum and Mrs. Scott Harrell attended a luncheon and fashion show Thursday sponsored by the Tarboro Woman's Club.

Brian Twiddy, a student at Louisburg College, spent the weekend with his parents, Mr. and Mrs. George Twiddy.

Weekend guests of Mr. and Mrs. John Paul Bass and family were Mrs. Bass' parents, Mr. and Mrs. Gabbard of Hickory, N. C.

Father Denges In Retirement

Father Peter M. Denges, pastor of St. Elizabeth Church, Elizabeth City, is retiring to Camp Flora, Abell, Md., located on historic St. Clement's Bay, 60 miles south of Washington, D. C. He will be joined by his brothers, Monsignor Joseph F. Denges of Washington, D. C., and Father O. Benedict Denges, CSSR, of Rome, Italy.

Monsignor Joseph F. Denges and Father Peter M. Denges were ordained by Archbishop Michael J. Curley of Baltimore, Md., on June 16, 1927, while Father Q. Benedict Denges was raised to the priesthood by Patrick Cardinal Hayes of New York City on June 24, 1928.

Father Peter M. Denges was secretary to Bishop William J. Hafey of Raleigh, and Vicar Forane of the Deaneries of Raleigh, Rocky Mount and Elizabeth City. During World War II he was chaplain to German war prisoners and federal chairman of the Office of Price Administration in Halifax County, North Carolina. While pastor of the Outer Banks, Father Peter Denges was chaplain of the Naval Facility of Cape Hatteras.

In 1929 the Denges brothers founded Camp Denges at Abell, Md., now Camp Flora, in memory of their mother, for poor campers of the District of Columbia.

Father John G. O'Brien is succeeding Father Peter M. Denges as pastor of St. Elizabeth Church and Vicar Forane of the Elizabeth City Deanery after Easter.

Charlie Overton, a student at East Carolina University, is spending his spring vacation with his parents, Mr. and Mrs. C. J. Overton.

Mrs. D. M. Reaves had as her weekend guests her daughter, Miss Kathryn Reaves and her roommate, Trudy Edgerton of High Point.

Miss Jean Goodwin of Woman's College, Greensboro, is spending her spring vacation with her parents, Mr. and Mrs. W. P. Goodwin.

Mary Perry, a student at East Carolina University, is spending her spring vacation with her parents, Mr. and Mrs. W. W. Perry.

Mrs. Leo LaVoie and Jerry spent Monday in Washington, N. C.

Mr. and Mrs. Dewey Mills and family have moved to Wallace, N. C. They will be greatly missed by Rogerson of Winston-Salem in the community.

Mr. and Mrs. Richard visited with relatives and friends over the weekend.

Sue Holmes of Winston-Salem is visiting with her parents, Mr. and Mrs. W. D. Holmes, Jr.

Mrs. H. C. Goodwin is visiting Mr. and Mrs. Jeff Sewell in Charlotte.

Mr. and Mrs. Jimmie Dail of Raleigh are visiting Mr. and Mrs. Percy Dail.

Miss Frances Privott of Durham is spending several days with her mother, Mrs. Wood Privott.

Mrs. Frank R. Jones of Elizabeth City spent Tuesday visiting Mrs. W. H. Coffield.

Mr. and Mrs. James E. Darnell spent last week in New Orleans, La., attending a meeting of the National Hardwood Plywood Manufacturers.

Jones To Head Cotillion Club

Bruce F. Jones has been elected president of the Edenton Cotillion Club and the group's spring dance has been set for April 27. The formal dance will be at Chowan Golf & Country Club with music furnished by Stewart Smithers of Suffolk, Va.

Dance committee members include: Mr. and Mrs. Richard Hines, Sr., Mr. and Mrs. C. E. Britton, Mr. and Mrs. A. B. Harless, Jr., Mr. and Mrs. Thomas Cheers, Mr. and Mrs. Merrill Evans, Mr. and Mrs. Erroll Flynn, Mr. and Mrs. Bob Moore, Mr. and Mrs. Leo F. Katkavek and Mr. and Mrs. Jim Darnell.

In addition to Jones, officers elected at the club's recent annual meeting were Dr. Edward G. Bond, vice president; Mrs. Enola Smith, secretary; Mrs. Anita Tarkington, treasurer, and Mrs. Martha Britton, Scott Harrell and C. A. Phillips, directors.



JUNE BRIDE-ELECT—Miss Frances Gail Cooper of Nashville is engaged to William Potter Bootwright of Edenton. The announcement was made by her parents, Mr. and Mrs. Frederick Battle Cooper, Jr. Mr. Bootwright's parents are Mrs. Caswell Edmondson of Edenton and O. A. Bootwright of Richmond, Va. A June 22 wedding is planned.

Charles Miller Named To Post

RALEIGH—Charles W. Miller of Wilson has been appointed regional coordinator with the N. C. Control on Mental Retardation by Executive Director Robert L. Denny.

He will work in the 32-county area which is served by Caswell Center for the retarded, including Chowan County.

Miller will work with the local coordinators and local councils in his area, and will serve as a liaison between agencies and groups who serve, or could serve, the retarded. He will also be a point of referral for services for the retarded.

A native of Schenectady, N. Y., Miller was graduated from Texas Christian University in Fort Worth with a degree in sociology. He received his B.D. degree from Lexington (Ky.) Theological Seminary.

He has served as minister of the Hilton Christian Church in Newport News, Va., and Westview Christian Church in Wilson. He is a member of the Rotary Club and the New Church Committee of Christian Churches of North Carolina.

Miller will be working out of Wilson.

Cutting

Club Bore—I turn in every night at 11 sharp. Blunt (yawning) — Odd, that, after being so dull all day.

Irritating

"That fellow owes me \$400."
"And won't he pay it?"
"He won't even worry about it."

Mrs. Carroll's Art On Exhibit

Mrs. Patricia Waff Carroll of Durham is showing 58 pieces of her art in Dunn in an exhibit sponsored by the Dunn Woman's Club. The show opened March 24 with a tea at the clubhouse.

Mrs. Carroll, daughter of Mr. and Mrs. H. Edward Waff of Edenton, is showing pieces in various media including oil, acrylic, water color, intaglio, wood-cut, etc.

Her work ranges from academic realism to abstraction. Subject matter includes still-life arrangements, landscapes and seascapes of Eastern North Carolina, children playing and others. The work was done from 1960-1968.

Mrs. Carroll is presently teaching at the Carr Junior High School in Durham.



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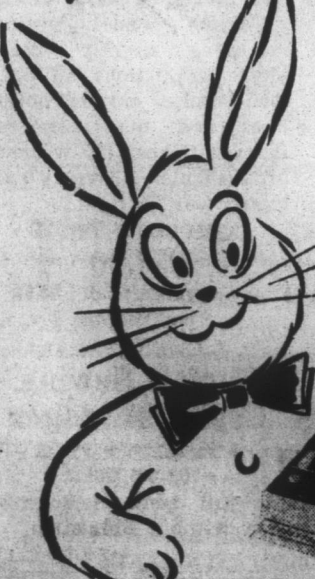
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