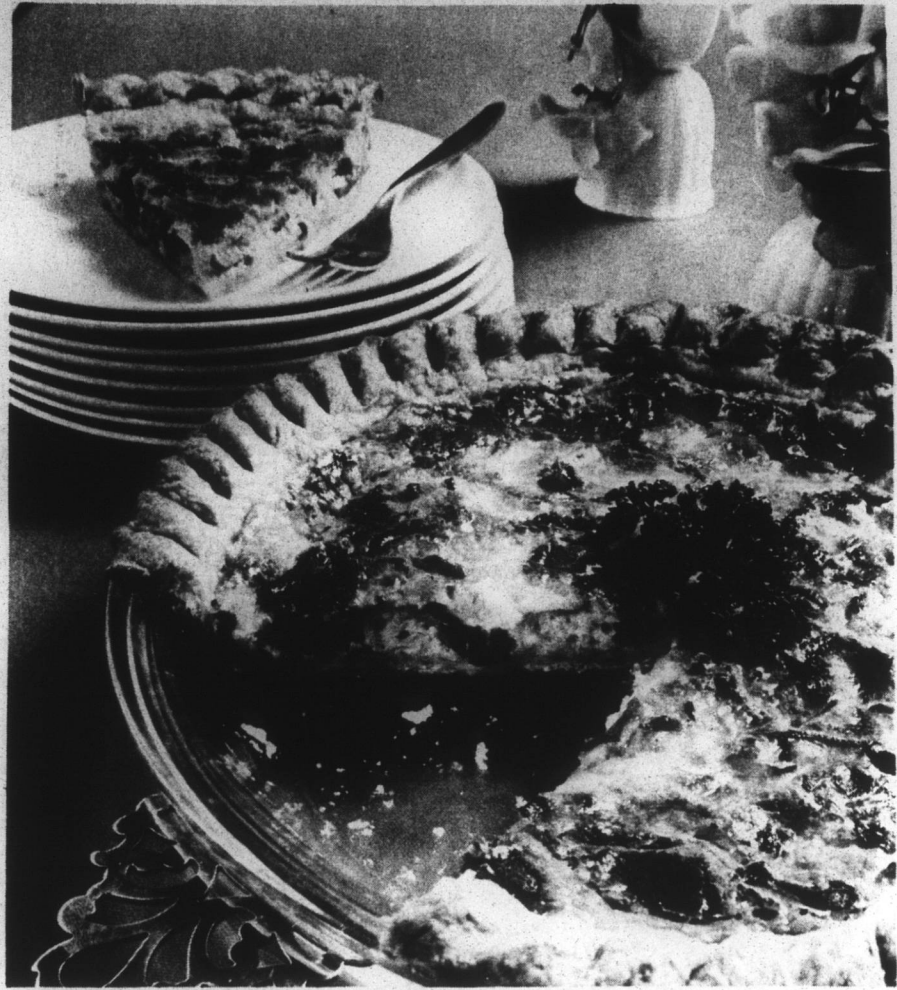


For And About Women

Herald Society News

Hare-Olmstead Wedding May 18

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MAIN DISH PIE—This Classic Quiche is a most versatile main dish pie. Serve it for supper with a green vegetable, a fresh tossed salad and dessert or for brunch with a fresh fruit cup and assorted sweet rolls. It is also delightful as an appetizer cut into small pieces and served piping hot.

The Herald Kitchen

By MILDRED HUSKINS

We owe our thanks to the French people for the savory "quiche" that is said to have originated in Lorraine, a province of Eastern France.

A baked custard tart, this Classic Quiche features succulent sliced mushrooms added to the most popular quiche filling—eggs, bacon, Swiss cheese and cream.

You'll find this a most versatile main dish pie. It is perfect for supper served with a green vegetable, a garden-good tossed salad and a quick dessert. For brunch, serve it with a fresh fruit cup and assorted sweet rolls. Try it, too, as an appetizer at your next party. Cut the quiche into small pieces and serve it piping hot.

Classic Quiche

Pastry for one 10-inch crust, unbaked.

1½ cups grated Swiss cheese.

1 jar (2½ oz.) sliced mushrooms, drained.

12 slices bacon, crisply fried and crumbled.

3 eggs, beaten.

1 cup whipping cream.

½ cup milk.

¼ teaspoon pepper.

Dash cayenne pepper.

Line pie pan with pastry; flute edge. Sprinkle bottom with cheese, then mushrooms, then bacon.

Combine remaining ingredients; pour into pie shell.

Bake at 375 degrees for 45 minutes or until custard is lightly browned and set.

Makes 6 to 8 servings.

A savory combination of cooked bacon and fried onions in a custard-type pie makes a delightful luncheon main dish.

This recipe is similar to our favorite Cheese and Onion Pie which we have given you here before and which is used frequently at our house for Saturday lunch hot with a tossed salad and a piece of pound cake with fruit for dessert.

This one can also be served in smaller wedges as an appetizer. Prepare pastry for a two-crust pie.

You might use a mix if you want to make it easy on yourself. The frozen nine-inch pastry shells are too shallow for a whole recipe.

Classic Onion Pie

6 slices bacon, diced.

2 cups coarsely chopped onion.

¼ cup flour.

11 teaspoon salt.

¼ teaspoon pepper.

1½ cups coffee cream.

2 eggs, beaten.

Brown bacon and remove from drippings. Cook onion slowly in bacon drippings five minutes. Add flour, salt and pepper and blend well. Gradually add cream and mix well.

Remove from heat and add slowly to beaten eggs. Add cooked bacon. Turn cream mixture into pastry-lined nine-inch pie pan. Cover with remaining pastry and

cut gashes for escape of steam. Brush top with milk or cream. Bake at 400 degrees for 35 or 40 minutes or until browned.

serves six.

Dr. and Mrs. Wallace S. Griffin returned Tuesday afternoon from their winter home in Fort Pierce, Fla.

Mr. and Mrs. Perry J. Gatch, Jr., and daughter Terri of Pittsburgh, Pa., spent the Easter weekend with Mr. and Mrs. A. T. Whiteman.

Dr. W. I. Hart has returned from Coral Gables, Fla.

Mrs. Sandra Ervin of Greenville spent Saturday with her parents, Mr. and Mrs. Haywood Bunch.

Mrs. Jim Jenkins and daughters spent the weekend with relatives in Virginia Beach.

Mr. and Mrs. J. Edwin Bufflap spent the weekend at Nags Head.

Mr. and Mrs. Chuck Smith, Gil and Gibbie of Arlington, Va., spent the weekend with Mr. and Mrs. W. T. Boyce, Sr.

Mr. and Mrs. J. T. Kelly and children of Rose Hill spent the weekend with Mr. and Mrs. Phillip Smith.

Mr. and Mrs. Haywood Bunch gave a birthday dinner in honor of Mrs. W. E. Bunch Sunday. Mrs. Bunch celebrated her 80th birthday.

Miss Ruth Leary of Durham spent the weekend with her parents, Mr. and Mrs. Stillman Leary.

Mr. and Mrs. James U. Dail, Mr. and Mrs. Pete Dail, Linda and Tom spent Saturday in Norfolk.

Mr. and Mrs. Henry Allen Bunch, Allen and Tom Dail spent Saturday at Nags Head.

You probably have a file filled with recipes for using tuna. It is a versatile food product to have on the shelf. We also keep a can or two of pink salmon around for just such dishes as Pink Devilled Eggs. Pretty soon now you'll be filling the picnic basket so why not vary the devilled egg recipe by making up a batch with salmon? This recipe makes 24.

Pink Devilled Eggs

1 can (7½ oz.) salmon, drained.

½ cup mayonnaise.

1 tablespoon minced pimiento.

1 teaspoon grated onion.

1 teaspoon dry mustard.

1 dozen hard-cooked eggs, halved.

Salt, pepper and Tabasco to taste.

Combine salmon, mayonnaise, pimiento, onion, mustard, seasonings and egg yolks. Fill egg whites, mounding filling up in center. Garnish with a sprig of parsley, cover with transparent film and refrigerate until ready to serve.

Salmon Delmonico is a delightful main dish casserole and combines salmon and hard-cooked eggs all topped with mounds of mashed potatoes and sprinkled cheese.

Salmon Delmonico

3 tablespoons butter.

3 tablespoons flour.

1 cup milk.

1 cup cream.

Salt and pepper to taste.

2 cans (1 lb. each) salmon, drained.

4 hard-cooked eggs, sliced.

2 cups mashed cooked potatoes.

¼ cup grated Parmesan cheese.

In saucepan melt butter. Stir in flour. Gradually stir in milk and cream over low heat, stirring constantly, until sauce is smooth and thickened. Season with salt and pepper. Arrange salmon and egg slices in greased two-quart casserole. Pour sauce over salmon and eggs. Spoon large mounds of mashed potatoes on top. Sprinkle with grated cheese and bake at 375 degrees for 25 minutes.

As if it needs it, add new flavor to the old favorite—corn bread. Cheesy Corn Bread is an easy-to-prepare accompaniment to any meal but particularly good with fish.

Mr. and Mrs. Douglas West and boys of Martinsville, Va., spent the weekend with Mr. and Mrs. Handy West.

Mr. and Mrs. Sam Cox, Graham and John spent the weekend with relatives in Burgaw and Richlands.

Randy Hollowell, a student at Lenoir College, Kinston, spent the weekend with his parents, Mr. and Mrs. Richard Hollowell.

Mr. and Mrs. Lowell Gieseke and Mr. and Mrs. Bernard Burroughs and family spent the weekend at Nags Head.

Mrs. George E. Privott and Mrs. George S. Harrell spent the weekend at Bird Neck Point, Virginia Beach, visiting with Mr. and Mrs. George J. Ross.

Thad Jernigan of Wilson spent the weekend with his family.

Mr. and Mrs. Ben Askew of Onancock, Va., spent the weekend with Mr. and Mrs. George Alma Byrum.

Weekend guests in the home of Mr. and Mrs. Albert L. Gray were their son and family, Mr. and Mrs. J. L. Gray and Beth of Charlotte and their daughter and family, Mr. and Mrs. Herman Layden, Jr., Steve, Scott and Stanley of Virginia Beach.

Mrs. W. H. White, Mr. and Mrs. Leo LaVoie and Jerry spent the weekend visiting with Mr. and Mrs. W. D. White in Norfolk and with Mr. and Mrs. Robert White in Virginia Beach.

Thurrell Bunch and Murray Byrum spent several days last week in Baltimore, Md., attending a carpet show.



Mr. and Mrs. Worth H. Hare announce the engagement of their daughter, Iris Jeanette, to Allen Frank Olmstead, USCG.

Mr. Olmstead is the son of Mr. and Mrs. Allen P. Olmstead of New Bern. Miss Hare is a 1966 graduate of John A. Holmes High School. She attended Chowan College and graduated from the Carolina College of Commerce in Elizabeth City in 1967.

Mr. Olmstead is a 1965 graduate of New Bern High School. He is currently serving in the United States Coast Guard, stationed in Mobile, Ala.

The wedding will take place on Saturday, May 18, at 5 P. M., in Macedonia Baptist Church in Edenton. No wedding invitations are being sent. Friends and relatives are invited to attend.

AUGUST BRIDE-ELECT—Mr. and Mrs. John E. Waff, Jr., announce the engagement of their daughter, Carolyn, to Johnnie Ray Pierce, son of Mr. and Mrs. J. A. Pierce of Windsor. An August wedding is planned.

Social Items

Mr. and Mrs. Bob Waller and daughters spent the weekend with Mr. and Mrs. M. D. Waller of Elizabeth City.

Phil Harrell spent the weekend with his parents, Mr. and Mrs. Jesse Harrell.

Mr. and Mrs. Jack Jordan are spending this week with Mrs. Jordan's mother at Indianapolis, Ind.

Mr. and Mrs. James Morgan spent the weekend at Nags Head.



CARD OF THANKS

I would like to express my appreciation to everyone who remembered me with cards, flowers, visits and prayers while I was a patient in Albemarle Hospital and since my return home.

Mrs. Gertrude L. Fleetwood Miss Iris Jeanette Hare

Have You Read
The Scott Page?
VOTE BOB SCOTT

MARRIED—Mr. and Mrs. Jimmie Lang Bazemore, Jr., of Windsor announce the marriage of their daughter, Phyllis Ann, to John Anthony Gosser, son of Mr. and Mrs. Anthony Gosser, Route 1, Edenton. The wedding took place April 27 at 8:30 P. M. in the Windsor As-

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