

PAGE THREE THE CHOWAN HERALD, EDENTON AUGUST 15, 1968.



BREEZE-LIGHT-Light and lovely Lemon Taffy Chiffon Pie requires no baking. A crisp coconut crust cradles the molasses-rich filling of unflavored gelatin and whipped cream.

Byrum - Bass Wedding Society

The Rocky Hock Baptist Byrum, sister of the bride-Church was the scene of groom ,and Charlotte Nixthe wedding of Miss Emily on. Their dresses were Arlene Bass and Hiller identical to the matron and Fahey Byrum, Jr., Sunday carried Dutch Colonial bouafternoon, August 4, at 3:30 quets of gladioli and white o'clock in a double ring daisy pompoms with yelceremony performed by low centers.

Rev. Meredith Garrett. Kathy Harrell, niece of The vows were exchang- the bridegroom, was the ed in a setting of white flower girl, wearing a flowers, ferns and candle- white gown made identical light. to the bridesmaids, and

ter of Mr. and Mrs. Wil- rose petals. Roger Smith, liam Clarence Bass, Route cousin of the bride, was ander. 3. Edenton, and the bride- the ring bearer. groom is the son of Mr. and Classmates of the bride Mrs. H. Fahey Byrum, Sr., were honorary bridesmaids,

Route 1, Edenton. Miss Wanda Morris, or- dresses and wore a matchganist, accompanied Mrs. ing corsage of carnations. Dave Boyce, who sang They were Susan Harrell, Mr. and Mrs. Marshall "One Hand, One Heart," Brenda Hollowell, Peggy Mansfield and family are "The Sweetest Story Ever Bass, Sandra Bunch, Pat

Given in marriage by her pell, Nancy Chappell, Susfather, the bride wore à an Ward, Sue Bunch, Linformal empire A-line gown da Berryman, Ann Cope- ran, Mrs. W. W. Byrum, of white acetate taffeta land and Harolyn Leake. with the look of peau de The bridegroom's father Harrell are spending this soie, toppepd with a bow. was his best man. Ushers week at Nags Head. The gown had an acetate were Joe Carroll Byrum, and nylon lace bodice and cousin of the bridegroom; train with scalloped border. Tommy Bass, brother of Her tiered veil of illusion the bride; Bobby Harrell was arranged from a head- and Bobby Winborne. piece of Alencon lace, seed Mrs. O'. C. Long, Jr., was

pearls and crystals. She mistress of ceremony. carried a cascade of minia- The mother of the bride ture carnations and a white wore a dress of pink linen orchid liftout.

Mrs. James Morgan, Jr., matching accessories and was her sister's matron of wore a corsage of happihonor. She wore a sleeve- ness roses. The brideless, full length gown of groom's mother wore a mint green peau de soie blue linen dress with Alenwith empire waist and lace con lace, matching accesbodice. She wore a mint sories and wore a corsage green bow as her head- of happiness roses.

ioli and yellow daisies. Brenda Smith, cousin of from her bouquet. The the bride; Lou Ann Bass, couple took a wedding trip

sister of the bride; Julia

News

Mr. and Mrs. John F. White and granddaughters, Nita and Kathryn Raines. have returned from a visit to the White Marlin at Nags Head.

Miss Donna Campbell of The bride is the daugh- carried a basket of white last week with her grand-Newport News, Va., spent mother, Mrs. Ella Alex-

> Mr. and Mrs. Donald Campbell of Newport News, Va., visited her dressed in pastel party mother, Mrs. Ella Alexander, over the weekend.

Told" and "The Wedding Nixon, Margaret Nixon, cation. They are touring Emily Peele, Sheryl Chap- the mountains of Virginia.

> Mr. and Mrs. J. A. Cur-Sr., and Mr. and Mrs. Earl

Mr. and Mrs. Jimmy Yates and family are spending this week at Nags Head.

Marion Hassell is returning today from Albuquerby Mr. and Mrs. William accented by Alencon lace, Shepard, who will be visit ing relatives in Edenton.

> Dr. and Mrs. Archie Walker are spending several days this week at Myrtle Beach S C

Mr. and Mrs. Jack Kimbrell and family of Wilson, Parkway Gospel Chapel president of the Men's Mrs. R. L. Clifton of Nor- here.

Mr. and Mrs. James Davenport of Norfolk, Va., Mrs. J. E. Brabble.

Hughes and family spent assistant chaplain of Wake Thorud and daughter, Mrs. the weekend at Hatteras.

Thorud attended the Twid- con lace with a chapel dy-Cowling wedding in train. Her headdress was Winston - Salem over the a lace mantilla and she weekend.

and family of Burgaw vis- buck of Winston-Salem was CNOCOLATE ited friends in Edenton honor attendant. Bridesseveral days this week.

and Mrs. Britton Byrum.

Mr. and Mrs. Fred Keet- Winston-Salem, sister of er and family and Mr. and the bridegroom.



MRS. DOUGLAS ANDERSON TWIDDY que, N. M., accompanied Douglas Twiddy Claims **Bride In Chapel Rites**

WINSTON-SALEM-Miss senior class beauty. Sharon Lee Cowling be- Mr. Twiddy received his came the bride of Douglas degree from Wake Forest Anderson Twiddy Saturday University and was elected evening at 7:30 o'clock in to Who's Who. He was

Residence Council. In The bride is the daughter Edenton he will be associ-Mrs. W. T. Brabble over of Mr. and Mrs. Lee A. ated with Twiddy Insur-Cowling, Jr., 2376 Maple- ance & Real Estate.

wood Avenue, Winston- Among the out-of-town Salem. The bridegroom's guests attending the wedspent the weekend with parents are Mr. and Mrs. ding were Mrs. George A. George S. Twiddy, 114 Twiddy of Elizabeth City, Pembroke Circle, Edenton. the bridegroom's grand-Mr. and Mrs. James Rev. Edgar Christman, mother; Mr. and Mrs. Joe Forest University, heard Maybell Sexton and daughter, Mr. and Mrs. Warren The bride was given in J. Twiddy and two daugh-

ters, Betsy and Nancy, all She was lovely in a gown of Edenton, and Mrs. Paul



The Herald Kitchen

By MULDRED HUSKINS other kinds of food. A tea-

Most of us cook for the man in our life.

The household without a man with a hearty appetite is one where little real cooking takes place.

Since those of us with a man in our house are in the majority let's take off on a stout-hearted, robust

Since the summer sun still discourages long, hot hearty one such as Sehr "very good." Gut Potato Salad. You

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6 slices bacon, diced. dill weed Dill has always been so great with cucumbers that celery. tive aroma enhances many 2 tablespoons flour. Weekend Specials at D&M Super Or More Market PHONE 482-2317 FRESH FRYERS **PICNICS** WHOLE ONLY lb. 39c 28c lb. ARMOUR'S FRESH GROUND COLUMBIAN Hamburger **SLICED** 39c lb. BACON RED AND WHITE TISSUE lb. 49c 4-ROLL PKG. **39c** RAGGEDY ANN SPRAY POCAHONTAS PINK Grapefruit STARCH Juice 22-02. CAN 46-02. CAN 29c 39c

spoon or two of dill seed is an excellent addition to chicken gravy, sour cream sauce, fish and seafood cheese mixed with dill seed drained.

hour is a flavorful extra at tered. experiment in good eating beans, cabbage, zucchini crisp. Add celery and saute and potatoes.

can use the canned vari- 2 cans (15 oz. each) vinegar; slowly stir into ety of potatoes and one of sliced cooked potatoes, flour mixture. Cook sauce the flavoring ingredients is drained. 1'2 cup finely chopped we forget how its distinc- 2 tablespoons bacon fat. Free Delivery Every Day On Orders of \$3.00 GWALTNEY'S SMCKE

2/3 cup water.

and allowed to stand for an 1 hard-cooked egg, quar-

seed is a perfect spice for pan; cover and keep warm. But, let's get back to brown; drain and set aside.

hours in the kitchen, make that German potato salad. Reserve two tablespoons the next salad offering a The funny words mean bacon fat in skillet; blend

Sehr Gut Potato Salad dill. Combine water and

1¹/₂ tablespoons sugar 11/2 teaspoons salt. 12 teaspoon dill weed.

1/3 cup tarragon vinegar. sauces. A howl of cottage 1 can (812 oz.) peas,

in flour, sugar, salt and

constantly until thickened.

Add bacon and celery.

Drain potatoes. Add pota-

toes and peas; heat thor-

cugh. Turn into serving

a hot weather meal. Dill ... Heat potatoes in sauce-

until bacon is golden

over medium heat, stirring

piece and carried a Dutch The bride changed to a Colonial bouquet of glad- pink organza dress with folk, Va., visited Mr. and matching accessories, and Bridesmaids were Misses wore the orchid lifted out the weekend.

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David Goodwin and Fred

at Ocracoke fishing.

Mr. and Mrs. Sam Cox

denias and stephanotis. Miss Patricia Ann Bavmaids were Mrs. Edward

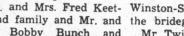
and family spent the week- Delt, Mu., and Low both Catherine Cowling, both sisters of the bride, and Mrs. John Marshall of

Mrs. Bobby Bunch and Mr. Twiddy was his

the vows. Bunch spent the weekend marriage by her father.

Mr. and Mrs. J. M. of ivory organza and Alen- Twiddy of Rock Hill, S. C. carried a bouquet of gar-

Mr. and Mrs. Pete Dail J Brooks, Jr., of Green-



bowl. Garnish with egg wedges. Serves six. When making a dilled salad dressing either heat the dill with the lemon juice or vinegar or make dill vinegar by letting seeds stand for a day or two in vinegar. Dilled Salad Dressing 1/4 cup lemon juice. 1 teaspoon dill seed. 1/3 cup salad oil. gelatin. 1/4 teaspoon sugar. 1/2 cup sugar, divided. 1/4 teaspoon salt. 1/8 teaspoon salt. 1/8 teaspoon ground black 2/3 cup water. pepper. 1/3 cup lemon juice. Combine lemon juice and 1/2 cup unsulphured modill seed in a small saucepan. Bring to boiling lasses. point; reduce heat and 4 eggs, separated. simmer five minutes. Cool. 1 tablespoon grated lem-Combine remaining ingreon rind. dients in a jar; mix in 1 cup heavy cream, lemon juice and dill seed whipped and divided. mixture. Serve over sliced Nutmeg. cucumbers, tomatoes, mix-Combine melted butter ed salad greens, etc., shak- and coconut. Press on boting thoroughly before add- tom and sides of a nineing. Makes about two- inch pie plate. Chill until thirds cup dressing. firm. Mix together gela-The potato salad should tin, one-fourth cup of the be quite filling enough for sugar, and the salt in a the he-man but at our saucepan. Beat together house we'd have to include water, lemon juice, momeat. Set out your favor- lasses and egg yolks; add ite sausage or great slices to the gelatin mixture. of cold corned beef roast, Cook over medium heat, brown bread and cold cider stirring constantly, until or beer. A delicious des- gelatin is dissolved, about sert would be a breeze- four minutes. Remove from light Lemon Taffy Chiffon heat; stir in lemon rind. Pie which "bakes" in the Chill until mixture mounds refrigerator. slightly when dropped The crust is made from from a spoon. Beat egg crisp flaked coconut, the whites until stiff but not filling from unflavored dry. Gradually add regelatin and whipped cream maining one - fourth cup parked with fresh lemon sugar and beat until very uice and sweetened with stiff. Fold in gelatine mixes. At serving time ture and half the whipped garnish with gobs of whip- cream. Turn into the chillped cream and a dash of ed coconut shell and chill Lemon Taffy Chiffon Pie several hours until firm. Garnish with remaining 1/2 cup butter, melted. whipped cream and cups flaked coconut. sprinkle with nutmeg. envelope unflavored Sehr Gut!

MRS. FAHEY BYRUM, JR.

John Raines has returned from a visit to Columbia, S. C.

Bobby Bright in Waycross, of her grandmother.

Ga., over the weekend.

family are vacationing at best man. Atlantic Beach this week.

Mrs. Ida Smyer of New York City spent the weekend as guest of her grand- Twiddy of Edenton and mother, Mrs. Ida Mae Roberson.

Mrs. Dorothy Titus and bridegroom. family spent Sunday visit- Following the wedding ing in Norfolk, Va., with ceremony, a reception was

her parents, Mr. and Mrs. given by the bride's par-Willie Spruill. ship hall.

Mr. and Mrs. Edward Zimmerman of Dallas, Tex., to Cape Charles, Va., the were the weekend guests of couple will be at home, 116 Mr. Zimmerman's mother, Virginia Road, Edenton. Mrs. J. Edwin Bufflap and Mr. Bufflap. They were ate of the University of accompanied home by their North Carolina at Greens-Mr. and Mrs. A. L. Haw- little daughter, Joanne, boro, where she was a kins visited Mr. and Mrs. who spent a week as guest

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Ushers were Edward J. Brooks, Jr., of Greenbelt, Md.; John Marshall of Winston-Salem, and Brian Paul Twiddy of Rock Hill, S. C., both brothers of the

and any season ents in the church fellow-

Following a wedding trip

Hollowell's **REXALL DRUG STORE** Free Gift Wrapping **PHONE 482-2127**

Mrs. Twiddy is a gradumember of the student government, was elected outstanding senior and



SO WHY NOT STOP BY AND SEE

