

# For And About Women

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.

## The Herald Kitchen

By MILDRED MUSKINS

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 experiment in good eating such as German cookery.

Since the summer sun still discourages long, hot hours in the kitchen, make the next salad offering a hearty one such as Sehr Gut Potato Salad. You can use the canned variety of potatoes and one of the flavoring ingredients is dill weed.

Dill has always been so great with cucumbers that we forget how its distinctive aroma enhances many

other kinds of food. A teaspoon or two of dill seed is an excellent addition to chicken gravy, sour cream sauce, fish and seafood sauces. A bowl of cottage cheese mixed with dill seed and allowed to stand for an hour is a flavorful extra at a hot weather meal. Dill seed is a perfect spice for vegetables such as green beans, cabbage, zucchini and potatoes.

But, let's get back to that German potato salad. The funny words mean "very good."

**Sehr Gut Potato Salad**  
2 cans (15 oz. each) sliced cooked potatoes, drained.

6 slices bacon, diced.  
½ cup finely chopped celery.

2 tablespoons bacon fat.  
2 tablespoons flour.

1½ tablespoons sugar.  
1½ teaspoons salt.  
½ teaspoon dill weed.  
2/3 cup water.

1/3 cup tarragon vinegar.  
1 can (8½ oz.) peas, drained.  
1 hard-cooked egg, quartered.

Heat potatoes in saucepan; cover and keep warm. Fry bacon until nearly crisp. Add celery and saute until bacon is golden brown; drain and set aside. Reserve two tablespoons bacon fat in skillet; blend in flour, sugar, salt and dill. Combine water and vinegar; slowly stir into flour mixture. Cook sauce over medium heat, stirring constantly until thickened. Add bacon and celery. Drain potatoes. Add potatoes and peas; heat thoroughly. Turn into serving 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**  
¼ cup lemon juice.  
1 teaspoon dill seed.  
1/3 cup salad oil.  
¼ teaspoon sugar.  
½ teaspoon salt.  
½ teaspoon ground black pepper.

Combine lemon juice and dill seed in a small saucepan. Bring to boiling point; reduce heat and simmer five minutes. Cool. Combine remaining ingredients in a jar; mix in lemon juice and dill seed mixture. Serve over sliced cucumbers, tomatoes, mixed salad greens, etc., shaking thoroughly before adding. Makes about two-thirds cup dressing.

The potato salad should be quite filling enough for the he-man but at our house we'd have to include meat. Set out your favorite sausage or great slices of cold corned beef roast, brown bread and cold cider or beer. A delicious dessert would be a breeze-light Lemon Taffy Chiffon Pie which "bakes" in the refrigerator.

The crust is made from crisp flaked coconut, the filling from unflavored gelatin and whipped cream sparked with fresh lemon juice and sweetened with molasses. At serving time garnish with gobs of whipped cream and a dash of nutmeg.

**Lemon Taffy Chiffon Pie**  
½ cup butter, melted.  
2 cups flaked coconut.  
1 envelope unflavored

## Byrum - Bass Wedding Society News

The Rocky Hock Baptist Church was the scene of the wedding of Miss Emily Arlene Bass and Hiller Fahey Byrum, Jr., Sunday afternoon, August 4, at 3:30 o'clock in a double ring ceremony performed by Rev. Meredith Garrett.

The vows were exchanged in a setting of white flowers, ferns and candlelight.

The bride is the daughter of Mr. and Mrs. William Clarence Bass, Route 3, Edenton, and the bridegroom is the son of Mr. and Mrs. H. Fahey Byrum, Sr., Route 1, Edenton.

Miss Wanda Morris, organist, accompanied Mrs. Dave Boyce, who sang "One Hand, One Heart," "The Sweetest Story Ever Told" and "The Wedding Prayer."

Given in marriage by her father, the bride wore a formal empire A-line gown of white acetate taffeta with the look of peau de soie, topped with a bow. The gown had an acetate and nylon lace bodice and train with scalloped border. Her tiered veil of illusion was arranged from a headpiece of Alencon lace, seed pearls and crystals. She carried a cascade of miniature carnations and a white orchid liftout.

Mrs. James Morgan, Jr., was her sister's matron of honor. She wore a sleeveless, full length gown of mint green peau de soie with empire waist and lace bodice. She wore a mint green bow as her headpiece and carried a Dutch Colonial bouquet of gladioli and yellow daisies. Bridesmaids were Misses Brenda Smith, cousin of the bride; Lou Ann Bass, sister of the bride; Julia

Byrum, sister of the bridegroom, and Charlotte Nixon. Their dresses were identical to the matron and carried Dutch Colonial bouquets of gladioli and white daisy pompoms with yellow centers.

Kathy Harrell, niece of the bridegroom, was the flower girl, wearing a white gown made identical to the bridesmaids, and carried a basket of white rose petals. Roger Smith, cousin of the bride, was the ring bearer.

Classmates of the bride were honorary bridesmaids, dressed in pastel party dresses and wore a matching corsage of carnations. They were Susan Harrell, Brenda Hollowell, Peggy Bass, Sandra Bunch, Pat Nixon, Margaret Nixon, Emily Peele, Sheryl Chappell, Nancy Chappell, Susan Ward, Sue Bunch, Linda Berryman, Ann Copeland and Harolyn Leake.

The bridegroom's father was his best man. Ushers were Joe Carroll Byrum, cousin of the bridegroom; Tommy Bass, brother of the bride; Bobby Harrell and Bobby Winborne.

Mrs. O. C. Long, Jr., was mistress of ceremony.

The mother of the bride wore a dress of pink linen accented by Alencon lace, matching accessories and wore a corsage of happiness roses.

The bridegroom's mother wore a blue linen dress with Alencon lace, matching accessories and wore a corsage of happiness roses.

The bride changed to a pink organza dress with matching accessories, and wore the orchid liftout from her bouquet. The couple took a wedding trip

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MRS. DOUGLAS ANDERSON TWIDDY

## Douglas Twiddy Claims Bride In Chapel Rites

WINSTON-SALEM—Miss Sharon Lee Cowling became the bride of Douglas Anderson Twiddy Saturday evening at 7:30 o'clock in Parkway Gospel Chapel here.

The bride is the daughter of Mr. and Mrs. Lee A. Cowling, Jr., 2376 Maplewood Avenue, Winston-Salem. The bridegroom's parents are Mr. and Mrs. George S. Twiddy, 114 Pembroke Circle, Edenton.

Rev. Edgar Christian, assistant chaplain of Wake Forest University, heard the vows.

The bride was given in marriage by her father.

She was lovely in a gown of ivory organza and Alencon lace with a chapel train. Her headdress was a lace mantilla and she carried a bouquet of gardenias and stephanotis.

Miss Patricia Ann Bamburg of Winston-Salem was honor attendant. Bridesmaids were Mrs. Edward J. Brooks, Jr., of Greenbelt, Md., and Miss Mary Catherine Cowling, both sisters of the bride, and Mrs. John Marshall of Winston-Salem, sister of the bridegroom.

Mr. Twiddy was his son's best man.

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

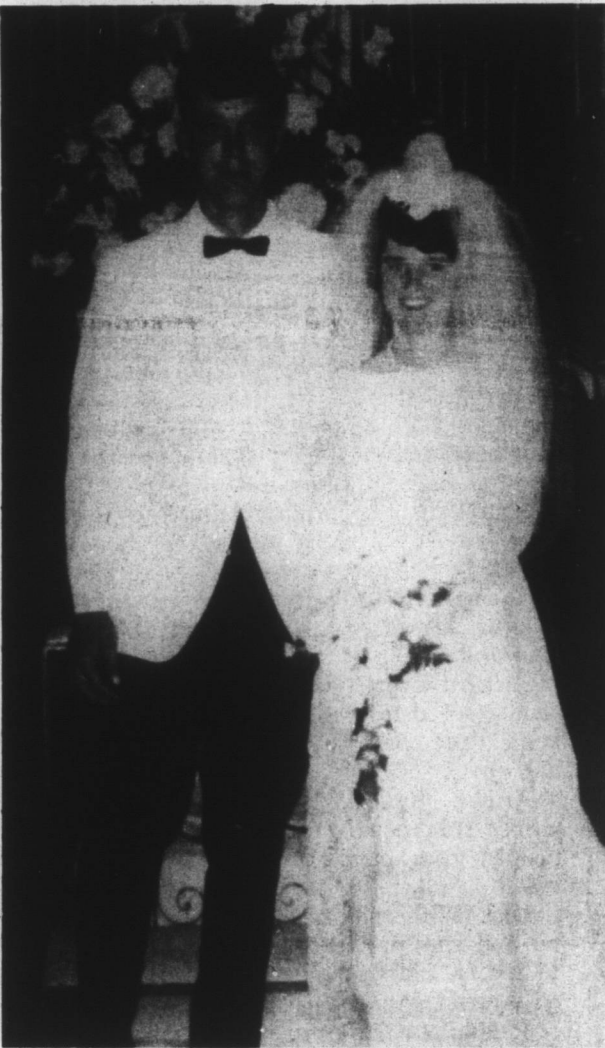
Following the wedding ceremony, a reception was given by the bride's parents in the church fellowship hall.

Following a wedding trip to Cape Charles, Va., the couple will be at home, 116 Virginia Road, Edenton.

Mrs. Twiddy is a graduate of the University of North Carolina at Greensboro, where she was a member of the student government, was elected outstanding senior and

senior class beauty. Mr. Twiddy received his degree from Wake Forest University and was elected to Who's Who. He was president of the Men's Residence Council. In Edenton he will be associated with Twiddy Insurance & Real Estate.

Among the out-of-town guests attending the wedding were Mrs. George A. Twiddy of Elizabeth City, the bridegroom's grandmother; Mr. and Mrs. Joe Thorud and daughter, Mrs. Maybell Sexton and daughter, Mr. and Mrs. Warren J. Twiddy and two daughters, Betsy and Nancy, all of Edenton, and Mrs. Paul Twiddy of Rock Hill, S. C.



MRS. FAHEY BYRUM, JR.

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

Mr. and Mrs. A. L. Hawkins visited Mr. and Mrs. Bobby Bright in Waycross, Ga., over the weekend.

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