

For And About Women

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APPLE TIME — It's apple time again and that means a juicy, yummy apple pie. Cottage Apple Pie is as homey as a country kitchen yet is deliciously different. Add the recipe to your collection.

The Herald Kitchen

By MILDRED HUSKINS

It's cause for celebration in all the kitchens of the land!

The apple harvest is large and we can soon get good juicy apples for making into pies, salads, and applesauce not to speak of just plain good eating out-of-hand.

Not many good cooks need to seek out a recipe for apple pie. They already have a favorite right in their heads. We can't imagine anyone fretting about a sliced apple pie just bubbly and gooey with butter, brown sugar and cinnamon. However, here is a recipe as homey as a country kitchen, yet should be delicious enough to please sophisticates.

Cottage Apple Pie

1½ cups sugar.
1 teaspoon cinnamon.
¼ teaspoon nutmeg.
¼ teaspoon allspice.
1 cup water.
1 tablespoon cornstarch.
1 tablespoon lemon juice.
10 cups thinly sliced apples.

Pastry for one-crust 10-inch pie.
2 tablespoons butter or margarine.
1 cup sour cream.
1 tablespoon sugar.
Nutmeg.

Combine first five ingredients. Stir over low heat until sugar dissolves; bring

to a boil; boil five minutes.

Combine cornstarch and lemon juice; stir in. Add apple slices. Cook gently until apple slices are tender and syrup is thick, stirring often. Line 10-inch pie pan with pastry. Spoon apples into pan. Dot with butter. Bake at 425 degrees for 30 minutes or until pastry is golden brown. Remove from oven; spread sour cream on top; sprinkle with one tablespoon sugar and a little nutmeg. Return to oven for five minutes or until cream "sets."

For luncheon or supper, try a delightful September Salad. Begin the meal with a cup of any favorite soup. Serve hot raisin teabiscuits with the salad. Add a beverage, hot or iced, according to the weather and you have a simple, satisfying and delicious meal.

September Salad

2 cups sliced celery.
¾ cup slivered toasted almonds.
1 can (1 lb. 4 oz.) pineapple chunks, drained.
½ lb. sharp cheddar cheese, cubed.
3 red apples.
½ cup sour cream.
½ cup mayonnaise.
Salad greens.

Combine celery, almonds, pineapple and cheese cubes. Core apples; do not peel; slice thin; add to pine-

apple mixture. Combine sour cream and mayonnaise; add. Toss until thoroughly combined. Serve on salad greens. Makes six servings.

Since summer meals are usually light, there is often more call for richer, more filling desserts like apple pie or these Spicy Nut Squares. Their spice 'n sweet goodness and cake-like texture complement many summer dishes, such as luscious fruit salads. They make coffee get-togethers pretty special and these morning parties will soon come into their own.

The base for these dessert squares is a nut bread mix and sour cream combination. In place of a frosting, a spicy syrup is poured over the top of the cake after it is baked to soak additional spicy richness throughout the cake.

Spicy Nut Squares

1 pkg. Pillsbury Nut Bread Mix.
2/3 cup ground nuts.
¾ teaspoon cinnamon.
1 teaspoon soda.
2 eggs.
1 cup sour cream.

In a large mixer bowl, combine dry bread mix, nuts, cinnamon, soda, eggs and sour cream. Beat three minutes at medium speed, scraping sides of bowl often. Turn into generously greased and floured 13x19-inch pan. Bake at 350 degrees for 30 to 35 minutes or until tests done. Cool cake in pan 20 minutes. With wooden pick, pierce cake generously. Pour hot syrup over cake in pan. Let stand one-half hour. Serve with whipped cream.

Syrup

1½ cups water.
½ cup sugar.
2 tablespoons honey.
¼ orange.
1 stick cinnamon.

In medium sauce pan combine all ingredients. Heat, stirring frequently, until mixture boils. Then simmer gently for 15 minutes, without stirring. Remove orange and cinnamon stick.

What's New

Pepperidge Farm, the first company to make store bought bread with homemade texture and taste, is now introducing frozen old-fashioned three-layer cakes fully iced and ready to serve. All four of the initial varieties are family favorites. They are Chocolate (yellow cake with chocolate filling and icing); Devil's Food (chocolate cake with vanilla filling and icing); Chocolate Fudge (chocolate cake with chocolate filling and icing); Vanilla (yellow cake with vanilla filling and icing).

Society News

Mr. and Mrs. Albert Twiddy, Mr. and Mrs. Wayland Byrum, Mrs. Mack Privott and Miss Shirley Twiddy spent the weekend at Nags Head.

Mr. and Mrs. Lee Sadler, Mrs. Carolyn Nixon and Janet spent the weekend at Nags Head.

Mr. and Mrs. William (Hawk) Crummey spent Saturday at Norfolk.

Miss Ricky Hardin of Raleigh spent the weekend with her mother, Mrs. Richard Hardin.

Mr. and Mrs. Bob Waller and family spent their vacation at Nags Head last week.

Mr. and Mrs. H. O. West and family visited relatives in Dunn over the weekend.

Mrs. E. G. Bond, Pat and Grif, returned today from a visit in Chapel Hill with her parents, Judge and Mrs. L. J. Phipps.

Mr. and Mrs. J. Edwin Bufflap spent Saturday in Portsmouth, Va., as guests of Mr. and Mrs. Don Edwin.

More Society on Page 6

Owens - Hassell Vows Exchanged

ELIZABETH CITY—Miss Donna Virginia Owens became the bride of Mr. GGIenn Mitchell Hassell of Edenton in a double-ring ceremony Sunday afternoon in Blackwell Memorial Baptist Church.

The bride is the daughter of Mr. and Mrs. Hallett W. Owens of Elizabeth City. The bridegroom's parents are Mr. and Mrs. Roy M. Hassell of Edenton. Dr. R. W. Kicklighter performed the ceremony in a church beautifully decorated with white gladioli, white chrysanthemums, palms and candlelight.

Mrs. Richard Venters was soloist and Mr. Larry James was at the organ.

The bride, given in marriage by her father, wore a formal gown of imported silk sheer over bridal taffeta with a yoke of English net with appliques of re-embroidered Alencon lace. The gown had a high scalloped neckline with long sleeves of net and lace extending into bridal peaks. The "A" line skirt had lace at the hem-line. She wore a veil of imported silk illusion with a headpiece of Alencon lace petals and pearls.

Mrs. Olin Leary of Elizabeth City was matron of honor. Bridesmaids were: Mrs. Don Sivills of Elizabeth City; Mrs. Terry Owens of Norfolk, Va., sister-in-law of the bride; and Mrs. Ed Bass of Richmond, Va., cousin of the bride.

Mr. Hassell was his son's best man.

Groomsmen included: Danny Hassell of Edenton, brother of the groom; Billy Owens of Elizabeth City, cousin of the bride; H. O. Leary of Elizabeth City; and Joe Harrell of Edenton.

Ringbearer was Wayne Penn Twiford, Jr., and flower girl was Kimberly Sivills.

Mrs. Clarence Owens and Mrs. C. J. Maddrey, Jr., were co-mistresses of ceremony.

The bride's mother wore a dress of two-tone blue embroidered batiste "A" line design topped with chanel jacket with matching accessories. The bridegroom's mother chose an "A" line pink crepe dress with matching accessories.

A reception followed the wedding in the church social hall.

For a wedding trip to un-announced points, the bride changed into an "A" line brown knit dress with beige accessories.

Mrs. Hassell is a graduate of Elizabeth City High School and attended the College of the Albemarle. The bridegroom, a graduate of John A. Holmes High School in Edenton also attended COA.

Names and residences of out-of-town guests:

Mr. and Mrs. Clay Crofton, Williamston; Mr. and Mrs. John Hellsabeck and daughter Lea of Rural Hall, N. C.; Mr. and Mrs. Preston Rogerson and son Ronnie, Mr. and Mrs. Earl Harrell, Mr. Haywood Bunch, Ed Jenkins, Mike DeBlois, Wayne Brabble, Mr. and Mrs. Jack Miller of Edenton; Mrs. Joe Harrell of Greenville, Mrs. C. C. Walters of Hertford, Mr. and Mrs. Norman Lane of Camden; Mrs. Doris Stephen-son, Mr. and Mrs. J. A. Long, Margaret Ann Long, Samuel Long, Mrs. C. J.

Maddrey, Sr., C. J. Maddrey, Jr., Pearl Lane Maddrey, C. J. Maddrey III, Miss Elise Maddrey of Severn, N. C.; Mr. and Mrs. J. N. Earley, Jim Earley and Brantley Allen of Chesapeake, Va.; Mr. and Mrs. Sam Comer of Norfolk, Ed Bass, Richmond, Va., Mr. and Mrs. Roland Twiford, Mr. and Mrs. Wayne Twiford and Mr. and Mrs. Winfred Owens of Waterlilly, Mr. and Mrs. Otis Pearce of Petersburg, Va.

Pre-nuptial parties included:

Entertained at a dinner at the Circle Restaurant by Mr. and Mrs. Terry Owens and Mrs. Clarence Owens; miscellaneous shower at the home of Mrs. Olin Leary given by Mrs. Leary and Mrs. Don Sivills; entertained at a dinner by Mr. and Mrs. Preston Rogerson in Edenton—bride was presented a gift of china; groom's parents entertained the wedding party at a Long, Margaret Ann Long, Samuel Long, Mrs. C. J. day night.

Prepares For Events

A "wonderful" summer will be climaxed this weekend for Anne Graham as she is presented to society in the 1968 Debutante Ball. The lively deb had hard-ly unpacked from her junior year at St. Mary's in Raleigh when she joined other members of her family for an extended vacation to the West Coast.

The Grahams arrived back in Edenton in mid-July just in time for Miss Graham to begin a busy schedule of activities leading up to the Terpsichorean Club ball.

Looking back over the past few weeks she recalls the many parties and admits she has had a ball. "Too, I have met so many nice people," she adds.

The deb will go to Raleigh Thursday, after a few days rest at home, to again become pretty much wrapped up in activities of what is sure to be a memorable weekend. A tea is planned Thursday afternoon at the Executive Mansion, hosted by Gov. and Mrs. Dan K. Moore. Rehearsal will follow in Memorial Auditorium.

Mothers of the deb's will

be honored at a coffee hour at 12 noon Friday at which Mrs. Franklin Foy Edwards, honorary chairman, will be hostess. A luncheon has been planned at 1 P. M., for debutantes, chief marshals and the press.

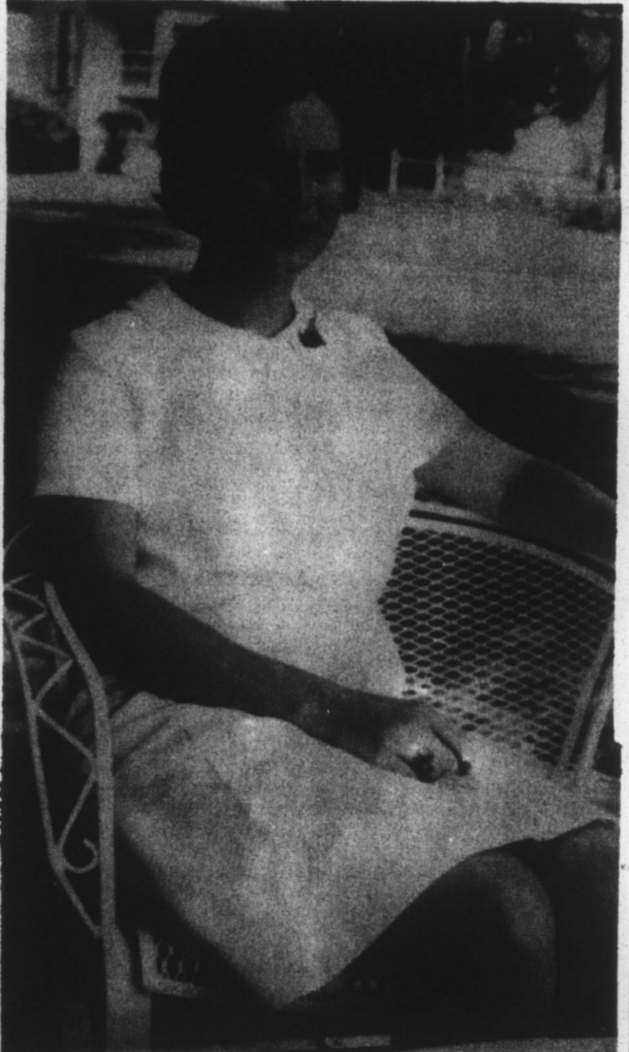
Formal opening of the 1968 North Carolina Debutante Ball will take place at 7:30 P. M., Friday and a dance will be staged at 10:30 P. M., for the deb's and their marshals.

The final round of events begins at 11 A. M., Saturday with a morning dance at Carolina Country Club. Sheraton-Sir Walter Hotel will be scene of a parents' party at 5:30 P. M., and another dance will be held at 9 P. M.

John W. Graham will be his daughter's chief marshal, John Graham, Jr., and Robert Fallis will be her other marshals.

Miss Graham has been chosen one of the 14 assistant leaders of the 1968 ball.

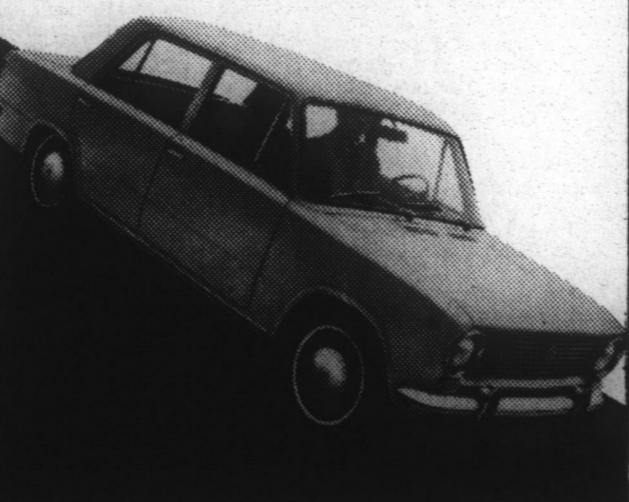
She returns to Raleigh later this month to complete her senior year at St. Mary's.



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Anniversary Planned Sunday

Mr. and Mrs. L. E. Twine are celebrating their Golden Wedding Anniversary Sunday at their home.

The celebration is being planned by the Twine children.

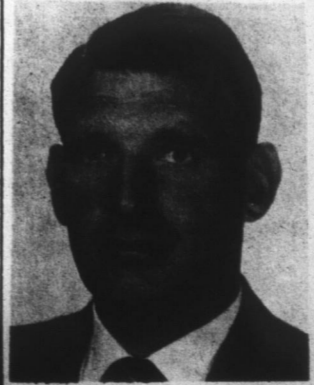
Close friends and relatives are invited to attend between the hours of 3 P. M., and 5:30 P. M.

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NATIONWIDE INSURANCE

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

William Taylor, daughter Ann and son John visited Mr. Taylor's parents, Mr. and Mrs. John A. Taylor, last week.

Mr. and Mrs. Dallas Jethro, Jr., and family spent several days at Morehead City last week.

Dr. and Mrs. Archie Walker and family spent the weekend with his parents, Mr. and Mrs. A. B. Walker.

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— AT —

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Orange Juice 2 cans 79c

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"I've got a cold," the man said, and he went on to ask for a "wonder drug." The pharmacist sold him some aspirin and advised him to see his physician. As it happened the aspirin fixed him up fine, but the point is this: Pharmacists are not physicians. We work with doctors, providing the drugs and medicines they prescribe. We have a professional knowledge of the powerful new "wonder drugs," so we know how important it is to use them correctly. Please do not feel offended when your pharmacist refuses to sell you a certain drug. It is for your protection and in the best interest of your good health. Always see your doctor when potent medication is required.

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