

For And About Women

PAGE THREE THE CHOWAN HERALD, EDENTON, MARCH 13, 1969.



FISH STICK FANTASIES—Frozen fish sticks make three exciting new dishes which include the use of new Seven Seas Tartar Sauce based on recipes from Fisherman's Wharf in San Francisco. Shown here are Fish Stick Rafts, Fish Dogs, and Bacon-Wrapped Fish Sticks.

The Herald Kitchen

By MILDRED HUSKINS

What's new in the world of food?

The announcement that Seven Seas had added tartar sauce to its extensive line of fine products sets us off.

Everybody loves tartar sauce with fish. This Seven Seas Tartar Sauce was inspired by a recipe from famous Fisherman's Wharf in San Francisco. It is, of course, the capital of the country for fabulous service of fish and seafood.

We doubt that you could order fish sticks at Fisherman's Wharf, but the new tartar sauce is a great go-with.

But you didn't realize there were unusual things you could do with fish sticks. They are not too bad, as is, and our grandsons often order them instead of more glamorous foods. Delight the kids, and the rest of the family, also, with variety.

Fish Stick Rafts are a fun dish and a Fish Dog would be a special surprise with Bacon-Wrapped Fish Sticks another variation. All of these recipes feature tartar sauce.

Fish Stick Rafts
2 pkgs. frozen fish sticks.
4 to 6 slices white sandwich bread.

2 to 3 slices process Swiss cheese.
1 jar (8 oz.) Seven Seas Tartar Sauce.

Heat fish sticks as directed on the package. Trim crusts from bread and toast one side. Cut each slice of cheese into eight thin strips. Spread about one tablespoon of tartar sauce on untoasted side of bread. Top with four hot fish sticks, then place cheese strips across the fish sticks. Broil the rafts two to three minutes until cheese is golden and bubbly.

Fish Dogs
1 pkg. frozen fish sticks.
4 to 6 frankfurter rolls.
4 to 6 slices tomato, cut in half.

1 jar tartar sauce.
Heat fish sticks in oven as package directs. Five minutes before end of heating time, place frankfurter buns in oven to warm. When sticks have finished heating place two in each bun along with two half slices tomato. Drizzle a ribbon of tartar sauce down center of bun. Serve at once.

Could a new cake recipe be included in a "what's new" column? Anyway, we have found that you always like to try new cake recipes. This one may not be new to you but it was to us.

A pineapple pound cake didn't last long at our coffee bar here at the office the other day. It followed a session in the LK on a snowy Saturday afternoon and the big, big cake tastes as delicious as it smelled. This one does not slice as neatly as a regular pound cake but the flavor is great!

Pineapple Pound Cake
1/2 cup shortening.
1 cup butter or margarine.
2 1/2 cups sugar.
3 cups flour.
1 teaspoon baking powder.
6 eggs.
3/4 cup crushed pineapple, undrained.
1/4 cup milk.
1 teaspoon vanilla.
Cream shortening and butter. Add sugar gradually then eggs, one at a time, beating well after each addition. Sift baking powder with flour. Begin adding flour, by the tablespoonful, alternately with milk beginning and ending with flour. Add vanilla. Stir in pineapple and blend well. Turn batter into a well-greased and floured 10-inch tube pan. Place in cold oven. Set temperature at 325 degrees and bake for one and one-half hours. Cool in pan 15 minutes. Carefully turn out and pour frosting over the warm cake. To make the frosting combine one-half stick butter with one and one-half cups powdered sugar. Add one cup well-drained pineapple and combine well.

Quickies
Bake pork sausage patties in the oven for supper on a cool evening. Mix one pound pork sausage with one slice of bread, broken into small pieces, one-half cup grated apple and one egg. Salt to taste. Mix well and shape into six patties. Place on rack in an open pan and bake at 350 degrees for 45 minutes.

Tactless
Girl—Isn't that a beautiful butterfly on my knee? It must think I'm a flower.
Boy—That's no butterfly, that's a horsefly.

DAUGHTER BORN
Mr. and Mrs. George Donald Copeland of Belvidere announce the birth of a daughter, Tammy Renae, March 6 at Chowan Hospital. Mrs. Copeland is the former Brenda Gail Bunch.

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Those last bits of roast, yielding about one cup, can go into sandwich filling. Grind or chop finely the cooked meat; then mix with one-fourth cup chopped cabbage, three tablespoons chopped pickle and one tablespoon finely chopped onion, all moistened with one-third cup mayonnaise.

Mixed diced cheese, sour cream, canned or fresh crab and toasted slivered almonds into hot cooked noodles. Heat and serve with a tossed green salad for a meatless goodie.

For a winter salad overlap thin, round slices of grapefruit and oranges on a bed of leaf lettuce. Top with lemon-coated avocado balls and finely chopped almonds. Dress to suit your taste.

Herald Society News

Mrs. Stiles Livengood and daughter, Michelle, have returned from a week's stay at the Hilton Hawaiian in Honolulu. They were joined by Lt. Livengood, who is stationed in Vietnam.

Johnny Dowd from East Carolina University, Greenville, was home visiting his parents, Mr. and Mrs. Larry Dowd.

The Jaycee Northeastern Regional Convention at Wilson was attended by Mr. and Mrs. Wayne Ashley, Mr. and Mrs. Bill Boyce, Mr. and Mrs. Britton Byrum, Mr. and Mrs. Pete Dail, Mr. and Mrs. C. T. Dixon, Jr., Mr. and Mrs. Wallace Evans, Mr. and Mrs. John Jethro, Knapp Brabble, Louis Craddock and Leslie Kirby.

Gordon Jethro spent the weekend visiting Mr. and Mrs. Thad Jernigan and family of Elm City.

Mr. and Mrs. Phillip Jethro and son of Hampton, Va., visited Mr. and Mrs. Dallas Jethro, Sr., over the weekend.

Mr. and Mrs. Luke Wright visited Mr. and Mrs. James Spencer of Virginia Beach, Va., over the weekend.

Mr. and Mrs. David Goodwin visited Mr. and Mrs. Caleb Goodwin in Franklin, Va., Saturday.

Rev. and Mrs. Ed Earnhardt and family had as their guests his father and mother, Dr. and Mrs. D. E. Earnhardt. Dr. Earnhardt also preached at the revival service at the Methodist Church Sunday night.

Mrs. Clyde Cobb has returned home from Virginia Beach, Va., where she was visiting her son and daughter.

Baptist Revival To End Sunday

The annual spring revival which has been in progress at Edenton Baptist Church this week, will come to a close at the evening service Sunday.

Guest preacher for the series of meetings is Dr. J. Leo Green, who has been attracting large congregations all during this week. Special music is rendered at each service, and the public is cordially invited to attend.

A supervised nursery is provided during each service for the convenience of parents with small children.

Miss Emily Powell was home for the weekend from East Carolina University, Greenville, visiting with her parents, Mr. and Mrs. Nathan Powell.

Mr. and Mrs. Robert Bowker and Becky, Kim and Jody, have moved to Mammoth Spring, Ark. They will be greatly missed by friends.

Mr. and Mrs. Jack Parker spent Sunday visiting relatives in Rich Square.

Linda Harrell and Peggy Nixon are serving as pages for this week in the North Carolina General Assembly.

Mrs. Larry J. Williams and Connie attended a Girl Scout area chairman's meeting in the home of Mrs. P. Palmer Lowery in Norfolk, Va., Wednesday.

Mary Perry, daughter of Mr. and Mrs. W. W. Perry, was home this weekend from East Carolina University, Greenville.

Dr. and Mrs. Allen Hornthall and daughter spent the weekend in Raleigh with her parents.

The Girl Scouts' birthday is being celebrated this week. In honor of this they observed Girl Scout Sunday and all Girl Scouts attended services at the Baptist Church.

Mr. and Mrs. Handy West and family and Chris Jordan attended the basketball game between the Harlem Globetrotters and the Washington Generals in Greenville Sunday.

Mr. and Mrs. Richard Cobb were home over the weekend visiting relatives.

Tuesday the Brownie Troop No. 718 went to Williamston to meet with the Brownie Troop there.

Mr. and Mrs. Bill Barnacascel and Mr. and Mrs. Jerry Holmes visited with Mr. and Mrs. Jay Holmes in Greenville on Sunday and attended the basketball game at Minges Coliseum.

Mr. and Mrs. Bill Hamilton had as their guests his parents from Norfolk, Va., Mr. and Mrs. William L. Hamilton, Sr. They came to see their new grandson.

Mary Jo Wozelka, Randy Hollowell, Dwight Flanagan, Barbara Wallace, Billy Wallace and Brenda Penny, students of East Carolina University, Greenville, spent the weekend with their parents.

James Kinion, Ken Kinion and Oscar White, Jr., attended the basketball game between the Harlem Globetrotters and Washington Generals in Greenville on Sunday.

West Byrum, Jr., Henry Allen Powell, Leonard Small, Jack Habit, Billy Bunch, Al Phillips, George Alma Byrum, Bruce Jones, and Joe Thorud attended the NCAA basketball tournament in Charlotte last week.

Meeting Attended By 2 Clubwomen

The 14th annual "Spotlight on Women" conference sponsored by the N. C. Federation of Business and Professional Women's Clubs, Inc., and the University of North Carolina Extension Division at Chapel Hill was held March 8-9.

Attending from Edenton BPW Club were Miss Edna Snell, president, and Mrs. Beulah Boswell, first vice president.

In keeping with change which has become one of the dominant characteristics of contemporary society the theme, "Mental Health and Social Change: Developing Personal Effectiveness For a Changing Society" was explained through four presentations on directly related subjects.

Couple Weds At Macedonia

Mr. and Mrs. J. E. Ashley announce the marriage of their daughter, Patricia, to Thomas C. Byrum, III, son of Mr. and Mrs. T. C. Byrum, Jr., of Edenton.

The double-ring ceremony was performed by Rev. Virgil Wilson on March 7 at 8:30 P. M. at Macedonia Baptist Church.

The bride is a graduate of American University.

Mr. Philips is a graduate of Wake Forest University and is a senior dental student at the Medical College of Virginia.

The bride was given in marriage by her father.

Mrs. William Clifford Rountree, Jr., of Reston was matron of honor. Bland Privott, Jr., of Louisburg was best man and ushers were Thomas Carnell Berry, Jr., of Virginia Beach, Va.; Paul Knapp Simons of Aiken, S. C.; Fred Britton of Edenton; Dr. Anthony Hemingway of Georgetown, S. C., and William Clifford Rountree, Jr., of Reston.

A reception was held at the home of the bride's parents following the ceremony.

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Mrs. Byrum acted as best man for his son, and Mrs. Robert L. Bunch, Jr., sister of the bride, was the only attendant.



MISS FLORETTE PENELOPE BYRUM
Byrum-Willett Wedding Slated

Mr. and Mrs. Isaac Byrum, Jr., of Tyner announce the engagement of their daughter, Florrette Penelope, to Fred Willett.

He is the son of Mrs. Pauline Willett of Jacksonville and the late Joe Willett. The wedding is planned for March 29.

Miss Byrum attended Campbell College and is now employed at N. C. Baptist Hospital in Winston-Salem as a medical records librarian. Mr. Willett attended Campbell College also, and is presently serving with the U. S. Navy in Vietnam.

The Albemarle Players present
"Guys And Dolls"
A Musical Fable of Broadway
Based on a story and characters by DAMON RUNYON
S. L. Sheep School Admission:
March 20, 21 & 22 Adults... \$2.50
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