



SALMON CAKES — The Scandinavian countries have given the world many different kinds of fritters and fried cakes, both sweet and savory. One of the most popular are these Salmon Fried Cakes. Serve them with a jazzy cheese sauce.

The Herald Kitchen

By MILDRED HUSKINS Take a can of salmon. We have long made a practice of keeping at least one can of salmon on the pantry shelf. In summer it is ready to go into a cool salad all garnished with fresh tomato wedges and crisp cucumber slices. At other times we can be ready for a family meal with old-fashioned salmon cakes or, given a little longer in the kitchen, we can come up with an acceptable salmon loaf.

The Danes and the Swedes traditionally regard the dining table as the focal point of the home. Their guests frequently have a choice of 50 or more appetizers for the first course alone. Probably one of the most popular favorites of the hot fish dishes are Salmon Fried Cakes, golden, light and fluffy as only the Swedes know how

to make them, and delicately flavored with dill. They are so good they are frequently served in Sweden for breakfast with crisp bacon and piping hot mugs of strong coffee. For lunch or supper they are accompanied by light cheese sauce and buttered pumpernickel bread. These Swedish Salmon Fried Cakes are more like fritters than the old-fashioned variety we know at our house but they are bound to be delicious.

Swedish Salmon Fried Cakes
1 can (1 lb.) salmon.
Light cream or half-and-half.
2 cups baking powder biscuit mix.
Dash cayenne pepper.
1 egg, lightly beaten.
1 tablespoon lemon juice.
2 tablespoons finely chopped green onions with tops.
2 tablespoons winy chopped green pepper.
2 tablespoons chopped parsley.
½ cup minced celery.
½ teaspoon dried dill weed.
Oil for deep frying.
Drain salmon liquid into measuring cup and add cream to measure two-thirds cup liquid. In mixing bowl combine biscuit mix, cayenne pepper, egg, liquid and lemon juice. Flake and stir in salmon. Stir in onions, green pepper, parsley, celery and dill. Mix well. In a deep skillet heat about one inch oil to 350 degrees. Drop salmon mixture by teaspoons into the hot oil and fry for two or three minutes, or until fried cakes are golden. Drain on absorbent paper and serve hot.

This Company Salmon Casserole recipe could come in rather handy during Lent.

Company Salmon Casserole
1 pkg. (10 oz.) frozen artichoke hearts.
1 can (4 oz.) sliced mushrooms, drained.
1 can (1 lb.) salmon.
Half-an-half.
2 tablespoons butter.
2½ tablespoons flour.
Dash cayenne.
½ teaspoon salt.
2 tablespoons sherry.
2 tablespoons cornflake crumbs.
2 tablespoons grated cheese.
Paprika.

Cook artichokes according to package directions. Drain well and empty into a 1½ quart casserole. Sprinkle with mushrooms. Drain salmon liquid into measuring cup and add cream to make a total of one cup liquid. Set liquid aside; flake salmon over mushrooms and artichoke hearts. In saucepan melt butter. Stir in flour and seasonings. Gradually stir in liquid and cook over moderate heat, stirring constantly, until sauce is thickened. Stir in sherry. Pour sauce over salmon. Combine crumbs and cheese and sprinkle over

Continued on Page 6

First Flower Show

March is here already and we're certain you are going to want to let your friends know we're getting ready for Edenton's first Standard Flower Show on April 18. A \$2.00 ticket will cover the regular tour offered by Historic Edenton, Inc. However, for this day the tour homes will be highlighted by period flower arrangements. In addition to the tour, costumed guides will conduct guests through the colonial gardens of Pembroke Hall, Homestead and the Paxton House.

Extras of the day will be a display by Louis Midgett of plants grown in the Elizabethan Gardens near the Lost Colony site, pottery and craft exhibits by local artists and a model of Edenton's waterfront by a group of college students.

All amateur flower arrangers are encouraged to enter the show. This means men and women, especially in our horticulture category since our men folks grow lovely plant specimens. In relation to this area of the show, if any of you have any catsup bottles that shall soon be empty, please save them and give them to a Garden Club member for our displaying of the individual flowers.

Equality is the theory that a barbarian is the equal of a gentleman.

Woman's Club Benefit Is Set

Edenton Woman's Club will hold a bingo party Friday night from 8 to 10 o'clock at the Jaycee Building.

The party is to help raise funds for the club's project of furnishing a room at the new Chowan Hospital.

People from throughout the community are encouraged to support this project.

Do Not Be Confused

GREENSBORO—Many taxpayers are confusing the information they receive from merchants on installment purchases, under the "Truth In Lending" act, in deducting interest on their federal income tax returns.

J. E. Wall district director, says that the formula for determining the deductible portion is to multiply the average monthly balance by 6 per cent. Most merchants will compute this deductible interest for their customers.

Those who wish to compute the deductible interest themselves should add together the balance due on the installment purchase at the end of each month, divide the total by 12 and multiply the answer by 6 per cent which will give the amount of allowable deductible interest. The amount treated as interest cannot exceed the portion of the total carrying charge that is allowable to the taxable year. Moreover, it cannot exceed the actual amount of the payments you made under the contract in the year.

Wall stated that overstatements of interest would probably result in an audit of the taxpayer's return later on.

101 PROOF—8 YEARS OLD



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PUBLIC NOTICE

There will be a public hearing Monday, March 23, at 7:30 P. M., at Chowan High School to hear the questions:

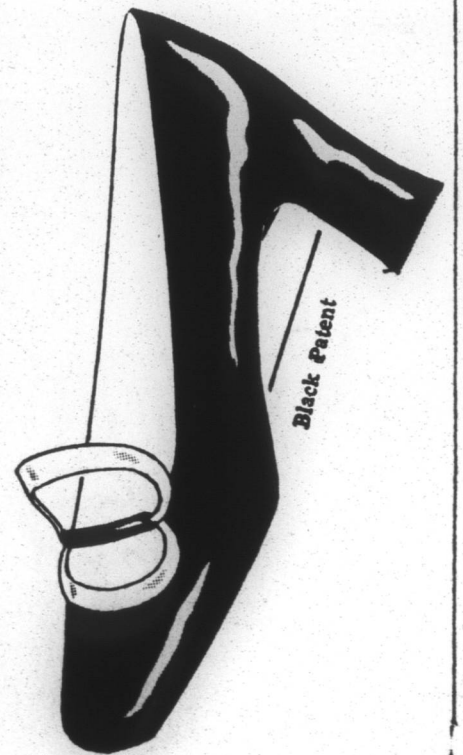
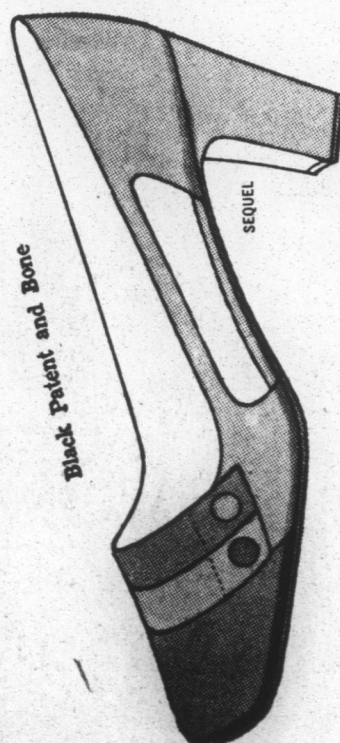
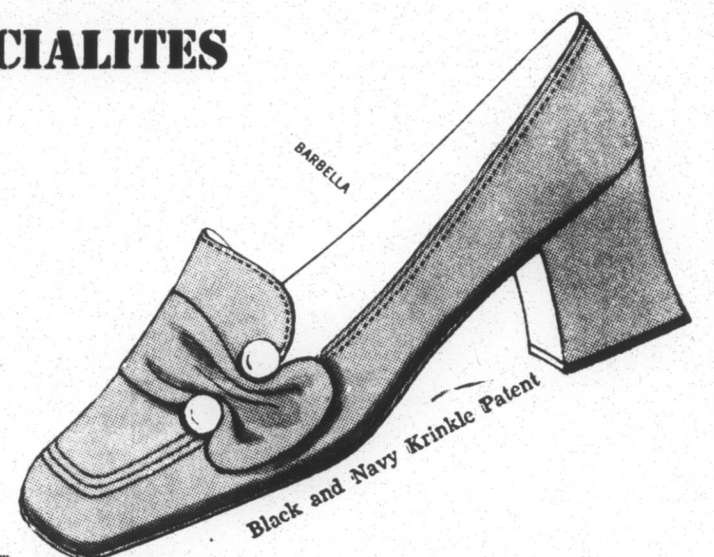
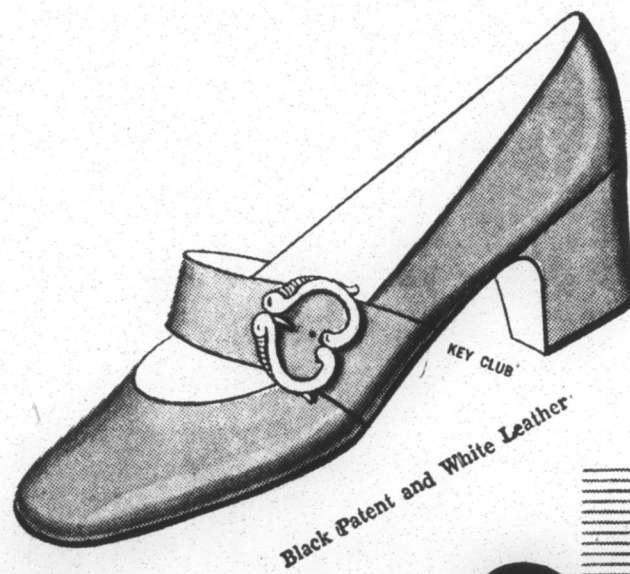
1. Should Chowan High School grades 10 - 12 be consolidated with Holmes High School?
2. Should White Oak School grades 1 - 4 be consolidated with Chowan School?

Elliott Co., Of Edenton

SPLIT / PERSONALITY

There's no one look in shoes this season. You'll find sandal looks, moccasin toes, open silhouette and up-front trims like these from Socialites. Shoes either tend to be dressy or tailored... a split personality this spring.

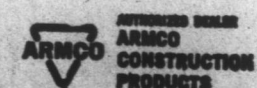
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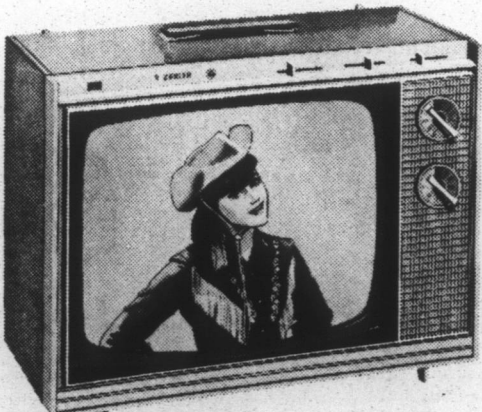


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