- PAGE SIX-A

Local Soldier Now In Taiwan

d CHING CHUAN KANG, Tai-"wan-U. S. Air Force M/Sgt. Melvin E. Lamb, son of Mr. ¹¹and Mrs. James E. Lamb, ¹²Route 2, Tyner, N. C., has arrived for duty at Ching Chuan Kang AB, Taiwan.

Sgt. Lamb, an aircraft accessories repair technician, is assigned to a unit of the Pacific Air Forces, headquarters for air operations in Southeast Asia, the Far East and Pacific area. He previously served at Sheppard AFB, Tex. The sergeant is a 1951 graduate from Hertford. His wife is the former Marie Lamb.

Daniel Ericourt, internationally known pianist, who conducts a weekly program on North Carolina's educational television network, is a professor and artist-in-residence at the School of Music of the University of North Carolina at Greensboro.

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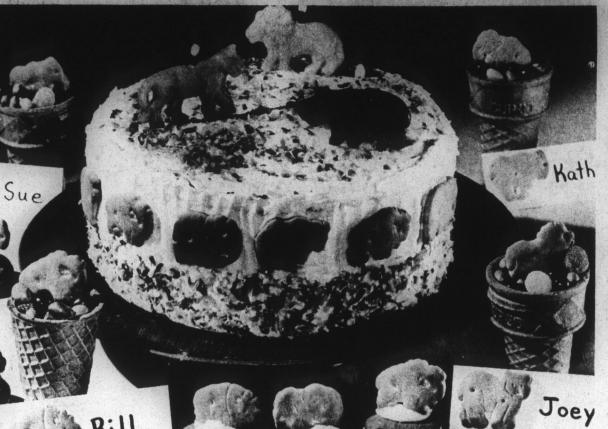
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Birthday Fun-A play trip to the zoo is what Keebler Company_suggests for your child's next birthday. Invite a few friends, bake a cake and don't forget the animal crackers.

1½ cups sugar.

orange juice.

6 large eggs.

teaspoon salt.

1/2 cup salad oil (not olive).

Herald Kitchen The From

By MILDRED HUSKINS

make it before I do. You can make your child's next birthday party something delightful, different and

Use your favorite recipe or his for the cake. Then make a play trip to the zoo with animal crackers. Fill ice cream cups with vanilla ice cream with assorted candies, mal crackers. For the place ed orange rind.

markers print the name of Into a medium mixing each child on a card. Use bowl sift together the flour, each child on a card. Ord bowl sift together the flour, 4 cup light ruin. cans. ers. some left-over cake frosting sugar, baking powder and to attach an animal cracker salt. Add orange juice, oil In a small saucepan over cream. and egg yolks. (Put egg low heat stir together all the prepare and bake the Oat- and killed the engine. Gel-to decorate your party table, white in a large mixing ingredients; bring to a boil; meal Crust; let stand at room bert jigged a "Stingsilda," a theil cently for three to four temperature while you pro-

tional frosting on top to hold cream of tartar until frothy. absorb it. an animal cracker. You probably wouldn't beat until whites hold stiff taurant in New York City, cinnamon and cloves; with a but scored on the second. want to use this orange Rum straight peaks when beater specializing in Tex-Mex cuis- spoon beat in egg and brown. They were small fish-less Chiffon Cake for the juveniles is slowly withdrawn. Gradu- ine, serves an interesting des- sugar; stir in raisin mixture than two pounds - but they but the adults at your next ally pour egg yolk mixture sert called Osgood Pie. A and nuts. Turn into the oat- were plentiful and accommoparty will enjoy it.

surface is lightly touched, 65 2¼ cups sifted cake flour. to 70 minutes. Immediately invert on wire rack to cool. 3 teaspcons baking powder. When cold, use a small metal spatula to loosen around sides 34 cup freshly squeezed and tube, ease out of pan.

Orange Rum Syrup

³/₄ cup freshly squeezed 2 tablespoons freshly grat- orange juicc. 1 tablespoon freshly squeez-1/2 teaspoon cream of tartar. ed lemon juice. 3/4 cup sugar.

1/4 cup light rum.

We over whites and as you do so search of cookbooks by Cecily meal crust and bake in 350 dating. haven't made it yet but it is fold in gently just until Brownstone, Associated Press degree oven until set and haven't made it yet but it is fold in gently just unter browned, about 30 to 35 min- topwater plug so readily, I

be you will have time to greased 10-inch tube pan. such a recipe so this is the Bake at 323 degrees until recipe she calls Osgood Pie Orange Rum Chiffon Cake cake springs back when top in the modern manner. New Osgood Pie

THE CHOWAN HERALD, EDENTON, NORTH CAROLINA, THURSDAY, APRIL 9, 1970.

oatmeal crust. 3 tablespoons butter, soft. 1/3 cup boiling water. 2/3 cup raisins. 1/4 cup sifted flour. 1/2 teaspoon salt.

3/4 teaspoon cinnamon. 1/2 teaspoon cloves. 1 large egg. 1/2 cup firmly packed dark

brown sugar. 1/2 cup coarsely broken pe-

to decorate your party table. bowl). With mixer beat at boil gently for three to four temperature while you pre- new Spread vanilla cake frosting medium speed the egg-yolk minutes. After placing cake, pare the filling. Into a small had

temperature with brandyflavored whipped cream.

1 cup quick-cooking oats.

Oatmeal Crust 3 tablespoon butter, melted. 2 tablespoons firmly packed dark brown sugar.

Heel Outdoors Tar

By JOEL ARRINGTON Outdoor Editor, North Carolina

Travel & Promotion Division

bass fishing in Croatan equally effective. Sound has been exceptionally good for the last several having a ball around us. boat. Others cast from the weeks. Dan Gelbert of Lauweeks. Dan Gelbert of Lau-rinburg and I were fortunate to the line, they caught fish bridge. They said they used to get in on some of the ac-tion recently when the wind The "Stingsildas" were "Striper Swiper," but one

As we left Manns Harbor but not as much fun to fish, Marina, a thick ground fog since they are designed for fore's of striper movements enshrouded the Dare County bottom jigging. mainland and extended into Croatan Sound. Carl Mann, shore, then northward before The only general thing you who owns the marina from the wind began to freshen. can say is that there is a which the striper charter Fish seemed less willing to westerly movement in early fleet operates, had told us take lures then, but the spring when mature fish asearlier where schools had trollers continued to load cend rivers to spawn. There last been seen.

"They've been catching gone in 20 to 30 years." about on the dividing line and lower Croatan.

ran a southeasterly course, dodging net stakes and listening for tell-tale cries of When the light's birds. structural beams loomed into view just ahead of us, we turned south and ran for a few minutes, then shut off the engine and listened. Silence.

With hardly a ripple on the water, no wind stirring, and visibility limited to less than 50 yeards, we drifted. It was an hour before the fog lifted. But when it did, there they were. Hundreds of gulls on the horizon, maybe thousands. They wheeled and dipped, quarreling among themselves over scraps of bait. Many sat on the water. Several private boats charter craft already and were working in the strip-

Norwegian lure that between two vanilla wafers medium speed the egg-voir minutes. After placing cake, pare the filling. Into a small had been recommended to and sandwich them together. Of course, place some addi-beater beat egg whites and over the top, letting cake butter is in top side up in cake butter is in top side up in cake plate. The beat egg whites and over the top, letting cake butter is into a small had been recommended to beater beat egg whites and over the top, letting cake butter is into a small had been recommended to beater beat egg whites and over the top, letting cake butter is into a small had been recommended to beater beat egg whites and over the top, letting cake butter is the beater beat egg whites and over the top, letting cake butter is the filling. Into a small had been recommended to beater beat egg whites and over the top, letting cake butter is the filling cake butter is the batter is the plate. beater, beat egg whites and over the top, letting cake butter; add raisins; set aside. er Swiper," a gang - hooked Into a medium mixing bowl popping plug, and failed to At high speed continue to A Greenwich Village res- sift together the flour, salt, take a fish on the first cast,

utes. Serve warm or at room rigged up a flyrod and cast a

bucktail streamer. They ate northward. it up. The little scrappers Fishermen on the castern hit like dolphin. side of Croatan Sound told us After taking several on they had been taking strip-

the fly, I switched to a pop- ers up to eight pounds cast-MANNS HARBOR-Striped ping bug and found it to be ing from the shore of Roanoke Island. One angler trol-

The charter customers were cd along the bank with a row shifted and left the sound more productive, of course, swore by the "Sting Ray becalmed. becalmed. Bugs, Grub."

The schools moved into Sounds are not well known. their boats.

By then we had had near- bemarle Sound in June. Oththem south of Marshes ly two hours of fast action er than that, there are only Light," he said. "That's far- on light tackle, so we headed random "congregatings" of ther south than stripers have back toward the marina. On fish as the result of salinity, the way, we hit another large, wind, availability of bait and Marshes Light is located flock of gulls off the mouth other factors. of Spenser's Creek, which is

between upper Pamlico Sound cnly about three miles south Worrying about little for of the William B. Umstead things is largely a result of On this foggy morning we bridge. Apparently some of having nothing important to the striped bass were moving worry about.

The why's and where-

is a movement back into Al-

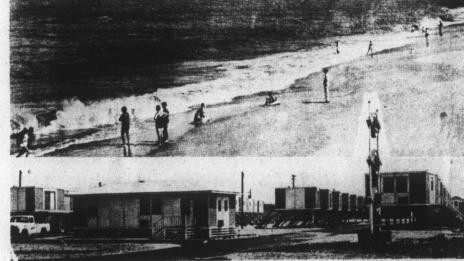
Croatan

in Albemarle and



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HATTERAS INN CABANAS

On The Ocean Side of Hatteras Island

ENROUTE DROP BY TO SEE ARTIE ANGE AT NAGS HEAD PRODUCE **OR INSPECT HER NAGS HEAD COTTAGES**

2 tablespoons sifted flour. In a small mixing bowl stir together the butter, brown sugar, oats and flour. Press firmly onto bottom and sides (but not on rim) of an eightinch glass pie plate. Bake at 350 degrees for five minutes. Remove from oven and cool.



Being well informed and financially protected are highly important for a lender—as well as a home buyer—in a real estate transac-tion. The lender normally has

one major item to secure his nas J. Helstein substantial in-

Themas J. Helstein substantial in-vestment in your home: a mortgage on the real estate itself. Naturally, he wants to make sure his investment is secure—just as you want to protect your equity. Services such as property appraisal, credit report, and lender's title insurance are common examples of safe-guards applied by a lender. Charges for these and other services connected with a loan normally are paid by the parties to a real estate transaction. transaction.

transaction. In some locations, a lender will protect his investment by requiring that the purchaser prepay up to a year's property taxes into an escrow account. The amount in escrow will depend on the months remaindepend on the months remain-ing in a tax year at the time the real estate is purchased.

A lender uses all available safeguards to protect the money he advances to you to make your purchase of a home d on le costs ber

- 10 -**CHOWAN COUNTY**

By order of the Chowan County Commissioners, I will on Monday, May 4, 1970, advertise property for sale for 1969 delinquent taxes, the sale to be held on Monday, June 1, 1970.

Pay your taxes now and save this extra expense and embarrassment.

rs, Elizabeth Goodwin

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