

Local Soldier Now In Taiwan

CHING CHUAN KANG, Taiwan—U. S. Air Force M/Sgt. Melvin E. Lamb, son of Mr. and Mrs. James E. Lamb, Route 2, Tynor, 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 South-east 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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Birthdays 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.

From The Herald Kitchen

By MILDRED HUSKINS

You can make your child's next birthday party something delightful, different and fun.

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, jelly beans, peanuts and animal crackers. For the place markers print the name of each child on a card. Use some left-over cake frosting to attach an animal cracker to the card. Animal sandwiches are another cute idea to decorate your party table. Spread vanilla cake frosting between two vanilla wafers and sandwich them together. Of course, place some additional frosting on top to hold an animal cracker.

You probably wouldn't want to use this orange Rum straight peaks when beater is slowly withdrawn. Gradually pour egg yolk mixture over whites and as you do so fold in gently just until blended. Pour into an un-

greased 10-inch tube pan. Bake at 325 degrees until cake springs back when top surface is lightly touched, 65 to 70 minutes. Immediately invert on wire rack to cool. When cold, use a small metal spatula to loosen around sides and tube, ease out of pan.

Orange Rum Chiffon Cake
2 1/4 cups sifted cake flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
3/4 cup freshly squeezed orange juice
1/2 cup salad oil (not olive)
6 large eggs
2 tablespoons freshly grated orange rind
1/2 teaspoon cream of tartar

Into a medium mixing bowl sift together the flour, sugar, baking powder and salt. Add orange juice, oil and egg yolks. (Put egg whites in a large mixing bowl). With mixer beat at medium speed the egg-yolk mixture until smooth; stir in orange rind. Now, with clean beater, beat egg whites and cream of tartar until frothy.

At high speed continue to beat until whites hold stiff straight peaks when beater is slowly withdrawn. Gradually pour egg yolk mixture over whites and as you do so fold in gently just until blended. Pour into an un-

greased 10-inch tube pan. Bake at 325 degrees until cake springs back when top surface is lightly touched, 65 to 70 minutes. Immediately invert on wire rack to cool. When cold, use a small metal spatula to loosen around sides and tube, ease out of pan.

Orange Rum Syrup
3/4 cup freshly squeezed orange juice
1 tablespoon freshly squeezed lemon juice
1/2 cup sugar
1/4 cup light rum
Dash salt

In a small saucepan over low heat stir together all the ingredients; bring to a boil; boil gently for three to four minutes. After placing cake, top side up in cake plate, pour hot Orange Rum Syrup over the top, letting cake absorb it.

A Greenwich Village restaurant in New York City, specializing in Tex-Mex cuisine, serves an interesting dessert called Osgood Pie. A search of cookbooks by Cecily Brownstone, Associated Press Food Editor, failed to turn up

such a recipe so this is the recipe she calls Osgood Pie in the modern manner.

New Osgood Pie
1 oatmeal crust
3 tablespoons butter, soft
1/3 cup boiling water
2/3 cup raisins
1/4 cup sifted flour
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1 large egg
1/2 cup firmly packed dark brown sugar
1/2 cup coarsely broken pecans
Brandy-flavored whipped cream

Prepare and bake the Oatmeal Crust; let stand at room temperature while you prepare the filling. Into a small mixing bowl turn the butter and boiling water; stir to melt butter; add raisins; set aside. Into a medium mixing bowl sift together the flour, salt, cinnamon and cloves; with a spoon beat in egg and brown sugar; stir in raisin mixture and nuts. Turn into the oatmeal crust and bake in 350 degree oven until set and browned, about 30 to 35 minutes. Serve warm or at room temperature with brandy-flavored whipped cream.

Oatmeal Crust
3 tablespoons butter, melted
2 tablespoons firmly packed dark brown sugar
1 cup quick-cooking oats
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 eight-inch glass pie plate. Bake at 350 degrees for five minutes. Remove from oven and cool.

HOME BUYER



CLINIC
BY THOMAS J. HOLSTEIN
PRESIDENT
AMERICAN LAND TITLE ASSOCIATION

Lender Needs Protection Too
Being well informed and financially protected are highly important for a lender—as well as a home buyer—in a real estate transaction. The lender normally has one major item to secure his substantial investment 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 safeguards 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.

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 remaining 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 possible. You can become better informed on lender charges and closing costs before you purchase by checking with a lender, real estate broker, builder, attorney, abstractor or title insurer.

An excellent way to protect your investment in a home is with an up-to-date title search and owner's title insurance. Ordinarily, owner's title insurance can be obtained for a small additional charge at the same time lender's title insurance is ordered.

Tar Heel Outdoors

By JOEL ARRINGTON
Outdoor Editor, North Carolina Travel & Promotion Division

MANN'S HARBOR—Striped bass fishing in Croatan Sound has been exceptionally good for the last several weeks. Dan Gelbert of Laurinburg and I were fortunate to get in on some of the action recently when the wind shifted and left the sound becalmed.

As we left Mann's Harbor Marina, a thick ground fog enshrouded the Dare County mainland and extended into Croatan Sound. Carl Mann, who owns the marina from which the striped charter fleet operates, had told us earlier where schools had last been seen.

"They've been catching them south of Marshes Light," he said. "That's farther south than stripers have gone in 20 to 30 years."

Marshes Light is located about on the dividing line between upper Pamlico Sound and lower Croatan.

On this foggy morning we ran a southeasterly course, dodging net stakes and listening for tell-tale cries of birds. When the light's 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 yards, 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 and charter craft already were working in the stripers.

We ran full speed ahead, approached one of the schools and killed the engine. Gelbert jiggered a "Stingsilda," a new Norwegian lure that had been recommended to us. He picked up a striped popping plug, and failed to take a fish on the first cast, but scored on the second.

They were small fish—less than two pounds—but they were plentiful and accommodating.

Since they were taking the topwater plug so readily, I rigged up a flyrod and cast a

bucket streamer. They ate it up. The little scrappers hit like dolphin. After taking several on the fly, I switched to a popping bug and found it to be equally effective.

The charter customers were having a ball around us. Trolling heavy jigs, two lures to the line, they caught fish like they were fighting fire. The "Stingsildas" were more productive, of course, than flies or popping bugs, but not as much fun to fish, since they are designed for bottom jiggling.

The schools moved into shore, then northward before the wind began to freshen. Fish seemed less willing to take lures then, but the trollers continued to load their boats.

By then we had had nearly two hours of fast action on light tackle, so we headed back toward the marina. On the way, we hit another large flock of gulls off the mouth of Spenser's Creek, which is only about three miles south of the William B. Umstead bridge. Apparently some of the striped bass were moving northward.

Fishermen on the eastern side of Croatan Sound told us they had been taking stripers up to eight pounds easting from the shore of Roanoke Island. One angler trodded along the bank with a row boat. Others cast from the first point north of the bridge. They said they used topwater plugs such as the "Striper Swiper," but one swore by the "Sting Ray Grub."

The why's and wherefore's of striped movements in Albemarle and Croatan Sounds are not well known. The only general thing you can say is that there is a westerly movement in early spring when mature fish ascend rivers to spawn. There is a movement back into Albemarle Sound in June. Other than that, there are only random "congregations" of fish as the result of salinity, windy availability of bait and other factors.

Worrying about little things is largely a result of having nothing important to worry about.

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NOTICE

— TO —

CHOWAN COUNTY TAXPAYERS

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.

Mrs. Elizabeth Goodwin
TAX COLLECTOR