CS News The Department of lture has announced a referendum will be sometime in July to determine if the acreage-poundage program on flue-cured tocco will be continued for the 1971, 1972 and 1973 crops.

The addition of poundage rols to the program was first approved by growers in 1965. In 1967 farmers approved the acreage - poundage program for the 1968, 1969 and 1970 crop.

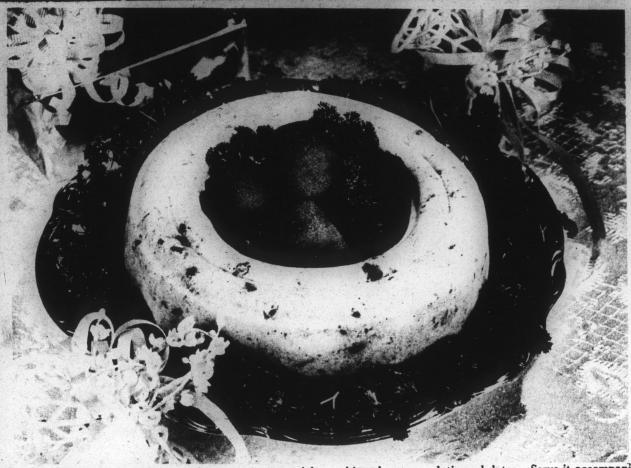
The flue-cured program was approved initially by growers for the 1938 crop. It failed to gain the required two-thirds majority for the 1939 crop. The current acreage control program has been in effect since 1940. Since that time it has been approved by growers in 10 seprate referenda in addition to the special poundage referendum in 1965. In the most recent referendum in 1967 the acreage - poundage program was approved by 97.1 per cent of the 111,226 growers voting in North Carolina.

The upcoming referendum will be held by polling place. Complete details concerning the program will be made available to all tobacco growers prior to the referendum. As in prior referenda, growers must approve the program by at least a two-thirds majority in order for quotas to be in effect.

Farmers Cautioned Against Use of DDT and TDE: The U. S. Department of Agriculture has announced that tobacco growers will be rethey wish to receive price supports. With a large por- summer buffet table, transplanted, growers are these two chemicals.

Tobacco growers may get a list of approved chemicals for Mobacco insect control from available that are both effective and economical in the control of insects.

Farm operators will be required to certify that they have not used DDT or TDE just prior to the issuance of gelatin. the marketing cards.



HEAVENLY MOUSSE - A star at pre-nuptial parties could be this heavenly chicken mousse as the main dish. A light yet filling treat, it is made with

whipped cream, gelatin and dates. Serve it accompanied by spiced fruit for a bright success at luncheon or sitting in a coal bin. supper buffet.

### Kitchen Herald

By MILDRED HUSKINS

Bells are ringing for sum- broth.

mer brides! When planning a luncheon chicken, cooked. party or shower for your favorite bride-to-be, match davorite bride-to-be, match 1/2 teaspoon nutmeg.

her dreamlike mood with a 1 pkg. (8 oz.) Bordo diced chicken, and enjoy a delicious tions, alternately with cocoheavenly chicken mousse. Or dice nut milk, beginning and end-beavenly chicken mousse. Or dice nut milk, beginning and end-by the outlines of their suphave not used DDT or TDE heavenly chicken mousse. dates. on their 1970 tobacco crop if would also be ideal for the whitered would also be ideal for the whipped.

venient main dish.

Heavenly Chicken Mousse 3 egg yolks. 1½ cups milk.

1/4 cup cold water.

1 cup diced white meat night.

½ teaspoon salt.

½ teaspoon nutmeg.

Each mousse serves six to together in a saucepan. Cook mousse are particularly tasty, beater, beat egg whites and two-year-old daugther Monica tion of the flue-cured crop eight, so prepare more than over low heat, stirring contransplanted, growers are one for larger gatherings, stantly until mixture thickens ing an elaborate dessert you stiff peaks form. Gently fold Their titles were "Bundle of the Brazilian egg whites into batter, blend-two-year-old daugther Monica wards. When you feel like mak-cream of tartar until very earned second place awards. This recipe, developed by the light consider this Brazilian egg whites into batter, blend-two-year-old daugther Monica wards. This recipe, developed by to a light custard consistency, might consider this Brazilian egg whites into batter, blend- Joy," "Fascination" and "Once Bordo Products Company, will Remove from heat. Sprinkle Coconut Cake. It serves 12 ing well. be a welcome addition to any gelatin over cold water. Heat to 16 people and it is bound Turn batter into prepared homemaker's collection. Heav- chicken broth and add gelatin to be good. We have not nine-inch pans. Bake in pre- stirring constantly until mixsalt and nutmeg and mix thoroughly. Cool and then ating book. stir in dates. Beat cream 11/2 tablespoons unflavored until stiff and then fold into the custard mixture. Pour into 11/2-quart ring mold nut.

½ cup canned chicken greased with salad oil and der and salt; set aside. In a chill several hours or over-large mixing bowl cream but-

Brazilian Coconut Cake

1 cup milk.

3 cups sifted flour.

½ cup cornstarch.

1/2 lb. butter or margarine. 1½ cups sugar.

4 large eggs.

Coconut Custard. Grease two nine-inch layer ake pans; line bottoms with wax paper. In a small sauce- eggs. pan over low heat, heat milk 1 cup sugar. for about five minutes. Remove from heat; add coconut 1 stick butter or margarine. and let stand 15 minutes. 1 can flaked coconut or Pour mixture into strainer one and cne-third cups gratover small bowl. Drain well, ed fresh coconut. pressing coconut against sides 1 teaspoon vanilla.

serve coconut milk. flour, cornstarch, baking pow- butter. Cook over low heat,

ter and sugar; thoroughly after consultants and printers For variety, you can sub- beat in egg yolks, one at a complete the unique exhibit. stitute one cup of shredded, time. Stir flour mixture into drained king crabmeat for creamed mixture in four addi-study of the U. S. Navy "Blue one cup of any leftover cold ing with flour mixture and port transport received a blue meat to use in place of the mixing until smooth after ribbon and his high scoring Beat egg yolks and milk chicken — turkey or ham each addition. With a clean illustrative pictures of his

their County Extension Chair- enly Chicken Mousse can be to hot broth. Stir until dis-There are chemicals prepared the day before it is solved. Add the gelatin and when we get the notion. This cake springs back when metal spoon; do not boil. served, making it a most con- broth mixture to the custard recipe was adapted from lightly touched or 30 to 35 Cool custard for about 15 or sauce. Add diced chicken, Margarette De Andrade's minutes. Place pans on racks 20 minutes. Spread coconut "Brazilian Cookery," a fascin- to cook 10 minutes; with small on shallow baking pan. Toast spatula, loosen edges; turn in a pre-heated 350-degree out on wire rack, turn right oven, stirring occasionally, unside up and cool completely. til lightly browned. Cool. 1 can (3½ oz.) flaked coco- Cut each layer into thirds Reserve about one-third cup horizontally. Stack layers toasted coconut to garnish spreading one-fourth cup of cake, stir remaining coconut chilled Coconut Custard be- and vanilla into custard. Re-½ cup cornstarch.

3 teaspoons baking powder. tween each layer. Spread refrigerate until thoroughly naining custard over sides chilled or about two hours. and top of cake. Sprinkle, Use as directed in Brazilian too, with one-third cup toast- | Coconut Cake recipe. ed coconut reserved from cus-½ teaspoon cream of tartar, tard recipe. Cover and store

in refrigerator. Coconut Custard 4 egg yolks, from large

1½ cups light cream.

of strainer with a spoon; re- In a saucepan stir together the egg yolks and sugar; On wax paper sift together gradually stir in cream; add

## **Edenton Photo Places In Show**

Professional Photographer Jack Williams of Elizabeth City this weekend placed prints in both Virginia and North Carolina professional exhibitions earning one of the few blue ribbons awarded by the Virginia Professional Photographers in their annual Washington, D. C., seminar.

The North Carolina Arts Council in a Raleigh judging retained two prints, a pictorial in color and a character study, prepared by Williams for the forthcoming traveling exhibition of random-size prints. Charles W Springman, program associate, said the exhibit featuring "people, places and things" is the first of its kind in the nation. He said the judging was one of the toughest on record. Prominent photo editors and magazine illustrators rejected between 700 and 800 prints at the State Archives Building.

Williams' accepted prints are a color study of Colonial Edenton's waterfront and a soulful study of a Negro man

Mrs. Elaine Williams of Elizabeth City, president of the board, Albemarle Area Arts Council, and Mrs. Nelson Chears of Edenton, executive director, have requested that the rotating exhibit be loaned to the Albemarle area

In Washington Williams'

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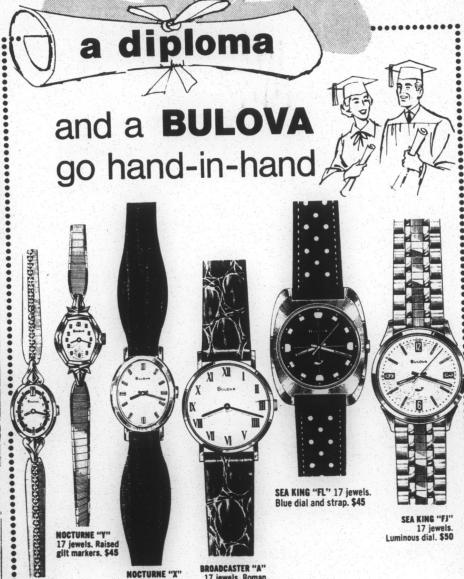
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