

**ASCS News**

By ALMA G. BYRUM  
Acting Executive Director  
Flue-Cured Tobacco Referendum: The Department of Agriculture has announced that a referendum will be held sometime in July to determine if the acreage-pounding program on flue-cured tobacco will be continued for the 1971, 1972 and 1973 crops. The addition of poundage controls to the program was first approved by growers in 1965. In 1967 farmers approved the acreage-pounding program for the 1968, 1969 and 1970 crop. The flue-cured program was approved initially by growers for the 1936 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 separate referenda in addition to the special poundage referendum in 1965. In the most recent referendum in 1967 the acreage-pounding 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 required to certify that they have not used DDT or TDE on their 1970 tobacco crop if they wish to receive price supports. With a large portion of the flue-cured crop transplanted, growers are cautioned against the use of these two chemicals.

Tobacco growers may get a list of approved chemicals for tobacco insect control from their County Extension Chairman. There are chemicals 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 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 supper buffet.

**From The Herald Kitchen**

By MILDRED HUSKINS

Bells are ringing for summer brides!

When planning a luncheon party or shower for your favorite bride-to-be, match her dreamlike mood with a heavenly chicken mousse. This light as a cloud treat would also be ideal for the summer buffet table.

Each mousse serves six to eight, so prepare more than one for larger gatherings.

This recipe, developed by Bordo Products Company, will be a welcome addition to any homemaker's collection. Heavenly Chicken Mousse can be prepared the day before it is served, making it a most convenient main dish.

**Heavenly Chicken Mousse**

- 3 egg yolks.
- 1 1/2 cups milk.
- 1 1/2 tablespoons unflavored gelatin.
- 1/4 cup cold water.

- 1/4 cup canned chicken broth.
- 1 cup diced white meat chicken, cooked.
- 1/2 teaspoon salt.
- 1/2 teaspoon nutmeg.
- 1 pkg. (8 oz.) Bordo diced dates.
- 1 cup whipping cream, whipped.

Beat egg yolks and milk together in a saucepan. Cook over low heat, stirring constantly until mixture thickens to a light custard consistency. Remove from heat. Sprinkle gelatin over cold water. Heat chicken broth and add gelatin to hot broth. Stir until dissolved. Add the gelatin and broth mixture to the custard sauce. Add diced chicken, salt and nutmeg and mix thoroughly. Cool and then stir in dates. Beat cream until stiff and then fold into the custard mixture. Pour into 1 1/2-quart ring mold

greased with salad oil and chill several hours or overnight.

For variety, you can substitute one cup of shredded, drained king crabmeat for chicken, and enjoy a delicious crabmeat mousse. Or dice one cup of any leftover cold meat to use in place of the chicken — turkey or ham mousse are particularly tasty.

When you feel like making an elaborate dessert you might consider this Brazilian Coconut Cake. It serves 12 to 16 people and it is bound to be good. We have not tried it but it is on our list when we get the notion. This recipe was adapted from Margarette De Andrade's "Brazilian Cookery," a fascinating book.

**Brazilian Coconut Cake**

- 1 cup milk.
- 1 can (3 1/2 oz.) flaked coconut.
- 3 cups sifted flour.
- 1/2 cup cornstarch.
- 3 teaspoons baking powder.
- 1 teaspoon salt.
- 1/2 lb. butter or margarine.
- 1 1/2 cups sugar.
- 4 large eggs.
- 1/2 teaspoon cream of tartar.

**Coconut Custard**

- 4 egg yolks, from large eggs.
- 1 cup sugar.
- 1 1/2 cups light cream.
- 1 stick butter or margarine.
- 1 can flaked coconut or one and one-third cups grated fresh coconut.
- 1 teaspoon vanilla.

Turn batter into prepared nine-inch pans. Bake in preheated 350-degree oven until cake springs back when lightly touched or 30 to 35 minutes. Place pans on racks to cook 10 minutes; with small spatula, loosen edges; turn out on wire rack, turn right side up and cool completely. Cut each layer into thirds horizontally. Stack layers spreading one-fourth cup of chilled Coconut Custard between each layer. Spread remaining custard over sides and top of cake. Sprinkle, too, with one-third cup toasted coconut reserved from custard recipe. Cover and store in refrigerator.

**Coconut Custard**

In a saucepan stir together the egg yolks and sugar; gradually stir in cream; add butter. Cook over low heat, stirring constantly until mixture thickens and coats a metal spoon; do not boil. Cool custard for about 15 or 20 minutes. Spread coconut on shallow baking pan. Toast in a pre-heated 350-degree oven, stirring occasionally, until lightly browned. Cool. Reserve about one-third cup toasted coconut to garnish cake, stir remaining coconut and vanilla into custard. Refrigerate until thoroughly chilled or about two hours. Use as directed in Brazilian Coconut Cake recipe. Good luck!

**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 sitting in a coal bin.

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 after consultants and printers complete the unique exhibit.

In Washington Williams' study of the U. S. Navy "Blue Angels" fighter planes framed by the outlines of their support transport received a blue ribbon and his high scoring illustrative pictures of his two-year-old daughter Monica earned second place awards. Their titles were "Bundle of Joy," "Fascination" and "Once Upon a time."

stirring constantly until mixture thickens and coats a metal spoon; do not boil. Cool custard for about 15 or 20 minutes. Spread coconut on shallow baking pan. Toast in a pre-heated 350-degree oven, stirring occasionally, until lightly browned. Cool. Reserve about one-third cup toasted coconut to garnish cake, stir remaining coconut and vanilla into custard. Refrigerate until thoroughly chilled or about two hours. Use as directed in Brazilian Coconut Cake recipe. Good luck!

**Seagram's**



\$2.90 Pint  
\$4.50 4/5 qt.

Seagram Dis. Co., N. Y. City. Blended Whiskey, 65 pr. 65% Gr. Neutral Spirits

**Creative Printing Services**

**Fine Printing Every Time... for Every Need**

2339 OCT 68 M.P. 27

We combine creative skill and modern equipment to fill any printing need you may have, whether it's for business or personal use. No job is too big or too small. See us soon.

**THE CHOWAN HERALD**



**We Sell Weekend Freedom!**

Weekend freedom starts with a John Deere Lawn and Garden Tractor or Riding Mower. You just hop on one and cut your grass any Monday-through-Friday evening. And then it happens! Your weekend is free. For fishing. Golfing. Traveling. Entertaining. Loafing. You name it. John Deere Lawn and Garden Tractors come in five horsepower

sizes and several colors. There are two sizes of riding mowers. Both are new. Need a mower for trimming? There are six new models in the John Deere line. 19- and 21-inch... self-propelled and push-type... recoil and key-electric start. Come on in and look over our line of John Deere Weekend Freedom Machines. You'll like 'em!

**HOBBS IMPLEMENT CO., INC.**

GUY C. HOBBS, Inc.

YOUR JOHN DEERE DEALER

EDENTON, N. C.

With us... service is a profession not a sideline

**SHOP I. N. S. — AT — W. E. S.**

- GWALTNEY Franks ..... lb. 59c
- FULLY COOKED Ham ..... 1/2 or whole - lb. 65c
- Smoked Hams ..... lb. 89c
- NO. 303 CAN POCAHONTAS LITTLE PRINCESS Peas ..... 4 cans 89c
- DEL MONTE CRUSHED OR SLICED Pineapple ..... can 35c
- DEL MONTE Tuna ..... can 39c
- 48 LIPTON Teabags ..... 59c
- POCAHONTAS Spaghetti With Meat Balls... 4 cans \$1.00
- SUNSHINE Cheez-Its ..... box 35c

Try Us For Fresh Meats and Homemade Sausage

**W. E. Smith's Store**

ROCKY HOCK SECTION  
Phone 221-4031 - Edenton, N. C.

**a diploma and a BULOVA go hand-in-hand**



Put a Bulova on your graduate's wrist and you know he'll have the time of his life. Or hers. We have a great selection of Bulova watches, styled to please every graduate and keep him on time wherever he goes. Precisely. Fashionably. And happily. Come in and choose your gift watch today.

Bulova—These Days, The Right Time Isn't Enough

**G. T. DAVIS & COMPANY - JEWELERS**

Next To Taylor Theatre — Edenton, N. C.