

From The Kitchen Of The Chowan Herald

By MILDRED HUSKINS

The holiday season demands holiday meals and what's more festive than a holiday dessert!

Time, especially at this season of the year, is at a premium, making elaborate

dessert preparation out of the question. Not only very practical and economical, but fancy as well, is the delicious dessert, Choco-Mint Mousse.

We remember a mousse as expensive, elaborate and time-consuming. This recipe relies on a container of non-

dairy frozen whipped topping, three eggs, vanilla and semi-sweet mint chocolate pieces. It is simple. Since there is no cream to worry about spoiling, the mousse can be made, refrigerated and served later. There is still

time to make up this recipe for tomorrow.

Choco-Mint Mousse

- 1 pkg. (6 oz.) semi-sweet mint chocolate pieces.
- 1 egg.
- 2 eggs, separated.
- 1 tsp. vanilla.
- 1 carton (10 oz.) Pet Whip, thawed.

Melt chocolate pieces in double boiler over hot water. Remove from heat, cool slightly. Beat in whole egg and two egg yolks, one at a time. Stir in vanilla. Beat two egg whites until soft peaks form. Beat egg whites and Pet Whip into chocolate mixture. Pour into dessert dishes. Garnish with slivered almonds. Chill until set.

To depart, somewhat, from the traditional but leaving a bit of the festive holiday season in our dessert, we are featuring Apple - Mincemeat Pie for your holiday dinner. Apple sauce and mincemeat become great flavor mates in a lattice-topped pie. There is still time to make this pie for dinner tomorrow. Using all convenience products you can turn out this pie with the speed and efficiency of a kitchen pro. It's a good idea first to blend the sauce and mincemeat with the seasonings. Then let the mixture stand, mellowing in flavor and consistency, while you fix the pastry shell.

Apple-Mincemeat Pie

- 1 jar (1 lb.) prepared mincemeat.
- 2 cups canned apple sauce.
- 1/2 cup light brown sugar.
- 1 teaspoon lemon juice.
- 1/2 teaspoon grated lemon rind.
- 1 tablespoon butter.

Pastry for nine-inch double crust pie.

Combine mincemeat, apple sauce, brown sugar, lemon juice and rind. Mix well. Roll out half of pastry and line nine-inch pie pan. Pour in prepared mixture. Dot with butter. Roll out remainder of pastry. Cut in strips and arrange lattice-fashion over fillings. Trim and flute pastry to make standing edge. Bake at 425 for 35 to 40 minutes or until golden brown. Serve warm or cold.

One of the nicest things about roasting a turkey is that the leftovers are as tasty as the first slices—cooked and ready to go into the most succulent of main dishes.

However, it is important that cooked turkey be cared for properly. After the meal of roast turkey is over, the meat should be wrapped or placed in a covered dish to prevent drying out and loss of flavor, then refrigerated promptly. If it's a stuffed bird, stuffing should be removed immediately from cavities, placed in covered bowl and stored separately in refrigerator. Gravy, too, can be refrigerated or frozen for use later in some elegant dish.

Society News

Mr. and Mrs. Dan Haithcock and family from Durham, Mr. and Mrs. Richard Hollowell, Jr., from Martinsville, Va., and Randy Hollowell spent the weekend with Mr. and Mrs. Richard Hollowell.

Mr. and Mrs. Terry Wheeler from Manteo were home for the holidays.

Mr. and Mrs. R. H. Copeland and family visited Mr. and Mrs. Joe Hollowell over the holidays.

Charles Swanner from East Carolina University visited his parents over the holidays.

Mr. and Mrs. Britton Byrum and family of Norfolk visited friends and relatives over the holidays.

Mr. and Mrs. Charles Tysor, Jr., and family from Roanoke, Va., visited his parents, Mr. and Mrs. Charles Tysor.

Mr. and Mrs. Jack Bunch of Charleston, S. C., spent the holidays with his parents, Mr. and Mrs. Robert L. Bunch, Sr.

Mr. and Mrs. R. E. Marlowe and son of Raleigh spent the Thanksgiving holidays with her parents, Mr. and Mrs. W. P. Goodwin, Sr.

Miss Linda Greene and Bill Goodwin, Jr., of Washington, D. C., spent the Thanksgiving holidays with his parents, Mr. and Mrs. W. P. Goodwin, Sr.

Airman Austin Weeks is home on leave before reporting for duty at Pease Air Force Base, N. H.

Miss Dorothy Bufflap returned to her home in Elizabeth City Sunday afternoon after spending two weeks with her father, J. Edwin Bufflap.

Bill Garwood has returned home after spending Thanksgiving visiting relatives in Charleston, S. C.

Percy R. Harris and Betty Mitchell of Brooklyn, N. Y., visited the Harris family of Edenton over the Thanksgiving weekend.

Mrs. J. C. Martin of Tarboro spent Friday with her son-in-law and daughter, Mr. and Mrs. Hiram Weeks.

Mary and Shirley Jernigan returned to New York Sunday after attending the wedding anniversary of their sisters, Mrs. Erma Slade and Mrs. Beatrice Brown Saturday night.

Mr. and Mrs. Armand Scalzi and children of Browns Mills, N. J., returned to their home Tuesday after visiting Mrs. Scalzi's parents, Mr. and Mrs. William J. White.

Mr. and Mrs. Billy White and son of Newport News, Va., spent the weekend with his parents, Mr. and Mrs. William J. White.




CELEBRATING ANNIVERSARY — Mr. and Mrs. Johnny Brown, Route 3, Edenton, left, celebrated their 10th wedding anniversary with Mr. and Mrs. Clyde T. Slade, North Granville Street, who were celebrating their 16th anniversary on Saturday night. The party was held at Hattie Bonner's Restaurant and approximately 30 guests attended.



HOLIDAY DESSERT — Apple-Mincemeat pie is a happy holiday combo. It is a dessert that's easy to make and mostly delicious. Make it simple by using all convenience products... pastry mix, canned apple sauce and prepared mincemeat.

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A Thought to Remember

By MARVIN BARHAM



In our present day thinking—the majority seem to have the conception that all men are actually good at heart. If he destroys property of others it is because he had a frustrated youth. If he steals, kills or abuses the rights of others—he is simply ignorant or is surrounded by adverse environment.

Fifty years ago—and as far back as 2,000 years ago this was not the thinking. Man was considered bad until he made the effort of "change." We used to think man was evil when he made evil choices, and good when he finally decided to make good choices.

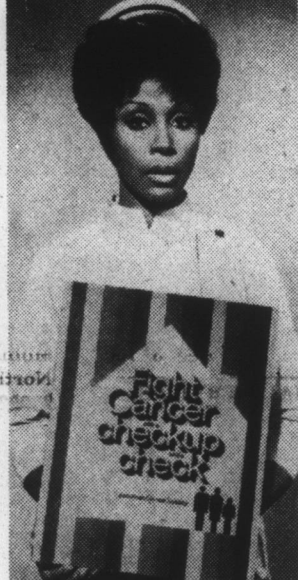
Today—as hundreds of years ago—the teachings concerning the wickedness of the human heart still holds good.

Evil and bad is simply a matter of choice with people then—they must choose good to become good. Only those who choose good become good.

OUR THOUGHT TO REMEMBER: "As a man thinketh, so shall he be."

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Diahann Carroll, NBC-TV's "Julia," says there are two ways to fight cancer: with a checkup (see your doctor) and a check (send your donation to the American Cancer Society). The actress-singer is one of hundreds of celebrities who are volunteers in the Society's April Crusade.

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