

For And About Women



TURKEY DIVAN — Use your new electrical appliances to make work easier and your family and guests happier with good foods. This electric chafing dish, brought right to the dinner table, holds Turkey Divan. Add crisp hot bread, a green salad and your favorite wine for a company dinner.

From The Chowan Herald Kitchen

By MILDRED HUSKINS

If you were fortunate enough to get one of the wonderful electrical appliances for Christmas be sure to use it to best advantage to make your work easier and to tempt your family and guests with good food.

Have you ever wanted to serve your family or friends something truly special but couldn't find the time or energy? Well, why not use some of the left-over turkey, if there is some, in Turkey Divan and show off your electric chafing dish.

This Turkey Divan combines the best traditions of the elegant chafing dish and the easy-to-make casserole. Imagine great chunks of turkey and broccoli baked in a superb sauce and served in a chafing dish alongside hot quick bread, crisp salad and a bottle of your favorite wine. With the new Oster Electric Chafing Dish (which we show here) the guesswork is taken out of chafing dish cookery. Simply set the controlled temperature dial to desired heat and the chafing dish will do the rest.

Turkey Divan

- 1 pkg. frozen broccoli spears.
- Cooked turkey.
- Salt and pepper.
- 2 tablespoons milk.
- 2 tablespoons sherry.
- 1 teaspoon lemon juice.
- 1/4 cup mayonnaise.
- 1 can (10 1/2 oz.) cream of chicken soup.
- 1 tablespoon Parmesan Cheese.
- Paprika.

Set temperature at 350 degrees. Partially cook broccoli. Slice turkey allowing two to three slices per serving. Place a layer of turkey in bottom of blazer pan of electric chafing dish. Season lightly with salt and pepper. Arrange broccoli on top and cover with another layer of turkey. Place remaining ingredients except cheese in blender container, cover and process at MIX (HI) until smooth. Pour over turkey. Sprinkle with cheese. Bake for 45 minutes. To serve, garnish with paprika and place uncovered over hot water bath at MED setting. Serves four. (Bake one hour if recipe is doubled).

So, you asked Santa for a fondue pot! Well, get ready with a variety of sauces.

Sauce making today can be as quick as opening a foil packet. But there are also many little jiffy sauces that you can whip up quickly with such readily available bases as mayonnaise, catsup, canned tomato sauce or sour cream and a fast dash of spice to taste. Here are a few which should get you off to a good start with some great fondue parties.

- Mexican Chili Sauce
- 1 can (8 oz.) tomato sauce.
- 2 tablespoons lemon juice.
- 1 tablespoon prepared horse radish.
- 1 1/2 teaspoons chill powder.
- 1 teaspoon onion powder.

- 1 teaspoon salt.
- Dash ground red pepper.
- In a small saucepan combine all ingredients; mix well. Bring just to boiling point, stirring occasionally. Serve warm. Use with beef fondue, broiled or sauteed fish, green vegetables, etc. Makes 1 cup.

Sauce Bordelaise

- 1 pkg. (1 oz.) brown gravy mix.
- 1 tablespoon instant minced onion.
- 1 tablespoon water.
- 1/2 cup dry red wine.
- 1 tablespoon parsley flakes.
- 1 tablespoon lemon juice.
- Dash red pepper.

In a small saucepan prepare gravy mix following package directions; set aside. Mix minced onion with water; let stand 10 minutes to rehydrate. In a small skillet heat butter. Add rehydrated onion; saute four minutes. Add wine. Cook until reduced to half. Stir in prepared gravy, parsley flakes, lemon juice and red pepper. Heat thoroughly. Excellent for beef fondue, steak, hamburgers. Makes 1 1/4 cups.

Indian Cocktail Sauce

- 1/2 cup mayonnaise.
- 1/4 cup chili sauce or catsup.
- 2 teaspoons curry powder.
- 1/2 teaspoon onion powder.
- 1/4 teaspoon ground red pepper.

Combine all ingredients; mix well. Serve as dip sauce for beef fondue, fried shrimp, etc. Makes three-fourths cup.

Oyster Corn Scallop

- 1 1/2 cups fine cracker crumbs.
- 3 tablespoons butter or margarine, melted.
- 1 can (17 oz.) cream style corn.
- 2 tablespoons finely chopped onion.
- 1 tablespoon finely chopped green pepper.
- 1/2 pint fresh oysters, coarsely chopped.
- 1 jar (2 1/2 oz.) sliced mushrooms, drained.

Toss cracker crumbs with butter; set aside. Combine cream-style corn, onion and green pepper. Spread one-half cup crumbs over bottom of a greased baking dish. Spoon half of corn mixture over crumbs; top with half of oysters and half of mushrooms. Repeat, ending with crackers. Bake at 350 degrees for 30 to 35 minutes. (Note: An 8-oz. can of oysters, drained, may be substituted for fresh oysters).

Try A Herald Classified

Meetings Set On New Houses

By Mrs. Gladys B. White
Several families are planning to invest in a home. This is perhaps the largest investment the family will make. Each family should do a great deal of planning and try to get the best for your money.

Extension offices in Chowan and Perquimans Counties are equipped with much information and free house plans. To help you get answers to many of your questions, a series of topics will be discussed on housing.

This series will begin January 11 at 7:30 P. M. at the Edenton Municipal Building. Anyone interested in housing is encouraged to attend. Chowan and Perquimans Counties are working on this together.

- The topics will be:
1. Source of credit.
 2. Selecting house plans and sites, home storage.
 3. Relationship of homeowner, builder and contractor. Architectural styles.
 4. Tour—to compare exterior and interior building materials and to learn about new materials available.
 5. Heating, insulation and cooling.
 6. Bathroom planning. Kitchen planning.

To conclude the series, a "kitchen planning" workshop is to be conducted by an extension specialist, where an individual will plan in detail their prospective kitchen or a remodeled kitchen.

Winners Chosen For Decorations

Four first place winners were chosen in the annual Christmas decorations contest sponsored by Edenton Woman's Club. The winners announced this week were:

- First Overall (Traditional)—Mr. and Mrs. Henry Quinn, West Queen Street.
- First Overall (Modern)—Mr. and Mrs. Jesse Harmon, West Queen Street.

Honorable mention went to: Mr. and Mrs. Bruce Jones, 210 Blount Street; Mr. and Mrs. Tom Hopkins, 100 Pembroke Circle; Mrs. Wood Privott, 125 Blount Street; Miss Mary Elliott, 209 East Water Street; Dr. and Mrs. William Bindeman, 304 South Granville Street; Mr. and Mrs. W. L. Norvell, 109 West Church Street; Mr. and Mrs. N. J. George, Virginia Road; Dr. and Mrs. Roland Vaughan, North Broad Street; First Presbyterian Church and St. Ann's Catholic Church.



Gene Saunders of Raleigh spent the holidays with his parents, Mr. and Mrs. P. E. Saunders.

Mr. and Mrs. J. E. Barger and son spent the holidays with their daughter and family, Sgt. and Mrs. Jimmy Morgan and son in Fort Walton Beach, Fla.

Rev. and Mrs. Dallas Stallings and son of Chatham, Va., visited his parents, Mr. and Mrs. Thurston Stallings, over the holidays.

Mr. and Mrs. Ray Midgett spent Christmas in Manteo visiting his parents, Mr. and Mrs. Seldon Midgett.

Fred Britton, Jr., of Virginia Beach spent the weekend with his father, Fred Britton, Sr., and also visited relatives and friends.

The Chowan Herald Society News

Mr. and Mrs. Paul Chappell and children and Mr. and Mrs. John Godow and children of Chesapeake, Va., and Mr. and Mrs. James Cayton of Woodville spent the holidays with their parents, Rev. and Mrs. P. E. Cayton.

Mr. and Mrs. Phillip Jethro and family of Hampton, Va., and Mr. and Mrs. Julian Jethro of Portsmouth, Va., spent the holidays with their parents, Mr. and Mrs. D. L. Jethro.

Mr. and Mrs. Jim Criddle of Warren, Ohio, and Mr. and Mrs. Jerry Shrewsbury and family of Cincinnati, Ohio, spent the holidays with their parents, Mr. and Mrs. R. L. Williams, Jr.

Mr. and Mrs. T. B. Smith had as their guests over the holidays Mrs. Eula Nixon, Bland Smith and children of Winston-Salem and Mr. and Mrs. Thompson Greenwood of Raleigh.

Mr. and Mrs. Richard Hollowell of Martinsville, Va., spent the holidays with their parents, Mr. and Mrs. Kermit Layton and Mr. and Mrs. Richard Hollowell.

Mr. and Mrs. L. H. Haskett spent the Christmas holidays with Mr. and Mrs. Roger Haskett and family of Portsmouth, Va.

Mr. and Mrs. Cullen Swindell and family of Greensboro and Mr. and Mrs. D. C. Lewis and family of Jacksonville, Fla., spent the Christmas holidays with Mr. and Mrs. J. D. Swindell.

Mr. and Mrs. Earl Britton and family, Mrs. Grace Webb and Roy Bunch spent Christmas day with Mr. and Mrs. Bill Bunch and family of Virginia Beach, Va.

Mr. and Mrs. John Paul Bass and children spent a few days with her parents, Mr. and Mrs. A. E. Gabbard in Hickory.

Mr. and Mrs. Larry Tynch and son of Winston-Salem spent the holidays with his parents, Mr. and Mrs. V. E. Tynch.

Mr. and Mrs. Billy White and son of Newport News, Va., have returned home after visiting his parents, Mr. and Mrs. William White.

J. Edwin Buflap spent Sunday afternoon visiting his granddaughter, Mrs. Lindel Ward and family at Kitty Hawk.

Mr. and Mrs. Billy White and son of Newport News, Va., have returned home after visiting his parents, Mr. and Mrs. William White.

Mr. and Mrs. Rodney Rogerson and son of Plymouth spent Christmas day with his father, Henry Rogerson.

Mr. and Mrs. C. S. Webb and family of Fredericksburg, Va., spent the holiday weekend with her mother, Mrs. Maurice Bunch.

Mr. and Mrs. Gary R. Dail and family of Missouri spent the week with Mr. and Mrs. James U. Dail.

Mr. and Mrs. Vernon Burris and family spent the holidays in Wadesboro visiting relatives and friends.

Mr. and Mrs. Ed Baker and family of New Jersey visited Mr. and Mrs. James U. Dail over the holidays.

Mrs. Sarah Wilson and son Chan of Chapel Hill visited Mrs. Mary Arrington Bunch and Ben over the holidays.

Mr. and Mrs. Joe Hollowell and family spent Friday with her parents, Mr. and Mrs. R. H. Copeland in Colerain.

Mr. and Mrs. West Leary, Jr., had as their guests for Christmas her sisters, Mrs. Lois Folk and Mrs. Henry Gardner of Suffolk, Va.

Jane George, Debbie Wilkins, Miriam Bissett, Ann Harrell, Johnny Dowd, Johnny Barrow, Wesley Chesson, Elliott Harrell, Jane Holmes and Rosemary Holmes were among some of the college students home for the holidays.

Mr. and Mrs. Melvin Hassell and son of Bessemer, Ala., spent the holidays visiting relatives in Edenton.

Mr. and Mrs. Edwin Domb of Cincinnati, Ohio, is spending several days with her parents, Mr. and Mrs. West Leary, Jr.

Mr. and Mrs. Jack Bunch of Charleston Heights, S. C., visited his parents, Mr. and Mrs. Robert L. Bunch, Sr., over the holidays.

Mr. and Mrs. Billy Ed Lassiter spent the holidays with her sister and family, Mr. and Mrs. Donald Craven, in Louisville, Ky.

Mr. and Mrs. Billy White and son of Newport News, Va., have returned home after visiting his parents, Mr. and Mrs. William White.

Mr. and Mrs. T. W. Rowell spent the holidays in Tappanahock, Va., with their daughter and family, Mr. and Mrs. Barnes Allen.

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Miss Emily Peele left by plane on Tuesday to attend the Peach Bowl game in Atlanta, Ga., Wednesday night. She will spend a few days in Clemson, S. C., as the guest of Mr. and Mrs. William T. Davis, Sr., before returning home.

Miss Ida Smyer of New York has returned home after spending the Christmas holidays with her grandmother, Mrs. Ida Mae Robertson.

Mr. and Mrs. Leonard Bass, Miss Iris Bass and Richard Bass visited Mr. and Mrs. Gene Nixon and family of Lake City, Fla., for the Christmas holidays.

Miss Carolyn Spruill spent the Christmas holidays with Nelson Loving and his parents, Mr. and Mrs. Floyd Loving, in Ashland, Va.

Mr. and Mrs. Carroll Byrum and family are visiting her brother and family, Mr. and Mrs. Ray Lane of Gastonia this week.

Tommy Bass was entertained Sunday night with a surprise birthday party by his parents, Mr. and Mrs. Clarence Bass and friends.

Mr. and Mrs. Sammy Wright and family of Greenville spent the holidays with their parents, Mr. and Mrs. Leo Boucher and Mr. and Mrs. Rupert Wright.

Mr. and Mrs. Claude Long, Jr., of Rural Hall spent the holidays with their parents, Mr. and Mrs. Claude Long, Sr., and Mrs. Tom Bunch.

Mrs. Bob Debishop of San Francisco, Cal., and Mr. and Mrs. Edwin Byrum of Carrsville, Va., visited Mr. and Mrs. Ray Byrum over the Christmas holidays.

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