

Miss Reierson Named To Post

ROCKY MOUNT — L. A. Bailey, executive vice president, Belk Tyler stores has named Kathy Reierson to the newly created position of cosmetics coordinator for the 15 Belk Tyler store retail group.



MISS KATHY REIERSON

She will be responsible for assisting all stores with their cosmetics departments, and will deal directly with cosmetics salesmen. A Battleboro native, Miss Reierson graduated from Rocky Mount Senior High School in 1968. She received an Associate of Arts degree from Peace Junior College in 1970, and a Bachelor of Science degree in Home Economics from the University of North Carolina at Greensboro, in 1972. Prior to joining Belk Tyler she worked for M. C. Braswell Agriservices and Town Terrace. Miss Reierson, a member of the American Home Economics Association, is the daughter of Mr. and Mrs. Robert K. Reierson of Battleboro. She lives in Rocky Mount.



TAR HEEL WINNER—This photograph was taken at the National Chicken Cooking Contest Cook-Off Finals September 11 in Little Rock, Ark., and is the state winner, Mrs. Joyce Barbare of Rocky Mount. Her winning recipe, which she is holding, is for Mandarin Spiced Chicken.

From The Kitchen Of The Chowan Herald

By MILDRED HUSKINS

Swirling aromas from the 51 chicken dishes prepared for the National Chicken Contest in Little Rock, Ark., Sept. 11, lingered well after the judges selected winners for the 24th annual cook-off. The top winner was R. Clement Holley of Wilmington, Del., who was awarded a cash prize of \$10,000 for his Chicken Asparagus Casserole. One of the 51 contestants chosen from thousands of entrants to compete in the cook-off was Mrs. Joyce Barbare of Rocky Mount, who represented North Carolina in the contest. Sponsors were the National Broiler Council, makers of Ac'cent, Alcoa Wrap and Wear-Ever Cookwear, and Mazola Oil.

Mrs. Barbare cooked her way into the final competition with a recipe for Mandarin Spiced Chicken. She brought back a state trophy and \$100 cash prize. She also received a year's supply of the co-sponsor's products and her trip was expensefree.

Here is her recipe:
Mandarin Spiced Chicken
 1 broiler-fryer, cut in serving pieces
 1/4 cup Mazola corn oil
 1 can (10 1/2 oz.) chicken broth
 2 tablespoons firmly packed brown sugar
 1 tablespoon minced onion
 1 teaspoon Ac'cent
 1 teaspoon salt
 1/2 teaspoon ground oregano
 1/2 teaspoon ground nutmeg
 1 can (11 oz.) mandarin orange segments
 2 tablespoons corn starch

Heat oil in 10-inch fry pan over medium heat. Add chicken; cook to a deep golden brown on all sides, turning as needed, about 20 minutes. Mix together chicken broth, brown sugar, onion, Ac'cent, salt, oregano and nutmeg. Pour over chicken. Cover. Simmer 45 minutes, or until done. Remove chicken to serving platter. Cover with foil to keep warm. Drain oranges, reserving syrup. Mix syrup and corn starch. Stir into pan juices. Cook over low heat, stirring constantly, until mixture comes to boil and boils one-minute or until thickened and clear. Add orange segments. Serve hot sauce over chicken pieces with rice. Makes four servings.

The top prize winner is employed in sales, public relations and advertising and cooking is one of the hobbies he approaches with zest. This is the winning recipe:
Chicken-Asparagus Casserole
 2 whole broiler-fryer breasts, skinned, boned and cut into two-by-four-inch pieces
 1 1/2 teaspoons Ac'cent
 1/4 teaspoon pepper
 1/2 cup Mazola corn oil
 2 pkgs. (10 oz. each) frozen asparagus
 1 can cream of chicken soup
 1/2 cup mayonnaise
 1 teaspoon lemon juice
 1/2 teaspoon curry powder
 1 cup shredded sharp Cheddar cheese

Sprinkle Ac'cent and pepper over chicken. Pour corn oil into 10-inch fry pan. Heat oven to medium heat. Add chicken and saute in oil about six minutes or until white and opaque. Remove from pan; drain on paper towels. Cook asparagus by package directions four to five minutes. Drain. Place asparagus on bottom of 9x9x2-inch baking pan. Place sauteed chicken oven asparagus. Mix together chicken soup, mayonnaise, lemon juice and curry powder. Pour over chicken and asparagus. Sprinkle cheese over the top. Cover with foil and bake at 375

degrees for 30 minutes or until done. Serves four.
 Hearty snacks of sandwiches are a must when it comes to planning food to satisfy the men in your life. How about an updated version of chicken pot pie which can be eaten out-of-hand or served with a flavorful cheese sauce for lunch? At sandwich time serve them with an assortment of relishes and mugs of cold beer or milk. For a more complete menu, include a large tossed salad and offer apples and man-sized brownies for dessert.

Chicken Little Pies
 1 cup cubed, cooked chicken
 3/4 cup shredded Cheddar cheese
 1 can (8 1/4 oz.) mixed vegetables, drained
 1/2 can cream of mushroom soup
 1/4 cup chopped onion
 1 can (8 oz.) refrigerated Quick Crescent Dinner rolls
 In medium mixing bowl, combine chicken, cheese, vegetables, soup and onion; mix well. Separate crescent dough into four rectangles; press perforations to seal. Spoon about one-half cup chicken mixture on one-half of rectangles. Bring remaining half of rectangle over meat mixture and press edges with fork to seal. Bake on ungreased baking sheet at 400 degrees for 12 to 15 minutes until golden brown. Refrigerate any leftovers. Makes four servings. To make sauce

combine 1 can cream of chicken soup, one-half can cream of mushroom soup and one-half cup shredded Cheddar cheese in small saucepan and heat over low heat until hot and cheese is melted. Serve over chicken pies.
 Drumsticks in the lunch bag will make a hungry youngster happy. Make a dozen Orange Drumsticks and serve some hot for dinner; chill others and pack in the lunch bag the next day.

Orange Drumsticks
 12 broiler-fryer drumsticks
 1/4 cup butter or margarine
 1/4 cup orange juice concentrate, undiluted
 1 cup fine dry bread crumbs
 1 tablespoon grated orange rind
 1 teaspoon salt
 Melt butter in a saucepan. Add orange concentrate and stir until blended. Mix bread crumbs, orange rind and salt in shallow dish. Dip drumsticks in orange concentrate mixture. Place on foil-lined baking pan and bake at 350 degrees for one hour or until tender. Makes 12 drumsticks.

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Harrell's Car Reported Stolen

A 1964 Chevrolet, owned by Earl G. Harrell, 18 Albania Street, was stolen here Friday night and a 1959 Chevrolet stolen the same night in Williamston.

The Woods Hole Oceanographic Institution's Cooperative Game-Fish Tagging Program, which began in 1954 under the direction of Frank J. Mather III, has up to now resulted in the tagging of 9121 young blue-fin tuna—with a starting tag-return rate of 25 per cent. This indicates a very heavy fishing pressure on the local stock of young bluefins.

SPORTS AFIELD

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A SLOW LEARNER MAY HAVE OTHER PROBLEMS

Often a young child that does not keep up with the rest of his class is singled out by his classmates as a subject for teasing. This in turn causes resentment by the child and can lead to definite anti-social behavioral problems.

Very frequently the reason for so-called slow learning may be due to a physical impairment such as poor eyesight, bad hearing or a speech problem. If you have a child who is doing poorly in the early grades it may not be his fault. Have your physician check it out before the problem gets serious.

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