

For And About Women

Page 3-A THE CHOWAN HERALD Thursday, December 27, 1973

The Herald Society News

Mr. and Mrs. Tom Palmer of Asheville are visiting her parents Mr. and Mrs. Nick George this week.

Mrs. Sidney Campen spent the weekend visiting her daughter Mrs. C. A. York in Richmond, Va.

Mr. and Mrs. Lewis Ralston and daughter Rin, have returned to their home in Fairmont after visiting Mr. and Mrs. Joe Thorud last weekend.

Mrs. Roland Vaughan left last Thursday to visit her daughter and family, Mr. and Mrs. James Heilman in Richmond, Va.

Mr. and Mrs. A. E. Gabbard of Hickory spent the weekend with Mr. and Mrs. John Bass.

Mr. and Mrs. W. J. P. Earnhardt, Jr., returned Tuesday after spending the weekend visiting her mother Mrs. Wilbur Friedman in Wilmington.

Mr. and Mrs. Cam Byrum of Hickory are spending the Christmas Holidays with their parents Mr. and Mrs. J. E. Ashley and Mr. and Mrs. Thomas Byrum.

Mr. and Mrs. Ken McCotter and daughter of New Bern are spending several days with Mr. and Mrs. Thomas Byrum.

Mrs. A. B. Stubbs has arrived from Cheraw, S. C. to spend Christmas with her daughter and family Mr. and Mrs. Ed Puryear.

Mrs. David Holton, Sr. of Hendersonville and David Holton, Jr., of Durham are spending a few days with Mrs. Mary Leggett Browning.

Mr. and Mrs. Ray Midgette and children are spending a few days in Manteo and Kitty Hawk visiting relatives.

Mr. and Mrs. John Guard left Friday to spend several days with relatives in Currituck.

Mr. and Mrs. Lloyd Griffin, Sr., spent Christmas day in Rocky Mount visiting their daughter and family.

Joe Conger, III, of Charlotte spent the Christmas Holidays with his grandmother Mrs. Lyn Bond.

Lee Nixon of Roxboro, and Miss Peggy Nixon of Raleigh are spending several days with their parents, Mr. and Mrs. E. L. Nixon.

Mr. and Mrs. George Habit and family of Portsmouth, Va., are visiting Mr. and Mrs. W. L. Boswell.

Mr. and Mrs. Lowell Gieseke are spending Christmas week in Cedar Falls, Iowa as guests of Mr. and Mrs. Leroy Gieseke.

Mr. and Mrs. John Oliver, Jr., Mr. and Mrs. Lowell Gieseke, Mr. and Mrs. John Lloyd Oliver and daughter Stephanie spent last Sunday in Lawrenceville, Va., as guests of Dr. and Mrs. William B. Bishop.

Mr. and Mrs. Charles Casciano of Hampton, Virginia visited Mrs. John Bond Sunday.

Chowan Students Intern Teachers

GREENVILLE — One hundred and 92 students from East Carolina University are doing their practice teaching in North Carolina and Virginia public schools this quarter.

Three students from Chowan County are among the group.

They are: William Clark, 3 Westover Heights, Williamston High School; Daniel E. Earnhardt, 100 West Gate Street, Ayden-Grifton High School; and Danny W. Long, Route 1, Edenton. E. J. Haynes School in Williamston.

Cookware's color, design liven decor

A bride's first kitchen may be large and luxurious or it may be little more than a galley. In either case, it can be beautifully decorated with pots and pans.

The strictly utilitarian cookware of yesterday has been touched by the decorators' color wheel, without impairing its efficiency. Old-fashioned cast-iron cookware with colorful porcelain finishes — not only spark a kitchen but also go directly to the table as serving dishes. This is also true of ceramic cookware with its brightly designed vegetable and berries.

Most versatile are the gaily decorated pots that can move from freezer to range top to table. The once drab, but necessary, aluminum pots and pans have turned Cinderella with enamel finishes in the most popular colors.

Copper is in a class by itself. The familiar copper-bottomed pans hanging from a rack will brighten any kitchen wall.

The ultimate in cookware, tin lined copper, popular for a great many years, could make a kitchen with only a two-burner stove seem regal.

Cookware need not be considered merely as a necessity by the young homemaker who has an eye on her kitchen's decor.

'Prayer Of Praise' Is Sermon Topic

Rev. Robert E. Gray, pastor of Edenton Baptist Church, has announced his sermon topic at the 11 o'clock worship service Sunday morning will be "A Prayer of Praise." Scripture will be taken from Colossians 1:3-8.

At the 7:30 worship service, Student Night will be observed with college students who are members of the church participating. "The 'A' Student" will be Mr. Gray's subject using II Timothy 1:8-14; 3:15; 3:14-17, as his text.

Mr. Earnhardt Selects Topics

Rev. E. L. Earnhardt, pastor of Edenton United Methodist Church, has chosen his sermon topics for Sunday. They are:

11 A.M., "Newness of Life" from Romans 6:1-4 and 7:30 P.M., "When to Die" from Matthew 6:33.

WINS PORTABLE

Dennis White of Colerain was winner of a portable TV given away by the Young Adult Choir of Providence Baptist Church. The choir members and director would like to thank everyone for their contribution.

Unanimity Lodge No. 7
A. F. & A. M.
MEETS TONIGHT
(Thursday)
At 8 O'clock
Regular
Communication



REFRESHING CHANGE—The Holiday Potato Salad ring shown above offers a refreshing change from the rich party foods and is also a boon to the household budget. It can brighten your table and enhance your meal. Try it soon.

From The Herald Kitchen

By MILKED HUSKINS

During the holidays, just when entertaining is most appropriate, time and money often seem to disappear as fast as the first snowflakes. Luckily, a dinner party doesn't have to be time consuming or expensive to be successful. The experienced hostess relies on menu creativity to make her dinner a standout in the whirl of holiday festivities.

For a refreshing change of pace from typical rich party fare, you might surprise your guests with Holiday Potato Salad, a cool white drift of jelled potato salad made with time-saving frozen Southern style hash brown potatoes. Slices of unpeeled cucumber, sealed beneath a layer of shimmering gelatin, and a confetti mixture of chopped onion and celery add the festive touch of a centerpiece to this happy holiday.

Holiday Potato Salad
1 cup water
1 cup freshly squeezed lemon juice
1/2 teaspoon salt
1 pound frozen, Southern style

hash brown potatoes
1/4 cup mayonnaise
1/4 cup chopped celery
1/4 cup chopped onion
2 hard-cooked eggs, chopped
1 teaspoon celery seed
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/4 cups boiling water
1 pkg. (3 oz.) lemon flavored gelatin
2 tablespoons cold water
1/2 cucumber, unpeeled and thinly sliced

In a medium saucepan, heat water, lemon juice and salt to boiling. Add frozen potatoes; cover and simmer five to eight minutes or until potatoes are fork-tender. Drain. Mix potatoes with mayonnaise, celery, onion, eggs, celery seed, lemon peel, salt and pepper. Cover and chill two hours.

Meanwhile, pour boiling water over gelatin in a large bowl; stir until gelatin is dissolved. Measure out two-thirds cup of dissolved gelatin and stir in cold water. Pour into bottom of six and one-half cup ring mold; refrigerate until firm. Chill remaining gelatin in bowl until consistency of unbeaten egg white; then whip until soft peaks form. Fold in potato salad. Arrange cucumber slices over gelatin mold. Carefully spoon potato-gelatin mixture into mold and refrigerate until set.

To unmold: Loosen gelatin around edges with tip of sharp knife. Place inverted serving plate over mold. Hold plate and mold together and turn over; shake gently to release and lift off mold. Surround with salad greens. Fill center with cherry tomatoes, if desired. Makes six to eight servings.

Complete your dinner menu with baked ham, broccoli with Hollandaise sauce, assorted

hard rolls and baked apples with a spicy, whipped topping.

The cold weather we are experiencing is usually a curse to the citrus industry. It can destroy an orange crop in one sweep, drastically reducing the availability of citrus fruits. However, it's a known fact that cool weather at night gives the oranges their rich, golden color. Of course skin color has nothing to do with ripeness and citrus fruits do not ripen after being picked, as many other fruits do.

Here in the Carolinas we can enjoy citrus fruits throughout the year but they particularly come into their glory during the holiday season when they find their way into so many goodies. Fresh, homemade cookies are but one good example.

You can turn a snack on anything special with Orange Blondies and Orange-Date Drops.

The Blondies are barty cookies, rich and hearty and a favorite with children. Light brown sugar and Florida's concentrated orange juice combine into an unbeatable flavor — fresh, sweet and delicious. It's natural ingredients, like orange juice, that give homemade cookies such distinctive flavor.

Orange-Date Drops are another favorite anytime. Dates, freshly squeezed Florida orange juice and orange rind, nutmeg and almonds are some of the delicious things that go into these delicacies. They bake in just minutes and are perfect to keep on hand for hungry youngsters or unexpected company.

Orange-Date Drops
1/2 cup sugar
1 1/4 cups cut pitted dates
1 1/4 cups Florida orange juice
1/2 cup butter or margarine
2 eggs
1 teaspoon grated orange rind
1 1/4 cups unsifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup chopped blanched almonds

Combine sugar, dates, orange juice and butter in medium saucepan. Bring slowly to a boil over medium heat, stirring frequently. Boil five minutes, stirring constantly. Cool completely. Beat in eggs, one at a time. Add orange rind. Sift together flour, baking soda, salt and nutmeg; stir into date mixture. Stir in almonds. Drop by heaping teaspoons onto greased baking sheets. Bake in 350-degree oven eight to 10 minutes, until center of cookie springs back when pressed lightly with finger. Remove cookies immediately and cool on racks. Makes approximately four dozen.

WOMEN on Wheels

HELPFUL SAFETY HINTS

By Elizabeth Stimley
Plymouth Safety Writer

PEDESTRIANS
Dear Elizabeth:
Settle an argument. Don't pedestrians everywhere have the right of way as they do in California?

Gloria S.
Dear Gloria:
Regulations vary from place to place. That's the problem. There are cities where the pedestrian has the right of way the instant he sets foot on a marked pedestrian crossing. In others, unfortunately, the rule of "the quick and the dead" still seems to prevail. But strangers can't be expected to know local rules, so the best policy is "be careful and courteous."

Usually downtown streets are clearly marked with crosswalks and "Walk" or "Don't Walk" lights. These safety routes were put there for the safety of both the walker and the driver, and should be obeyed. Most drivers are courteous to pedestrians caught in the middle of the street with a changing light, but it is annoying when pedestrians walk like they have a special permit. Cooperation and courtesy applies to both drivers and walkers.

Elizabeth
Have a car safety question? Write to Elizabeth Stimley, P.O. Box 856, Detroit, Michigan 48231.

Injuries Slight In Wreck Here

Two people were slightly injured Sunday morning in a two-car wreck at the intersection of North Granville and West Church Streets.

Edenton Policeman William Spruill investigated the 8:58 A.M. mishap and charged Mark Steven Pate, Route 1, Mt. Olive, with disregarding a stop sign. Pate was driving a 1972 Plymouth west on Church Street and Jerry Wallace Jones, Route 2, Edenton, was traveling on North Granville Street in a 1967 Ford.

Damage to the two vehicles was placed at \$2,400.

The injured were taken to Chowan Hospital by Edenton-Chowan Rescue Squad.

Chowan Airman Finishes Basic

SAN ANTONIO, Tex.—Airman Jacqueline N. Felton, daughter of Mr. and Mrs. Clarence A. Felton, Route 2, Tyner, N. C. has been assigned to Robins AFB, Ga., after completing Air Force basic training.

During her six weeks at the Air Training Command's Lackland AFB, Tex., she studied the Air Force mission, organization and customs and received special instruction in human relations.

The airman has been assigned for further training and duty as a medical services specialist.

Airman Felton, a 1971 graduate of Chowan High School, attended Norfolk (Va.) General Hospital School of Professional Nursing.

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Taylor Theater
Edenton, N. C.

Special New Year's Eve Late Show Monday Nite
11:15 P. M.

CHEERLEADERS
Admission Restricted

NOTICE!

2% interest on 1973 ad valorem taxes will begin January 2, 1974. Pay your taxes early to avoid paying interest.

W. B. GARDNER

SAD BUT TRUE

Gov. Holshouser is completely opposed to the expansion of the Medical School at East Carolina University.

... where shoplifting stops being "fun" ...

Maybe you ought to think about it a little...
Think how easy it would be for you to get caught, now that stores are watching more carefully.
Think how you'll feel when you're caught... people staring at you... store employees... police... the stories in the newspapers...
Think how you'll answer that question on the job application... "Have you ever been arrested?" How will you ever explain it?
But most of all... think about how you'll face your family, your friends, after you've been caught shoplifting.
Think about it. Please!