

Creative Cooking From The Kitchen Of The Herald

By MILDRED HUSKINS
It's strawberry festival time in eastern Carolina and the fresh berries will soon be available all across the state. Though fresh or frozen strawberries are available year around in this modern age, there is something especially tantalizing about the fresh, ready-ripe, fragrant local North Carolina strawberries available primarily during this month. Strawberries are an ancient fruit. They flourished long before anyone thought of cultivating them and we all remember the delight we had searching out and picking wild strawberries...the tiny, deep red and sweet berries! We'd try to find them where they grew

several on a stem and compare our find. We all have our favorite strawberry recipes and the family may not fully appreciate adventure with new ones. Our own favorite taster prefers his fresh strawberries rinsed, sliced, sugared and piled on vanilla ice cream and on his morning cereal. Strawberries crown the butter-rich Breakfast Cake we show here but yogurt makes it regal. It is the unexpected ingredient and the result is a moist, fine cake that stays fresh for days and freezes well. At a leisurely weekend breakfast, serve Breakfast Yogurt Cake with lots of sliced strawberries and pass extra yogurt

for topping.
Breakfast Yogurt Cake
½ cup butter, softened
Three-fourths cup sugar
1 teaspoon vanilla extract
2 eggs
2 cups self-rising flour
1 carton (8 oz.) plain or vanilla yogurt
½ cup chopped nuts
1 pint fresh strawberries, sliced
Cream together butter and sugar until light and fluffy. Blend in vanilla. Beat in eggs, one at a time. Thoroughly blend flour into creamed mixture alternately with yogurt, beginning and ending with flour. Stir in chopped nuts. Pour batter into greased and paper-lined 10-inch tube pan. Bake in

preheated 350 degree oven 50 minutes or until done. Cool 10 minutes in pan. To serve slice and garnish with strawberries.
Strawberry Banana Float is a recipe which won a prize at a recent Strawberry festival in Chadbourn. It is bound to be a hit with the morning bridge gals.
Strawberry Banana Float
1 cup strawberry ice cream softened
1 cup mashed strawberries
Three-fourths cup ripe mashed banana
2 cups milk
¼ cup orange juice
4 scoops strawberry ice cream.
In mixing bowl or blender, blend ice cream with strawberries and bananas. Gradually add milk and orange juice. Pour into large glasses. Top with scoops of ice cream. Makes four servings
For their Heritage Day pro-

ject the students at Harmony Elementary School made up an attractive booklet and called it "Granny's Old Fashioned Recipes." The kids did it all themselves including the ingenious illustrations and the misspelling. Maxine Middleworth brought us a sample of the Oatmeal Drop Cookies she made from a recipe in the book and they were delicious. Here it is as it appears in the children's cookbook.
Oatmeal Drop Cookies
Three-fourths cup sifted flour
1 teaspoon baking powder
¼ teaspoon nutmeg
1 teaspoon salt
½ cup butter or margarine
¼ cup brown sugar
1 egg, well beaten
1 cup raisins, chopped
1 cup oatmeal
One-third cup milk
Sift flour one time, measure and add baking powder, nutmeg, and salt and sift again.

Cream shortening, add sugar gradually and cream until fluffy. Add egg and raisins. Add oatmeal. Add flour, alternately with milk a small amount at a time mixing well. Drop from a teaspoon onto a greased baking sheet and bake at 350 degrees 15 minutes. Makes 24 cookies.
The office coffee drinkers gave this pound cake rave notices when we tested it out on them. We lifted Brown Sugar and Banana Pound Cake from Beth Tartan's collection and it makes a large, delicious, moist cake.
Brown Sugar and Banana Pound Cake
¼ cup shortening
1 cup margarine
1 box light brown sugar
1 cup granulated sugar
5 large eggs
3 cups flour
½ teaspoon baking powder
½ teaspoon salt

2 large ripe bananas
1 cup milk
1 teaspoon vanilla
2 cups chopped pecans
Cream shortening and margarine, then continue to cream, adding sugars gradually. Add eggs, one at a time, beating well after each addition. Sift dry ingredients, add to creamed mixture, creaming well. Fold in mashed bananas. Add milk, vanilla and one cup nuts to batter. Put remaining nuts on top of batter pressing into top of cake lightly before baking. Bake in a greased large tube pan at 325 degrees for 1½ hours or until done. If desired frost with caramel icing.
Caramel Icing
5 tablespoons butter
1 cup light brown sugar
¼ cup milk
1 box powdered sugar
Mix butter and sugar. Place over low heat and let dissolve. Add milk and boil for five

minutes. Let cool and add powdered sugar. Do not let mixture get too cool before adding powdered sugar so it will spread evenly.

My Neighbors



"...Believing as he did in reincarnation, he says he'll be back to get it."



BREAKFAST CAKE—Strawberries crown this butter-rich Breakfast Cake and yogurt makes it regal. Serve Breakfast Yogurt Cake with lots of sliced strawberries at a leisurely weekend breakfast soon.

Chowan Students In Contest

Four students from Chowan High School participated in the district typing contest, sponsored by the department of Business Education and Office Administration. The contest was held in Rawl Building at East Carolina University in Greenville on April 25. Morning tests for the beginning typists from Chowan were begun at 10 A.M. Afternoon tests started at 12:30. Beginning typists from Chowan were Ervina Copeland and Stanley Hare. Tests for the advanced typists were 11:15 A.M. and 1:45 P.M. Advanced Chowan typists were Debbie Blanchard and Gloria

Copeland. Awards were mailed after the tests were graded.

Chowan Students To Get Degrees

CHAPEL HILL—Three Chowan County students are among the 5,000 degree candidates at the University of North Carolina this year. Commencement exercises will be held Sunday. The Chowan students are: Earl Goodwin Chesson, BS in business administration; Gayle Pemberton Thompson, BS in nursing; and Jimmy Ray Peele, BA.

TAYLOR Theater EDENTON, N. C.

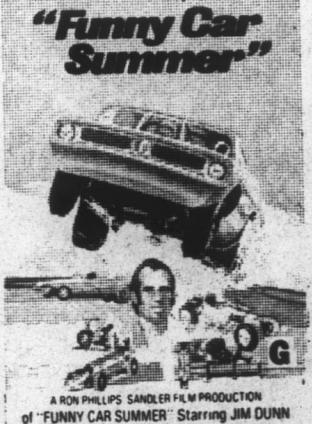
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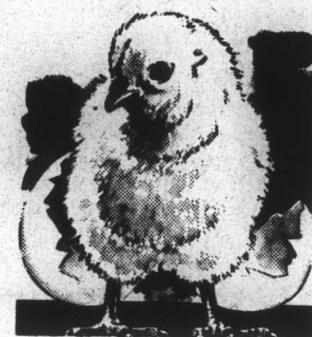
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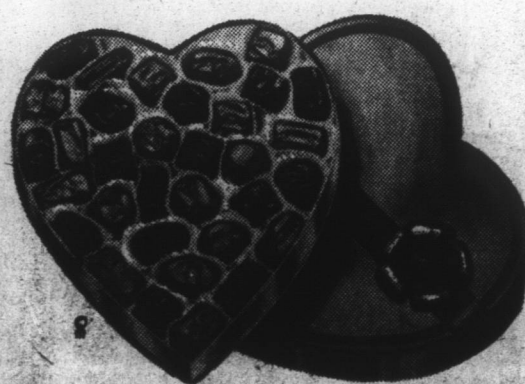
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