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Edenton, North Carolina, Thursday, October 3, 1974

Creative Cooking From The Kitchen Of The Chowan Herald BY MILDRED HUSKINS guests seems just too much, it's eight very generous or 12 yolks and milk. Cook over

Today, when so many homemakers work outside the home, and when the cost of preparing a complete meal for

Fruited Vanilla Cheesecake is a pleasant, friendly gesture to a rich and luscious treat which invite your favorite people for is also very impressive for your after-dinner dessert and your best occasion. It should serve

and the state of the



best coffee

YUMMY DESSERT-Fruited Vanilla Cheese Cake is a delicious and impressive dessert to serve your friends who have come by for dessert and coffee. It is un-cooked and must be made ahead of time to rest in the refrigerator until guests



"polite" portions. You can doll boiling water, stirring up each serving with an constantly, until gelatin is attractive garnish of fresh peaches, green grapes, plump fresh strawberries or other fruit. It is uncooked and must be chilled for several hours or overnight, so it can be made well in advance of the feast.

Vanilla-Coffee Cheese Pie is another delicious dessert. The cream cheese filing is flavored with a delectable combination of pure vanilla extract and coffee. **Fruited Vanilla Cheesecake**

1½ cups sugar, divided 4 envelopes unflavored gelatin 1/4 teaspoon salt

4 eggs, separated 1½ cups milk

2 teaspoons vanilla extract 2 tablespoons grated lemon

peel 2 tablespoons fresh lemon desired.

juice 3 pkgs. (8 oz. each) cream cheese softened

1 cup heavy cream Graham cracker shell Sliced strawberries or other

soft fruit in season In top part of double broiler

mix one cup of the sugar with gelatin and salt. Stir in egg

dissolved, about 10 minutes. Remove from heat, stir in vanilla, lemon peel and juice. Chill until mixture is as thick as unbeaten egg white. In the large bowl of an electric mixer, beat cream cheese until light and fluffy. Stir in thickened gelatin mixture, beat well. With clean beaters beat egg whites until soft peaks form. Gradually beat in remaining one-half cup sugar; fold into cheese mixture. With the same beaters beat cream until thick; fold into cheese mixture. Spoon mixture into graham cracker shell. Chill until firm. Run a knife around inside edge of pan to loosen slightly and remove sides of the spring form pan. Just before serving, decorate with slcied fruit and whipped cream, if

Vanilla-Coffee Cheese Pie

2 pkgs. (8 oz. each) cream

cheese, softened

1/2 cup sugar

freeze-dried

2 eggs, lightly beaten

One-third cup sour cream

1 tablespoon boiling water

2 tablespoons instant coffee or

1 tablespoon vanilla extract

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9-inch baked pie shell In a large bowl beind cheese with sugar until light and fluffy. Beat in eggs and sour cream until well blended. Dissolve coffee in boiling water. Add to cheese mixture with vanilla extract. Beat until well blended. year.

RECEIVES AWARD Dr. Ricahrd N. Hines, Jr., was presented a District Scholar Award at the annual meeting of the Fifth District Dental Society held recently in Wilmington. These awards are given for completing seventyfive hours of postgraduate dental education during the past

PRACTICE TEACHING Carolyn L. Asbell, Route 1; Tyner, is doing her practice teaching in history at D. H. Conley School in Greenville. She is among 195 East Carolina: University School of Educationstudents doing practice teaching in North Carolina and Virginia public schools this quarter.

Section C



DOWNTOWN EDENTON

WEEKEND





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