

Creative Cooking From The Kitchen Of The Chowan Herald

By MILDRED HUSKINS
Easter time is also the time for eggs.
Be ready with some delicious dishes to serve to family using all the hard cooked eggs which will be tucked around in various places after the hunts have been forgotten.
If you are looking for something quick, easy, and different to prepare for dinner, why not feature eggs? Sure, eggs are great for breakfast, but more and more often eggs are finding their way to the dinner table. This is not surprising, however, because in addition to being a good bargain during these days of rising

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comes right from the oven to the table and is perfect for lunch or dinner.
Vegetables and Eggs au Gratin
2 tablespoons butter or margarine
1/4 cup chopped onion
2 tablespoons all-purpose flour
1 cup milk
3/4 cup grated American cheese
1 teaspoon salt
1 teaspoon prepared mustard
1/2 teaspoon Worcestershire sauce
Dash black pepper
1 pkg. (10 oz.) frozen green peas or mixed vegetables
3 hard cooked eggs, quartered
Melt butter in saucepan. Add onion and saute until golden brown. Blend in flour. Gradually stir in milk. Cook and stir over medium heat until mixture comes to boil and is thickened. Add one-half cup of the cheese, the salt, mustard, Worcestershire sauce, and pepper, stirring until cheese is melted. Cook peas or vegetables as directed on package. Drain. Pour half the sauce into a shallow one-quart baking dish; add half of the egg wedges and the vegetables; top with remaining egg wedges. Carefully spoon on remaining sauce. Sprinkle with remaining cheese. Heat under broiler until cheese is melted and lightly browned. Makes three or four servings.

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3/4 teaspoon salt
1/4 teaspoon sugar
Dash cayenne red pepper
Heat oven to 425. Fry sausage in saucepan and drain. Sprinkle cooked sausage, cheese, onion and green pepper in pie shell. Beat eggs slightly; beat in remaining ingredients. Pour cream mixture into pie shell. Bake 15 minutes. Reduce oven temperature to 300 and bake 30 minutes longer or until knife inserted one inch from edge comes out clean. Let stand 10 minutes before cutting. Serve in wedges.
Quickies
Vary your Apple-Celery Salad by adding cubed Swiss or Gruyere cheese to the fruit after sprinkling with lemon juice to keep it from discoloring. One cup sour cream with a bit of salt is enough of a dressing to hold four cups of apples and one cup diced celery together with a cup of cubed cheese.

toasted English muffins, spread with a mixture of cottage cheese and grated sharp Cheddar Cheese. Top each layer of cheese with a thin slice of tomato. Place under broiler until cheese melts. Serve immediately with a garnish of broiled bacon if desired.

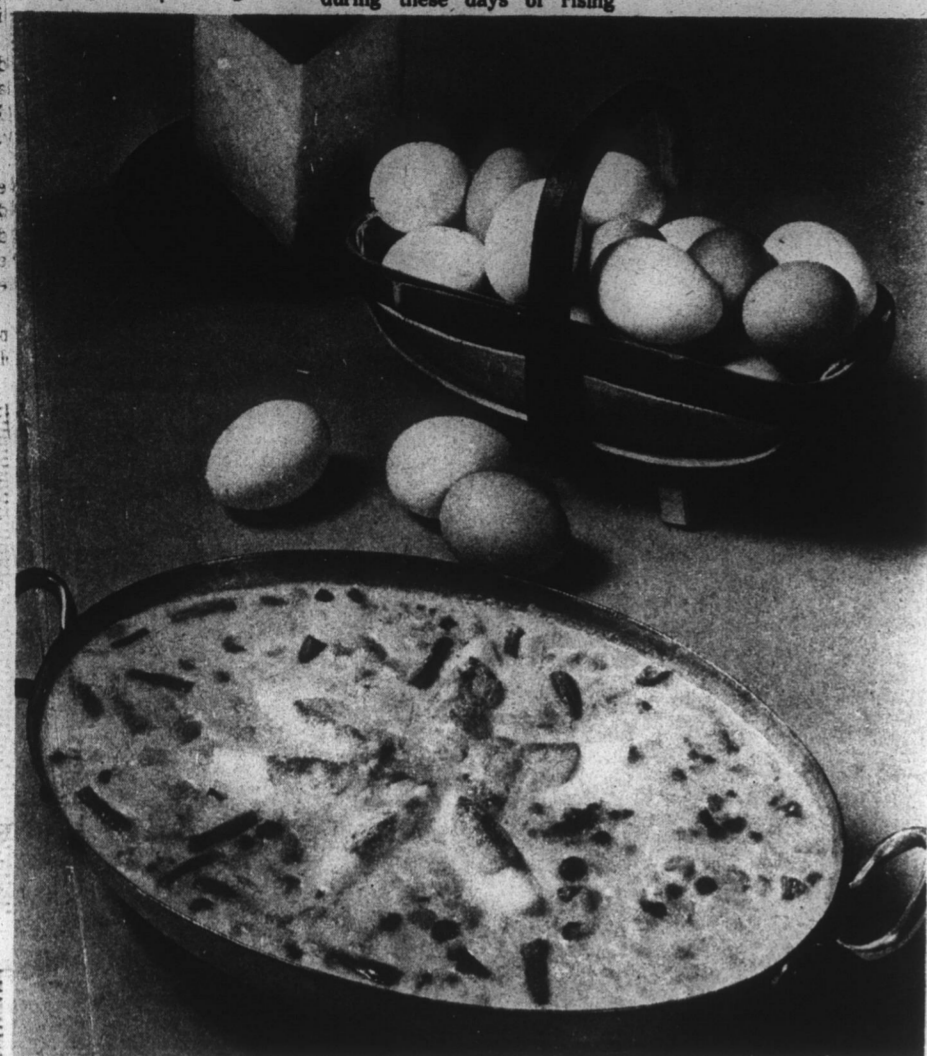
butter with one-eighth teaspoon cinnamon. Remove from heat. Blend in three-fourths cup honey and dash of salt. Stir in one-half cup whipping cream until smooth. Add one teaspoon orange extract, if desired. Warm over ice cream. Yummy!

DOUBLE VOLUME
Properly whipped whipping cream will double in volume. The secret is to have a cold bowl and beaters, cold whipping cream, and to whip the cream before adding sugar and flavoring.

COOKING EGGS
Cook eggs at low to moderate temperatures; high temperatures and over cooking toughen eggs.

Booklet for Buyers Of Used Appliances

Some practical pointers on buying used appliances have been compiled into a booklet by a housing specialist of the U.S. Department of Agriculture's Extension Service.
The seven-page booklet tells where to look for used appliances, suggests some questions to ask the seller, lists some things to watch for, and defines terms used in connection with used appliances—"as is," "re-built," "freight-damaged," etc. Buying tips on specific appliances such as refrigerators, ranges, freezers, washers and dryers are included.
Copies of "Buying a Used Appliance" (PA-1102) are available for 30 cents each from Consumer Information, Pueblo, Colorado 81009.



MAIN DISH — Combine handy, everyday ingredients such as eggs, cheese and frozen vegetables to create a hearty one-dish entree that's perfect for lunch or dinner menus.

Dinner Casserole Deluxe
5 hard cooked eggs
1 can (3 oz.) sliced mushrooms
2 tablespoons flour
1/4 teaspoon salt
1/4 teaspoon onion salt
1/2 cup minced celery
1/2 cup packaged poultry stuffing
1/2 cup grated American cheese
Heat oven to 375 degrees. Slice shelled eggs into a shallow two-quart baking dish. Drain mushrooms and add juice of mushrooms to milk and make one cup liquid. Heat one tablespoon butter in saucepan, add mushrooms and saute two or three minutes. Scatter mushrooms over eggs. In saucepan, melt the rest of the butter. Stir in salt, flour, onion salt then milk mixture. Cook stirring until thick. Add celery and pour over eggs. Scatter stuffing, mixed with cheese, over the top. Bake uncovered 20 minutes or until bubbly. Serves four.

Quiche Lorraine
1 unbaked nine-inch pie shell
1 pkg. brown and serve sausage
1 cup shredded sharp cheese
1 small green pepper, sauteed
One-third cup minced onion
4 eggs
2 cups light cream

Recent inquires indicate that accurate knowledge of the February, 1975, changes in health requirements for swine entering North Carolina has not received sufficient distribution. It is hoped the following paragraphs will help make the requirements better known and understood.
All swine entering North Carolina, except those consigned to slaughter, must be accompanied by an official Interstate Health Certificate issued in accordance with Section 5-135 of the Health Regulations Governing admission of livestock and poultry into North Carolina.
In addition to the health certificate, a permit is required for swine shipped from a livestock market, or swine which have passed through a livestock market within the preceding 30 days. A permit is not required for swine which are moved into this state directly from a farm in another state, or directly from a breed sponsored sale.

Swine Law Clarification

NOTICE!



The regular monthly meeting of the Edenton-Chowan Board of Education will be held April 7, 1975, at 8:00 P. M. in the third Floor Conference Room of the County Office Building.

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New Director Is Announced

RALEIGH—Secretary of Administration Bruce A. Lentz has announced a new director to head up the State Economic Opportunity Office (SEOO).

Lentz said Harry B. Baither, 40, of Greensboro, will direct the anti-poverty program which coordinates and assists the activities of the state's 35 action agencies. Among them is Economic Improvement Council, Inc., which operates programs in the 10-county Region "R".

SEOO provides the governor, state agencies and the federal Community Services Administration's regional and national offices with data on the causes and conditions of poverty in North Carolina.

"The SEOO will seek ways to develop and improve resources to assist community action agencies and other anti-poverty efforts within the state," said Lentz.

Meeting Of Board Of Equalization and Review

The County Board of Commissioners Of Chowan County Will Sit As A Board Of Equalization And Review County Office Building--Tax Department

Monday, April 7th
AT 2:00 P. M.

For the purpose of examining and reviewing the 1974 tax list of each township and shall hear any and all taxpayers who own or control taxable property assessed for taxation in the county with respect to the valuation of such property or the property of others and shall equalize the valuation of such property and correct any errors appearing on the abstracts and for the transaction of any other business which may come before the board in compliance with the Machinery Act of the year 1939, revised through Sessions Laws of 1971.

APPOINTMENTS CAN BE MADE WITH THE TAX SUPERVISOR

DALLAS L. JETHRO, JR.

Clerk to the Board of Equalization and Review

Downtown Edenton

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Saturday — 9:30 - 6:00

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Arthritis Sufferers: WAKE UP WITHOUT ALL THAT STIFFNESS!

New formula for arthritis minor pain is so strong you can take it less often and still wake up in the morning without all the pain's stiffness. Yet so gentle you can take this tablet on an empty stomach. It's called Arthritis Pain Formula. Get hours of relief. Ask for Arthritis Pain Formula, by the makers of Anacin® analgesic tablets.

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Downtown Edenton

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