

# Interesting Recipes Uncovered During Cleaning

It's spring-cleaning time...in our files.

We find some interesting things tucked away in the most surprising places. These are bits of information or recipes which come to us from commercial test kitchens and which we think you would like to know about. So, we do not apologize for a potpourri food column occasionally.

It was interesting to us to discover that Ore-Ida Foods conducted a cross-country canvass of top-rated restaurants trying to discover, of course, how these fine eating places use potato products. Incidentally, they came up with some "tips from the top" on how four-star restaurants have built reputations on spectacular shows of dinner drama...or how to not only please palates but satisfy psyches as well. For instance Nancy Goldberg, who has pampered patrons as owner-operator of Chicago's Maxin's de Paris for over 15 years, says that people come out to relax, to be pampered, and to enjoy fine food and service. She suggests that you not try to make guests feel "at home" but put them "at ease."

Other suggestions came from Old Original Book-binder's in Philadelphia, Roselli's Four 10 of Seattle and the Court of Tow Sisters in New Orleans. From time to time we'll pass along some of the recipes for the elegant dishes served up in these places using the lowly potato.

From our What's New file we have some recipes which include Pepperidge Farm's new Sour Cream and Chive Croutons. These were developed in the Pepperidge Farm Test Kitchens.

Croutons have long served as a garnish for soups and salads but in this age of the liberated cook, they are being used in greater culinary flights of fancy. Consider the simple baked potato. It is usually served mounded with sour cream and chives. Substituting a spoonful of sour cream and chive croutons imparts these popular flavors in the easiest popular way. By the same token these flavorful little croutons provide a delicious topping for a fine flounder dish.

**Crunchy Flounder Fillets**  
4 flounder fillets  
¼ cup melted butter or margarine  
½ teaspoon paprika

¼ cup lemon juice  
2 tablespoons chopped parsley

1 cup Sour Cream and Chive Croutons  
Place flounder fillets folded into halves on a greased broiler pan. Brush with melted butter mixed with paprika and lemon juice. Broil for eight to 10 minutes or until fish flakes easily and is cooked. Place on serving platter and sprinkle with chopped parsley. Top with croutons and serve at once. Serve with fresh asparagus spears and lemon wedges.

Since omelets are a recurring theme on many a brunch menu the hostess should aim for something new and different by adding a surprise ingredient. How about this ham and mushroom omelet with the surprise of those convenient sour cream and chive croutons?

**Ham-Mushroom Omelet**  
8 eggs  
¼ cup milk  
1 teaspoon salt  
¼ teaspoon pepper  
1 cup sliced cooked ham  
1 can (6 oz.) sliced mushrooms, drained  
¼ cup butter or margarine  
1 cup Sour Cream and Chive Croutons

In a bowl, beat eggs with milk, salt and pepper until well blended. Fold in ham and mushrooms. Heat butter in large skillet. Pour in egg mixture. Cook without stirring until edges are set. Sprinkle croutons over top of omelet. Lift edges of omelet allowing uncooked portion to run underneath. Place omelet under broiler and broil until top of surface is set. With spatula, fold omelet into halves and slide out onto warmed platter. If desired, omelet can be sprinkled with more croutons. Serves four.

Also from the What's New file comes a message from

Pillsbury that the 1978 Bake-Off Cookbook is available with 100 prize-winning recipes. If it is not at the grocery store send \$1.29 to Pillsbury Company, P.O. Box 60-1532, Dept. 721, Minneapolis, Minn., 55460, for your copy. Here is a recipe for making an interesting main dish from zucchini which is among the recipes included in the book.

**Pepperoni Zucchini Crescent Squares**

1 can (8 oz.) Quick Crescent Dinner Rolls  
3 tablespoons margarine or butter, softened  
2 cups thinly sliced zucchini  
¼ cup chopped onion  
½ teaspoon oregano  
2 tomatoes, cut into 12 ¼-inch slices  
1 cup thinly sliced pepperoni  
3 slices Cheddar cheese cut in one-inch strips

Heat oven to 375 degrees. Separate crescent dough into two long rectangles. Place in ungreased 13x9-inch baking pan; press over bottom and one-half inch up sides to form crust, sealing perforations. Spread dough with one tablespoon margarine. In fry pan, combine remaining two tablespoons margarine, zucchini, onion and oregano; cook and stir until

zucchini is crisp-tender. Spoon hot zucchini mixture evenly over crescent crust. Top with tomato and pepperoni slices. Bake for 25 to 30 minutes or until crust is deep golden brown. Remove from oven; top with cheese

strips. Return to oven one to two minutes until cheese is melted. Cut into squares and serve. Makes six to eight servings. To reheat leftovers cover loosely with foil and heat at 375 degrees for 12 to 15 minutes.



**SUNDAY BRUNCH**—For a relaxed Sunday Brunch serve this delicious omelet with its surprise filling of sour cream and chive croutons.

**GETTING READY**—Carl Forehand, a member of Perquimans County Horse and Pony Club, is pictured here with one of the horses to be shown Saturday night. The ring is located four miles west of Hertford.

## Horse Show Set Saturday

The Perquimans County Horse and Pony Club would like to invite you to attend their second show to be held Saturday night at 6 o'clock. The show ring is on Joe Perry's farm four miles west of Hertford.

The program consists of classes for adults and children, including halter, trail, western and English pleasures, and speed events. Spectators will be entertained by all of the events, plus the concession stand will provide good food to keep everyone well fed.



A Class D baseball team, the Shawnee Hawks, once traded an unpromising pitcher to another team in exchange for 20 uniforms.

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## Library Receives Books

Shepard-Pruden Memorial Library has received the following new books:

**Adult Fiction**  
"Whistle" by James Jones, "Dead Eye" by John Reese, "Stand in the Sun" by Max Von Kreisler, and "By Her Own Bootstraps" by Betty Coates.

**Adult Non-Fiction**  
"The Encyclopedia of Sports" by Frank Menke and "The Two" by Irving Wallace.

**Library Doings**  
Patricia Waff Carroll's art show is still on display and will be in the library through May. This is local talent and a most fantastic

display that can be purchased. If you would like to see local art and possibly buy some creative work, please stop by the library and see this display.

Our story-time film for Tuesday May 9 will be *The Story About Ping*. Based on the children's book by the same title, this story is about a little duck who lives in a houseboat on the Yantze River. The duck discovers the hazards of leaving home and, after narrowly escaping the cook pot, has a happy reunion with his family. So be at the library, Tuesday morning at 10:30 for the film, games, stories and fun.

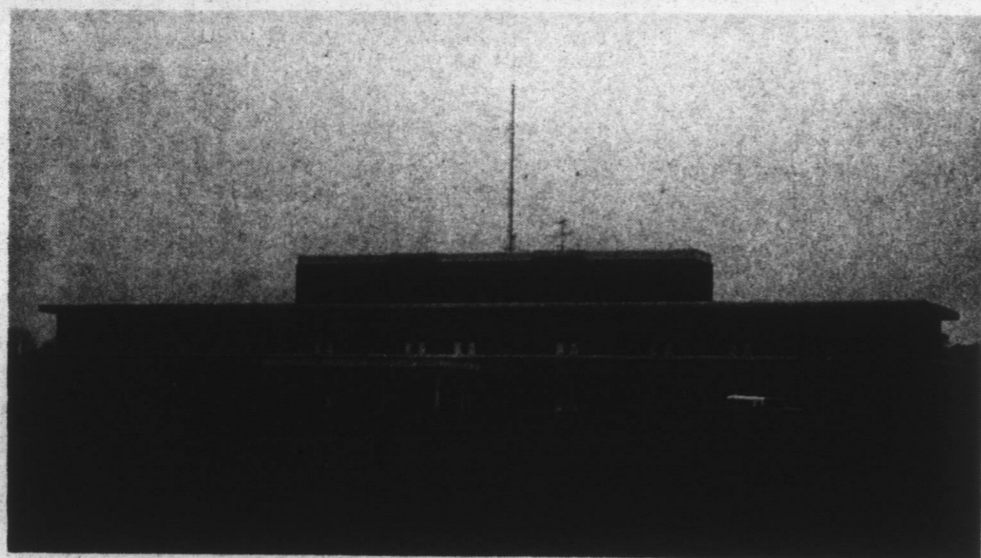
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## NATIONAL HOSPITAL WEEK

MAY 7-13, 1978

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SUN.	MON.	TUE.	WED.	THUR.	FRI.	SAT.
<p>.....VISITS TO AREA SCHOOLS.....</p> <p>...GUIDED TOURS OF HOSPITAL BY APPOINTMENT... Call 482-8451, Ext. 200</p>						<p>HOSPITAL PICNIC FOR HOSPITAL EMPLOYEES</p>
<p>...GUIDED TOURS OF HOSPITAL BY APPOINTMENT... Call 482-8451, Ext. 200</p>						
<p>2 P.M. Dedication of Health Education Annex and Open House</p>	<p>2:30 to 4:30 Blood Pressure Clinic</p>	<p>8 A.M. to 10 A.M. Diabetes Screening</p>	<p>10 A.M. to 12 noon Blood Pressure Clinic</p>	<p>2 P.M. to 6 P.M. State Display of Emergency and Rescue Equipment</p>		
<p>EDUCATIONAL PROGRAM OPEN TO THE PUBLIC 7:30 P.M. to 9:30 P.M. Hypertension and Blood Pressure Clinic</p>	<p>EDUCATIONAL PROGRAM OPEN TO THE PUBLIC 7:30 P.M. to 9:30 P.M. Diabetes</p>	<p>7 P.M. to 10 P.M. The Nurse and the North Carolina Law (NOT OPEN TO GENERAL PUBLIC)</p>	<p>7:30 P.M. to 9:30 P.M. Reception for local and Area Mayors and County Commissioners (NOT OPEN TO GENERAL PUBLIC)</p>	<p>EDUCATIONAL PROGRAM OPEN TO THE PUBLIC 7:30 P.M. to 9:30 P.M. How to Prevent a Heart Attack</p>		