

# The Herald Kitchen: Showcase Desserts

By Mildred Huskins  
The arrival of warmer weather deserves to be heralded by some frosty cool desserts.

Unfortunately, with today's time schedules, the elaborate desserts that used to be popular on home

menus are more often relegated to restaurant pastry carts or to "special occasion" parties. Who has the time for beating egg whites, measuring multiple ingredients, and last-minute preparations?

Most modern

homemakers turn to the pantry shelf for "secret ingredients" and convenience foods which shortcut preparation time for desserts while adding special flavor and texture qualities. One of these, kept on the kitchen shelf, is Kraft marshmallow creme. To be sure, all of us have kept it there for a big batch of fudge made the easy, creamy way. This "secret ingredient", with its fluffy, whipped lightness, makes it a perfect dessert confection ingredient. With make-ahead desserts such as frozen and chilled mousses, marshmallow creme provides a light, soft texture and such ingredients as sugar and stiffly beaten egg whites can be left out entirely.

For instance, an elegant Frosty Strawberry Bombe requires only five ingredients, and can be made and frozen days ahead of serving time. The recipe calls for fresh strawberries, but frozen ones may be used. This one might be the conversation piece at your next company supper.

**Frosty Strawberry Bombe**  
1 pkg. (8 oz.) cream cheese, softened  
1 jar (7 oz.) Kraft marshmallow creme  
2 cups strawberry halves (or 1 10-oz. pkg. frozen strawberries)  
1 tablespoon lemon juice  
1 cup heavy cream, whipped

Combine softened cream cheese and marshmallow creme, mixing at medium speed on electric mixer until well blended. Beat in strawberries and lemon juice; fold in whipped cream. Pour into a 1½-quart mixing bowl lined with foil; cover and freeze until firm. Place in refrigerator ½ hour before serving. To serve, unmold onto plate; remove foil. Garnish with strawberries and whipped cream, if desired. Makes 8 to 10 servings.

For the coffee-chocolate lovers in the bunch, try Mocha Mallow Dessert.

**Mocha Mallow Dessert**  
1 teaspoon instant coffee  
1 cup heavy cream  
¼ cup milk  
1 jar (7 oz.) marshmallow creme  
one-third cup chopped walnuts  
Dissolve coffee in heavy cream; whip until stiff. Gradually add milk to marshmallow creme, mixing until well blended.

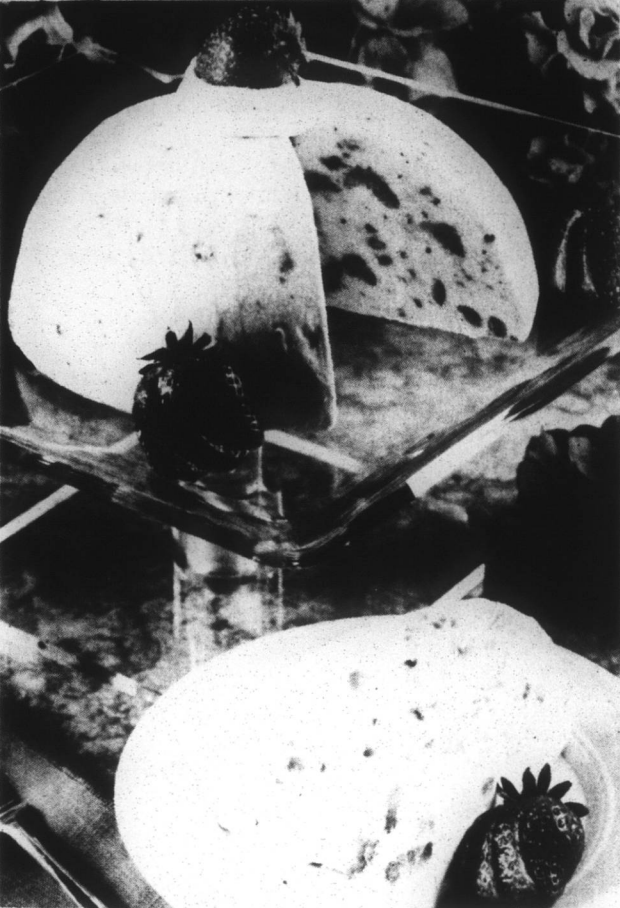
Fold in whipped cream and nuts. Spoon into dessert dishes or parfait glasses. Top with crushed creme-filled chocolate cookie crumbs, chopped walnuts and chocolate curls, if desired. Freeze. Makes 6 servings.

Don't overlook the pudding and pie mixes as well as the wonderful fruit-flavored gelatin available for use in delicious and easy pies, cakes and as many desserts as you decide to concoct. Create a homemade berry pie with fruit of the season.

**Strawberry-Blueberry Pie**  
Dissolve 1 pkg. (3 oz.) lemon flavor gelatin in two-thirds cup boiling water, stirring about 3 minutes. Add 2 cups ice cubes and stir constantly until gelatin is thickened, about 2 or 3 minutes. Remove any unmelted ice. Using a wire whisk, blend 1 container (8 oz.) frozen whipped topping, thawed; whip until smooth. Fold in ½ cup sliced strawberries and ½ cup whole fresh blueberries. Chill, if necessary until mixture will mound. Spoon mixture into a cooled, baked 9-inch graham cracker crust. Chill 2 hours before garnishing with additional fruit, if desired.

**Strawberry-Rhubarb Pie**  
Combine ½ cups chopped rhubarb, 2 tablespoons water, 3 tablespoons sugar and 1 tablespoon gelatin from a 3-oz. pkg. strawberry flavor gelatin in a saucepan. Bring to boil and simmer 2 minutes, just until rhubarb is tender. Chill about 15 minutes. Meanwhile, dissolve remaining gelatin in two-thirds cup boiling water, stirring about 3 minutes. Add 2 cups ice cubes and stir constantly until gelatin is thickened, about 2 or 3 minutes. Remove unmelted ice. Using a wire whisk, blend in

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**SHOWCASE DESSERT** — Before the brief strawberry season is gone present them in an elegant Frosty Strawberry Bombe made up ahead the easy way. No special mold is needed; simply use a mixing bowl lined with foil.

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### Chowan Academy Honor Roll

Principal Gregory T. Todd revealed that the following students were listed on the John A. Holmes High School honor roll for the final six weeks grading period:

- 9th Grade  
Principal's List  
Laura Litchfield  
9th Grade  
Honor Roll  
Bryan Bass, Emily Evans, Patricia Halsey, Nancy Hendee, Don Lane, Rena Sawyer, Eric Strother, Johnny Tynch, and Michael White.
- 10th Grade  
Principal's List  
None  
10th Grade  
Honor Roll  
Harriett Abbe, Sheila Cherry, Paula Dunlowe, Anna Goodwin, Patricia Holley, Marion Jones, Laura Underkoffler, and Barbara Wright.
- 11th Grade  
Principal's List  
Charlene Evans  
11th Grade  
Honor Roll  
Elliott Atstupenas, Sue Bunch, Lynn Dale, Laurie Everson, Tim Jones, Marla Jordan, Steve Lane and Judi Nixon.
- 12th Grade  
Principal's List  
Yvette Hall, and Crystal Smith.  
12th Grade  
Honor Roll  
Ruby Armstead, Mark Britton, Ken Castelloe, Chris Harmon, Barry Jethro, Alease Moore and Angela Wilder.

The following students have been named to the Academic Excellence List for the semester indicated. These students have maintained a 93 or above average in each and every class for each grading period of an entire semester. They are Charlene Evans, second semester; Crystal Smith, second semester; and Eric Strother, first semester.

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