

Outdoor Menus From The Herald Kitchen

By Mildred Huskins
Americans have always loved to eat outdoors, so any sunny day is an occasion to set the dinner table on the porch or patio. Even if the cooking is done in the kitchen, somehow good food tastes better when it's eaten outside.
Even when we lunch alone, we often place our sandwich or salad on a tray and move out to the porch to eat, watch the fish laze near the water's surface and to listen to the birds.
Select seasonal native

foods for an outdoor meal with that satisfying touch of Americana. Simple, traditional foods often bring the most pleasure and are easy to prepare, too.
We seem never to tire of the good, wholesome flavor of corn during the summer months; and Corn and Pepper Relish Salad Mold uses this most American of vegetables in a novel way. A sparkling sweet-and-sour gelatin mixture is given extra zip by hot pepper sauce. The attractive mold encases a mixture of sliced

celery, onion, red and green bell peppers, and convenient canned corn. This do-ahead salad makes it ideal for summer entertaining.

As a main course, economical Deviled Short Ribs are long on hearty, honest flavor. The ribs are first tenderized and seasoned by a spicy marinade and then grilled. As an alternative, the meat may be cooked in a 350 degree oven about 1½ hours. Youngsters in particular will enjoy this easy-to-eat, backyard finger food. For those who are attuned to the extra-hot, place a bottle of Tabasco on the table, and let each "devil" the ribs taste.

Deviled Short Ribs

- 1½ cups tomato juice
- One-third cup chopped onion
- 2 tablespoons white vinegar
- 2 tablespoons vegetable oil
- 1 tablespoon honey
- 2 teaspoons Worcestershire sauce
- 1 clove garlic, minced
- 1 bay leaf
- ½ teaspoon salt
- ½ teaspoon Tabasco
- 2½ lbs. short ribs

In large bowl combine all ingredients except ribs; mix well. Add short ribs. Cover. Refrigerate several hours or overnight. Remove ribs and place on grill. Cook 20 minutes; turning several times. Meanwhile pour marinade into small saucepan; cook over low heat five minutes. Brush marinade on meat; cook 35 to 40 minutes longer until meat is cooked to desired doneness. Turn meat and brush often with marinade during cooking. Serve remaining marinade with meat. Makes 4 servings.

Corn and Pepper Relish Salad Mold

- ½ cup sugar
- 2 envelopes unflavored gelatin
- 1 teaspoon dry mustard
- 1½ teaspoon salt
- 1 cup water
- 1 can (1 lb.) whole kernel corn, drained, liquid reserved
- ½ cup cider vinegar
- ½ teaspoon hot pepper sauce
- 1 cup chopped red bell pepper
- ½ cup chopped red bell pepper
- ½ cup chopped onion
- ½ cup chopped celery

In medium saucepan combine sugar, gelatin, mustard and salt; stir in water, allow to stand 1 minute. Cook over low heat, stirring constantly, until gelatin is dissolved. Remove from heat. Drain liquid from corn into a measuring cup; add enough water to measure one cup. Add to saucepan. Stir in

vinegar and pepper sauce. Chill until consistency of unbeaten egg whites. Fold in corn, green pepper, red pepper, onion and celery. Turn into a six-cup mold; chill until firm. Unmold to serve. Serves 10 to 12.
Maybe you'd prefer Three-Bean 'N Swiss Salad for a change from everyday salads at the cookout. It's all the good flavors of three different beans in a Vinegar-Oil Dressing.

Three-Bean 'N Swiss Salad

- ¼ cup margarine or butter
- ½ teaspoon garlic salt
- 1½ cups Kellogg's Croutettes croutons
- 1 can (8 oz.) cut green beans, drained
- 1 can (8½ oz.) lima beans, drained
- 1 can (15 oz.) kidney beans, drained
- 1 cup thin strips Swiss cheese

Red onion rings

Melt margarine in medium size frying pan over medium heat. Stir in garlic salt. Add croutons. Cook, stirring constantly, until croutons are crisp. Remove from heat and set aside. Place beans and cheese in large mixing bowl. Refrigerate. Just before serving, combine croutons, bean mixture and Vinegar-Oil Dressing, tossing lightly. Garnish with onion rings. Makes 8 servings. To make dressing measure ½ teaspoon salt, ½ salt, ½ teaspoon basil, ½ teaspoon dry mustard, dash pepper, 3 tablespoons vinegar, 1 tablespoon honey into a small mixing bowl. Add ¼ cup vegetable oil gradually, beating constantly. Refrigerate.

Orange Zucchini Cake

- 2 cups all-purpose flour

- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups sugar
- 4 eggs
- 1 cup Kellogg's All-Bran cereal
- 1 cup chopped nuts
- 2 cups grated, unpeeled zucchini
- 1 cup vegetable oil
- 2 teaspoons grated orange peel
- 2 teaspoons vanilla

Stir together flour, baking powder, soda, salt, cinnamon and sugar. Set aside. In large mixing bowl, beat eggs until foamy. Add remaining ingredients. Mix well. Add flour mixture, mixing only until combined. Spread evenly in greased 13x9x2-inch baking pan. Bake at 350 degrees about 40 minutes or until tests done. Cool completely. Spread with Cream Cheese Frosting.

Cream Cheese Frosting

- 1 pkg. (3 oz.) cream cheese, softened
- 1 tablespoon margarine, softened
- 1 teaspoon orange juice
- 1 teaspoon grated orange peel
- ½ cups confectioners' sugar

Beat cream cheese, margarine, orange juice and orange peel until light and fluffy. Gradually add sugar, mixing until fluffy and of spreading consistency.
—O—
A Waffle Brunch is certain to delight the sleepheads in your family. Cream one stick butter, add ¼ cup honey, 2 tablespoons grated orange peel and a dash of cloves. Spread on both sides of frozen waffles from a 10-oz. package, then toast on a grill over hot coals or heat according to package directions. Top with sour cream and orange sections. They'll ask for more.



BACKYARD DINNER — Go American-style with a backyard of native foods like Corn and Pepper Relish Salad Mold and Deviled Short Ribs.



A VISIT FROM THE "GENERAL" — Fans of the television series "The Dukes of Hazard" got a real treat, recently when the local Macks Store put the famed General Lee on display. One of 12 Dodge Chargers sold by the NBC network, it was purchased by the Macks company at a price of \$19,750 complete with magnum 440 engine and horn that plays "Dixie". Store manager Mike Myrick, in the driver's seat in photo above, found himself captured on Sunday afternoon by Patrolmen in D.E. Jethro of Edenton Police Department. Apparently the officer succeeded where poor Roscoe P. Coltrane has failed.

CORRECTION

The date of the wedding of Miss Carolyn Juanita Raines and Mr. Jerry Bryant Lee will be July 19 at 4 P.M. in St. Paul's Episcopal Church in Edenton. An earlier story had an incorrect date.

To accelerate the baking of a potato, first boil it for about ten minutes.

The Board of Chowan County Commissioners will meet in regular session at 1:30 o'clock P.M. instead of 9:00 A.M. Monday, July 7, 1980 in the fourth floor conference room of the County Office Building.
Anne K. Spruill
Clerk

Report On Finances

JCPenny contributed \$358,140,416 to the economy of the State of North Carolina in 1979, company officials have announced.
Purchases by JCPenny from North Carolina manufacturers accounted for \$322,490,824 in merchandise which was distributed throughout the company's 2,145 JCPenny, The Treasury stores and Treasury Drug Centers in the United States, said regional vice president John A. Wells.
Payroll payments in North Carolina amounted to \$31,478,119, going to 8,281 full- and part-time associates. The company

employed about 206,000 persons nationally and overseas at the end of 1979. The company paid \$4,171,473 in corporate, property, use and unemployment taxes in North Carolina during the year, said Wells. As of January 1, JCPenny operated 38 JCPenny stores in the state.
In 1979, the firm achieved \$11.3-billion in sales through 2,145 retail units in the United States, Puerto Rico and Europe.
Wells said 1,424 North Carolina residents are stockholders in the company, which is the third largest general retailer in the nation.

HOME REALTY

New Listing

House, like new. Two story, frame, 2,350 sq. ft. of living space. 4 BDRM, DR, LR, Den with fireplace, large Kit., dinette, 3 Baths, central heat & air. Lots of storage room, screened in patio. Conveniently located near boat ramp, beach area, golf, & tennis.

Valuable Property For Sale

Home Realty submits the following listings of valuable property for sale:

Dutch Colonial Home

Overlooking Albemarle Sound, brick home with beautifully landscaped yard. Of course, boat basin, picnic area. Four bedrooms, living room with fireplace, den with fireplace, kitchen, utility room, all with central heat and air conditioning.

Priced To Sell

Three bedroom frame house priced to sell immediately. Living room, kitchen with equipment, carport. A good investment.

Another Good Location

Brick house with four bedrooms, dining room, kitchen, den with fireplace, living room with fireplace, 1½ baths, central heat, garage. You'll love the way this house and lot have been maintained.

In Historic District

Comfortable home located in historic district within walking distance of downtown Edenton. Four bedrooms, two baths, living room, family room with fireplace, kitchen. The home you have been waiting for.

Second Home

This frame home would make a second home. Consists of three bedrooms, living room, kitchen and bath. Priced for immediate sale.

A Family Pleaser

Live in very attractive two-story brick home and enjoy income from adjoining duplex. Consists of 5,500 square feet of living space, including six bedrooms, living room with fireplace, den with fireplace, dining room with fireplace, two full baths, garage with workshop. Completely renovated to include all modern conveniences. In historic district within walking distance to shopping, schools and churches.

Waterfront Lot

This lot contains a bulkhead, and is located on Country Club Drive. Financing is available.

Also available: trailer lots, & homestead lots. Financing available.

Day 482-2153 HOME REALTY Night 482-3807

Jim Brown
City Executive
Peoples Bank
of Edenton

"Having a bank with your name on the door means a lot in a town like Edenton."

It means that even though we offer the finest services available and use the most up-to-date banking techniques, you can still count on a friendly smile, courteous and efficient service, and a genuine concern for your financial security. We may have 48 offices in 27 communities throughout eastern North Carolina, but this one is here to serve Edenton people.

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South Broad St., Edenton

NORTH CAROLINA DEPARTMENT OF TRANSPORTATION

ROADS
ROADS
ROADS

CHOWAN COUNTY NOTICE

Board of Transportation Member, Marc Basnight, and division staff members, will meet with the Chowan County Board of Commissioners in the Conference Room of the County Office Building at Edenton at 2:00 P.M., Monday, July 7, 1980, for the purpose of establishing the county's 1980-81 Secondary Roads Improvement Program. Any interested persons are invited to attend the meeting.

DIVISION OF HIGHWAYS

To help prevent skin cancer, use sun-block preparations when you are outdoors and avoid midday sun.

Security Is. . . Insurance

Be sure they're fully covered. See us for family policies that grow with the needs of your family.

HOME SECURITY LIFE
INSURANCE COMPANY

★ Chowan Co. & Surrounding Area: Roy Forehand and Ike Harrell, Agents

★ Gates Co. & Tyner Area: Richard Bunch, Agent