# Engagement **Announced**

Mrs. Jessie Ward of Plymouth announces the engagement of her daughter, Carol White Swanner, to Gregory Scott Bowen, son of Mr. and Mrs. Carroll Bowen of Merry Hill. Ms. Swanner is also the daughter of the late John D.

The wedding is planned for 4 p.m. on August 29 at Riverside Baptist Church in Merry Hill.

No invitations are being sent, but friends and relatives are cordially invited to attend.

## **Area Workers Finding Jobs**

In July, the beginning of the 1987 **Employment Services Program** fiscal year, the Edenton Employment Security Commission placed 68 workers in jobs, three in jobs with salaries of more than \$15,000 per year.

The local office received notice of 85 vacancies in July, compared with 34,684 in the state. Statewide, 24,022 workers were placed last month.

Figures released for individual Job Service Centers show the greatest number of placements were made in Mount Olive with 835, Goldsboro with 708, Kenansville with 662, Smithfield with 622 and Rockingham with



PROMISE ALVINIA CLARK Linwood and Nelda Clark of Roper are proud to announce the birth of their daughter. Promise Alvinia, in Chowan Hospital on August 12.

Maternal grandmother is Mrs. Mable Ruffin of Jamesville.

**JUSTIN DARYL PERRY** Christine Spruill and Daryl Perry of Tyner are proud to announce the birth of their son, Justin Daryl, on August 13 in Chowan Hospital.

**KELLI DEANNE WARD** Kenneth Donald and Sharon Sims Ward of Hertford are proud to announce the birth of their daughter, Kelli Deanne, in Chowan Hospital on August 13.

Maternal grandparents are Joyce F. Taylor of Hertford and Aubrey N. Sims Sr. of Richmond,

Paternal grandparents are Howard K. Ward of Hertford and Emma O. Ward of Orlando, Fla. SHANE DOYAL STEVER

Mark Richard and Audrey Doyal Stever of Edenton are proud to announce the birth of their son, Shane Doyal, on August 13 in Chowan Hospital.

Maternal grandparents are Mrs. Lari Webster of Atlanta, Ga. and Jerry Doyal of Albany, Ga.

Paternal grandparents are Mr. and Mrs. George Stever of Tyrone, Pa.



SUMMER CENTERPIECE—Peach Berry Terrine could be your stunning centerpiece for a late summer luncheon or informal dinner

#### party. It is easy and delicious. **Fun With Food**

From The Herald Kitchen

half

Mint leaves

1/2 cup light cream or half and

2 cups sliced fresh fruit

Combine crumbs, nuts, sugar

(strawberries, bananas or melon)

and butter. Mix well and press on

bottom of 9-inch springform pan.

water. Add cold water. Beat

cream cheese with cream, blen-

ding until smooth. Gradually

blend in gelatin and chill until

slightly thickened. Pour into

crumb-lined pan. Chill until firm,

about 3 hours. Remove sides of

pan. Cut torte into wedges and

garnish with fresh fruit and mint

**5K Run Slated** 

A five kilometer (3.1 mile) run

The Indian Summer Run will be

held at Missing Mill Park on

Grubb Street, with registration to

begin at 8:30 a.m. and the race set

Fee will be \$7 for pre-entries

postmarked before Sept. 10. Post-

day and race-day fee will be \$8.

The run is sponsored by the parks

and recreation department and

chamber of commerce in Per-

Anyone interested in race infor-

mation should contact Andy

Downing at the Perquimans Coun-

ty Recreation Department, 300

Grubb St., Hertford, N.C. 27944.

Telephone number is (919)

Organizers of the Indian Sum-

mer Festival said, "Many en-

joyable activities are planned

September 11 and 12, so bring the

family to Perquimans County."

is set for September 12 in Hertford

as part of the town's summer

festival.

to start at 10 a.m.

quimans County.

426-5695

Dissolve gelatin in boiling

By MILDRED HUSKINS If there is a late summer party in the planning stages at your home, you might be interested in a couple of rather romantic desserts developed for General Foods by Chef Kathleen Sanderson who takes the fresh approach to elegant desserts.

The California culinary expert says she believes in "realistic" cuisine, where the freshest ingredients, like summer's delicious fruits, dictate the menu. "A fresh fruit tart is so beautiful and appealing that there's no need to load on extra ingredients or garnishes," she says.

The two desserts -- a torte and a terrine -- feature a bouquet of leaves. Makes 8 servings. mixed fruit. They are no-bake desserts and are made especially simple with the use of high-quality "foundation" foods, such as gelatin and instant pudding.

Fruity Cream Cheese Torte is a combination of mixed fruit or strawberry gelatin with cream cheese which results in a brilliant, magenta-colored centerpiece. Or, you can create a bright and lemony-fresh dessert using lemon flavor gelatin. A quick way to soften the cream cheese for this recipe is to pop it unwrapped in the microwaave for 10 seconds. Then use an electric mixer to combine the gelatin and cheese. What makes this torte super-rich is the simple-to-make graham cracker and walnut crust. Top with fresh fruit and mint leaves.

Peach Berry Terrine is a stunning layered dessert in the form of a loaf. Colorful fresh peach and strawberry slices shine through the translucent top layer, shimmering with highlights of peach flavor gelatin. The bottom layer is a creamy blend of the gelatin and frozen whipped topping. Serve each slice of the terrine with a dollop of whipped topping and mint leaves.

These make summer entertaining easy on the hostess and delight the guests.

**Peach Berry Terrine** 2 pkgs. (4-serving size) peach flavor gelatin

2 cups boiling water

1-1/2 cups cold water

2 fresh peaches

1/2 cup sliced strawberries 1-34 cups (4 oz.) frozen Cool

Whip, thawed Dissolve gelatin in boiling water. Add cold water. Pour 1/2 cup into 9x5-inch loaf pan. Chill until firm but not set. Chill 1-1/2 cups of remaining gelatin until slightly thickened. Peel and pit peaches. Cut 5 slices and arrange

thickened gelatin over fruit. Chill Meanwhile, chop remaining peaches. Fold whipped topping into remaining gelatin. Stir chopped peaches. Spoon over clear gelatin. Chill until firm, about 4 hours. Un-

mold. Garnish with mint leaves, if

on gelatin in loaf pan with

strawberries. Spoon slighly

desired. Makes about 10 servings. Fruity Cream Cheese Torte 1 cup graham cracker crumbs

1/2 cup finely chopped walnuts 1/3 cup sugar 14 cup melted butter or

margarine 2 pkgs. (4-serving size) mixed fruits, strawberry, or lemon flavor gelatin

2 cups boiling water 1 cup cold water 1 pkg. (8 oz.) cream cheese,

# Seizure Policy Is Altered

Media attention has recently focused on a series of seizures of children's bank accounts.

According to the Internal Revenue Service, this is one childhood trauma that could be avoided.

The new tax law requires any dependent age five or older to have a social security number of his/her own. A new bank account for a child should be opened using the child's own number. On existing accounts, parents should notify the bank of the child's social security number to eliminate potential problems.

By law a bank must have a social security number in order to set up an account. When parents set up an account for their child, many times a parent's social security number is used because the child does not have one. This can cause problems.

When a taxpayer owes back taxes, the IRS sends several notices and bills requesting payment. If the taxpayer does not pay voluntarily, the IRS is authorized to levy on any account listed in the taxpayer's name and/or social security number.

A new procedure has been intitiated by the IRS in response to public concern, which adds a safeguard for innocent parties to collection actions - whenever a levy involves a joint account, the funds are frozen until ownership can be varified.

#### **Return Home**

The Lee Roy Barrow family and Delores and Michael Stone have returned home from Oklahoma City where they attended the 42nd General Council of Assemblies of





### Views On Dental Health

Richard N. Hines, Jr. D.D.S., F.A.G.D.

#### FIRST AID FOR TOOTHACHE

By far, the most common dental emergency is the toothache. Pain usually indicates that decay is present and can be irritating the pulp (a soft tissue in the center of the tooth containing blood vessels and nerve tissue).

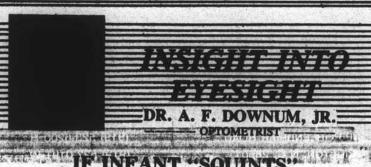
The best first aid? Clean the tooth as thoroughly as possible with a toothbrush and rinse the mouth vigorously with warm water to remove any food that may be lodged. Use dental floss to remove particles of food and place a cotton pellet with oil of cloves on the tooth to TEMPORARI-LY alleviate the pain.

An abscess-caused toothache is ofter the most painful and is frequently accompanied by swelling of the jaw or face. An abscess is a localized collection of pus in any part of the mouth formed by tissue disintergration and surrounded by an inflamed area.

Aspirin (swallowed, NEVER held

against the tooth or gum) will help reduce the pain. Immediate attention by a dentist is needed to treat the infection. Never use prolonged medication with either pain killer or antibiotics without the supervision of a dentist. These may temporarily alleviate the symptoms but will not eliminate the

> A public service with the aim of promoting a better dental health environmen From the office of: Richard N. Hines, Jr., D.D.S. Edenton, N.C. Phone: 482-2776



Parents are frequently concerned that their young children are in harmony. 'squinting". The word itself has

two meanings: looking out through partially closed eyes, as when the sun is in our faces; and looking with eyes set obiquely or crossed. It is this last meaning to which eyes (medically known as strabismus).

In a new baby, focusing ability is limited - if present at all - and the eyes tend to swivel around all over the place. This is why a tiny baby will sometimes produce the most disturbing squint. However, as long as this is a temporary thing, it is no cause for concern. As the baby develops, he or she will

gradually learn to move both eyes

On the other hand, if it is consistent or persists past the age of six months or so, an optometric assessment would be advisable. The condition itself can be treated either by the use of special glasses ing exercises or, in some cases, by surgery to correct the controlling

> The interest of better vision from the office of: A. F. Downum, Jr., O.D. Phone: 482-3218 163 W. Edenton Street Edenton, N.C.

> > 0



### Let Us Do Your **Dirty Work!**

We feature the latest in Maytag Equipment

Come do Your Laundry in the comfort of our Air Conditioned Establishment

We Also Have Double & Triple Loaders for Bedspreads & Rugs!

We offer FREE COFFEE to our customers

We also feature a drop-off service for our busy customers

— This Week's Special — When you come in and wash your laundry with us we will dry your laundry for FREE

### WASHATERIA PLUS

**Edenton Village Shopping Center** Edenton, NC

Announcing . . .

#### THE COLONIAL RESTAURANT LOCATED ON OLD 17 NORTH - EDENTON, NC

WILL BE OPENING FOR LUNCH!

On Wednesdays, Thursdays and Fridays Starting September 2nd, 1987 - From 11:00 until 3:00

Featuring an All You Care To Eat Country Buffet With Three Meats and Three Vegetables to choose from! All For Only \$3.99 Beverages Extra

Wednesday and Thursday Night Dinner Special From 5:00 p.m. until 9:30 p.m.

All You Care To Eat Country Buffet Featuring Three Meats and Three Vegetables to choose from! Also includes one trip to the Salad Bar and Cup of Chicken Gumbo For Only \$4.99 - Beverages Extra

Friday and Saturday Night Dinner Special From 5:00 p.m. until 9:30 p.m. All You Care To Eat Seafood Buffet Includes Cup of Seafood Gumbo and one trip to the Salad Bar! All For Only \$10.99 - Beverages Extra

Beginning September 6th, 1987 - Sunday Buffet Serving Continuously from 11:00 a.m. until 8:00 p.m. Choose from Seven Meats and Seven Vegetables! Also includes one trip to the Salad Bar and one Homemade Dessert! All For Only \$5.49 - Beverages Extra