

Engagement Announced

Mr. and Mrs. Carlton Ray Privott of Edenton announce the engagement of their daughter, Shelia Rae, to Lepl. David Alan Baker, son of Mr.

and Mrs. David E. Baker of Ridgeley, West Virginia.

The bride-elect is a 1986 graduate of John A. Holmes High School in Edenton. She is currently enrolled at Coastal Carolina Community College in Jacksonville.

The prospective bridegroom is a 1983 graduate of Frankfort High School in Short Gap, West Virginia. He is enlisted in the United States Marine Corps and is stationed at Camp Lejeune.

The wedding is planned for 2 p.m. on January 9 at Immanuel Baptist Church in Edenton.

Invitations are not being sent, but friends and relatives are invited to attend.



Shelia Rae Privott



HOLIDAY CENTERPIECE - A Christmas Tree Cake made with coconut and blanketed in "snow" -- a non-dairy whipped topping. The dessert becomes the holiday centerpiece.

Vows Are Exchanged

Mr. and Mrs. Norbert Phillip Quebbeman announce the marriage of their daughter, Tina, to Jason Martin Weeks on Thursday, July 2, in New York, N.Y.

The bride, a former resident of Largo, Florida, is employed as an office manager for a chiropractor in New York.

The groom is the son of Mr. and Mrs. Hiram Austin Weeks of Edenton. He is a graduate of East Carolina University.

Jason attended the Neigh-

borhood Playhouse School of the Theatre and is currently making his first appearance in an off-Broadway play.

Two Named On Honor Roll

Hiller Fahey Byrum and Barry Douglas Jones have been named to the Honor Roll at Pitt Community College, Greenville, during the fall quarter.

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Fun With Food

From The Herald Kitchen

By MILDRED HUSKINS
There is still plenty of time to make your holidays sparkle this season by turning the spotlight on a dazzling dessert.

When you are making your plans for the holiday meals, and perhaps, a small party or neighborhood get-together, remember that dessert is the real highlight of most such festivities. Even though you have cans and jars of seasonal goodies all prepared, create something special for dessert but do it the easy way since time of the homemaker is of the essence.

We have two luscious desserts today dressed in festive garb. They are made with such quick-and-simple convenience products as a non-dairy whipped topping, gelatin and coconut. The delicacies are so easy to "design" the children can get in on the merrymaking.

These show-stoppers were created by Naomi Uman and Catherine Young, the chefs-owners of Sweet Home Catering in New York City. They are proud of their reputation for making highly original, quality cuisine on location, and lists as their clients such luminaries as Gloria Vanderbilt and Malcomb Forbes. In addition to "going to insane lengths to make food perfect," according to Ms. Uman, the two Culinary Institute of American graduates are excited over the sensual experience of food: they love the taste, touch and smell of it.

The Christmas Tree Cake is no ordinary cake. It carries a surprising mix of fun ingredients such as dried apricots, walnuts, coconut and a dash of brandy. Once assembled, the tree-shaped cake is covered with a light and delicate blanket of snow in the form of Cool Whip non-dairy topping. To add more holiday glitter to the frosting, you could tint the coconut flakes a cool pine green.

Christmas Cranberry Mold is another holiday dessert made with convenience products. Cranberry sauce, Jell-O brand orange flavor gelatin and non-dairy whipped topping are picked as the catering firm's mousse-like dessert.

Christmas Tree Cake
1 pkg. (2 layer) yellow cake mix
3 eggs
3/4 cup water
1/2 cup brandy
1/3 cup oil
2-2/3 cups flaked coconut
1 cup finely chopped walnuts
3 1/2 cups (8 oz.) Cool Whip non-dairy topping, thawed
Green food coloring
Red candied cherries
Silver dragees
Prepare the cake. Combine cake mix, eggs, water, brandy and oil in large bowl. Beat at medium speed of electric mixer for 2 minutes. Stir in 1 cup of the coconut, walnuts and apricots. Pour 4-2/3 cups

of the batter into greased and floured 9-inch square baking pan. Bake cake at 350 degrees for 25 to 30 minutes or until tests done. (Remaining batter will make cup cupcakes; bake 20 minutes.) Cool cake in pan 10 minutes; remove from pan to cool on rack. Cut cake and fit pieces into tree shape on large tray, cutting board, baking sheet or foil-covered board. Then frost cake to give appearance of a single piece of cake. Round off corners for better appearance. Tint the remaining coconut with green food coloring; use to sprinkle over cake, if desired. Garnish with candied cherries and dragees.

Christmas Cranberry Mold
1 pkg. (4 serving size) orange flavor Jell-O
2/3 cup boiling water
1 can (16 oz.) whole berry cranberry sauce
1 teaspoon grated orange rind
3-1/2 cups (8 oz.) Cool Whip, thawed

Dissolve gelatin in boiling water. Stir in cranberry sauce and orange rind. Chill until slightly thickened. Using a wire whisk, blend in whipped topping. Unmold and garnish with additional whipped topping, cranberries and orange slices, if desired. Makes about 10 servings.

What's New
To help you achieve or maintain the slimness you seek without sacrificing great butter flavor, the Alberto Culver Company has created Molly Butter-All Natural Butter Flavor Sprinkles. They claim this low-calorie and virtually fat- and cholesterol-free alternate to butter or margarine contains only 4 calories per half teaspoon and is easy to use--just sprinkle on hot, moist food and cover or stir. You may receive a free copy of a recipe brochure by sending name and address to Molly McButter Pure Indulgence, Dept. NP 1515 Armitage Ave. Melrose Park, IL. 60160.

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If you have ever experienced double vision when you were tired, after taking medication, or after drinking too much, you know how disturbing it can be. Sudden double vision without any apparent cause is very frightening. Regardless of the cause, it indicates that the two eyes are not pointing in the same direction. In the cases of fatigue or drugs (including alcohol), there is interference with the brain's ability to control and coordinate the muscles. Normally, the symptom will disappear as soon as the cause is alleviated, i.e. rest, cessation of drug intake. A more serious matter is double vision which occurs suddenly and is present at all times. A possible cause could be a small stroke, hemorrhage, or brain tumor. In most instances, appropriate medical treatment will gradually restore normal vision. In the meantime, as a temporary aid, your optometrist can make special glasses to keep the double vision under control.
The interest of better vision from the office of:
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