



STEVEN ROBERT GOLDSMITH
David Robert and Diane Mazingo Goldsmith of Wanchese are proud to announce the birth of their son, Steven Robert, in Chowan Hospital on January 7.

Maternal grandparents are Mr. and Mrs. Thurston Mazingo of Black Creek, N.C.
Paternal grandparents are Mr. and Mrs. Robert Goldsmith of Long Island, N.Y.

Paternal great-grandparents are Mr. and Mrs. Everett Goldsmith of Long Island, N.Y.

AMANDA MICHELLE MCLELLAN
James and Sarah Young McLellan of Edenton are proud to announce the birth of their daughter, Amanda Michelle, in Chowan Hospital on January 7.

Maternal grandparents are Mr. and Mrs. Tom Young of Youngwood, Pa.

Paternal grandparents are Mr. and Mrs. James McLellan of Antioch, Ill.

Paternal great-grandmother is Mrs. Pearl Steel-nack of McKeesport, Pa.

CAITLIN BAILEY BARNES
Billy Ray and Cynthia Titus Barnes of Edenton are proud to announce the birth of their daughter, Caitlin Bailey, in Chowan Hospital on January 6.

Maternal grandmother is Mrs. Dot Titus of Edenton.

Paternal grandmother is Mrs. Betty Barnes of Ahoskie.

Maternal great-grandparents are Mr. and Mrs. Willie Spruill of Edenton.

Paternal great-grandmother is Mrs. Sarah Barnes of Roanoke Rapids.

ASHLEY NICOLE CHAMBERS
Angela Kristine Chambers of Sunbury is proud to announce the birth of her daughter, Ashley Nicole, in Chowan Hospital on January 6.

SHANDA DANIELLE HUNTER

SHAUN DONTAE HUNTER
Tammy Larue Hunter of Hertford is proud to announce the birth of her daughter, Shanda Danielle, and her son, Shaun Dontae.

The twins were born in Chowan Hospital on January 5.

SARAH ELIZABETH WILSON
Kathryn "Dawn" Wilson of Edenton is proud to announce the birth of her daughter, Sarah Elizabeth, in Chowan Hospital on January 6.

KRISTIE ANNETTA CEBOLLERO
KRYSTAL JANNETTA CEBOLLERO

Daisy Cebollero of Edenton is proud to announce the birth of her twin daughters, Kristie Annetta, and Krystal Janetta, in Chowan Hospital on December 30.

AARON DAVID HUGHES
Alan and Deborah Hughes

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WINTER POTATO SALAD - This Hot Potato Salad is a snap to make with packaged Idaho Potatoes Au Gratin and is perfect for cold-weather dining.

Fun With Food

From The Herald Kitchen

By **MILDRED HUSKINS**
You can add favorite potato salad to the "hot" dishes you are seeking to serve the family these cold winter days.

Hot potato salads are ideal fare for fall and winter dining, when the variety of fresh salad produce is beginning to diminish. Today we feature a hot and hearty potato-sausage combo that's a welcome meal-in-one salad for a chilly twilight.

When we put away the picnic basket and cover the backyard grill, we also put such favorites as potato salad on the shelf. There is really no reason to do this for potato salad is good any day. We associate foods with pleasant festivities and, of course, picnics, patio grilling and church and family homecomings belong to spring, summer and early fall.

Convenience products can help us a lot. Hot Potato-Sausage boasts a delightful old-world flavor but features "new-world" convenience. Made with packaged Idaho Potatoes Au Gratin, this salad is table-ready in one-half hour. Not only is tedious peeling and slicing eliminated, but the salad needs only one pan for preparation. If you want to give the salad a different look, substitute Scalloped Potatoes for the Potatoes Au Gratin. Also, hot dogs, sauteed bacon bits or cubes of ham may be used instead of the sausage.

Two additional hot potato salad ideas, one for a French-style Potato Salad and another for a Golden Oven Potato Salad, are included here. Both use only one casserole or saucepan for preparation and easily can be adapted to microwave cooking.

Hot Potato-Sausage Salad
1 pkg. Potatoes Au Gratin
1 1/2 cup sliced green onions
2 tablespoons vegetable oil
2 1/2 cups water
1 tablespoon sugar
1 lb. German-type smoke sausage, rings or links
1/4 cup vinegar

In a large saucepan, saute onions in oil for two minutes. Add water, potatoes, cheese sauce mix and sugar, mixing until sauce is smooth. Bring to boil. Add sausage. Cover and simmer 25 minutes or until potatoes are tender. Remove and slice sausage. Stir vinegar into potatoes. Layer potatoes in serving dish with sausage slices. Serve warm. Makes 5 or 6 servings.

For microwave place onions and oil in microwave-proof casserole. Cover and microwave on full power for 1 minute. Stir in water, increasing amount to 3 cups. Cover and microwave on high 4 to 6 minutes or until boiling. Add Potatoes Au Gratin, cheese sauce mix and sugar, stirring until sauce is smooth. Add sausage. Cover and microwave on high 20 to 25 minutes or until potatoes are tender. Rotate dish a quarter turn, every 5 minutes. Continue as directed above.

French-Style Potato Salad
1 pkg. Scalloped Potatoes
2 3/4 cups boiling water

2 tablespoons vegetable oil
2 tablespoons white wine vinegar
1 teaspoon Dijon mustard
2 tablespoons minced parsley
1/4 cup minced onion
1 tablespoon capers (optional)

Place potatoes in saucepan with boiling water. Stir in contents of seasoned sauce packet. Cover and simmer 25 minutes or until potatoes are tender. Meanwhile, combine remaining ingredients. Stir into cooked potatoes. Spoon into serving bowl. Let stand 15 minutes to blend flavors. Serve warm. Makes 5 or 6 servings.

For microwave bring water to boil in microwave-proof casserole, increasing amount to 3 cups. Stir in scalloped potatoes including the seasoned sauce mix. Cover and microwave on full power 20 minutes or until potatoes are tender. Stir after 5 minutes. Continue as above.

Golden Oven Potato Salad
1 pkg. Potatoes Au Gratin
1/4 cup chopped onion
1/2 cup diced celery
3 hard-cooked eggs, sliced
1/3 cup mayonnaise
2 3/4 cups boiling water
Layer potatoes, onions, celery and eggs in 1 1/2 quart casserole, reserving cheese sauce packet. Combine cheese sauce mix with mayonnaise and boiling water, stirring until sauce mix is dissolved. Pour over potatoes. Bake at 400 degrees for 30 to 35 minutes or until potatoes are tender. Let stand 5 minutes before serving. Makes 5 or 6 servings.

For microwave prepare salad as directed above, increasing water to 3 cups. Cover casserole and microwave on full power for 25 to 30 minutes or until potatoes are tender. Stir after 5 minutes.

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Reservations may be made by calling the following:

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INSIGHT INTO EYESIGHT

DR. A. F. DOWNUM, JR.
OPTOMETRIST

RECOGNIZING COLORS

People who have difficulty recognizing colors are commonly said to be color blind. Yet, the term color blind is very inaccurate. Only very few people are so totally color blind that they see the world as a black and white photograph. This very rare condition usually accompanies other vision defects such as nystagmus (rapid eye oscillations) and poor sight.

Generally, the problem is a color deficiency which makes certain colors or certain shades hard to recognize. About one in twelve men have some form of color deficiency, while only one woman in two hundred suffer from this disturbance. It is a genetic defect, always affects both eyes, and does not change appreciably during a lifetime.

Although there is no "cure" for the problem, there is some interesting work being done in helping the individual compensate for his or her deficiency.

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

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