

Fun With Food From The Herald Kitchen

By MILDRED HUSKINS

Easter, like every holiday, is a time for celebrating, for special meals and family get-togethers.

A festive Easter Brunch doesn't have to take a long time to prepare and is a great way to invite a few friends in after church services. You can save time and enjoy it more if you plan ahead.

Bake a special coffee cake and freeze or try our Lattice Cheese Pie; or bake the night before and reheat; plan an egg and cheese casserole which can be put together the night before and stored in the refrigerator for baking before the guests arrive; prepare fruit and juice the night before, cover and refrigerate; while dying Easter eggs, prepare extras for the table centerpiece. These are but a few suggestions to get you in the notion.

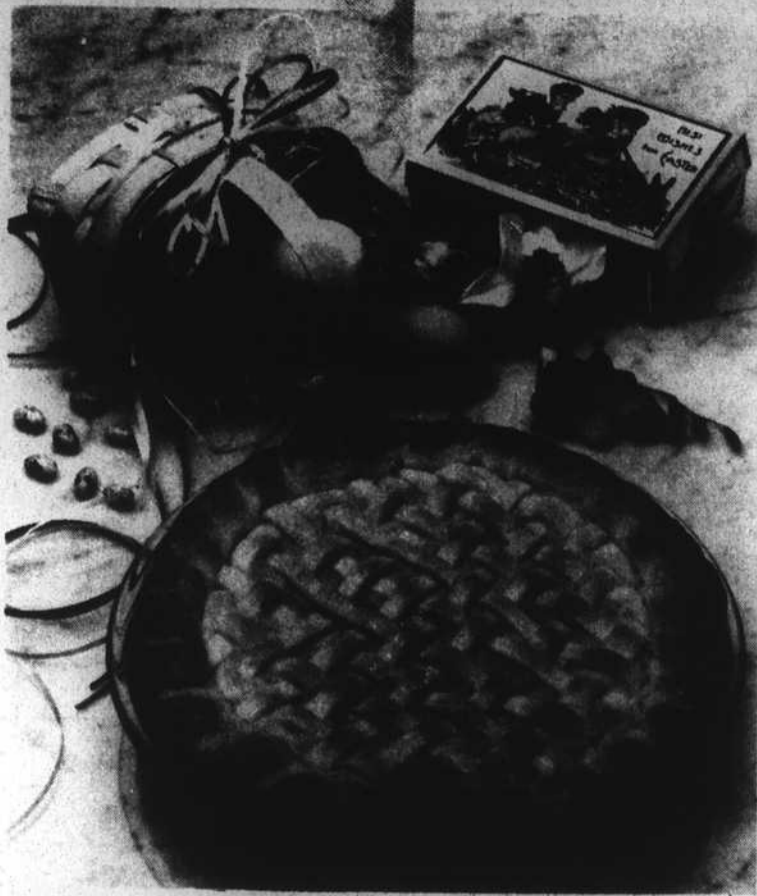
Lattice Cheese Pie is a delicious yeast pastry to make ahead and without kneading. It is filled with rich cream cheese and date filling with the dough and filling each to be made a day ahead. Then, Easter morning, simply start the coffee brewing and assemble the pie. Fresh fruit and coffee are all that's needed for a leisurely holiday breakfast.

Sour Cream Streusel Cake is a delicious sweet bread to make ahead of time and warm to serve in a jiffy. It is made easy with convenient muffin mix. For family or company on Saturday night Brunch Pizza Bake is attractive and delicious.

Lattice Cheese Pie

1 3/4 to 2 1/4 cups flour
1/4 cup sugar
3/4 teaspoon salt
1 pkg. Rapid Rise yeast
1/3 cup milk
1/4 cup water
1/2 cup butter or margarine
1 egg at room temperature
Cheese Filling

In small bowl, combine 1/2 cup flour, sugar, salt and undissolved yeast. Heat milk, water and butter to 120 to 130 degrees. Butter does not need to melt. Gradually add to dry ingredients; beat 2 min-



BREAKFAST PASTRY -- Lattice Cheese Pie is a special yeast pastry for Easter breakfast. Make breakfast a festive celebration of spring's special holiday.

utes at medium speed, scraping bowl occasionally. Add egg and 1/2 cup flour; beat a high speed 2 minutes. With spoon, stir in enough additional flour to stiff beater. Cover tightly and refrigerate 2 to 24 hours. Remove dough from refrigerator. Reserve 1/4 dough for lattice top.

Roll remaining dough into 10-inch circle; fit into 9-inch pie plate. Leave 1/2-inch overhang. Spoon filling into shell. Roll reserved dough to 10-inch circle; cut into 1/2-inch strips. Arrange strips on pie in lattice pattern. Fold the overhang over edge of strips and press firmly. If desired, brush with egg glaze and sprinkle with sugar. Bake in 350-degree oven for 35 minutes. Cover with foil; bake additional 10 minutes or until pick inserted in center comes out clean. Cool in pan on rack.

To make Cheese Filling beat 1 pkg. (8 oz.) cream cheese until light. Beat in 2 eggs and 1 tablespoon lemon peel. Stir in 1 cup chopped

dates. Refrigerate until ready to use.

Sour Cream Streusel Cake

1 egg
1 cup sour cream
1/2 cup milk
2 pkgs. Blackberry Muffin Mix

Streusel Topping

Heat oven to 350 degrees. Grease a nine-inch square cake pan. Lightly beat egg in mixing bowl. Add sour cream, milk and muffin mix, stir just until blended. Pour into prepared pan and sprinkle with Streusel Topping. Bake 35 to 40 minutes. Cut into squares and serve. For topping combine 1/2 cup brown sugar, 1 teaspoon cinnamon, 2 tablespoons flour, 2 tablespoons butter or margarine. Blend until crumbly.

Brunch Pizza Bake

1/3 cup chopped onion
1 tablespoon margarine
1 cup chopped fully cooked ham
1 medium tomato, chopped
1/3 cup shortening
2 cup self-rising flour
1/2 to 2/3 cup milk
1 1/2 cup shredded Swiss or Cheddar cheese
1/2 cup milk
eggs

1/4 teaspoon EACH salt, pepper and dried dill
1/2 teaspoon snipped chives
Heat oven to 350 degrees. Grease rectangular pan, 13 x 9 x 2 inches. Cook and stir onion and margarine in 10-inch skillet until onion is tender; remove from heat. Stir in tomato and ham. Cut shortening into flour until mixture resembles fine crumbs. Stir in just enough milk so dough leaves side of bowl and rounds into ball. Pat dough in pan pressing dough 1/2-inch up sides. Spread ham mixture over dough; sprinkle with cheese. Beat 1/4 cup milk, eggs, salt, pepper and dill until foamy; pour evenly over cheese. Sprinkle with chives. Bake 30 to 35 minutes or until golden. Garnish with tomato slices, if desired. Makes 6 to 8 servings.



Special Delivery

SARAH OLIVIA KING
Tony and Carolyn Ervin King are proud to announce the birth of their daughter, Sarah Olivia, in Pitt Memorial Hospital, Greenville, on March 14.

Maternal grandparents are Mr. and Mrs. James Ervin Sr. of Edenton.

Paternal grandparents are Mr. and Mrs. Lloyd King of Elizabeth City.

JASON LAMAR KORNEGAY

Kevin Kenneth and Regina Kornegay of Plymouth are proud to announce the birth of their son, Jason Lamar, in Chowan Hospital on March 24.

Maternal grandparents are Mr. and Mrs. Charlie Taylor of Plymouth.

ME'SEAN DENZEL CARTER

Dorothy Midgette and Melvin Carter of Plymouth are proud to announce the birth of their son, Me'Sean Denzel, in Chowan Hospital on March 23.

WILLIAM OVERTON III
Pamela Michelle Horton and William Overton Jr. of Edenton are proud to announce the birth of their son, William, in Chowan Hospital on March 25.

CORTNEY MAXINE BRYANT

Terri L. Bryant of Columbia is proud to announce the birth of her daughter, Cortney Maxine, in Chowan Hospital on March 29.

CLARA BROOKE STORY
Roy Richard and Teresa Stallings Story of Hertford are proud to announce the birth of their daughter, Clara

Brooke, in Chowan Hospital on March 30.

Maternal grandparents are Mr. and Mrs. Robert L. Stallings of Winfall.

Paternal grandparents are Mr. and Mrs. Tom C. Story Jr. of Hertford.

Maternal great-grandpar-

ents are Mr. and Mrs. Julian Matthews of Hertford.

SHAVORA RENA COOPER

Kathy Cooper of Plymouth is proud to announce the birth of her daughter, Shavora Rena, in Chowan Hospital on March 30.

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INSIGHT INTO EYESIGHT

DR. A.F. DOWNUM, JR.
- OPTOMETRIST -

WHEN VISION BLURS

Blurring may indicate a need for corrective lenses -- or it may be a sign of eye infection or other illness. Blurring caused by infection should clear up when the infection has been successfully healed.

When central vision appears blurred, while the edges of the page remain clear, there may be a change in the central part of your retina and you should seek immediate professional attention.

In some patients, peripheral or side vision begins to blur while central vision remains normal. In the beginning, your brain adapts to your limited field of clear vision, and you will still read, sew or even fol-

low a golf ball without realizing that your side vision is blurred. But loss of side vision is often the first sign of glaucoma and warrants immediate diagnosis and treatment.

To avoid vision complications, it is wise to have an annual optometric examination and seek treatment at the first indication of blurring.

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