

ENTERTAINING IDEAS

Spice up the tailgate tradition this way

A tradition enjoyed by young and old alike, the American tailgate party can be an inexpensive way to spend quality time with your friends. This pre-game interlude of socializing, eating and outdoor entertaining has a fanfare all its own. Lavish culinary spreads, tablecloths and decorative, team-logo-adorned picnic ware miraculously emerge from knapsacks, baskets and automobile trunks.

If you aren't already a tried and true tailgater, there are simple ways to learn the "rules of the game." First, check listings for game locations and times in the sports section of your local newspaper. Also, take advantage of the Internet to ease the entertaining and preparation process. Great web sites such as the new Nestlé family lifestyle site, located at www.nestleusa.com, offer valuable planning and recipe tips.

Organizing the tailgate
Create an invitation list of friends and family who share your passion for football. Let them know where to meet, what to bring and who will attend. Most arenas and stadi-

ums have central meeting areas. Make sure everyone knows where to park, and if necessary, distribute a map in advance of game day.

Food Tips to Spark Tailgate Spirit
Bring items that fare well in a standard food cooler. Many tailgaters opt for take-out sandwiches, sodas and potato chips, or buy special box lunches.

When feeding more than six people, commercially prepared items such as buckets of fried chicken make for acceptable tailgate dining. Or you can organize a potluck-style tailgate reception.

Favorite selections include homemade chili (warmed in a battery-operated or butane crock-pot), seven-layer dip (beans, salsa, guacamole, Ortega Diced Jalapenos, shredded cheese and sour cream), fresh fruit salad and Nestlé Tollhouse Chocolate Chip Cookies. Here are more mouthwatering suggestions:

Chocolate Peanut Buddy Bars
(Makes 3 dozen bars)
1 cup creamy or chunky peanut butter
6 tablespoons butter or mar-

garine, softened
1 1/4 cups granulated sugar
3 large eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1/4 teaspoon salt
1 3/4 cups (11.5-ounce package) Nestlé Toll House Milk Chocolate Morsels, divided
PREHEAT oven to 350° F.
BEAT peanut butter and butter in large mixer bowl until smooth. Beat in sugar, eggs and vanilla extract. Beat in flour and salt. Stir in 1 cup morsels. Spread into ungreased 13 x 9-inch baking pan.

BAKE for 25 to 30 minutes or until edges are lightly browned. Sprinkle with remaining morsels. Let stand for 5 minutes or until morsels are shiny; spread evenly. Cool completely in pan on wire rack. Cut into bars. Ready in 1 hour, 30 minutes.

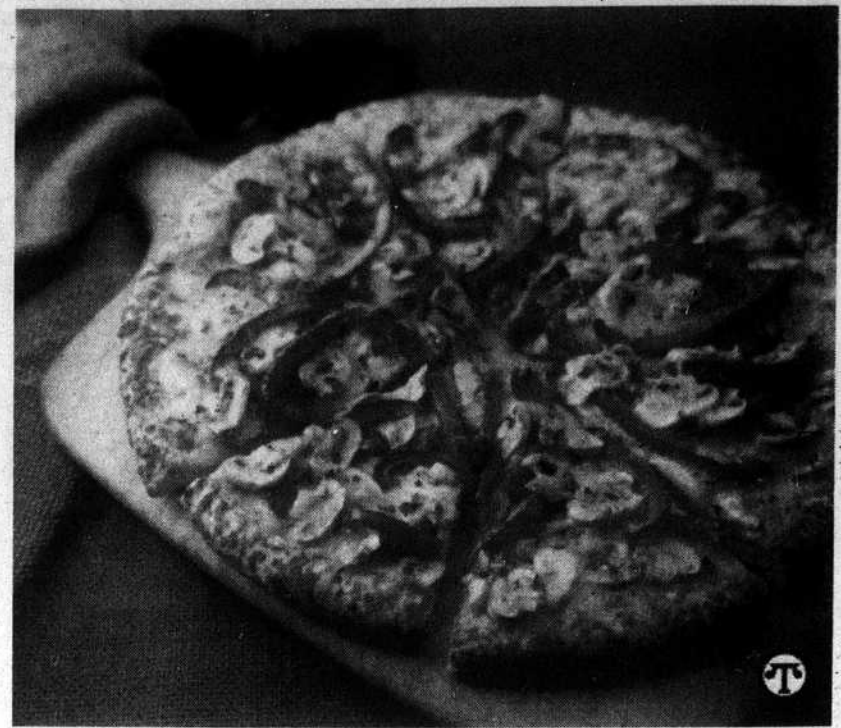
Spicy Cilantro Hummus
(Makes about 21/2 cups)
3 1/2 cups (two 15-ounce cans) garbanzo beans, drained, reserving 2 tablespoons liquid
1/4 cup piced cilantro leaves
3 tablespoons fresh lemon juice
2 tablespoons Ortega Diced Jalapeños

1 tablespoon olive oil
1 clove garlic, peeled
1/4 teaspoon ground cumin
1/4 teaspoon salt
Pita wedges or crackers (optional)

PLACE beans and reserved liquid, cilantro, lemon juice, jalapeños, olive oil, garlic, cumin and salt in food processor; cover. Process until smooth. Serve with pita wedges or crackers. Ready in 10 minutes.

Other Must-Have Items
Most serious tailgaters arrive at the stadium three to four hours prior to game kickoff. Don't forget to bring something comfortable to sit in, such as lawn chairs, a large blanket, seat cushions and a foldable table. If it's a hot day, bring an ice cooler, stocked with cold drinks. If it's a cold day, bring a small camping stove to heat up coffee and hot chocolate.

By following these tips, any football fan can put together a fun and affordable tailgate celebration. Remember, to be a good tailgate citizen: don't drink and drive, don't litter, and don't ever root for the competition.



Fresh white mushrooms and bell pepper strips are tossed with salad dressing to make a speedy pizza topping.

What goes great with football? Try a pizza!

The next time "pizza night" comes around, why not surprise your household with a home-baked pie? Sliced fresh mushrooms and red bell peppers on a chewy-crisp crust, with a light blanket of Italian cheeses-it's a combination everyone loves. What's more, a "white pizza" makes a nice change from familiar tomato-topped pizzas.

Because the prep is so simple, dinner makers can serve up this pizza in a flash-no need to

precook the vegetable topping. It's just tossed with a little salad dressing-adding flavor and moisture-and then scattered over a purchased pizza crust.

Fresh mushrooms are the easy way to make everyday meals special. Just wipe the mushrooms with a damp paper towel or rinse quickly, slice and they're ready to use. Or, to shortcut the preparation, buy them presliced.

See PIZZA On Page 7-B

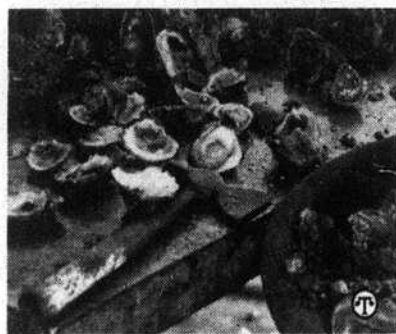
Move over, football, it's time for the Seafood 10

BY SARA ANN HARRIS
Louisiana Seafood Board

It's time for traditional college football dynasties like Florida, Notre Dame and Nebraska to step aside. The seafood top ten has been announced and, for the first time, oysters made their way into the standings.

The National Fisheries Institute (NFI) recently revealed its list of the ten most popular seafoods for 1998. It's official. Seafood writers, seafood experts and oyster fans teamed up to give oysters their first top ten bid. Oysters joined the first string with crowd pleasers like tuna, shrimp, catfish and crabs.

In the past, the oyster's strength has been quality rather than quantity. But now they're bringing both to the table. These tasty morsels are an excellent source of high quality, body building protein, and essential nutrients like iron, copper and zinc. Data shows that fans consumed a significant amount of oysters last year in



With 250 million pounds of in-shell oysters in 1998, Louisiana was the country's top producer.

longstanding favorites like oyster stuffing, fried oysters, and charbroiled oysters.

The ranking is based on National Marine Fisheries Service (NMFS) landings data, making oysters an undisputed top ten pick. There are hundreds of species in the running. Their popularity is not based on past records or returns to the market. It's average pounds consumed per person.

Enjoy that other Fall season

with an Oyster Huddle, a simple oyster snack that goes great with pretzels and beer. Don't miss out by sitting on the sidelines; make oysters part of your starting line up.

Oyster Huddle
1 pint medium, fresh, shucked Louisiana oysters
1/2 pound lean bacon, cut

See OYSTERS On Page 5-B

THANK YOU, PASTOR MAX EDWARDS!

FOR YOUR COMMITMENT, DEDICATION,
AND HEART FOR THE LORD.

THE EVANGELICAL METHODIST CHURCH FAMILY

Professional Grower Products
for your Home Garden

POTTING & GERMINATION MIXES 2 CF & 3 CF BAGS
PINE BARK/PEANUT MULCH CU. YD.
PINE BARK/PEANUT COMPOST CU. YD.
AGRICULTURAL COMPOST CU. YD.

Rich, composted products for potting house plants, seeding flats, improving your garden soil, and mulching your landscape

BIO-COMP

482-8528 • Hours M-F 7:30 am - 4 pm
2116-B Bio-Comp Dr., Edenton
(Off Soundside Road, one block past White's Country Store)

Perry's Farm
U-Pick
Muscadine
Grapes

Open Tues.,
Thurs, Sat.
8 to 5

Chinquapin Rd., Tyner • 426-2218

You are cordially invited to
"Ghost and Goblin" Tea
at the
Barker House
on
Wednesday, October 20

Reservations Recommended 482-7800
Donations Appreciated

WHIZ QUIZ

REMEMBERING
1934 - 1999
PLAY
**WHIZ
QUIZ?**

EVERY WEEK IN
THE CHOWAN
HERALD AND YOU
COULD WIN
GREAT PRIZES.
SEE PAGE 5-B
TO FIND OUT
HOW YOU CAN WIN

STATE OF NORTH CAROLINA
UTILITIES COMMISSION
RALEIGH

DOCKET NO. E-22, SUB 382

BEFORE THE NORTH CAROLINA UTILITIES COMMISSION

In the Matter of)
Application of North Carolina Power for)
Authority to Adjust Its Electric Rates) PUBLIC NOTICE
Pursuant to G.S. 62-133.2 and NCUC)
Rule R8-55)

NOTICE IS HEREBY GIVEN that the North Carolina Utilities Commission has scheduled a hearing on an annual fuel charge adjustment proceeding for North Carolina Power (NC Power). The public hearing has been scheduled for Tuesday, November 16, 1999, at 10:00 a.m., in the Commission Hearing Room, Dobbs Building, 430 North Salisbury Street, Raleigh, North Carolina. The proceeding is being held pursuant to the provisions of G.S. 62-133.2 and Commission Rule R8-55 for the purpose of determining whether an increment or decrement rider is required in order to reflect actual changes in the cost of fuel and the fuel cost component of purchased power over or under the base fuel rate established for NC Power in its last general rate case.

North Carolina Power filed testimony relating to the subject matter of this hearing on September 17, 1999. Further information may be obtained from the Office of the Chief Clerk, North Carolina Utilities Commission, Raleigh, North Carolina, where a copy of North Carolina Power's testimony is available for review by the public.

The Public Staff is authorized by statute to represent consumers in proceedings before the Commission. Correspondence regarding the annual review proceeding and the hearing thereon should be directed to the Public Staff and should include any information which the writer wishes to be considered by the Public Staff in its investigation of the matter. Such statements should be addressed to Mr. Robert Gruber, Executive Director, Public Staff, Post Office Box 29520, Raleigh, North Carolina 27626-0520.

The Attorney General is also authorized by statute to represent consumers in proceedings before the Commission. Statements to the Attorney General should be addressed to The Honorable Michael F. Easley, Attorney General, c/o Utilities Section, Post Office Box 629, Raleigh, North Carolina 27602.

Written statements may not be received as evidence unless persons appear at a public hearing and testify concerning the information contained in their written statements.

Persons desiring to intervene in this proceeding as formal parties should file a petition to intervene pursuant to Utilities Commission Rules R1-5, R1-7, and R1-19 on or before November 1, 1999. Such petitions should be filed with the North Carolina Utilities Commission, Post Office Box 29510, Raleigh, North Carolina 27626-0510. The direct testimony and exhibits of expert witnesses to be presented by intervenors should also be filed with the Utilities Commission on or before November 1, 1999. Intervenors should also fax their testimony and exhibits to North Carolina Power to the attention of Jill C. Hayek, Esquire at fax no. (804) 771-4133.

This the 4th day of October, 1999.

NORTH CAROLINA UTILITIES COMMISSION
Cynthia S. Trinks, Deputy Clerk

BUY YOUR "HELPING NEIGHBOR" FLOOD RELIEF RAFFLE TICKETS TODAY!
DRAWING SET FOR OCTOBER 22, 1999 AT 3:00 WATERFRONT GREEN