

COMMUNITY

CHECK IT OUT!

Book club, series takes on Dorothea

All may finally be upon us with cooler weather and changing leaves but the Shepard-Pruden Memorial Library provides activities for all ages during the changing seasons. The Armchair Traveler Series continues at 5:30 p.m. Monday, Oct. 21, the



JENNIFER FINLAY

fascinating history of The Dorothea – a copper bottomed ship found in Bennett's Creek. Could this be the Lost Colony ship? The Friends Book Club will be discussing this book as well on October 10th at noon.

We are also continuing our Wednesday StoryTime at 11 a.m. Right now we have a younger group coming in. So if you care for a child between the ages of 2 to 5 years old – StoryTime is great way to get out of the house and for your child to start their love of books. Judi Bugniazet wrote a grant earlier this year to help us increase our outreach to what I call our "middle-age children" and we now have a Nintendo Switch with games (oh yeah – Mario Kart) and an Xbox One. If you come in with your homework, complete it and bring it to the desk – you can use the gaming systems. You'll have to teach us how to

See FINLAY, B5

Fundraiser will help restore garden

Recent storms damaged spot near Barker House

BY JOY HARVILL
For Chowan Herald

Francis Bacon once said, "God Almighty first planted a garden. And indeed, it is the purest of human pleasures."

Next to the Penelope Barker House Welcome Center sits just such a place, where many of us pause to take pictures or sit and enjoy the view of the bay and the lovely

houses on Water Street. The Barker House may be Edenton's Living Room, but Celebration Garden is seemingly the backdrop of our most precious memories, from proms to weddings to family portraits.

Years ago, local landscape artist, Carol Becker, designed this special place, which has been maintained and funded by the members of the Garden of Eden Garden Club since its inception. Through wind

and floods and droughts, these women have steadfastly kept this garden in pristine condition for residents and visitors alike. Records show that on Oct. 8, 2010, Virginia Wood was enjoying the comradery of the men working on the Barker House chimney as she tended to the overrun wisteria and "pretty little weeds." In another Garden Journal entry, Patti Kearsey maligned what

See GARDEN, B6



SUBMITTED PHOTO
Randy Ouzts, a florist and floral designer, will present holiday designs for the theme, Home for the Holidays, Nov. 5 at St. Paul's Episcopal Church.

Lee-La's specializes in decor, gifts

Rocky Hock store to host grand opening Oct. 11-12

BY NICOLE BOWMAN-LAYTON
Editor

Back when Lee and Sheila Bass' grandchildren were little, the Rocky Hock couple used to drive to Hertford every Saturday for family get-togethers.

"Whenever we were late and we'd arrive, the grandkids would say, 'Look Lee-La's here,' so we decided to keep the name of our business," Lee said of Lee-La's Flowers and Gifts, located behind his home at 3125 Rocky Hock Road.

The store will have an open house from 9 a.m. to 9 p.m. Friday, Oct. 11, and starting at 9 a.m. Saturday, Oct. 12.

The steel building is filled with artificial flower arrangements ranging from gravesite "saddles," to door hangers to table decorations. Bass retired in 2002 after 29 years as a teacher John A. Holmes. Afterward, he worked odd jobs including stints at a landscaping company and at a florist shop.

"I'm retired but I still enjoy flowers, so my wife and I put this up

See LEE-LA'S, B6



NICOLE BOWMAN-LAYTON/CHOWAN HERALD
Co-owner Lee Bass works on a fall wreath inside his work space at Lee-La's on Rocky Hock Road. He owns the business with his wife Sheila.

CHOWAN COUNTY ROUND-UP

Weddings, talents and ghosts

A round-up of all things Chowan County ...

First, congrats to **Bill and Maureen Whichard** who got married Sunday.



MILES LAYTON

Good people. Love their front porch at the corner of Court and East King streets. Maybe due to the timing of this happening as it relates to marriage, per which I'll give credit to God, but **Jack and Mary Ann Warmack** provided a nice

See LAYTON, B6

EDENTON EPICUREAN



PUMPKIN RAVIOLI

SUBMITTED PHOTO

Pumpkin Ravioli

Serves 4

INGREDIENTS

- 48 Wonton Wrappers
- Egg wash
- 1 cup pumpkin puree
- 2 tablespoons brown sugar
- 2 tablespoons melted butter
- 2 teaspoons balsamic vinegar
- ¼ cup mascarpone cheese, room temperature
- 2 tablespoons grated parmesan cheese
- ¼ teaspoon cinnamon
- ¼ teaspoon freshly grated nutmeg
- 8 tablespoons butter
- 6 fresh sage leaves
- 1 cup heavy cream
- 2 tablespoons honey
- 2 cloves garlic thinly sliced
- ½ cup grated parmesan salt and pepper to taste
- 2 gingersnap or amaretti cookies
- ½ cup peeled hazelnuts or pecans

PREPARATION

Mix together pumpkin, brown sugar, melted butter, vinegar, mascarpone, parmesan, cinnamon and nutmeg. Season to taste with salt and pepper. Cover and refrigerate 4 hours.

Lay out a fourth of wonton wrappers on a counter. Brush each one lightly with beaten egg and water wash. Place 1 tablespoon filling in the center of each wonton wrapper. Seal by placing additional wonton

wrappers on top to cover each square. Pick up each filled ravioli and press well around all edges to seal, making sure no filling is between the edges.

Place each completed ravioli on a sheet pan lined with parchment. Repeat the process. Filled raviolis can refrigerated for up to 2 days. Bring a large pot of salted water to a boil. Lower heat to a slow boil. Gently slide a fourth of raviolis one by one, stirring gently to separate them. Cook 2 to 3 minutes, or until ravioli puff up and float to the water's surface. With a slotted spoon remove each ravioli to a sheet pan. Repeat process until all are cooked.

For sauce, melt 8 tablespoons butter and a pinch of salt until sizzling and beginning to brown in a shallow pan. Tear sage leaves into butter and fry for a few seconds. Add garlic and cook for a minute. Whisk in cream, parmesan, splash of balsamic vinegar and honey. Add 2 tablespoons reserved pasta water. Remove from heat and add a pinch of grated nutmeg. Season with salt and pepper to taste.

To toast hazelnuts or pecans, spread nuts on a baking sheet for 5 minutes in a 350 oven. Cool, and chop. Pour butter sauce over raviolis and sprinkle with chopped toasted hazelnuts, crushed ginger snaps, and parmesan.

Pumpkin is a versatile, nutritious squash

As Edenton's temperatures dipped into the 50s Saturday evening, and the cool breath of fall whispered a hint of the cold to come, I finally succumbed to my first pumpkin spice latte.

And then I did jump on that pumpkin spice bandwagon. I enjoyed pumpkin spice almonds from Wegmans, a Pumpkin Pie Blizzard from Dairy Queen, and sipped a Pumpking craft beer on the porch. Malcom King of Edenton Bay Trading Company has already sold out of Pumpking, but he has a great selection of other pumpkin brews and recommends New Holland's Ichabod Pumpkin Ale.

Pumpkins are a member of the squash family and are grown around the world. Last year roughly 27 tons were produced, and China led the way. Pumpkins are native to North America and one of the oldest plants our country's ancestors domesticated, and an-

thropologists have data showing it was used by man as early as 7,500 B.C.

Pumpkins are used today both as food and décor. Who doesn't love visiting a farm pumpkin patch to choose that perfect pumpkin for a jack-o-lantern? I love to decorate the Inn with a variety of pumpkins and gourds in so many different colors, shapes, sizes and textures from basic orange to white to ghoulish green with skin pocked with warts and bumps. Halsey's Lawn and Garden has a wonderful array of stacking pumpkins and gourds and all things autumn for your porch. Another great spot to pick up some pumpkin décor or even make some pumpkin crafts is at the Edenton Farmer's Market Annual Fall Festival this Saturday morning.

Pumpkins are not only very versatile but nu-



CHERYL ORR

trititious. They are high in fiber, vitamin K, C and potassium and even contain protein. Pumpkin is popular in both sweet and savory dishes from biscuits, pancakes, cakes, pies and

breads to pastas, enchiladas, soups and stews; and even in dog food and as a popular livestock fare. Not only is the flesh consumed but the seeds make a great snack if you have the patience to sort through the stringy guts from your jack-o-lantern. After rinsing your seeds just let them dry overnight and toss them with oil and your favorite seasonings and bake on a sheet pan at 325 degrees for about 30 minutes, tossing them a few times

during the cooking time.

This week I'm including a recipe for an easy savory pumpkin dish: Pumpkin Ravioli with Brown Butter Sage Sauce. In my cooking class we make the pasta dough for ravioli from scratch, but wonton wrappers are a quick alternative. You can get wonton wrappers in the produce section of Food Lion.

Enjoy! As a side note please plan to attend the Edenton-Chowan Food Pantry's Walk for Hunger at 2 p.m. this Sunday starting at Waterfront Park. It's a fun way to walk off some pumpkin calories and help out our food pantry and those in need.

Cheryl Orr is the owner of the Cotton Gin Inn.

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