

Reed-Nesbitt Wedding

Black Mountain United Methodist Church was the setting August 31, 1969, for the ceremony which united in marriage Miss Kathleen Moore Nesbitt, daughter of Mr. and Mrs. Thomas Wilson Nesbitt of Black Mountain, and Julian Reed Matthews, son of Mr. and Mrs. Hazel Benton Matthews of Hertford. The Rev. Joseph Warner officiated at the service which took place at 4:00 in the afternoon.

Given in marriage by her father, the bride wore a floor length gown of white peau de soie with a flowing cage of silk organza ending in a chapel train. The gown was appliqued with rosettes of satin and imported Italian lace. Her fingertip veil of French illusion was attached to a bouffant bow of silk organza with seed pearls and lace appliques. She carried a cascade arrangement of white rosebuds and English ivy.

Mrs. Flake Carlton Campbell, Jr., of Creve Coeur, Missouri, was her former roommate's matron of honor. She wore a floor length gown of sprout crepe and beige lace, accented with a satin bow at the waist. Her short veil of illusion was attached to a matching satin bow. She carried a cascade bouquet of tangerine carnations and English ivy.

Bridesmaids were Mrs. Stanley N. Wells, Jr., of Baltimore, Maryland, sister of the bride; Mrs. Roger Thomas Kilpatrick of Greensboro, a former college roommate; Mrs. Peter Thompson Connet of Kings Mountain, a former classmate; and Miss Marilyn Ray Marks of Charlotte, a former college classmate. Mrs. C. Eugene Braddy of Salisbury, sister of the bride, was an honorary attendant.

The bridesmaids wore dresses similar to the matron of honor.

Mr. Matthews was his son's best man. Ushers were James White of Newport News, Virginia, Walter Charles Eley, Hertford and Harry Walter Winslow, Jr., of Boone, all former classmates of the groom and C. Eugene Braddy of Salisbury.

Mrs. J. W. Berghold presented a program of wedding music, and Miss Martha Scott Uzzell was soloist.

The bride is a graduate of the University of North Carolina at Greensboro. She is currently employed as an administrative trust assistant by Wachovia Bank and Trust Company in Raleigh. Mr. Matthews is a senior at North Carolina State University where he is continuing his studies after serving in the United States Army.

The mother of the bride wore a beige crepe dress accented with orange accessories. The mother of the groom wore a green ensemble with matching accessories. Both wore a corsage of white roses.

At the reception which followed at the Monte Vista Hotel with Mr. and Mrs. B. F. Nesbitt and Mr. and Mrs. M. E. Nesbitt as hosts, Mrs. Jewell Leonard, Mrs. Helen Bryan, Miss Lee Hudson, Miss Martha Bryan, Miss Kathy Klutz, and Miss Renee Whittaker assisted in serving.

For going away, the bride selected a gray and white coat and dress ensemble with matching accessories. She wore a corsage of white rosebuds.

After a wedding trip, the couple will reside at 2369 McMullan Circle, Raleigh, N. C.

Freeze Winter Squash

By MRS. M. R. TAYLOR

"All pumpkins are squashes, but not all squashes are pumpkins," is a way to remember the squash family.

Another way to remember this good, colorful vegetable is to eat it often. Winter squashes are harvested in late summer and fall. Their shells or skins harden when they mature. In the old days, these squashes were stored in a dry place for winter use. Now, it's the thing to do to cook and freeze them so that when reheated, they are table-ready.

Scrub squash well (sometimes you need to use a pot scrubber on a rough-skinned pumpkin). Peel either before or after cooking. If you peel before cooking, cut the vegetable into slices or fairly small pieces and peel by the piece - this makes the job easier.

All squashes lend themselves to several different cooking methods - baking, boiling or steaming. Acorn squash is usually served in halves so it is usually baked, though the halves may be steamed in a pressure cooker, or otherwise, until almost done and finished in the oven.

Any of the cooked winter squashes freeze well. These, for the most part, are old vegetables and some of the old-fashioned preparation methods lend themselves to modern freezing. Take pumpkins: Cook one gallon pumpkin to a thick paste. Add 8 cups sugar, juice and pulp of 6 oranges with the grated peel of 2 oranges and juice of 3 lemons. Cook back to the original thick paste consistency. Cool, package and freeze.

Or package and freeze the plain sweetened pumpkin and add the fruit juices and orange peel when you thaw it. Cook back to the consistency you want. This makes beautiful, delicious sandwich fillings. Try it with whole wheat bread on the bottom and white on top and vice versa for special occasions. Use a doughnut cutter for the bread cutting the "doughnut hole" out of the top piece - pretty and good and a conversation piece.

My grandmother's way with pumpkin lends itself well to freezing: Add 1 cup sorghum to one gallon of raw pumpkin. Start it to cook slowly with very little or no water. Stir so it will not burn. Cook to the consistency you like, chill and freeze. Heat the thawed pumpkin where you have cooked sausage, bacon, or ham and eat it for breakfast or as a vegetable for luncheon dinner. It is a shame never to know pumpkin any other way except spiced-up as a pie filling.

If these old recipes are sweeter than you like, reduce the amount

Federal Career Opportunities

Three new announcements of Federal job opportunities have been issued by the U. S. Civil Service Commission. Examinations will be conducted and lists of eligibles will be established for all three occupations by the Interagency Board of Civil Service Examiners in Washington, D. C. Opportunities and filing dates are as follows:

CLERK, GS-2 (\$4360 per year) and GS-3 (\$4917) for employment in the Washington, D. C. area. Candidates must pass a written test. Grade GS-2 jobs require six months of office work experience or a high school or general equivalency diploma. Grade GS-3 jobs require a year of experience or a year of business or secretarial study beyond high school. Appropriate training obtained in public manpower development programs or in similar programs offered by churches, schools, unions, or other organizations will be counted, and credit will be given for volunteer work. Interested persons should ask for Announcement WAO-919. Applications should be mailed no later than October 23.

RESIDENT IN HOSPITAL ADMINISTRATION, for employment in the Veterans Administration at salaries which vary according to the levels indicated. Successful candidates will be assigned to selected VA hospitals which have affiliations with universities that offer accredited graduate degree programs in hospital administration. Candidates for Hospital Administration Resident, First Level (\$5558 per year) must have a bachelor's degree and must be a candidate for an advanced degree in hospital administration. In addition to meeting the First Level requirements, candidates for Second Level positions (\$6974 per year) must have completed one year of graduate study, candidates for Third Level

Social Security Administration

If you hired part-time or full time help on your farm this summer or you plan to hire part-time or full time help this fall, you may have to report the wages for social security purposes.

Not all farm wages are subject to social security tax, but much of it is. Here are some simple rules to follow: (1) If you pay a farm laborer as much as \$150.00 in cash in the year you must report his wages for social security purposes, (2) If you hire a farm laborer on a time basis, and if the worker works on 20 different days in the year, you must report his wages for social security purposes. The amount paid does not affect the need for this report. If you have any questions about

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Pre-Nuptial Parties

The bride-elect was honored at a miscellaneous shower Saturday, August 3, at the home of Mrs. Preston Nixon with Mrs. Nixon and Mrs. Phillip Thach as co-hostesses.

The dining room table, covered with an imported English lace cloth, was centered with an arrangement of white mums and flanked on either side with silver candelabra holding lighted white tapers. Approximately 85 guests attended.

The couple was honored Sunday, August 3, at a luncheon held at the Eden Motel Restaurant in Edenton given by Mr. and Mrs. Jim Bass, Mr. and Mrs. H. W. Winslow and Miss Jo Hunter.

Friends and relatives of the bride-elect entertained the wedding party and out-of-town guests at a dinner party at the Monte Vista Hotel following the rehearsal on Saturday night.

Mr. and Mrs. B. A. Pinyan entertained the wedding party and out-of-town guests at a luncheon at the Monte Vista Hotel on Sunday morning.

Out-of-town Guests

Mr. and Mrs. Jim Bass, Mr. and Mrs. W. F. Ainsley, Mr. and Mrs. Carroll Williams and Mrs. Charles Eley, all of Hertford, Mrs. Jimmy White of Newport

of sugar or sorghum. Some pumpkins, such as small sugar ones are naturally sweeter than large "cornfield" varieties. You just need to use some of your common sense as to sweetening.

Pack chilled, cooked squash in any good frozen food container with a tight fitting lid or in a good polyethylene bag. If the squash is for a "special dieter" (squash is easily digested and is used in some special diets), it is well to pack the cooked, seasoned squash in boilable bags to be heated in the bag.

Leave a small amount of space between the squash and the top to the container to allow the squash to expand. The less moist the squash is, the less it will expand.

If you want to serve frozen acorn squash in halves as you do fresh squash, bake these almost done, chill and wrap in aluminum foil. You can stack these or fill the cavities with cooked sausage (or whatever else you like), put the halves together and wrap in foil. It is well to put two pieces of waxed paper between the two halves. Then you can separate them while they are still frozen.

ACORN SQUASH with blueberries
For 4 acorn squash use:
1 box (12 oz.) frozen blueberries
1/2 apple, finely diced
6 Tbs. brown sugar
8 Tsp. butter or margarine

Divide the berries. Put equal amounts in each half of frozen nearly done squash. Add apple. Sprinkle brown sugar over the top and put one tablespoon butter in center. Put 1/2 cup water in pan. Cover. Cook until squash is tender and fruit is done.

ACORN SQUASH with orange and honey
For 3 small squashes (6 servings) use:
1/4 cup frozen orange juice concentrate
1/4 cup honey
1 Tsp. salt
2 Tbs. butter or margarine
1/8 Tsp. nutmeg, if you like it

Combine orange juice concentrate, honey, and salt. Mix well. Put equal parts of the orange-honey mixture into each squash cavity. Add teaspoon of fat to each squash half. Sprinkle with nutmeg if you like. Cover and bake at 400 degrees F until tender.

Use this mixture in nearly-done frozen squash halves or in raw squash halves to be nearly-cooked and frozen. If you use the raw squash, leave the nutmeg off until you reheat the squash.

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Sale Of VALUABLE FARMLAND

The undersigned owner will offer for sale at public auction at the Courthouse door in Hertford, Perquimans County, N. C. at 12:00 noon on Friday, September 12, 1969, the tract of farmland situated in Bethel Township, Perquimans County containing 36.8 acres, bounded on the south by NC Road No. 1339 (known as Pender Road), on the north and east by woodland owned by H. S. Hoffer and Sons Lumber Co., and on the west by the Felton property. This land is in cultivation and has 7.15 acres of peanut allotment.

The high bidder will be required to deposit 10 per cent of his bid at the sale, with the balance payable on delivery of the deed within ten days. Owner reserves the right to reject all bids at the sale.

For map of survey and additional information, contact Dewey W. Wells of LeRoy, Wells, Shaw & Hornthal, Attorneys at Law, 112 North Martin Street, Elizabeth City, N. C.

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