

Ratatouille is sure to please

A combination of fresh from the garden vegetables that is sure to please your family is Ratatouille. The dish is French in origin and authentically prepared in a copper skillet and served in the same.

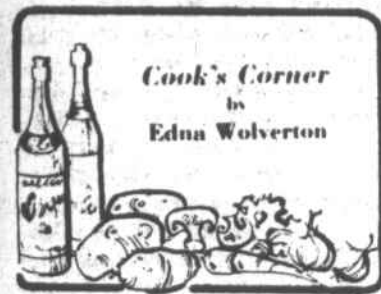
Combine and simmer for 18 minutes. (If you prefer, at this point, turn the mixture into a shallow ceramic dish. Top with fresh bread crumbs and a light sprinkle of Parmesan cheese. Heat in a 300 degree oven immediately prior to serving.)

I'm always interested in new versions of barbecue sauce. The following is most delicious as a basting sauce for chicken.

Wine Sauce for Barbecue

- 1 cup oil
- 3 cloves garlic, minced
- 2 Tbsp. brown sugar
- 2 Tbsp. parsley
- ¼ tsp. pepper
- ¼ tsp. seasoning salt
- ¼ tsp. tarragon
- ¼ cup white wine
- ¼ cup white vinegar (or wine vinegar)
- ¼ cup butter

Combine all and simmer in a sauce pan until flavors mingle and butter melts. Use as a basting sauce for grill or oven cooking.



Cook's Corner
by
Edna Wolverton

You may serve the vegetables hot or at room temperature. Choose vegetables at their peak of flavor for best results. Serve as a side dish with broiled or baked poultry or meats, or alone in an individual casserole dish — with crusty hard rolls and butter.

RATATOUILLE

- 2 small eggplants-cut into cubes
 - ¼ lb. onions-chopped
 - 3 medium zucchini-cut into strips
 - 4 medium tomatoes-skin removed-cut in wedges
 - 1 Tbsp. minced garlic
 - 2 Tbsp. parsley (more if you use fresh-about ¼ cup)
 - 1 tsp. basil
 - 1 tsp. oregano
 - salt and pepper
- Saute eggplant, onions, green peppers, garlic and zucchini in 1 cup olive oil until partially done — still crisp.
- Stir in tomatoes and seasonings.



An automobile traveling 30 miles per hour will go 44 feet in the space of a single second.



Jim "Catfish" Hunter and his son Paul met Mildred the Bear and her cubs during a recent visit to Grandfather Mountain. They paused a few moments for photographer Hugh Morton.

Perquimans engagements

Clifton-Elliott

Mr. and Mrs. Jollish Clifton of Elizabeth City announce the engagement of their daughter, Kimberly Ann Clifton, to John A. Elliott Jr., son of Mr. and Mrs. John A. Elliott of Elizabeth City and the late Mrs. Evelyn Elliott.

The bride-elect attended Northeastern High School and the College of The Albemarle. She is employed by Clifton & Clifton Monuments.

The prospective bridegroom attended Perquimans County High School and is employed by I-XL.

The wedding is planned for September 24 at St. Elizabeth Catholic Church at 1 p.m.

The prospective bride is a 1982 graduate of Perquimans County High School and attended College of the Albemarle in Elizabeth City.

Mr. Wolf is a 1978 graduate of Coats High School in Coats, attended North Carolina State University and is now a Petty Officer 2nd Class in the U.S. Navy.

The wedding is set for July 23 at the Snug Harbor Community Church, at 2 o'clock in the afternoon. A reception will immediately follow the ceremony in the Snug Harbor Clubhouse. Friends and relatives of the couple are invited to attend.



KIMBERLY ANN CLIFTON



BETTY JOE MCHONE

Wolf-McCone

Mr. and Mrs. Tony McHone of Fir Street, Snug Harbor, Hertford, are pleased to announce the engagement and forthcoming marriage of their daughter, Betty Joe McHone, to John Alvin Wolf, Jr., son of Mrs. Isobel T. Wolf and the late John A. Wolf, Sr., of Route 3, Dunn, N.C.

Anniversary

Rev. and Mrs. L.L. Underwood of Belvidere will be honored July 17 at their home in Belvidere with a 25th Wedding Anniversary reception. Their daughters, Mrs. Lynn Lassiter and Mrs. Sharon Lane, hostesses, invite friends and relatives to share with them as they commemorate the event.

Guests will be received from three to five in the afternoon.

JACK L. BOONE, D.D.S.
will be closed for annual vacation
July 18-22
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July 25. For appointment information.
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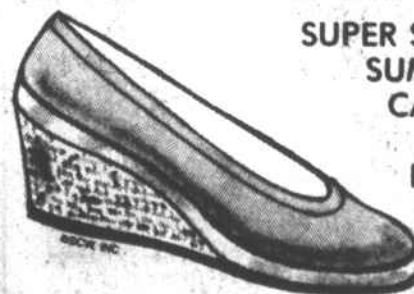
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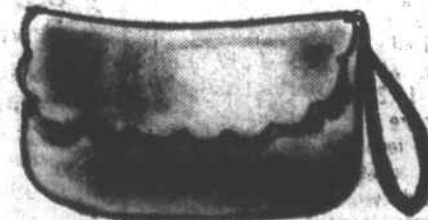
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