

News in the Community

Smith-Feaster exchange vows in Virginia Local 4-H members attend Congress

Susan Anne Smith, daughter of Mr. and Mrs. William Paul Smith of Portsmouth, Virginia, was married to H. Walker Feaster III, son of Mrs. Victoria Feaster of Philadelphia, Pennsylvania, and the late Mr. H. Walker Feaster Sr., on July 4.

The bride is the granddaughter of Mrs. Marie Elliott of Hertford, and Mrs. Nora Smith of Belvidere, and the niece of Mrs. Anne E. Young of Hertford.

The evening candlelight wedding ceremony and service was held at the University of Virginia Chapel in Charlottesville, Virginia. The officiating minister was the Rev. Emory Byrum of Portsmouth. The reception followed in the University of Virginia Alumni Hall.

Paul Smith Sherlock of Lexington, Virginia was her sister's matron of honor. Other attendants were Shirley Bailey Smith and Barbara Bailey Smith, both of Portsmouth, Va., sisters-in-law of the bride.

Still others included Cathryn Pearse Snyders, Madison, Wisconsin; Mary Devine Timberlake, Charlottesville, Va.; Carole Pressman Steinberg, Philadelphia, Pa.; Debrah Jackson Hlserman, Chantilly, Va.; and Pamel Owen Barron, Alexandria, Va.

Paul Rosen, of Reston, Va., was the best man. Groomsmen were Paul Glenn Smith and Phillip Norman Smith, Portsmouth, Va., the bride's brothers; and Ike Sherlock, Lexington, Va., the bride's brother-in-law.

Others included Glenn Charles Snyders, Madison, Wisconsin; Steven Steinberg, Philadelphia, Pa.; John Dilbon Young, Hertford; and Geoffrey Robert Sherlock, Lexington, Va.

Jennifer Lynn Smith, Portsmouth, Va., was her aunt's flower girl and Ryan Paul Smith, also of Portsmouth, Va., the bride's nephew, was the ring bearer. Cameron Paul Sherlock of Lexington, Va., and Matthew Reid of Charlottesville, Va., were the acolytes for the ceremony.

For her wedding day, the bride wore a Priscilla of Boston gown of ivory designed with hand-applied magnolias. The long sleeves had tiny silk covered buttons accenting the scoop neck and fitted waist.

The cathedral length veil swept fan-wise complementing the elbow length veil covering the face. The silk net veil was attached to a magnolia designed cap trimmed with tiny sea pearls.

The bouquet was designed by Mark Turner of Washington, D. C. and was a four foot cascade of gardenias and ivy. The bouquet rested on a white satin covered bible carried by her aunt, Anne Young, in her wedding.

The bridesmaids were dressed in off-the-shoulder, cerise pink, taffeta gowns and the men were attired in white tie and tails. The bride's mother was attired in a designer gown of blue chiffon with an empire waistline embroidered with a motif of sea pearls.

The readers for the wedding were the bride's grandmother, Mrs. Marie Elliott and her aunt, Mrs. Anne Young.

Mrs. Feaster is a graduate of Craddock High School and has a bachelor's and master's degree from the University of Virginia. She is currently special assistant for public affairs for United States Senator Paul S. Trible Jr. of Virginia.

Feaster is a graduate of Interboro

High School and Drexel University. He holds a Master of Business Administration from the American University and a Master of Science from Southern Illinois University. He is Deputy Chief of Program

Evaluation for the Federal Communication Commission.

Following a wedding trip to the Greek Islands and Turkey, the couple will reside in the Washington, D. C. area.



Mr. and Mrs. H. Walker Feaster

By ERIC SKINNER
Eric Skinner, Janice Talley, Granett Trent, Torrence Mack and Jason Harrell attended 4-H Congress in Raleigh at North Carolina State University.

Granett Trent, one of the lead dancers for the North Carolina performing arts troop danced for approximately 600 people on Wednesday night.

Jason presented a demonstration in public speaking on the topic of computers.

Eric Skinner, now a retired district 4-H officer, will run next year for the position of North Carolina state reporter.

Comments by some attending the congress were, "it's hot but it's great." Torrence Mack also added, "the people here are great."

Those interested in attending the 4-H Congress next year should contact Juanita Bailey Perquimans 4-H agent at 426-7897.

Look who's new

JAMES
Mr. and Mrs. L. Junior James Jr. of Route 4, Hertford, announce the birth of their first child, a son, Darion Lamon, on July 5 at Albemarle Hospital.

Maternal grandparents are Mr. and Mrs. Kannan Sellers of Route 4, Hertford. Paternal grandparents are Mr. and Mrs. L. Junior James Sr. of Route 3, Hertford.

Mrs. James is the former Robin M. Sellers of Route 4, Hertford.

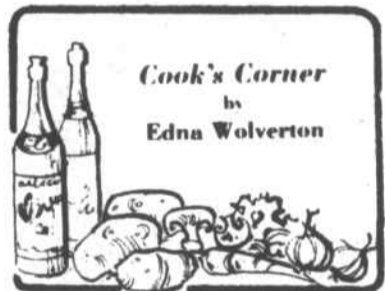
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Try these simple ways to prepare fish

Fresh fish is best prepared in the most simple possible fashion. Avoid overcooking for prime flavor. Serve with steamed fresh summer vegetables.



Sautéed Flounder

4 flounder fillets
salt and pepper
1/4 cup oil
1/4 cup butter
1/2 cup flour
1 small lemon, sliced
2 Tbsp. parsley
Sprinkle fillets with salt and pepper. Heat oil and 1 Tbsp. butter in a large skillet. Coat fish with flour and cook in oil/butter mixture until slightly browned. Brown on reverse side also. (Total cooking time should be no longer than five minutes.)

Remove from pan and heat remaining butter in the pan. Stir up crust and juices. Add lemon and stir another minute. Pour over fish. Sprinkle with parsley.

Crabmeat Scallop is another seafood alternative that is delightful served in individual portions. The combinations of crabmeat and cream produces a tasty but rich entree.

Consider well the accompaniments so as to complement rather than compete. I suggest a steamed green vegetable (broccoli or green beans) and perhaps an aspic.

Crabmeat Scallop

1 lb. crabmeat
4 slices white bread, crumbled
5 Tbsp. butter, melted
1 Tbsp. Worcestershire sauce
Salt and pepper to taste
1/2 cup cream
1/2 cup sliced mushrooms
1 1/2 cups grated sharp cheese
2 Tbsp. finely minced green pepper
2 Tbsp. parsley flakes

Mix crabmeat with crumbled toast. Saute green pepper and mushrooms lightly in butter. Add seasonings and stir. Add to crabmeat and toss to mix. Add cream. Turn into a baking dish (or individual dishes). Top with grated cheese. Bake at 325 for 30 minutes. Serves 4.

Nothing could be a finer h'orderve than shrimp broiled in a lemon-butter-garlic sauce. You might also serve this dish in individual baking shells as your entree. Add steamed vegetables and a stuffed potato.

Grilled Shrimp

2 lbs. shrimp, peeled
1/4 cup lemon juice
3 cloves garlic, minced
1 1/2 sticks butter
3 Tbsp. parsley
1/4 cup soy sauce (optional) — sprinkle lightly with salt (seasoned preferably) AFTER BAKING if you do not use soy.

Melt butter and stir in seasonings. Spread shrimp in a shallow pan. Pour butter mixture over all. Broil until shrimp are done. Serves 4. Do not overcook.

Social security sets records last month

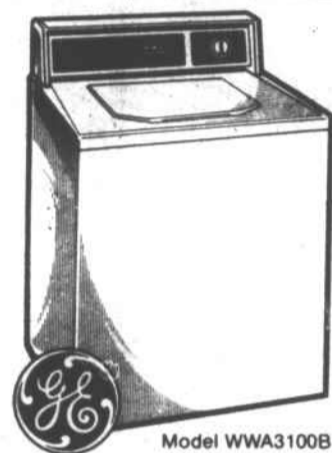
RALEIGH — June was a record setting month for the Employment Security Commission (ESC) of North Carolina. Glenn Jernigan, chairman of ESC, announced today that 17,493 nonagricultural workers were placed back into the labor market for June.

This is the largest placement of nonagricultural workers in a single month since 1960. The total placement figures in June, including agricultural workers, was 30,373.

"This accomplishment is in keeping with our agency goal of having ESC recognized as the place where you come to get a job, not just a check."

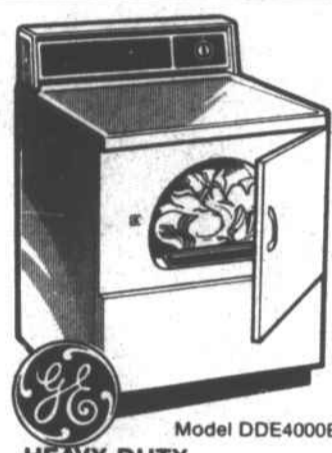
Through the current fiscal year, more than 18,000 persons receiving unemployment insurance checks have been placed back into the labor market by ESC.

Veteran placements in North Carolina increased more than 22.4 percent in June 1983 over June 1982.



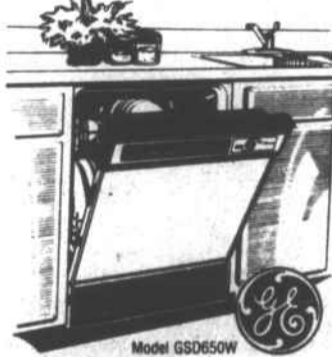
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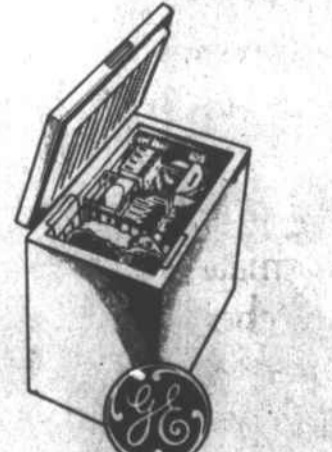
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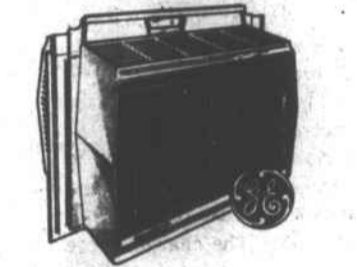


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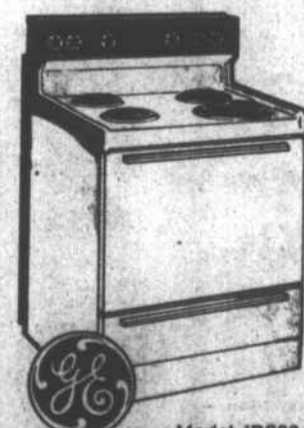
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