Rogerson-Lane exchange vows

The wedding of Miss Margie Lynn Rogerson and Mr. Jimmy F. Lane was solemnized on Sunday, June 8th at 3 o'clock in the afternoon in the Hertford United Methodist Church. The Rev. Henry A. Bizzell performed the double ring ceremony in a setting of palms and white mixed flowers.

The wedding music was presented by Miss Caroline Wright, organist, and Mrs. Patsy Harris, soloist, of Elizabeth City.

The bride is the daughter of

Winslow Auctions HAROLD WINSLOW 297-2658 **BRENT WINSLOW** 297-2839 "Auction Sales is Our Business. . .Not a Sideline." Mr. and Mrs. William L. Rogerson of Route 4, Hertford. The groom is the son of the late Mr. and Mrs. Luther Lane of Edenton.

Given in marriage by her father, the bride wore a formal gown of white silk satin and reembroidered Alencon lace. The gown featured a fitted bodice of lace and seed pearls; pouf sleeves, and a bateau neckline embellished with seed pearl clusters. The full skirt extended into a semi-cathedral train with Alencon lace bordering the hem. Her fingertip veil of silk illusion was attached to a halo of seed pearls, irridescents and silk flowers; its scalloped edge beaded with seed pearls. She carried a cascade of white freesias, pixies, babys breath; rose alstroemeria lilies, bakers fern and English ivy.

The matron of Honor was Mrs. Dina B. Hurdle of Hertford. She wore a tea length gown of offwhite Alencon lace over taffeta, with pouf sleeves ending in deep lace ruffles, a boat neckline; and

Photography

by George

Old Photographs

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blouson bodice with a rose sash. She carried a nosegay of rose sash. She carried a nosegay of rose alstroemeria lilies, pink pixies, babys breath and greenery.

The bridemaids were Miss Eva Rogerson, Miss Susan Rogerson, sisters of the bride, all of Manteo; Miss Ellen Lane and Miss Suann Lane, daughters of the groom, of Belvidere. They wore gowns identical to that of the Matron of Honor and also carried nosegays.

Miss Ashley Hurdle of Hertford was flower girl.

Mr. Roy Ashley of Edenton, nephew of the groom, was Best Man. The ushers were Mr. Bill Rogerson of Elizabeth City, Mr. Fred Rogerson of Hertford, brothers of the bride, Mr. Billy Williams of Tyner; Mr. Jack Nowell of Belvidere and Mr. Ervin Lane of South Mills, nephew of the groom.

The Mistress of Ceremony was Mrs. John G. Beers of Hertford. A reception was held immedi-

ately following the ceremony in the church Fellowship Hall.

The bride, a graduate of the University of North Carolina at

Taco seasoning mix is avail-

able prepackaged as well as

Chapel Hill is Employment Developer with the Albemarle Commission in Hertford. The groom is a self-employed farmer.

After a wedding trip to unannounced points, the couple will reside at Route 1, Belvidere. **COURTIES:**

The bride's parents enter-tained the wedding party with a cook out after the rehersal at their home on Route 4, Hertford.

A dinner was given by Mr. and Mrs. Ed Nixon, Mr. and Mrs. Billy Willliams, Mr. and Mrs. Paul Smith, Jr., Mr. and Mrs. Joe Towe White, Jr., Mr. and Mrs. Jim Robertson, Mr. and Mrs. Donald Madre and Mr. and Mrs. Tommy Harrell at Bears Beach.

A lingerie shower was given by Mrs. Melody White and Mrs. Thelma Bunch at Mrs. White's home in Tyner.

A miscellaneous shower was given by Miss Eva Rogerson, Miss Susan Rogerson, Miss Rita Rogerson, Mrs. Dina Hurdle, Mrs. Mary Hare and Mrs. Betty Beers in the Fellowship Hall of the Hertford United Methodist Church.

canned. But, why not blend your

own seasoning combination, add

to ground beef and whip up a taco

salad. If you have the proper

tools, fry your tortillas in the

shape of a bowl (with sides!) and



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MRS. JIMMY F. LANE

Make your own taco seasoning mix 1 teaspoon ground oregano

- 1 teaspoon sugar
- 1/2 teaspoon salt

Mix all ingredients. The yield is 3 tablespoons, equal to a 11/4 ounce package of commercial taco seasoning. The 3 tablespoons will season 1 lb ground beef.

TACO SALAD 1 large head lettuce

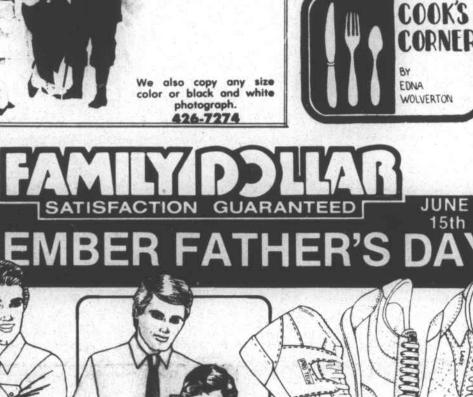
- 1 medium onion sliced in thin
- rings
- 4 oz cheddar cheese, grated 3 large tomatoes, diced
- 1 lb ground beef, browned and
- seasoned with taco seasoning

1 can kidney beans, drained

- 1 jar taco sauce 1 avacado, sliced
- sour cream
- 1 can pitted rip olives, sliced

oil and vinegar dressing 1 package torilla chips or 6-8 corn tortillas fried as a bowl

Slice lettuce in thin strips. Toss lettuce with onions, cheese, tomatoes, ground beef and kidney beans. Spoon mixture into tortila "bowls" or onto a layer of tortilla chips. Garnish each individual serving with sour cream, avacado, and ripe olives. Serve with oil and vinegar dressing. Serves 6.





(plus tips) on Friday, June 13th

1 teaspoon paprika

fill the bowl with salad. Your family will be delighted with the light summer meal.

TACO SEASONING MIX 1 tablespoon chili powder 2 teaspoons onion powder 1 teaspoon ground cumin

