

Community

Engagement announced

MORRIS-CLAYTON
Mr. and Mrs. Thomas E. Morris of 1547 David Lane, Roxboro, N.C. announce the engagement of their daughter Tonya Reyna Morris to Thomas Preston Brinn Clayton of Rt. 1, Timberlake, NC. Clayton is the son of Mr. and Mrs. Jerry M. Clayton of Club Lake Rd., Roxboro, N.C. and the grandson of the late Dr. Thomas Preston Brinn and Mary Glasson Brinn of Hertford.

The bride-elect is a 1982 graduate of Person Senior High School and a 1984 graduate of Durham Technical Institute with an Associates Degree in business computer programming. She is employed at Carolina Power and Light Co.

The prospective bridegroom is a 1981 graduate of Person Senior

High School and a 1985 graduate of Elon College with a Bachelor of Science degree in Business Administration. He is employed at Taylor Printing Co. in Roxboro.

The wedding is to take place on August 2, 1986 at 5 p.m. at Long Memorial United Methodist Church.



TONYA R. MORRIS

Community Calendar

Arts Frenzy Planned

The Perquimans County School and the Grassroots Arts Program of the North Carolina Arts Council announces a "Summer Arts Frenzy" open to all students, grades 1-6. Sessions will be held from 9:00 a.m. to 12:00 noon at Hertford Grammar School Cafeteria.

Students may participate in the Summer Feeding program at Hertford Grammar School if desired on July 7-11 the 1st-3rd

grades will participate in "International Art". On July 14-18, the 4th-6th grades will participate in "Puppetry".

A maximum enrollment of 30 students and a minimum enrollment of 10 students is required. Please call 426-5741 to preregister for the Summer arts Frenzy; first come-first served basis.

The instructor will be Deborah Coates, PCHS Art Teacher.

Dail reunion held

The descendants of Fletcher S. Dail held their thirteenth annual family reunion at Missing Mill Park in Hertford, N.C. on June 22. There were 65 present to enjoy the food and fellowship together.

Those attending from out of town were, William, Gloria, Rebecca and William Hanson, Jr. of Roanoke, Va; Glenn, Mary Ann

and Brian Dail, of Sandston, Va.; Hubert and Jackie Barber, Milton and Bonnie Barber, Janie Strong, of Va. Beach, Va.; Edgar and Lois Dail of Newport News, Va.; Carl, Gail and Janet Dail, Carla, Carrie and Jeffrey Spruill of Creswell, N.C.; Theresa Ann Johnson, of Carrolton, Va.; and the Rev. and Mrs. Edgar Bunch, Celia Spivey and George Ward of Edenton, N.C.

Festival slated

Talents, skills, arts and crafts will be on display and for sale at the Sixth Annual Festival of Skills to be held on Saturday, September 6, 1986 in Hertford, North Carolina from 10:00 a.m.—5:00 p.m. Location will be announced later. The event will be sponsored by the Perquimans County Extension Homemakers and the Agricultural Extension Service.

If anyone is interested in renting a space, please call 426-7697 for an application form.

Handmade items are as popular as ever and seem to add a nostalgia touch to home and offices. Craft items can bring a treasured look and feel of the past which seems to slow down the pace of the high "tech" 20th Century. What ever the reason—plan to spend a few hours with these talented people on Saturday, September 6, 1986. Mark your calendar now.

Immunization Clinic Set

A Nighttime Immunization Clinic for working parents will be held on July 3, 1986 from 5:00 to

7:00 p.m. at the Perquimans County Health Department in Hertford.

Craft Classes Offered

N.E.E.D. has scheduled the following craft classes and a seminar for July to be held at Watermark in Elizabeth City:

Pine needle basket, July 1, 8; Mini-garlic basket, July 2, 16, 31; Mini-market basket, July 9; Hammock making, July 10, 17

and Tatting, July 15, 23, and 30th.

Learning to be a member of a board of directors—seminar—July 25, 6-9 p.m.

Please call Jo Stephens for information, 338-0853.

Groups or individuals interested in a craft class taught in their location, please let us know.

Bookmobile Schedule

The Perquimans County Bookmobile schedule for July 11 & 25 is as follows:

New Hope, 9:45-10:15; White Hat, 10:30-11:00; M. Wood Drive, 11:15; Annabelle Whitley, 11:30; Woodville Fire Station, 11:45-

12:30 and S. Broglin Drive, 12:30.

J. Perry's Drive, 12:30; Chapanoke, 12:45-1:15; C.W. Gregory, 1:30; Winnie Riddick, 1:45; Layden Supermarket, 2:00-2:30; K. Turner's Drive (Belvidere), 2:30-2:45; Ruby Raby, 3:00 and Wynne Fork, 3:15.

Dear friends,



The death of a relative or friend away from home, or the fact that interment is to be at a distance from the deceased's home need present no problem. Your local funeral director, thru his associations, can readily make funeral arrangements anywhere in the world. In either case, promptly contact your local funeral director to arrange the necessary details.

Respectfully,


Larry Swindell

Swindell Funeral Home, Inc.
509 Dobbs Street
Hertford, N.C.
426-7311

Bingo tournament winners

The Perquimans County Senior Citizens Center sponsored a District 1-B Bingo Tournament on Thursday, July 26. The winners

were 1st place—Kathleen Brennaman, 2nd place—Harriett Rouse and 3rd place—Georgette Miles.



Card of Thanks

We would like to thank everyone for all the acts of kindness rendered to my family during the illness & death of our aunt Helen Winslow.

Jessie Cox

Dessert ideas using fresh peaches

As fresh peaches rise to their peak in availability and flavor enjoy these two delicious des-

serts. Either would be welcomed at your July 4 celebration.



PEACH TORTE
3 egg whites, beaten stiff
1 cup sugar
12 saltine crackers, finely crushed
½ cup chopped pecans

1 teaspoon vanilla
¼ teaspoon baking powder
½ pint whipping cream, whipped
2-3 cups sliced peaches, slightly sweetened

Beat egg whites until stiff; add sugar. Continue beating and fold in remaining ingredients. Spread into a 10" greased pie plate. Bake 30 minutes at 325 degrees until lightly brown. Cool. Spread crust with a layer of whipped cream, layer of well drained peaches, and top with remaining whipped cream. Yield 1 10" torte. Serves 6.

FRESH PEACH CAKE
½ cup light brown sugar
½ cup butter
2 eggs
1 cup buttermilk
2 cups plain flour
1 teaspoon soda
1 teaspoon vanilla
1 teaspoon cinnamon
pinch salt
2 cups chopped fresh peaches
1 cup light brown sugar
½ stick butter
¼ cup sweet milk



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Cream butter and sugar. Add eggs. Sift flour with soda and salt and add dry ingredients to creamed mixture alternately with buttermilk. Add chopped peaches lost. Pour into a greased 9"x13" pan and bake at 300 degrees for 45 minutes. (You may substitute, rhubarb, blueberries or strawberries for peaches). Boil sugar, butter, and milk for three minutes and pour over hot cake when it's done and still in the pan. Serve in squares with whipped cream flavored with cinnamon. Yield 1 9x13" cake.

Do You Remember?

Kendall Hastings
Woodville Baptist Church
Rt. 4, Hertford

Remember the story of Adam and Eve, out of the Garden, how they looked for a place for shade, a place to plant seeds, how they found the ground hard and full of thistles and thorns with little rain to grow their crops, how Cain killed Abel, all the hardships they had when God did not care for them, when they rejected God? Listen to their story of finding God in later years - of once again feeling God's presence.

ADAM: Eve, How Wonderful! I can feel God's presence. I can feel freshness come back into my life. I feel happy. Come, let's walk with God. Let's sing praises to His name. Oh, God, thank you for your grace to forgive.

EVE: Adam, Do you remember what it was like when we walked with God?

ADAM: Wonderful! The beautiful paths lived with such beauty. The flowers - their colors were of such brilliance. Holding hands we could walk in splendor as the cool breeze soothed our cheeks. His voice from within, speaking words of love, giving all that we needed.

EVE: Yes, Adam, the berries were so juicy and delicious. The apples were so red and yellow and delicious - beyond imagination.

ADAM: Eve, the oranges, bright as the sun and juicy. The streams of water so refreshing for dips and so cool to the throat.

EVE: Adam, God did give us all that we needed. He clothed our world in beauty and splendor and nourished our appetites with delicious fruit, berries, food and clothed us with the warmth of His love.

ADAM: Eve, How can we ever thank God enough, that once again He is with us.

EVE: Adam, will He be with our children and children's children?

ADAM: Yes, Eve. I'm sure God loves those who respond to His love. Those who, like us, see that all God ever wanted or ever wants is to love and take care of us; to take away the thistles and thorns; to cause the fields of clover to be beautiful; to give a bountiful harvest; to have the trees of fruit to be in abundance; to speak to us words of comfort, words of kindness, words of encouragement.

EVE: All that's in the world, Adam, it's here for those who love God. Those who respond to His love. Come, Adam, let's go tell our children lest they go through life without God's care.

ADAM: We can try, Eve, but one must let God come in. One must open the door of his life to God that God might come in.

EVE: Adam, how could one not want God's love, God's tender mercy?
ADAM: Remember, Eve, we thought we didn't. We must assume others feel as we did.

EVE: Oh, Adam, if they only knew. Come, let us tell our story. Perhaps some will listen. Some will find love and happiness. If only one, what rejoicing that will be.

ADAM: Eve, how great God is to forgive, to forget, to accept ones such as us back into His fold.

EVE: Adam, I believe He was there all the while. He knew we needed Him if we were to live. He knew if we were to be happy, we needed His love. He knew we were a part of Him, and without Him we would suffer and die.

ADAM: Let us pray we will always be His. We can always keep His garden.

EVE: Hold my hand, Adam. Let's walk with God, together.

— Kendall Hastings

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