

MRS B L KOONTS JR
1309 COOK STREET
HIGH POINT N C

BULK RATE
U. S. POSTAGE
PAID
Permit No. 78
HIGH POINT, N. C.



Lee Marshall (fixer), Vera Harrison (mender), Lula Shore (turner) and Pauline Barrow (seamer), left to right, members of the Safety Committee in Plant #4, study an analysis of the accidents for the year 1965. The report includes the causes of the accidents and the nature of the injuries. Also included in the report is the amount of the medical bills paid. No serious injuries were reported in Plant #4 last year; only two resulted in payment for loss of time. The greatest cause of accidents for Plant #4 last year was improper procedure--not doing the job in the proper manner. The committee also studied a report of the inspector for the insurance company, which report recommends that all electric fans be provided with guards which will prevent operators from reaching their hands into the fans.



In spite of all the snow we've had, before you know it, it'll be time to be outside thinking about charcoaling and barbecuing. The recipe below is a good all-purpose barbecue sauce--and especially good with pork.

Bar-B-Que Sauce

- 1/8 cup vinegar
- 3/4 cup water
- 1/2 teaspoon dry mustard
- 1/4 teaspoon hot sauce
- 1 teaspoon black pepper
- 1/2 teaspoon onion salt
- 1/4 teaspoon garlic salt
- 1/2 tablespoon sugar
- 1/8 teaspoon red pepper
- 3/4 teaspoon Worcestershire sauce
- 1 teaspoon salt

Mix all together and let come to a boil, add tomato catsup to taste.

(This is enough for three pounds of good, lean, well-done, chopped pork.)

'Bye, now. See you out in the back yard soon.