

# Miss Arrowood Weds James Ballard

Louise Arrowood and James Alan Ballard were united in matrimony on New Year's Day in the Unity Baptist Church of Burnsville by the Rev. Frank Phillips. The bride is the daughter of Mr. and Mrs. Jim Arrowood. The bridegroom is the son of Mrs. Opie E. Ballard of Mars Hill and the late Mr. Ballard.

The bride wore a white satin gown that featured a princess neckline. The gown's bodice was accented with pearls and French lace. She carried a bouquet of red roses, daisies and baby's breath.

The bride's aunt, Mrs. Sara Fox, was the matron of honor. She carried a white long-stemmed mum trimmed in pink. She wore a gown of pink and white. Lola Thomas, the bride's aunt, served as the bridesmaid and carried a long stemmed mum trimmed in green.

Karen Thomas and Kim Foxx served as flowergirls, carrying baskets of red and white rose petals.

James Thomas, Jr. of Marshall served as the best man.

The bride is a graduate of Cane River High School. The bridegroom attended Mars Hill High School.

Following a wedding trip, the couple will make their home in Mars Hill.



MR. AND MRS. JAMES BALLARD

# Cookie Sale Opens

Troop No. 75 which is the Marshall area Scouts' will be conducting their annual cookie sale starting January 20 and lasting through February 6. The Scouts will have seven varieties of cookies available. These are Shortbread, Carmel Delites, Pecan Chocolate Chips, Peanut Butter Patties, Peanut Butter Sandwich, the original Thin Mints and Almond Fudge Creme. Almond Fudge Creme is a new variety available this year. The cookies cost \$1.90 per box and will be delivered after March 7.

Selling cookies gives a Scout an opportunity to earn money for her troop and can be a valuable learning and confidence building experience. When a Scout contacts you, your support will greatly be appreciated. If you wish to buy cookies and are not contacted by a Scout, you may place your order by calling Mrs. Lucretia Griffin, Chairman of The Cookie Sale at 649-3284 or Mrs. Kathryn Boone, Publicity Chairman at 649-3280.



MRS. BOBBY COLLINS  
... the former Pamela Plemmons

# Plemmons, Collins Vows Exchanged

Pamela Darlene Plemmons of Asheville and Bobby Eugene Collins of Weaverville were united in marriage on Saturday at the Mount Zion Free Will Baptist Church by the Rev. Roger Moore.

The bride is the daughter of Mr. and Mrs. Blaine Plemmons. The bridegroom is the son of Mr. and Mrs. Sherman Collins of Weaverville.

William Fair of Asheville provided music during the wedding ceremony.

Shannon Metcalf of Mars Hill served as the honor attendant. The bride's sisters, Diane Horrell of Weaverville and Sharon Bright of Greer, S.C. served as bridesmaids along with Doreen Roberts of Marshall, the sister of the bridegroom.

Clyde Roberts of Marshall, the brother-in-law of the bridegroom, served as best man. Tim Metcalf of Mars Hill

and Jeff Bullman of Weaverville served as ushers.

Heather Horrell, the niece of the bride, served as the flower girl. The bride's brother, Brian Plemmons, served as the ringbearer.

Following the wedding, an informal reception was held at the Jupiter Fire Dept. with Velma Bullman, Trudy Collins, Pat Fair and Doris Plemmons assisting.

The bride is a graduate of North Buncombe High School and is employed by Blue Ridge Employment of Asheville.

The bridegroom, also a graduate of North Buncombe High School, is employed by the Pepsi-Cola Bottling Co. of Asheville.

Following a wedding trip to Gatlinburg, Tenn., the couple will make their home in Asheville.

# Book Club Meets

The Marshall Book Club met Monday evening, January 16 in the home of Mrs. Wade R. Huey.

Mrs. Walter Ramsey presented a book review of "The Coming Matriarchy" by Elizabeth Nickels. This provocative book predicts a radical upheaval of our traditional lifestyle, in that women are emerging into more prominence and power in all areas of life.

Those present were Mrs. Frances F. Ramsey, Mrs. Ernest Teague, Mrs. Walter Ramsey, Mrs. Overton Gregory, Mrs. J. L. Baker, Mrs. John Corbett, Mrs. James Story, Mrs. J. L. McElroy, Mrs. Clyde Roberts, and the hostess, Mrs. Huey.

# Engagement Announced

Mr. and Mrs. Lloyd Moore announce the marriage of their daughter, Wanda Kay to Gerald Clamp in Charleston, S.C., Dec. 16. Clamp is the son of Mr. and Mrs. J. D. Clamp of San Antonio, Texas. Kay is a

1979 graduate of Madison High School, and attended Mars Hill College. Mr. Clamp attended school and college in San Antonio, Texas. Both are stationed on USS Conopus, US Navy, as chief Petty Officers, 3rd Class.



ERNEST AND ZOLA BRIGGS of Rt. 2, Mars Hill, were honored at a dinner Jan. 8, 1984, by their children in celebration of their 45th wedding anniversary. Their children include: Emmory Briggs and Loretta Ballard of Weaverville, Bernard Briggs of Asheville, Sammy Briggs of Weaverville and Bruce Briggs of Asheville. Mr. and Mrs. Briggs have 10 grandchildren and 2 great-grandchildren.

# Mark Moore Nominated

Mark Moore is an '83 graduate of Mars Hill College in Theatre Art. He has been nominated for the Irene Ryan Award in Acting at the University of Louisville, Kent. This award is an international

award for acting. He will be competing in Tusluca, Ala. If he is a winner, he will then compete in Washington, D.C. Mark was chosen after acting in the play "The Tooth of Crime" by Sam Sheppard. He has a 3.85 grade average.

# June Orr Appointed

June M. Orr has been appointed the new postmaster at Zirconia. She is scheduled to take over duties on Jan. 21.

Orr is a native of Madison County. She has served as a clerk for the past 12 years. She began her career with the U.S. Postal Service as a clerk in Horse Shoe. She also served as officer-in-charge at Etowah in 1976 and at Nebo in 1982. She is a graduate of Mars Hill High School. She is a member of the Etowah Baptist Church, the Etowah-Horse Shoe Volunteer Fire Department Auxiliary, the Order of Eastern Star and the Margaret R. Pardee Memorial Hospital Auxiliary.

She and her husband, Rodney have two sons, Dean, 25, and Tracy, 17.

A formal installation was held Sunday at the Zirconia Post Office.

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**Pvt. Crawford Arrives In W. Germany**

Army Pvt. Bob Crawford Jr., son of Virgie Crawford of Alexander, N.C., has arrived for duty in Non Ulm, West Germany.

Crawford, a missile crew member with the 56th Field Artillery Brigade, was previously assigned at Fort Hill, Ga.

He is a 1983 graduate of North Buncombe High School, Weaverville, N.C.

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# Picky Eaters Are No Worry

By JOAN GOSPER  
N.C. State University  
Does a picky 3 to 5-year-old have you worried? Children do need to eat fruits and vegetables, but the portion size needed is small, says Sarah Hinton, extension nutrition specialist, North Carolina State University.

The average 3-to-5-year-old needs 3-to-5 tablespoons of dark green or deep yellow

vegetables every other day. This could be greens, broccoli, pumpkin, carrot, cantaloupe, apricots or sweet potatoes.

Children need one serving of a good source of vitamin C each day. A serving is 1/2 to 1/2 a cup of citrus fruit or juice, green pepper, cantaloupe, strawberries, broccoli or brussels sprouts. If these aren't available, give

two servings of melons, greens, lemons, tomatoes, cabbage, tangerines or potatoes cooked in the skin. The preschooler should also eat one to three servings of other fruits and vegetables each day. A serving is 3 to 5 tablespoons.

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3 envelopes Knox Unflavored Gelatine  
1 1/2 cups cold fruit juice  
1 1/2 cups fruit juice, heated to boiling  
2 tablespoons sugar or honey (optional)

In medium bowl, sprinkle unflavored gelatine over cold juice; let stand 1 minute. Add hot juice and stir until gelatine is completely dissolved. Stir in sugar. Pour into 8 or 9-inch baking pan; chill until firm. To serve, cut into 1-inch squares.

Makes about 6 dozen blox.

Frozen Fruit Juice Concentrate Variation: Use cold and boiling water in place of juice. Stir in 1 can (6 oz.) frozen fruit juice concentrate.

Note: Do not use fresh or frozen pineapple juice.

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