

Holiday Events Set; Club Parties This Week

Legionnaires and their wives will dine and dance at the traditional holiday dinner-dance Saturday evening at the American Legion building and Country club members and their wives will enjoy their annual Christmas dinner-dance that evening at the Country club.

The Legion-sponsored dinner, which is free to members and wives, is from 6 until 8 p.m. with dancing from 9 until 12 to music of "The Midnighters."

The Country club dinner will also be followed by dancing from 9 until midnight.

Members of the Cotillion club will dine and dance at their annual formal Christmas party on Friday evening from 8 until 12 at the Country club.

The congregation of St. Matthew's Lutheran church will host a reception, open to the public, Sunday afternoon from 3:30 until 5:30 in the church social hall.

The holiday affair will fete Rev. and Mrs. Charles W. Easley and family. Rev. Mr. Easley has accepted a new pastorate in Albemarle and he and his family will be moving there after the first of the year.

All senior citizens of the community are "cordially invited", says Mrs. Paul McGinnis, to Resurrection Lutheran church Monday afternoon at 3 p.m. for a gala Christmas party in the church social hall.

SOCIAL CALENDAR

Friday:
7:00-12 p. m.—Dinner-dance of the Cotillion club at the Country club. Music by Bill Jeffries and Orchestra.

Saturday:
6:00 - 8 p. m.—Legionnaires and their wives will attend a Christmas dinner at the American Legion building.

7:00-12 p. m.—Kings Mountain Country club dinner-dance. Music by Bill Jeffries and Orchestra. Hosts: Mr. and Mrs. John Cheshire and Mr. and Mrs. L. E. Hinment.

9:00 - 12 p. m. — Legion Christmas dance for members and their wives at the American Legion building. Music by "The Midnighters."

Sunday:
3:30 - 5:30 — St. Matthew's Lutheran church congregation is honoring Rev. and Mrs. Charles Easley in the church social hall.

Monday:
3:00—Christmas party for all Senior Citizens of the area at Resurrection Lutheran church.



MISS THELMA RABON GUNTER
(Bride-Elect of A/10 Samuel Ravon Proctor)

Junior Club Gives To Fund

The Junior Woman's club voted a \$25 donation to the Kings Mountain Empty Stocking Fund at Thursday's meeting at the Woman's club building.

Miss Mary Anne McDaniel presided over business of the meeting.

Program for the meeting featured a demonstration of easy-to-make Christmas decorations and gifts by Cleveland County home economics agent Jessie Ann Wingo of Shelby.

Mrs. Bill Sniley was hostess for the meeting and served refreshments carrying out the holiday motif.

Leesburg To Be Setting For January Nuptials

Mr. and Mrs. G. Herman Gunter of Leesburg, South Carolina announce the engagement and approaching marriage of their daughter, Thelma Rabon, to Airman Proctor is a graduate of Kings Mountain high school and is serving with the United States Air Force in Charleston, South Carolina.

The wedding will be an event of January 9th at 2 p. m. in Morrison United Methodist church of Leesburg.

Something Special For The Holidays

Holiday pick-ups which can be prepared and served easily and with a minimum of time are suggested by the Cleveland County Home Econ. Extension Dept.

- SAND COOKIES**
1 cup butter
5 tablespoons powdered sugar
2 teaspoons vanilla
2 cups plain flour
1 1/2 cups chopped pecans
Cream the butter until soft and smooth, blend in powdered sugar and vanilla. Add to this the flour and chopped pecans. Mix thoroughly. Mold into small balls. Bake at 350 degrees for 20 while hot. When cool roll again minutes. Roll in powdered sugar in powdered sugar. Makes 6 dozens.
- PIMENTO CHEESE SPREAD**
1 pound medium sharp cheese—grated
1 small can pimentos—chopped
1/2 cup mayonnaise
2 tablespoons sugar
Beat cheese, pimento and sugar on high speed until smooth. Add mayonnaise and beat well. Refrigerate until ready to use.
- DEVILED HAM SPREAD**
2 small can deviled ham
1/2 cup chopped sweet pickles
3 hard boiled eggs—chopped
Mix ham, chopped pickles and chopped egg together. Add enough mayonnaise until it gets to a spreading consistency.
- CITRIC ACID PUNCH**
(Inexpensive, tart and fruity in flavor)
2 ounce citric acid (drug store)
6 cups sugar
2 quarts boiling water and two quarts cold water
4 lemons (juice)
1 large can unsweetened pineapple juice
2 quarts ginger ale
Mix the citric acid and sugar. Dissolve in the boiling water. Add the pineapple and lemon juice. Just before serving add the ginger ale. Do not mix in a metal container. Serves 30.
- SAUSAGE AND CHEESE BALLS**
1 pound sausage (hot)
1 eight ounce package extra sharp cheese (grated)
3 cups Pizquick
Dash red pepper (if desired)
- Mix together — Roll into small balls. Bake at 375 degrees about 15 minutes. May be frozen before serving—when ready to serve put frozen cheese balls in 300 degrees oven for about 20 minutes.**
- HOLIDAY BANANA BREAD**
1 egg, beaten
1 cup sugar
1/2 cup shortening
3 ripe bananas
1 teaspoon vanilla extract
2 cups all purpose flour
1/2 cup baking powder
1/2 cup chopped dates
1/2 cup chopped red and green maraschino cherries
1/2 cup chopped nuts.
Combine egg, sugar, shortening, bananas and vanilla. Beat mixture until smooth. Sift flour and soda together. Blend into mixture. Stir in remaining ingredients. Pour into a greased and floured 9" x 5" x 3" loaf pan. Bake at 350 degrees for 1 hour and 15 minutes.
- CRABMEAT BALLS**
1/2 cup tomato juice
1 egg, beaten
1 cup dry bread crumbs
1/2 teaspoon salt
Dash of pepper
1 teaspoon finely chopped parsley
1 teaspoon finelychopped chives
1-6 1/2 oz. can crabmeat, flaked
- 1 teaspoon lemon juice
1 teaspoon finely chopped celery leaves
1 egg, beaten (for dipping)
Fine dry bread crumbs (for dipping). Add tomato juice to beaten egg. Add rest of ingredients and mix thoroughly. Roll into 3-4 inch balls. Dip balls in egg, then in dry bread crumbs. Fry in hot fat (350 degrees) 2 to 3 minutes until golden brown. Serve on wooden picks.
- GRAHAM SENSATIONS**
1 1/4 cup graham cracker crumbs (about 16 crackers)
1/4 cup sifted flour
1/4 teaspoon salt
1 (15 ounce) can condensed milk
3/4 teaspoon vanilla extract
1/2 teaspoon grated lemon peel
3/4 cup chopped pecans
1/2 cup flaked coconut
1/2 cup semisweet chocolate pieces.
Grease 13 x 9 1/2 inch baking pan. Mix graham cracker crumbs, flour and salt. Add milk, vanilla lemon peel and beat until well blended. Stir in nuts, coconut and chocolate pieces. Spread batter into pan. Bake at 325 degrees F. 20 to 30 minutes until wooden pick in center comes out clean. Cut into bars while still warm (about 4 dozen cookies).

TARHEEL KITCHEN

By MISS YORK KIKER
Marketing Home Economist

As the holiday season approaches it's time to talk turkey to help you and your family to stay healthy and happy.

Buy a larger turkey than necessary for one meal in order to allow for snacks and planned snackover meals. Do remember to refrigerate promptly any leftovers. Remove stuffing from body and neck cavities to a container and refrigerate. The safest plan may be to cook dressing in a separate pan rather than stuffing the turkey itself.

Leftover turkey may be refrigerated whole or stripped from the bones. Refrigerate broth and gravy as soon as possible. Turkey meat stuffing and gravy should be covered after cooking in the refrigerator and used within several days. In case you think your family will tire of turkey, if served too often, it does freeze nicely and can be kept for a couple of months. Stuffing may be frozen but is better if not kept over a month.

In the hustle and bustle of the holiday season be sure to control the spread of bacteria by (1) scrupulous cleanliness on the part of food handlers, (2) good sanitation in the kitchen, (3) not letting food stand at room temperatures for long periods or be on the leftover list for long, and (4) attention to the temperature to which food is cooked and stored.

Be especially careful to clean tools, particularly meat grinders, blenders and can openers and work surfaces exposed to raw meat or poultry. Chopping boards are great helpers but must be scrubbed well after cutting fish, meat or poultry.

As delicious as roast turkey is, you may find the planned-over uses just as appealing as the original bird when proper storage and handling rules are followed.

Arrange in alternate layers in a flat baking dish, leftover stuffing, thinly sliced celery, sliced roast turkey, turkey gravy or slightly thinned mushroom soup. Cover and bake in a moderate

over (350 degrees F.) 45 minutes to one hour or until ingredients are hot and bubbly. The celery will be slightly crisp.

Cook a 10 ounce package of frozen mixed vegetables as directed on package. Drain. Melt 2 tablespoons butter in sauce pan. Stir in 2 tablespoons flour, 1/2 teaspoon salt, 1/4 teaspoon celery salt and 1-8 teaspoon pepper. Add 1 cup milk gradually, stirring constantly until mixture thickens. Add 1/2 cup shredded Cheddar cheese and vegetables. Cook an stir until cheese melts. Place split bun on 4 serving plates. Top each bun half with slices of roast turkey. Spoon hot vegetable-cheese sauce over all.

For a special turkey salad arrange diced cooked turkey red-skinned apple wedges (sprinkled with lemon juice), halved and seeded red grapes, sliced celery, broken walnuts, and finely chopped onion on a plate or individual salad bowls. Season with salt and pepper, if you wish. Serve with salad dressing, thinned with apple juice.



Roy Edward Allison celebrated his first birthday Thursday, December 9th.

He is the son of Mr. and Mrs. Edward Allison of 405 Gantt street and grandson of Mrs. Opal Regalia and the late Louis Regalia of Oxon Hill, Maryland and Mrs. Alice Allison of 113 Morris street and the late Roy Allison.

A small family birthday party was held at the Allison home and a decorated birthday cake was cut and served with party refreshments.

IT'S A GIRL

Rev. and Mrs. James R. Neill, III announce the arrival of a daughter, Jennifer Anne, December 12th, Cleveland Memorial hospital, Shelby.

Rev. Mr. Neill is pastor of Trinity Episcopal church.



Larry Stone, son of Mr. and Mrs. Billy Stone of route three, celebrated his first birthday Thursday, December 2nd.

A family party was held at the Stone home and Larry's decorated circus cake was cut and served with party refreshments.

Young Stone is grandson of Mr. and Mrs. W. F. Stone, Jr. and Mr. and Mrs. Raymond Mullinax, all of Kings Mountain. Great-grandparents are Mr. and Mrs. F. C. Ware



Joseph Gregory Williams, son of Mr. and Mrs. Joe Williams, celebrated his first birthday Monday, December 6th.

Greg was honored at two parties: one was held by his paternal grandparents, Mr. and Mrs. Joseph C. Williams of Gastonia on Sunday, Mr. and Mrs. Leroy Hammett, his maternal grandparents, honored him Monday with a party. Greg's cake was decorated with Christmas ornaments, a Christmas tree and Santa Claus.

Greg's mother is the former Teresa Hammett.

SECTION B THE KINGS MOUNTAIN HERALD, KINGS MOUNTAIN, N. C. Thursday, December 16, 1971

Mrs. Herndon Gives Program

Mrs. James Herndon presented the program, "Christmas at Williamsburg" as the program for members of the Kings Mountain Garden club at their Wednesday afternoon meeting.

Mrs. George H. Mauney was hostess at her home on North Piedmont avenue.

The Christmas motif was featured in decorations and refreshments.

Mrs. Mauney Hostess To Dixon Circle 1

Mrs. Paul Mauney was hostess to members of Circle 1 of Dixon Presbyterian church at her home Saturday evening.

Mrs. Mauney conducted the Bible study and Mrs. Wayne Wells presided over business of the meeting.

Members exchanged gifts during a social hour at which time Mrs. Mauney was assisted in serving refreshments.

Make Your Own Christmas Gifts; Hints Are Given For Holiday Decorations

Make your own decorations which may also double as gift items for Christmas.

Miss Jessie Wingo, Cleveland County home economist, suggests these Christmas ideas:

Golden Newspaper Tree—This newspaper tree is made from a large styrofoam cone and 500 6 inch newspaper squares. After the newspaper is cut into squares, each square is folded into two smaller triangular shapes and then folded over again several times and inserted into the cone with a straight pin. The tree is sprayed gold and decorated with green velvet balls. An angel sprayed gold is placed in the top of the tree and a styrofoam base is used as the base for the tree.

Card Holder—A large juice can with both ends cut out is wrapped with yarn. Each card is then placed on a strand of yarn. A little pixie or Santa Claus may decorate the top of the card holder.

Kissing Ball—Strips of a small print material 1 1/2 inches wide are wrapped tightly around a large styrofoam ball. Velvetene cord is tied around the ball several times with a sprig of holly or mistletoe added at the bottom.

Jolly Snowman—The jolly snowman's body is made from "foam" shape. A small oval flexible cardboard stapled into a passed through the body forms the arms. His body and arms are then covered with cotton. A 4 1/2 inch diameter styrofoam ball is used for his head—cotton for his eyebrows, thumb tacks for eyes, black felt for a mouth, and cork for a nose. Red construction paper is used for his hands and bow tie and Christmas balls for his buttons. The bowl of his pipe is cardboard with a dowel pipe stem. The snowman's hat is also flexible cardboard which is covered with burlap, sprayed gold, and trimmed with ribbon.

Candy "Pops" Door Decoration

To make the wicker design, lace alternate colors of narrow velvet ribbon through the holes of a wicker rat. Wire a plastic foam piece to the center. Trim around cellophane wrap of pops with pinking shears being careful not to disturb seal. Stick large green and red suckers around the outside of the plastic foam. Attach a Christmas ornament in the center. For the background a wide red velvet ribbon streamer is taped to the door. A smaller green velvet is centered and stapled to the streamer. Both colors, held together, make the top bow.

Santa's Little Helper—Materials: 1 pair red knee-length stretch socks, 1 pink child's stretch sock, 1 empty half-gallon starch bottle, 1 4-inch diameter styrofoam ball, 1 small styrofoam ball, 2 black buttons, white felt for features and trim, red felt length stretch stocking placed over an empty half-gallon starch bottle forms the body. Glue sock at base and neck of bottle. Child's pink stretch sock covers the 4 inch plastic "Head." The head is sewn or pinned to the body. "Foot" of second red stocking drapes into hat. Eyes are black buttons stitched on or black felt. All other trims, features, hands are felt cutouts.

Straw Hat Door Decoration—Spray straw hat with a metallic paint. Then wire red crepe paper geraniums or red roses around the crown of the hat and a red satin bow with long steamers for a finishing touch. Natural greens or artificial greenery are wired to a mat which is placed behind the hat.

Spool Wreath—Cut 18 1 1/2 inch diameter circle of corrugated cardboard. Cover wreath front with white felt or cotton flannel. Glue cording to outer edges of cardboard circle, allowing extra to extend for bow. Wrap satin-finish ribbon around empty



A birthday party Saturday at their home honored Jama Lynne and Staci Leah Hawkins. Jama Lynne was two years old on November 26th and Staci Leah will celebrate her first birthday on December 30th.

They are daughters of Mr. and Mrs. James Hawkins, Jr. Mrs. Hawkins is the former Phyllis Cable. Grandparents of the children are Mr. and Mrs. James Hawkins, Sr. of Gastonia and Mr. and Mrs. J. S. Cable of Kings Mountain.

The birthday cake was topped with a pink ballerina and decorated in pink and white. Party refreshments were served with the cake.

Cousins of the girls attending the party were Jeff, Tony and Jimmy Cable and Ann Hawkins.

Senior Citizens Club Yule Party Attracts Over 100 Members And Guests

Christmas carols by the Senior Choir of Kings Mountain high school featured the entertainment for Friday's Senior Citizens club Christmas party at the Woman's club.

The guest list numbered 100, including members and the sponsoring Woman's club committee. Mrs. Paul Mauney and Mrs. Paul Hendricks were co-chairmen of the committee on arrangements for the traditional party.

Lynne Bridges and Becky Cash-ton played the piano for the choral singing directed by Mrs. J. N. McClure.

Favors in the form of Santa candy jars were presented each guest and holiday centerpieces were given as door prizes.

Mrs. W. T. Weir, club president, greeted guests and gave the welcome. Mrs. E. W. Griffin said the invocation.

Other Woman's Clubbers assisting in details of entertaining were Mrs. Ben Beam, Mrs. Bryon Hord, Mrs. C. D. Blanton, Mrs. D. W. Blanton, Mrs. Milton Fryer, Mrs. Ray Holmes, Mrs. Humes Houston, Mrs. F. S. Morrison and Miss Annie Roberts.

Mrs. Goforth Circle Hostess

Mrs. I. B. Goforth, Sr. was hostess Monday evening at her home to members of Circle 4 of Central United Methodist church.

Eleven members attended.

Mrs. Howard Bryant conducted the Bible study for the evening and Mrs. Bun Goforth, circle chairman, presided.

Refreshments carrying out the holiday motif were served during a social hour.

Rotary Party Held Thursday

Rotarians and their wives, dined at a Ladies' night and Christmas party Thursday evening at the Country Club.

Red Poinsettias, given to each guest as a favor, decorated the tables where 56 guests enjoyed a steak dinner with 1 accessories. Rotary banners from the U. S. and foreign countries also added a festive note.

Senior chair members from Kings Mountain high school entertained the group with Christmas music.

President Joe Laney was master of ceremonies.