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Subteen Sizes  
**\$5.00 \$6.50 \$8.00**  
**\$10.00**

**MCCARTER - DAVIS**

McCarters of Kings Mountain are parents of the bride. A graduate of Clover high school she is employed as bookkeeper by Goforth Brothers, Inc. in Shelby. She is granddaughter of Mr. and Mrs. J. Newell Crawford of Kings Mountain and Mrs. O. W. McCarter of Clover, S. C.

The bridegroom is the son of Mr. and Mrs. Robert Newton Davis of Clover, S. C. He is a graduate of Clover high school and served four years with the USAF. Now employed by Westinghouse Nuclear Turbine plant in Charlotte, he is grandson of Mr. and Mrs. Robert L. Barber of Greenville, S. C. and W. Jeff Davis of Clover, S. C.

**BULLARD - MARTIN**

The concert choir which toured in Western Europe, Blue Masque Drama Club, College band, Sigma Psi and Student Christian Association and was assistant editor of the yearbook, Savakini. A member of Beta Sigma Phi, she is a counselor for the N. C. division of Vocational Rehabilitation.

She is a granddaughter of Mr. and Mrs. Paris R. Harmon of Bessemer City.

The prospective bridegroom, also a graduate of Bessemer City high school, is a dean's list student at Gaston college, where he will receive his AA degree this summer. He will begin his pre-medical studies in the fall at the University of North Carolina at Chapel Hill. Son of Mrs. Vera Martin of 1002 Crowders Mountain Road, Bessemer City, and the late Jack V. Martin, he served with the U. S. Army Medical Corps in South Vietnam and Germany.

The couple will be married May 20.

**Opera Association**

Grand Opera.  
Orchestra seats are \$16.50 for season tickets and \$5 special student season tickets are available, said Mrs. Mauney.

All performances will be given in Owens auditorium.

The membership drive ends April 17th.

**THE TAR HEEL KITCHEN**

By **MISS YORK KIKER**  
Marketing Home Economist

Spring has come and with it the observance of Poultry Products Month in North Carolina. The question will not be answered whether the egg or the hen came first, but we can be reminded how fortunate we are to have an abundant supply of broilers, turkeys and eggs available.

A bit of reflection causes us to member when eggs were thought of for breakfast, chicken was fried for Sunday dinner and turkey was for Thanksgiving. As progress has been made in the poultry industry, Poultry Products Month serves as a reminder of the wide variety of ways to serve these foods. A youngster brought this to attention after eggs were stressed for breakfast. He raised the question about using eggs for lunch instead of for breakfast. Children are still leading adults! Happily we can be lead to know that eggs can be used at any meal and prepared in countless ways. An unexpected guest recently shared a supper of scrambled eggs and ham. The shared friendship and simplicity of the meal were more important than elaborate food and preparation.

With an abundant supply of eggs in the refrigerator, cooking can be a breeze. This nutritious food caters to many whims in food preparation whether hard-cooked in salads or sandwiches, in fluffy omelets, in sauces, as binders-in foods, in pretty merinques, in custards or in many other favorite ways.

Broilers and turkeys are in the poultry family and are close kin in many respects. They are also nutritious and an excellent source of protein. The wide variety of uses mean countless ways of serving even if fried chicken is still probably the favorite of Tar Heels.

As taste, versatility and nutrition were not enough, poultry products are reasonably priced. A quick look in the grocery store can remind us what excellent buys the foods are.

A few selected recipes to add to your favorite ways with North Carolina chicken, turkey and eggs follow:

**CHICKEN AND RICE CASSEROLE**  
1 Cup uncooked rice  
1 can cream of celery soup  
1 can cream of chicken soup  
1 cup water  
6 chicken breasts, boned  
12 stick melted butter.  
Put rice in bottom of 2 quart casserole. Mix soups with water and pour over rice. Dip chicken in melted butter, then place on top of rice. Bake 325 degrees F. for 45 minutes or until done. Yields 6 servings.

**CHICKEN PIE DELUXE**  
1 1/4 cup package prepared herb-seasoned stuffing  
1/2 cup butter  
1/2 cup milk  
1 (10 1/2 oz.) can condensed cream of celery soup  
1 1/2 cups cooked, boned chicken in pieces  
3/4 cup cooled pears  
1 1/2 tablespoon minced onions  
Dash of pepper  
3/4 cup prepared package herb-

seasoned stuffing, finely crumbled

**Parsley**  
Mix 1 1/4 cups stuffing with butter. Press mixture to bottom and sides of 9" pie plate. In saucepan, stir milk into soup; add chicken, peas, onion and pepper. Heat, turn into pie shell. Bake at 425 degrees F. for 10 minutes or until bubbly. Then on top of pie arrange border of stuffing. Sprinkle center with parsley.

Note—Chopped turkey could be used in place of chicken if desired.

**SAVORY EGGS**  
1 cup shredded American cheese  
2 tablespoons butter  
1/2 cup cream  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 teaspoon prepared mustard.  
6 eggs slightly beaten

Spread cheese in greased shallow 8-inch round or square baking dish. Dot with butter. Combine cream, salt, pepper and mustard. Pour half of this mixture over cheese. Pour eggs into baking dish. Add remaining cream mixture. Bake at 325 degrees F. about 25 minutes. Yields: 6 servings.

**FRENCHED CHICKEN SANDWICHES**  
2 eggs  
1/3 cup milk  
8 slices sandwich bread  
2 cans (10 1/2 oz. each) condensed cream of chicken soup  
2 cups (8 oz.) shredded Cheddar cheese  
Sliced cooked chicken  
8 slices pineapple, well drained  
1 cup tokay grapes, halved and seeded.

In a shallow dish beat together eggs and milk. Dip bread into egg mixture. (Dipped bread may be stacked and stored, covered, in refrigerator for several hours.) Place bread in single layer on 17x12x2-inch well-buttered baking pan. Bake in preheated 450 degrees F. oven, 10-15 minutes, turning if necessary to brown evenly. Meanwhile, in a 2-quart saucepan combine soup and cheese. Heat over low heat to simmering point. Remove bread from oven and reduce temperature to 375 degrees F. Top each slice of bread with chicken, pineapple slice and grapes. Divide cheese sauce evenly over sandwiches; bake for 15-20 minutes. Garnish with grapes, if desired. Yields 8 servings.

Note—Try sliced turkey, if available, instead of chicken.

**PERSONALS**  
Mr. and Mrs. Richard L. Croker and children, Terry, Vickie and Pat, have returned to North Augusta, S. C. after spending the Easter holidays with Mr. Croker's mother, Mrs. Ellen Petrosino.

Mrs. Orangel Jolly spent the weekend in Charlotte with her daughter and son-in-law, Mr. and Mrs. John Caune, Jean, Chris and Tommy.

Karen and Scott Edwards have returned to Cherryville after visiting their grandmother, Mrs. Ellen Petrosino.

**Pamela Huffstickler, Donald Paysour Pledge Vows In Gaffney, S. C. Rites**

Miss Pamela Jane Huffstickler and Donald M. Paysour exchanged marriage vows April 1st in a ceremony performed in Gaffney, S. C.

Magistrate W. R. Douglas officiated in the presence of the immediate families.

The bride wore a white dress and eque ensemble with white accessories.

Mrs. Paysour is the daughter of H. E. Huffstickler and the late Kathryn Huffstickler. She is granddaughter of Mrs. Ellen Petrosino with whom she has made her home.

The bridegroom is the son of Mr. and Mrs. Wood of Kings Mountain.

**Melba Boyles Takes Part In Seminar**

Mrs. Melba W. Boyles of Kings Mountain, assistant cashier Citizens National Bank, Gastonia, participated in a special 3-day management seminar in Personnel Techniques which was conducted in Biloxi, Mississippi in conjunction with the recent Southeastern - Florida - South Central - Southern Regional conference of the National Association of Bank-Women, Inc. Certificate of completion of the course, which was designed especially to suit the needs of women bank officers, were presented to some 25 executive from nine states.

Subtitled "People Who Need People," the intensive 3-day program was directed by Organization Resources Counselors, Inc., a New York City management firm specializing in educational programs for top management. For the bank-women, it opened up a new area in NABW's continuing educational program for its members to encourage them in the full development of their management skills.

The seminar included a "Communications Clinic" and sessions on "How To Interview" and "People to People Relations Resolving Differences," as well as other workshops on the "Utilization of New Concepts of Motivation" and the practical application of "Management Skills to Get Work Done."

**Auxiliary Plans District Meeting Here April 30th**

State Senator J. Ollie Harris was guest speaker at Thursday's meeting of the American Legion Auxiliary at the American Legion building.

Mrs. Paul Mauney presented Senator Harris who recounted some of his experiences as a freshman senator in the North Carolina legislature.

Present as visitors were Mrs. Beulah Spivey, daughter of Mrs. J. M. Rhea, and her son of Raleigh and Mrs. Myrtle Dunn Christensen.

Plans for the April 30th district meeting were completed. The Auxiliary will host the district at a 1 p.m. luncheon at the Legion building. Mrs. Robert McRory of Rutherfordton, District 23 president, will preside and addresses will be made by Mrs. Mrs. Charles Barbee, state president, of Winston Salem, and Mrs. Dot Ray, state vice president. Members should make reservations for luncheon (\$2.25 per plate) by telephoning Mrs. Orangel Jolly by April 15th.

Mrs. Robert Ruff and Mrs. Ben Long were hostesses for a social hour and served a dessert course with coffee.

**Women's Auxiliary Sets Meeting**

**CHAPEL HILL** — The Woman's Auxiliary of the North Carolina Pharmaceutical Association will hold its annual session in conjunction with the 1972 convention of the parent organization, Wilmington, April 16-18, at Timme Plaza Motor Inn.

Registration desks will open at 1:00 p.m. on Sunday, April 16. A "Bazaar" Bazaar consisting of hundreds of interesting and useful crafts made by members of the auxiliary throughout the state will open at 2:00 p.m. In the evening all convention guests will attend a dinner in the Grand Ballroom, featuring Larry Willard, humorist.

Monday's schedule includes a tour and coffee aboard the USS Battleship North Carolina. At 6:30 p.m. guests are invited to a cocktail dance.

On Tuesday morning a coffee and business session will be conducted by Mrs. George Cocolas, President of the auxiliary. Mrs. George P. Hager will give the invocation followed by greetings from Mrs. Franklin Williams and memorial service by Mrs. E. R. Fuller.

The principal projects of the auxiliary are drug abuse, scholarship and loan programs for students at the UNC School of Pharmacy and remodeling of the Institute of Pharmacy auditorium.

**Junior-Senior Prom Set**

Annual Junior-Senior Prom at Kings Mountain high school will be held on May 5th at 8 p.m. in the high school gymnasium.

Juniors will entertain the Seniors at the traditional event.

130,000 formerly unemployed men and women are now working in state and local public service jobs funded through the Emergency Employment Act. The Manpower Administration has disbursed nearly \$1 billion to promote hiring of the jobless in the public sector.

**Pair Feted After Rehearsal**

Miss Shirley McCarter and Robert Davis cut their wedding cake Saturday at an after-rehearsal party held in the fellowship hall of Bethany ARP church at Clover, S. C.

Hosts for the party were the bridegroom-to-be's parents, Mr. and Mrs. R. Newton Davis.

**SOCIAL CALENDAR**

**Thursday:**  
7:30—Margrace Woman's club at the home of Mrs. Paul Mauney.

**Pam Maloney, John Rachels Are Engaged**

Mr. and Mrs. Robert D. Maloney announce the engagement of their daughter, Pamela T. Maloney, to John Lemuel Rachels, son of Mr. and Mrs. Cecil M. Rachels. Both families are of Shelby.

No date for the wedding has been set.

The bride-to-be is a senior student at Shelby high school.

The prospective bridegroom is a graduate of Selby high school and is associated in business with his father at Rachels Twin Pigs restaurant in Shelby.

The bride-elect's father is a representative of "Vaidenson Bakery in this area.

**PLANTING TIP**

In planting trees and shrubs, you'll get best results if the hole is large enough for the root system to spread naturally. Fill in under the plants with good soil and pack the soil with your feet so that the plant will not settle. North Carolina State University extension specialists suggest mixing some form of organic matter, such as peat moss, leaf mold or well-rotted manure, if the soil is poor.



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