

Becky Cashion Tapped By N. C. Rainbow Girls



Becky Cashion, daughter of Mr. and Mrs. Bill Cashion of Kings Mountain, was elected Grand Musician of the Order of Rainbow for Girls of North Carolina at the 35th Session of the Grand Assembly at Sir Walter Hotel in Raleigh June 25-27.

In addition to Miss Cashion, other local Rainbows at the meeting were Janet Hunt, Worthy Associate Advisor; Cathy Cox, Charity; and Mrs. Paul Walker, Mother Advisor of the Kings Mountain Assembly.

Miss Cashion, a 1972 graduate of Kings Mountain high school, is a past Worthy Advisor of the local Assembly which she serves this year as chaplain. She is enrolled in summer sessions at the University of North Carolina at Greensboro where she will be a freshman at the fall term.

Miss Cashion is the third member of the Kings Mountain Assembly to be honored by election to a state office in the Order of Rainbows. Jean Phifer, daughter of Mr. and Mrs. Menzell Phifer, served as Grand Hope and Hettie Cox, daughter of Mr. and Mrs. Bob Cox, serves as "Miss Service."

ENGAGEMENT ANNOUNCED

Mr. and Mrs. George Horne of Kings Mountain announce the engagement and forthcoming marriage of their daughter, Sarah Kay, to James Ronald Smith, son of the late Walter and Louise Bennett Smith of Kings Mountain.

The wedding will take place Friday, July 21st, at 7 p.m. in Kings Mountain's First Wesleyan church with Rev. Carl V. Sparks officiating.



Marsha Elizabeth Ware, daughter of Mr. and Mrs. Charles Franklin Ware of 807 Boyce street, celebrated her first birthday July 7th.

A family birthday party was held at the Ware home and Marsha's decorated birthday cake was cut and served with party refreshments.

Marsha is granddaughter of Mr. and Mrs. Rufus F. Ware of Kings Mountain and Mrs. Johnny Cloninger of Dallas.

Young Miss Ware's mother is the former Emily Cloninger of Dallas.

COMINGS AND GOINGS

Guests of Mrs. W. K. Crook during the July 4th holidays were Mr. and Mrs. Otto Hahn, Marty and Andy, of Sacramento, California. Mr. and Mrs. R. C. Crook of Atlanta, Ga.; Mr. and Mrs. Fred E. Powers, Cynthia and Randy, of Charlotte; and Mr. and Mrs. Michael Scott Powers and Lisa of Kings Mountain.

Mrs. Y. F. Throneburg has returned home after spending the month of June in New York City and Salt Lake City, Utah.

Mrs. Throneburg visited her son, James Throneburg, in New York City, and from there they drove to Salt Lake City for a visit with Mr. and Mrs. Bill Throneburg and children, Bill and Pattie. They toured Brice Canyon National Park in Utah and Kayenta, Arizona's Monument Valley Park enroute to Salt Lake City.

Mrs. Throneburg flew to New York and visited there for a week before she and her son began their motor trip to Utah.

Mr. and Mrs. Tim Jones and sons, Chris and John, have returned from a vacation in Boerne, Texas where they also visited Mr. and Mrs. Bill Farris and family. Ray Joy, father of Mrs. Jones, returned here for a visit.

AUXILIARY MEETING

Members of the American Legion Auxiliary and their families will gather for a covered dish supper Thursday (tonight) at 6:30 p.m. at the American Legion building.

Delegates to Tar Heel Girls State—Janet Bridges and Lynn Blanton—will report on highlights of their trip as a program for the meeting.

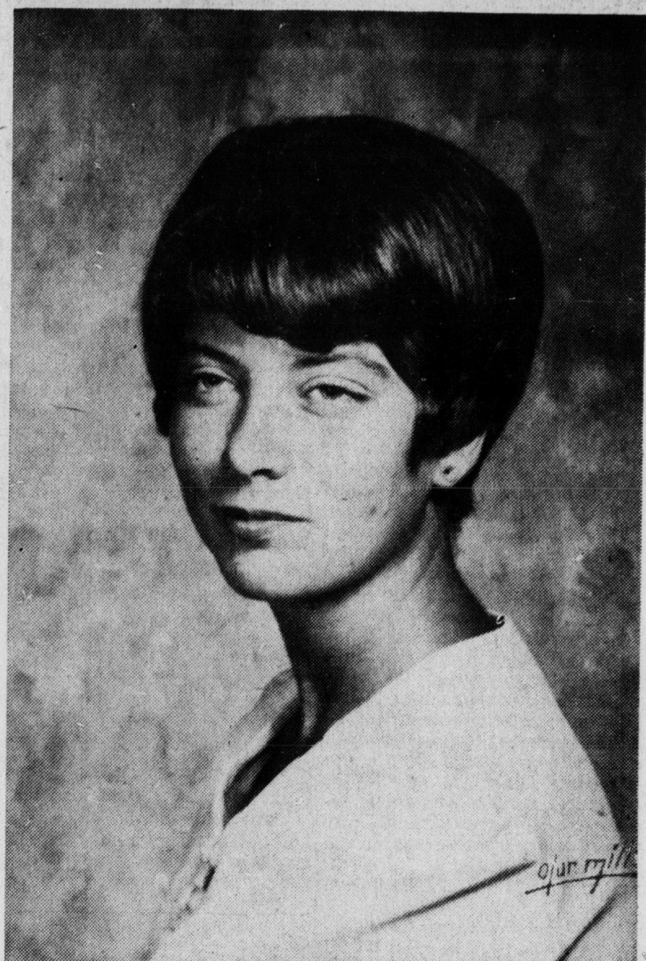
Mrs. Orangel Jolly is chairman of the hostess committee.

Plans for the membership drive are well underway and progress reports will be given by Co-Chairmen Mrs. Lillian Mitchem and Mrs. Robert Ruff and Team Captains, Mrs. Jackie Barrett, Mrs. Hubert Aderholdt and Ms. Leonard Gamble.

Mr. and Mrs. Ernest Diaz and children, Elaine and David, of Miami, Fla., are visiting in the home of Mr. and Mrs. B. D. Ratteree. Mrs. Diaz is niece of Mrs. Ratteree.



MISS PHYLLIS ANN PUTNAM
(Bride-Elect of Robert Steve Terry)



MISS TERRY ANN CHILDERS
(Bride-Elect of Kenneth Eugene McAbee)

Two Couples Give Plans For Summer Weddings

Mr. and Mrs. Loyd Franklin Putnam of Kings Mountain announce the engagement and forthcoming marriage of their daughter, Phyllis Ann, to Robert Steve Terry, son of J. M. Terry of Stanley and the late Mrs. Terry.

The bride-elect is a graduate of Kings Mountain high school and Shelby Beauty College of Shelby. She is employed by Le-Marick Beauty Salon of Gastonia.

Mr. and Mrs. James A. Childers announce the engagement of their daughter, Terry Ann, to Kenneth Eugene McAbee, son of Mrs. Josephine McAbee and the late James Russell McAbee. Both families are of Kings Mountain.

Miss Childers is also the daughter of the late Ann Dellinger Childers. The wedding will be an event of August 5th in Kings Mountain's Second Baptist church.

Newcomers To Picnic On Saturday

Members of the Newcomers club will gather for a picnic Saturday evening at 6:30 p.m. at Lake Montonia. All members are invited to attend.

Anne Hunter Plonk To Make Her Debut At State Debutante Ball In September



ANNE HUNTER PLONK
...to make debut

Miss Anne Hunter Plonk, daughter of Mr. and Mrs. John Oates Plonk, Jr., of Kings Mountain, is among 207 young women from North Carolina who will be presented in the 48th annual North Carolina Debutante Ball in Raleigh September 7-9.

A sophomore student at Mary Baldwin college in Staunton, Va., Miss Plonk is spending the summer at Hilton Head Island, S. C. with her maternal grandparents, Mr. and Mrs. Hunter Rameur Neisler, and is working at the Bank of Beaufort.

She is a 1971 graduate of Kings Mountain high school and made her debut that year at the Shelby Junior Charity League Debutante Ball where her mother, the former Patricia Anne Neisler, made her debut. Mrs. Plonk, Jr. was presented at the North Carolina Debutante Ball in 1951.

Chief marshal for Miss Plonk will be her father, John Oates Plonk, executive of Foust Textiles of Kings Mountain. Her assistant marshal will be Grady Keever (Geep) Howard, Jr. of Kings Mountain.

Other Cleveland County young women to make debuts in Raleigh at the Terpsichorean Club's annual glamorous event will be Miss Peggy Royster and Miss Betsy Taylor. The three young women studied at Aix en Provence, France and toured parts

A weekend of dances, parties and receptions for the deb's and their parents are planned for the weekend of September 7-9 with the formal presentation ball on the evening of September 8th.

Diet Canning Help Offered

RALEIGH—If someone in your family is on a sugar-free or salt-free diet, you may still find it hard to can.

The sugar and salt used in regular home canning are primarily for flavor, says Iola Pritchard, extension food conservation specialist, North Carolina State University. They do not affect the keeping quality of food.

To can without sugar, use fully ripe but not soft-ripe fruit. Prepare fruit as you would for regular canning. Then, add a little water and cook the fruit until it is boiling hot. Pack hot into hot canning jars. If needed, add boiling water to cover. Adjust caps and process in a water bath canner for the recommended time for type of fruit being canned.

Do not add artificial sweeteners to the fruit before it is canned. Sweeteners should be added to the fruit when it is already to eat.

To can vegetables or meat without salt, just process as usual but leave salt out.

If you are canning special foods for just one member of the family with half-pint or pint jars may be best size to use. Once open, a jar of homecanned food will keep weeks in the refrigerator for two or three days, depending on the type of food and the refrigerator temperature.

Women To Host Golf Tourney Here Tuesday

Kings Mountain Women's Golf Association will host the Foothills League tournament at Kings Mountain Country club Tuesday.

Tee-off time is 9:30 for the 18-hole tournament of which Mrs. Henry Neisler is chairman.

Twelve clubs are invited to participate in the day's events. Luncheon will be served. Local members planning to attend are invited to make their luncheon reservation with Mrs. Neisler, 739-5058.

Newlyweds Are Feted At Supper

Mr. and Mrs. Gene Thomas, who were married May 13th, were honored at an informal supper by Miss Mary Jo Hord at her home on Cleveland Avenue Saturday night, July 1.

Punch was served to the guests as they arrived, and a buffet was set up on a glass-top table on the porch. Guests found their places at small tables covered with red-checked cloths and arched lamps. Summer floral of homecanned food will keep weeks in the refrigerator for two or three days, depending on the type of food and the refrigerator temperature.

Miss Hord presented the bride and bridegroom a picnic basket with accessories. The bride is the former Miss Eleanor Ann Ware.

SUPER STEAK

You can vary the flavor of steak by rubbing the meat with garlic before broiling. Brush the meat with butter occasionally while it grills. After it's done, top with fresh sliced mushrooms and green onions that have been cooked in butter, suggests Mrs. Ruby Uzzle, extension consumer marketing economist, North Carolina State University.

Barnette Attends Furniture Mart At High Point

R. E. Barnette of Cooper's Inc. registered at the Southern Furniture Exposition Building for the High Point summer furniture market, July 10-13.

Furniture dealers from throughout the Southeast attend this regional market where they can view the latest fashions for the home and plan for the logistics of moving home furnishings from the manufacturer to the consumer.

The country's leading interior designers have created beautifully decorated room settings for the furniture showrooms in the 30-day acre Southern Furniture Exposition Building, focal point of these summer and winter regional events and the internationally famous Southern furniture markets in April and October.

Retailers use the decorating ideas seen in the showrooms for room displays in their stores, giving customers the current techniques of interior design.

McGinnises In Las Vegas! On Zenith Trip

Mr. and Mrs. Jim McGinnis will return Friday night from Las Vegas, Nevada, where they represented McGinnis Furniture Company at a "Presentation of Zenith Products for 1973" show and trip. The Kings Mountain firm won a trip to Las Vegas as a dealer for Zenith products in this area. The McGinnises flew to Las Vegas Tuesday.

Society News

SECTION B THE KINGS MOUNTAIN HERALD, KINGS MOUNTAIN, N. C.

Thursday, July 13, 1972

Make Outdoor Bridal Luncheon Festive Affair

Many young people today are rejecting traditional church weddings, preferring to "do their own thing" — writing their own ceremony and sometimes holding the event outdoors.

While meaningful and romantic, this new independence can pose an entertaining challenge to those bridal shower hostesses who continue to think in terms of tradition.

One alternative is an outdoor bridal luncheon, where silver and formality are forgotten, and where great food and nature are remembered.

Why not serve a springtime menu of shrimp vegetable salad, spinach blender soup and berry cheese dessert.

Shrimp Vegetable Salad is a tasty entree salad chockfull of ingredients but simple to prepare with a package of frozen rice and peas with mushrooms. Make it the light and festive feature of your untraditional meal.

To make the occasion even more memorable, present the bride-to-be with these very easy-to-make recipes.

SHRIMP VEGETABLE SALAD
1 package (7 oz.) rice and peas with mushrooms
1/2 cup thinly sliced celery
1 pound shrimp, cleaned and cooked
One - third to 1/2 cup mayonnaise
Tomato wedges
Ripe olives
Prepare rice and peas with mushrooms as directed on package. Chill.

Just before serving, combine rice mixture with celery, shrimp, and mayonnaise. Serve on lettuce with tomatoes and olives. Makes about 3 1/2 cups, enough for 3 or 4 servings.

Note: Recipe may be doubled.

BERRY - CHEESE DESSERT
1 package (6 oz.) lemon or strawberry gelatin (x)
1/4 cup sugar

2 cups boiling water.
1 1/2 cups cold water
1 pint strawberries, halved
1 package (8 oz.) cream cheese, at room temperature
1 teaspoon vanilla
(x) Or use 2 packages (3 oz. each) lemon or strawberry gelatin.
Dissolve gelatin and sugar in boiling water. Add cold water. Chill 2 1/2 cups gelatin until thickened, leaving remaining gelatin at room temperature.
Add strawberries to thickened gelatin; pour into a 1 1/2-quart ring mold. Chill until set, but not firm. Beat cream cheese until smooth; gradually add reserved gelatin and vanilla beating until well blended.
Spoon over gelatin in mold. Chill until firm — at least 3 hours. Unmold. Makes about 6 cups or 8 to 10 servings.

SPINACH BLENDER SOUP
1 package (10oz.) 5-minute cooked frozen chopped spinach
1 1/2 cups milk
1 cup (1/2 pt.) light cream
2 teaspoons chopped chives or onion (x)
2 bouillon cubes, crushed
1 teaspoon salt
1/2 teaspoon pepper
Dash of nutmeg
Parsley
(x) Or use medium scallion or shallot, chopped.
Thaw vegetable just until it may be cut into small cubes. Place in electric blender. Add remaining ingredients, except parsley.
Cover and blend until smooth — about 1 minute. Thin with additional cream, if desired. Serve immediately. Garnish with parsley or additional chopped chives. Makes about 4 servings.
To Serve Hot: Before serving, place blended vegetable mixture in a saucepan over moderate heat. Bring just to a boil.
For about 8 servings, prepare recipe twice; then combine to serve.

Patsy Wray, Charles Stephens Set Wedding Date

The engagement of Miss Patsy Lou Wray and Charles Stephens is announced by her parents, Mr. and Mrs. James Wray of Route 5, Shelby.

The bride-elect is a graduate of Douglas high school and Durham Business college, where she was a member of Delta Beta Chi. She is employed by Oxford Knitting Mills in Kings Mountain.

The prospective bridegroom is the son of Mr. and Mrs. Roddie Stephens of route two. He was graduated from Compact high school and is now attending Gaston college. He is employed by Monsanto in Blacksburg, South Carolina.

The wedding is planned for September 2nd in Lawndale's First Baptist church.

Kindergartens Set By Church

Central United Methodist church announces the opening in the fall of kindergartens for five-year-olds, four-year-olds and a nursery school for two and a half year olds.

For additional information and applications, call the church office, 739-2471, or contact Mrs. Larry Hamrick.

PERSONALS

Mrs. Madge H. Arrowood spent last week in Patterson Springs with her sister-in-law, Mrs. B. H. Hardin, while Mr. Hardin was hospitalized for surgery in Cleveland Memorial hospital. Mr. Hardin was able to leave the hospital Monday.

New Program In Full Swing At Center

Becky Summitt, head of the youth program at the community center in Kings Mountain, announces a new summer program for children of the ages of 13 and under. Some of the activities include arts and crafts, sports of all kinds, and hopefully trips of interests to various amusement places in the surrounding area.

Along with the activities planned, there will be tournaments, special field events and "surprise" events occurring throughout the weeks. Prizes will be awarded to all winners who participate in the weeks' events. All events will be posted in each weeks paper.

"So come one, come all, to the Greatest Summer of All," invites Miss Summitt.

SOCIAL CALENDAR

Thursday:
6:30 — American Legion Auxiliary, family picnic at the American Legion Building, Girls State Program.

7:00 — Margrace Woman's club at the home of Mrs. J. Otis Barber.

Sunday:
12:00 — The wedding of Miss Phyllis Ann Putnam and Robert Steve Terry in Temple Baptist church.

6:30 — Newcomers club picnic at Lake Montonia.

Monday:
7:00 — Kings Mountain Police Auxiliary at the home of Mrs. Jim Belt, Sims street.

Tuesday:
9:30 a.m. — Kings Mountain Women's Golf Association will host the Foothills League tournament luncheon at the Kings Mountain Country club.