



MRS. JACKIE STEVEN HUGHES  
(Nancy Darnell Reynolds)



MISS CATHY MARLENE CASH  
(Bride-Elect of John Clay Reynolds, Jr.)

## Autumn Church Rites; Wedding Date Set

Bethlehem Baptist church was the setting Sunday afternoon at 3 p. m. for an exchange of wedding vows uniting Miss Nancy Darnell Reynolds and Jackie Steven Hughes.

The couple pledged vows in a double ring candle ceremony with the bride's pastor, Rev. Russell Fitts officiating. Included in the service was the presentation of a long-stemmed red rose to their mothers by the bride as she was escorted from the altar by her bridegroom.

Mrs. Jack Lail was organist for the program of nuptial music and Mrs. Allen Dixon was vocal soloist. Mrs. Dixon sang "Wedding Song" before the entrance of the bride and the "Benediction" before the benediction. The bride and groom participated in a candle-lighting ceremony signifying their union.

Traditional palms and three seven-branched candelabra forming an arch was background decoration. A brass tree candelabra with greenery was used on either side of the altar and a prayer bench topped with two lighted candles and one unlighted candle in the center completed the setting.

James E. Reynolds escorted his daughter to the altar and gave her in marriage. Her wedding gown was an Original design created of crystal crepe and imported French Alencon lace fashioned with a high V-shaped neckline outlined with lace medallions traced in pearls. A beaded lace plastron with a row of covered buttons accented the front bodice and matching lace medallions circled the slightly raised waistline. Full bishop sleeves banded with beaded lace scallops had deep lace-trimmed cuffs at the wrists. The flowing circular train dipped to the back to a Chapel length train. She carried her white Bible, gift from the Bethlehem Baptist Acteens, topped with a cascade of white daisies centered with a Royal bouquet orchid caught with streamers of net puffs.

Mrs. Keith Blanton of Kings Mountain attended her sister as matron of honor and bridesmaids were Mrs. Dan Kiser of Kings Mountain, Miss Susan Hamrick of Spindale, a former college classmate, Miss Debbie Powell of Chapel Hill, college roommate of the bride, and Miss Beth Hughes of Kings Mountain, cousin of the bridegroom.

All the attendants wore long empire gowns in autumn tones of gold, green and brown floral crepe designed with long sleeves, gathered collars and slightly gathered skirts. They wore matching hair-ribbons in brown and gold grosgrain attached to miniature flowers matching the autumn colors in their bouquet. They carried autumn bouquets of natural wheat, straw flowers, dried gypsophylla and gold and bronze daisies tied with brown grosgrain ribbons.

Gamy Stewart was best man for the bridegroom.

Ushers were David Hughes and Billy Gordon Hughes, brothers of the bridegroom, Jack Hughes, cousin of the bridegroom, and Randy McDaniel, cousin of the bride, all of Kings Mountain.

For her daughter's wedding Mrs. Reynolds chose a street-length dress of emerald green polyester crepe with a white glabella corsage at her shoulder. The bridegroom's mother chose a pink street-length dress with a white glabella corsage at her shoulder.

Mrs. Lee McDaniel, grandmother of the bride, chose a blue street-length dress of polyester crepe with a white carnation shoulder corsage. Miss Susan Lowery invited

guests to register and Mrs. Teresa Howell Graham presented each guest a wedding scroll as a wedding memento.

The bridal pair and the wedding party formed a receiving line to greet guests after the ceremony.

For a trip to Chimney Rock the new Mrs. Hughes chose a gray wool pantsuit accented with pink crepe blouse and the orchid lifted from her bridal bouquet.

The newlyweds will be at home at 1409 Grover road.

**BRIDE AND BRIDEGRROOM**  
Mr. and Mrs. James E. Reynolds of the Bethlehem community are parents of the bride. She is granddaughter of Mrs. Lee McDaniel and the late Mr. McDaniel and of Mrs. C. S. Reynolds and the late Mr. Reynolds. A graduate of Kings Mountain high school and a 1973 graduate of Appalachian State University, she is a first grade teacher at Bethlehem school.

The bridegroom is a son of Mr. and Mrs. Gordon Hughes of the Dixon community and grandson of the late Mr. and Mrs. Gordon Hughes Sr. and Mr. and Mrs. Claude Ware. He is a graduate of Kings Mountain high school and is employed by Warner & Swasey Company of Bessemer City.

Out-of-town wedding guests included Mr. and Mrs. Hoyle McCurry, Dan McCurry, Mr. and Mrs. Herbie Lancaster, Mrs. W. U. Pate of Shelby, Mrs. Ann Cook and Jennifer, Mrs. Herbert Lancaster and Gail, Miss Darlene Burges of Cherryville, Mrs. Sue Callahan of Blacksburg, S. C., Mr. and Mrs. Lee Meredith and Mrs. L. M. Kincaid of Gastonia.

### 86th Birthday For Mrs. Wells

Mrs. Whitney Wells, life-long resident of Kings Mountain, celebrated her 86th birthday November 10th.

Friends and neighbors visited her at her home on Grover road and helped cut a decorated birthday cake at a family celebration.

Mrs. Wells, widow of Whitney Wells, has made her home with her son-in-law, Dathia Sanders, since her husband's death a number of years ago. Mr. Wells is a former Kings Mountain Chief of Police and the family resided in the Dixon community.

Mrs. Wells is the former Sallie Bialock. Children joining in the celebration were her son, Jeff Wells, now of Mocksville; and her daughters, Mrs. Lollie McDaniel, Mrs. Claudia Timms, and Mrs. Sybil Sanders Phillips, all of Kings Mountain. Mrs. Nell McSwain of Norfolk, Va. and Mrs. Ruth Randall of Greenville, S. C. There are 14 grandchildren and six great-grandchildren.

Mr. and Mrs. Herman Cash announce the engagement of their daughter, Cathy Marlene, to John Clay Reynolds Jr., son of Mr. and Mrs. John Reynolds. Both families are of Kings Mountain.

The bride-to-be is a 1972 graduate of Kings Mountain high school and holds a secretarial diploma from King's college, class of 1973. She was previously employed by Louis H. Asbury &

Associates, Architects, of Charlotte.

The prospective bridegroom is a 1939 graduate of Kings Mountain high school and a 1973 graduate of Western Carolina University with B. A. degree in social studies. He is a sales representative for Kinder Manufacturing Company.

The wedding will be an event of February 23 in El Bethel United Methodist church.

Nieces and nephews of Mr. and Mrs. John Weaver honored them on their Golden Wedding Day Sunday at an anniversary party from 2 until 4 p. m. at Kings Mountain Baptist church fellowship hall.

The well-known life-long residents of Kings Mountain received more than 175 friends who offered them congratulations on the 50th anniversary of their marriage.

Mrs. Weaver, the former Estelle Adams, was presented a yellow rose-ud corsage from her niece and nephew, Mr. and Mrs. Harold Adams of Mount Holly, and flowers which graced the tables were gifts of relatives and long-time friends Mr. and Mrs. W. Ted Weir, Mr. and Mrs. Fred Herndon and Mr. and Mrs. Robert Champion.

Mr. and Mrs. C. E. Cash welcomed arriving callers and introduced the receiving line which included Mr. and Mrs. John Weaver and Mrs. Weaver's sister and brother-in-law, Mr. and Mrs. N. U. Tindall of Durham.

Miss Mae Sue Goforth, Leroy McGill Pledge Vows In Home Rites Saturday

In a ceremony characterized by reverence and dignity Miss Mae Sue Goforth became the bride of William Leroy McGill Saturday in a 2 p. m. wedding at her home at 809 West Mountain street.

Dr. Charles Edwards, pastor of Boyce Memorial ARP church, officiated in the presence of the immediate families.

The couple spoke their vows in the living room of the bride's home before a mantel background of yellow and white Garza mums, snapdragons, and baby's breath interspersed with white tapers in silver holders.

The bride and bridegroom entered the ceremony room together. The bride wore a street-length dress of light blue sheer polyester featuring long sleeves, high neckline and sheer accented-pleated skirt. She wore matching blue satin slippers and carried a white prayerbook topped with a white yellow-throated or-hi showered with ribbon streamers.

After the ceremony, the bride and bridegroom cut their wedding cake which was served with punch, cheese wafers and mints to family members.

Mrs. John E. Gamble, sister of the bridegroom, cut and served the cake, and Miss Carole Goforth, niece of the bride, served punch.

The bride's trile in the dining room was highlight of decoration. Overlaid with white crochet cloth, the table held a three-branch silver candelabrum set with tapers and Garza mums as the centerpiece. The two-tier wedding cake was cut and served from one end of the table and punch was served from a silver service at the opposite end of the table.

A color motif of yellow and white was beautifully featured in decorative details and refreshments.

For a trip to the mountains of Western North Carolina Mrs. McGill added a navy coat to her ensemble and lifted the orchid from her bridal bouquet.

The newlyweds will be at home

at 809 West Mountain street.

**BRIDE AND BRIDEGRROOM**  
Mrs. McGill is the daughter of the late Mr. and Mrs. Marvin Goforth and is a veteran employee of Nelsco Industries. She is a graduate of Kings Mountain high school.

The bridegroom is the son of the late Mr. and Mrs. Loray McGill. He attended Duke University and for a number of years before his retirement was associated with Spencer Lumsier company of Gastonia.

**SOCIAL CALENDAR**  
Tuesday:  
7:30—Kings Mountain chapter 123, Order of Eastern Star, at Masonic Temple.

**CARD OF THANKS**

We wish to express our heartfelt gratitude to the neighbors of Mrs. Joyce Gsellmann, the McGill clinic staff and the nurses of Kings Mountain hospital for their many kindnesses and expressions of sympathy at the death of our loved one.—The Family of Mrs. Callie Capps.

**KIWANIS CLUB**

Rev. Paul Riggs, pastor of First Baptist church, gave a Thanksgiving program at Tuesday's meeting of the Kings Mountain Kiwanis club at the Woman's club building.

**MEAT TIP**

Store ham, frankfurters, bacon and smoked sausage in the refrigerator in their original packaging. Use within one week for best flavor, recommends Mrs. Ruby Uzzie, extension consumer marketing economist, North Carolina State University.

## El Bethel Methodists Celebrate Thanksgiving

Women of El Bethel United Methodist church presented "Four Harvests Feast", a Thanksgiving tableaux Monday evening following a Thanksgiving supper of turkey and all the trimmings in the church fellowship hall.

The program was under the direction of Mrs. E. L. Murphy, wife of the minister, and told the story of Thanksgiving with members portraying the Pilgrims, the Indians, the Hebrews and missionaries, blending the nation's observance of Thanksgiving with the religious observance.

Mrs. W. C. Parker was reader. Kathy Dixon, Patricia Cash and Sarah DeBruler opened the program with a tableaux showing how the early Hebrews celebrated Thanksgiving. Mrs. Mike Stewart, Mrs. A. T. DeBruler, Jr. and Mrs. Chester Cash were dressed in Indian attire and sat around a lighted campfire in front of an Indian tent. Mrs. Pete Heavner and Mrs. E. L. Murphy, dressed as the Pilgrims, sat with Mrs. Mike Stewart, portraying an Indian maid, around a Thanksgiving table and Patricia Cash, Sarah DeBruler and Mrs. Ruth Gamble portrayed a missionary family.

Rev. E. L. Murphy was leader for a responsive Thanksgiving "blessing" as the scenes opened and a devotional was presented by Mrs. E. L. Murphy.

Tables were decorated with Thanksgiving turkeys and pumpkins carrying out the motif.

\*\*\*\*\*



Mrs. John Ethers, left in photograph, and Mrs. Novella Hovis were honored on their 71st birthdays at a joint family party Sunday, November 11th.

The party was held at the Hovis home on Waco road.

Hosts and hostesses were sons and daughters of the honorees.

Children of Mrs. Hovis are Mr. and Mrs. Bayne Harmon, Karen and Kenneth of Gastonia and Miss Betty Hovis of Charlotte.

Children of Mrs. Ethers are Theodore Ethers, Bobby Ethers, Lawrence Ethers, Winifred Ethers, Mrs. Evelyn Early, Mr. and Mrs. Douglas Jackson, all of Kings Mountain, Andrew Ethers of Monroe and Mr. and Mrs. Teddy Lane and Mike of Vale.

Other guests present for a buffet dinner were Miss Jeannie Champion of Charlotte and Richard Whetstone of Kings Mountain.

The dining room table was made festive with a red and green centerpiece on a white linen tablecloth. The decorated birthday cake centered the table.

\*\*\*\*\*

### IT'S A BOY

Mr. and Mrs. John Pettus of Jacksonville, N. C. announce the arrival of their first child, a son, Shawn Alan Friday, November 9, Onslow County hospital.

The baby weighed four pounds, 15 ounces and is first grandchild of City Commissioner and Mrs. Norman King and Mrs. Kell Pettus of Gastonia.

The baby's mother is the former Norma King of Kings Mountain.

\*\*\*\*\*

### ABOUT THIS N THAT

An "old-fashioned serenading and grocery shower" honored newlyweds Mr. and Mrs. Edward (Sonny) Wright at their new home on route two November 3rd.

Hosts for the party were Mr. and Mrs. Willis Harmon, Mr. and Mrs. Coleman Wright and Mr. and Mrs. George Fortenberry.

Present for the party were Mr. and Mrs. Floyd Cobb, Mr. and Mrs. Coleman Anderson, Mr. and Mrs. Odell Barrett, Mr. and Mrs. Hugh Dover, Robert Harmon, Mr. and Mrs. Roy Herndon, Jeffery Herndon, Mr. and Mrs. Charles Bowles, Mrs. Lois Camp, Miss Jo Ann Wright, Misses Oveda and Mary Dixon, Mrs. Ethel McGinnis, Mr. and Mrs. Dennis Black and Miss Patty Cash, all of Kings Mountain; Mrs. Julia Whitworth, Mr. and Mrs. Lawrence Simpson and son, Eric, Mr. and Mrs. Gaylon Canipe, Lisa and Mark Canipe, all of Grover; Earl Wiggins of Gastonia; Miss Judy Wright of Bessemer City; Mrs. Edna Wright of Blacksburg, S. C. and Mrs. Eva McSwain, Mr. and Mrs. Allen Wright of Earl; and Mr. and Mrs. Gene Rollins and sons, Jerry and David, of Shelby.

\*\*\*\*\*

### Nancy Reynolds, Jackie Hughes Honored At Cake-Cutting Saturday

Miss Nancy Reynolds, and Jackie Hughes cut their wedding cake Saturday evening at an after-rehearsal party held at the home of Mr. and Mrs. Gene Carpenter in the Bethlehem community.

Entertaining with the Carpenters were Mr. and Mrs. Fred Tate of Kings Mountain and Mr. and Mrs. H. B. Grayson of Greensboro, aunts and uncles of the bride-elect.


The autumn color theme of the wedding was beautifully featured in decorative details. The bride's table was covered with a floor-length cloth of net over gold lace and centered with a footed cup and centered of yellow carnations, bronze daisies and autumn leaves interspersed with yellow tapers. At one end of the table the three-tier gold and

green wedding cake was cut and served. Green punch was served from a silver punch bowl from the opposite end of the table. Mrs. Russell Fitts cut and served the cake and Mrs. H. B. Grayson served punch.

Mr. and Mrs. Gene Carpenter greeted guests at the front door and presented them to the bride and groom and their parents who received informally in the living room. Mr. and Mrs. Fred Tate said goodbyes.

The bride-to-be wore a yellow full-length gown and a corsage of daisy mums, gift of the host couples.

Miss Reynolds and Mr. Hughes took the occasion to present gifts to their wedding attendants. The guest list included 60 friends of the couple, including their families and the wedding party.



## recipe file

for your

- LASAGNA**  
(From the Mary Sue Jarrett Cookbook Published by American League Auxiliary of North Carolina.)
- 1 pkg. shredded or sliced mozzarella cheese
  - 1 pkg. either salami or pepperoni sliced and cut into small pieces.
  - 1 small onion (sliced)
  - 1 clove garlic
  - Salt and pepper to taste
  - Simmer and brown hamburger, garlic and onions together in large pot. Add tomato sauce, mushrooms, and cook sauce from one to three hours very slowly over low heat.
  - Cool cooked noodles.
  - Place a layer of cooked noodles in the bottom of a large square or oblong baking dish. Add sauce and a layer of cheese and sprinkle with salami or pepperoni. Begin next layer with noodles and continue as above until ingredients are used or container is full. Sprinkle top with additional mozzarella cheese.
  - Bake about 30 minutes in 375 degrees oven and serve hot.

**SAUCE**  
1 lb. hamburger  
1/2 cup tomato sauce  
1/2 teaspoon oregano