



SHOP BY MAIL—J. E. Spencer, retired Firestone Textiles employment manager, looks over the expanded catalog of mail order merchandise. Betty Mays at the Gastonia Firestone Store explains the catalog order department setup, which makes possible the delivery of more than 5,000 items for every use in the home, garden and auto.

Expanded Mail Order Service At Local Firestone Store

Catalog order departments have been installed, and already existing departments have been expanded in thousands of Firestone dealer and Company stores to handle the firm's full line of home and auto supplies.

The Gastonia Firestone store has expanded its mail order facilities to better serve employees and customers in this area.

The new department of the Company opens the door to a whole new field of merchandising throughout the country, a spokesman for the home and auto supply division said.

The Company can now

promise delivery on more than 5,000 items for every need in the home, garden and auto.

Orders for merchandise not normally carried in store stock are shipped direct from a nearby home and auto supply warehouse. Orders are written on the spot by store salesmen and forwarded to the warehouses. Then the merchandise is shipped promptly by mail, express or truck.

Company stores and dealers have complete staffs of salesmen who will process orders soon after they are received.

Men From Plant Attending Vocational Textile School

Six employees are among the almost 300 students enrolled this term at the North Carolina Vocational Textile School, Belmont. Those from Firestone are taking courses in yarn manufacturing, weaving and designing, and mill maintenance.

Firestone students, with their course of study and department at the plant, are: Yarn Manufacturing—Fred J. Davis, Quality Control; Clarence W. Donaldson, Jr., Jarvis H. Plemmons and Jack E. Tino, all Rayon Twisting.

Weaving and Designing—Benjamin F. Massey, Rayon Weaving. Mill Maintenance—William D. Hyleman, Rayon Weaving.

Classes run from 8:20 a.m. to 1 p.m., and from 3 p.m. to 6:30 p.m., Monday through Friday.

In publicizing the opening of

the Vocational School term, Principal Chris E. Folk pointed out the great demand for trained textile workers below the college level.

"Employees may work a full shift in the mill, study textiles in a technical way three or four hours a day, and still live at home with the family," Mr. Folk said.

The Principal emphasized that there is no tuition for a resident of North Carolina, if the student attends the school as a non-veteran.

"The only cost is the cost of books, which amounts to \$12 to \$15, depending on the course of study. Students attending under the GI Bill have to pay tuition, which is calculated on the actual cost of running the school," Mr. Folk said.

Asian Flu Shots On The Way

Vaccine is on the way to the plant medical department, so that free Asian flu inoculations may be available to employees who desire them.

The Industrial Relations department says that the bulletin boards will announce the dates when the vaccine will be administered by the medical department under direction of Dr. W. B. Parks, plant physician. It is expected that the inoculations can begin sometime in October.

For the past several years Firestone has made available free inoculations against the common influenza. Because of the impending threat of Asian flu, only the vaccine against that disease will be dispensed here this year.

FIRESTONE FAMILY LIVING

Try These Recipes For An October Treat

To Ethelene Nichols there is a definite relationship between the exacting standards of good home cooking and the careful inspection of cotton sales fabric in the Cloth Room.

The first shift Cloth Room inspector thinks in terms of quality — whether she is sending Osnaberg fabric on its way to market, or preparing a Sunday dinner in her home at 1710 West Davidson street.

Mrs. Nichols first came to work here more than 20 years ago, but has had some leaves of absence. Recently she received a five-year pin, representing her longest single period of employment.

Her husband, Milton Nichols, is a second hand in Spooling-Winding.

The Cloth Room employee has passed along some of her interest in cooking to her children. Her daughter Betty, a senior at Ashley High School, studied home economics her last year in Junior High School and the first two years at Ashley.

Mother and daughter derive much pleasure from trying out and perfecting new recipes to add to their expanding collection. The Nichols', members of Fairview Baptist Church, often entertain at church circle meetings in their home. This is a good proving ground for the cooking and baking they do for such occasions.

RECIPES featured here are time-tested favorites in the Nichols household. To place credit where it is due, details for the chicken pot pie are supplied by Mrs. Nichols. From Betty comes the recipe for the pumpkin custard, a suggested treat for an autumn-time dessert.

Chicken Pot Pie

- 4 lb. stewing chicken
- 2 teaspoons salt
- 4 outer branches celery, diced (optional)
- 2 carrots cut in pieces (optional)
- 1 small onion, sliced (optional)
- 3 sprigs parsley
- 3 teaspoons baking powder
- 3/4 cup sweet milk
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1/4 cup shortening

Cut chicken into serving pieces. Pack pieces compactly into cooking kettle. Sprinkle with the salt. Add celery, carrots, onion and parsley. Barely cover with cold water. Put on tight fitting lid and heat to boiling. Reduce heat to simmering and cook until tender—1 1/2

If I could get one message across to the youth of this country it would be that success in life does not depend upon genius.

Any young man of ordinary intelligence, who is normally sound and not afraid of work, should succeed in spite of handicaps and obstacles, if he plays the game fairly and squarely and keeps everlastingly at it.

Life's possibilities are measured by determination.

—James C. Penney



Mother-Daughter Cooking Team: Mrs. Ethelene Nichols and Betty spend many interesting hours in the kitchen at 1710 West Davidson street.

to 2 hours, depending upon age of chicken. Fifteen minutes before chicken is done, add dumplings, prepared according to these instructions:

SIFT the 2 cups flour three times with the salt and baking powder. Drop in shortening. Cut it in with 2 knives, one in each hand, working knives back and forth, until mixture resembles coarse corn meal. Add milk all at once and stir quickly with fork until stiff. Pat out to 1/4 inch thickness. Cut in 1 and 2-inch strips and drop on top of stew. Cover and simmer 15 min-

utes, making sure lid is not lifted during this time. May be served in the skillet or placed in a deep platter. Makes 6 to 7 servings.

Pumpkin Custard

- 1 cup fresh-cooked or canned pumpkin
- 2 eggs slightly beaten
- 1/2 cup brown sugar, packed
- 1/2 teaspoon salt
- dash of ginger
- 1/2 teaspoon cinnamon
- 1 cup cream or milk
- 1/8 teaspoon grated orange rind

MIX pumpkin with eggs, sugar, salt and spices. Stir in cream and orange rind. Pour mixture into custard cups. Set cups in shallow pan of hot water, high enough to reach almost to top of cups. Bake in a moderately-slow oven (around 325 degrees F) about 40 minutes, or until custard tests done.

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