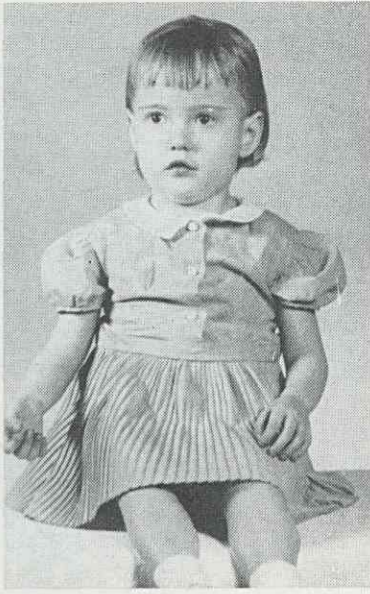


She Went Home With An Angel

Her earthly star rose fast and set soon, but the trip she took the other night brought her safely home to Journey's End, in the Big Room of Eternal Light. Little Joan Stines was afflicted with a heart disorder which caused her to go. In her brief visit here, she captured the admiration of many with her smile and hopefulness—even after the doctors said she would stay down here but for a while longer.

Her mother, Mrs. W. A. Stines works in Carding; her brother, Kenneth, in Spooling.



People and Places

—From Page 6

Lee Elrod, Charles' grandfather. Also visiting in Clarksville at the same time were **Dan Scism**, Spooling, and his mother, **Lillian Scism**, a winder tender in this department.

Minnie Carpenter is back at work after a sick leave.

Maggie Reed, starter maker, entered Gaston Memorial Hospital in December for surgery.

Lela Mitchell, warper tender, has returned home after treatment in a Charlotte hospital.

Twisting

Mr. and Mrs. G. K. Robinson had their son Jerry home for the recent holidays. Jerry is stationed with the navy at Norfolk, Va. His father works in Spinning; his mother, in Twisting.

Beatrice Player has returned to work in this department, after a leave of absence.

Employees who have come to work in this department in recent days include: **Lawrence Lail**, beam man; **L. D. Gentry, Jr.**, beam man; and **Kenneth Daniels**, yarn hauler.

Warehouse

Mrs. Harold Robinson, wife of a Warehouse supervisor, underwent treatment for an illness in late December. Warehouse employees are wishing for Mrs. Robinson a speedy recovery.

James E. Wellman, Jr., of Philadelphia, Pa., spent a week in late December with his parents, Mr. and Mrs. Jack Wellman. **Mr. Wellman** is a trucker.

Weaving

Cole Whitaker has returned home after a visit with a daughter in Washington, D. C.

Winding

Louise Sutton went to Dillsboro, N. C., where she visited her father, J. J. Sutton, during the recent holiday period.

Ernest Coleman visited relatives in Murphy, N. C., in late December.

Paul Engle went to Morganton, N. C., for a recent visit with his mother, who was ill at that time.

Mr. and Mrs. H. C. Barker of Gastonia had **Hazel Peterson** as guest during the Christmas holidays.

Recent guests of **Blanche Hollis** included Mr. and Mrs. Richard Blackston, Belmont; Mr. and Mrs. Raymond Goforth, Kings Mountain; and Mr. and Mrs. Rody Purser from Honolulu, T.H.

The Rev. and Mrs. Parnell Lewis and family visited recently in the home of **Viola Webb**. Mrs. Webb and Mrs. Lewis are sisters.

A visit with relatives at Red Sprngs, N. C. was part of a recent trip for **Earl Shannon** and members of his family.

FIRESTONE FAMILY LIVING

This Meat Loaf A Good Basic Winter Dish

Cooking and baking are almost instinctive arts with Trella Beaver of first-shift Sales Yarn Twisting. Preparing good things to eat comes "so natural", Mrs. Beaver doesn't ordinarily make use of a cook book in her kitchen at 102 Miller street.

Her husband, William—a first-shift twister tender here for more than 22 years—highly endorses her kitchen creations. There are others who, long ago, learned that Mrs. Beaver can be depended upon to whip up outstanding dishes for the annual reunions and regular missionary circle meetings at Beech Avenue Baptist Church, family-circle dinners and summer picnics.

Most housewives who cook have a specialty. Mrs. Beaver likes to think of her green coconut cake as something special. At any rate, it has become a popular favorite within the circle of her acquaintances over the years.

But the Sales Yarn employee especially likes to prepare main-course dishes, such as roasts, stews, casseroles—and the meat loaf which is featured in this article. It is Mrs. Beaver's suggestion for a substantial mainstay of a noon or evening meal during the winter months.

Meat Loaf	1 cup tomato juice
1½ pounds ground beef	¼ cup minced onions
¾ cup quick oats, uncooked	2 teaspoon salt
	¼ teaspoon pepper
2 eggs lightly beaten	½ cup catchup

HEAT OVEN to 350 degrees F.

Break eggs into large bowl. Beat slightly with fork. Add ground beef and all other ingredients except catchup. Toss lightly until blended. Avoid overmixing, since this tends to toughen the loaf. Pack firmly into greased baking pan or onto greased baking dish.

Bake (350 F.) 50 minutes to one hour.

Spread the catchup over the loaf while still hot, if you wish to serve it while still warm.

For loaf with brown exterior, grease shallow baking pan or glass ovenware platter. If a soft, moist outside is preferred, bake loaf as directed here, in greased loaf pan about 9x5x3 inches. Pour juices from pan after baking. Turn out loaf on cake rack and place right-side-up on heated platter.

To serve hot, lift out loaf and transfer with spatulas to a heated platter. If it is to be served cold, let stand for five minutes and chill before slicing. Provides 8 average serving portions.



Mrs. Beaver looks approvingly at another meat loaf made from the recipe listed in this article.

Recent guests of **Ada Robinson** were her sons, Pfc. William Anderson, Rhoebus, Va., Pfc. Carroll Robinson, Baltimore, Md., Randell Anderson of Appalachian State College; and Miss Bobbie Leatherman, Washington, D. C.

Mr. and Mrs. Bob Cloninger, Furman University, and Ronnie Cloninger, Gardner Webb College, were recent visitors with **Ruth Cloninger**. Bob and Ronnie are sons of Mrs. Cloninger.

ARRIVALS...

Robert Gene Carlon arrived December 2 at Gaston Memorial Hospital. His parents are Mr. and Mrs. Guy Carlon. The father is a lighting attendant in the Mechanical department.

Gary Randall Wilson was born December 11 at Garrison General Hospital. He is the son of Mr. and Mrs. Gary Wilson. The mother is a daughter of Hazel Hice, warper helper in Spooling.

OPPORTUNITY

The Gate Of Another Year

They do me wrong who say I come no more, when once I knock and fail to find you in;
For every day I stand outside your door and bid you wake and rise to fight and win.
Wail not for precious chances passed away! Weep not for golden ages on the wane!
Each night I burn the records of the day—At sunrise every soul is born again.—Walter Malone

FIRESTONE TEXTILES

P. O. BOX 551
GASTONIA, N. C.

Joins Engineering Honor Fraternity

James D. Moss is one of a group of 34 top-ranking seniors and leading juniors who were recently initiated into Tau Beta Pi, national engineering honor society at North Carolina State College.

Mr. Moss will be graduated at the State commencement next June. For the past four years he has been a member of the Time Study staff at Firestone during summer vacations and holiday periods from school. He has returned to State, after having worked here during the recent Christmas-New Year holidays.

Election to membership in Tau Beta Pi is based upon outstanding academic achievement, and is regarded as one of the highest honors open to engineering students at State College.

Seymours Live In Biloxi

Biloxi, Miss. is the home of Mr. and Mrs. Roy Preston Seymour Jr., whose wedding was a pre-Christmas event at the home of the bride's parents, Mr. and Mrs. William Hubbard of Dallas. The marriage ceremony was solemnized by the Rev. Costner of Spencer Mountain Baptist Church.

Roy is the son of Mrs. Audrey Seymour, weaver in SYC Weaving, and the late Roy P. Seymour of Stanley. The couple is living in Biloxi, where he is assigned at Keesler Air Force Base.

