

The Foothills View

Friday, October 14, 1983

BOILING SPRINGS NC

Permit No. 15 - Address Correction Requested

SINGLE COPY 15 CENTS

Book Has Local Roots

Patsy Daniels Cornwell came to Lattimore this week to visit her husband's parents, the James Cornwells. She wanted them to see the first copy of her new book, right off the press at Harper and Row's San Francisco publishing house.

The book, "A Time For Remembering: The Ruth Bell Graham Story," is predicted by the publisher to be a major best-seller of the year, with uncommonly large first-printing of 65,000 books due on the market in early November.

It is a biography of evangelist Billy Graham's wife Ruth, whose hearthside has been a happy haven to Patsy Cornwell since she first visited the Grahams as a seven-year-old, 20 years ago. Out of that long and warm friendship came this book.

A book about herself was not Ruth's idea, for she has been the woman behind the famous preacher and occasionally beside him, but by choice never in the forefront. She was reluctant. "But I kept after her," Patsy says, because she wanted others to know something about the strength and depth and inspirational character of this remarkable woman.

Patsy, now 27, grew up near the Grahams' home in Montreat. As a child she was such a regular visitor at the home of Ruth Graham's parents, Dr. Nelson Bell and his wife Virginia, that she entered their home without knocking and helped herself to homemade custards from the kitchen. She liked to hear Mrs. Bell tell stories about China, where the Bells had been missionaries for many years, and where Ruth was born and grew up.

She met Ruth first at the Bells'. Ruth was a beautiful, lively woman, Patsy remembers - a

relaxed natural friend to children, and the mother of five. She was also a revival "widow" - left alone while Billy Graham was off around the world on crusades, fully responsible for a complex household, and sometimes overwhelmed and lonely, and showing only calm and fortitude.

And sometimes, she was impishly playful. She had blacked out her teeth and come to meet her suitor Billy barefooted, as he came to the mountains to court, and bring her an engagement ring. She loved to ride a fast motorcycle, and once served a dignified guest a bowl of swimming tadpoles, as others at the table ate soup.

Some of these things Patsy observed and stored, as she grew up. Others came from trunks of letters and diaries, which Ruth Graham shared with her, when she finally consented to the book.

It was something Patsy had long wanted to do. After she finished Davidson College, she went to work at The Charlotte Observer, where she was, in her last job there, a police reporter. The experience sharpened her perceptions and ability to dig for facts and assemble them quickly and with accuracy.

She had chosen to stay on in Davidson, living in a little house on Lake Norman. Three years ago she married Dr. Charles Cornwell, a Lattimore native and one of her former Davidson College professors. A year later he left teaching to enter Union Theological Seminary at Richmond to study for the ministry, and they moved to Virginia.

They moved into a small student apartment at the seminary, and Charles began his school work and Patsy her book. Progress was not aided when, short-



Mr. and Mrs. James Cornwell, with their daughter-in-law, author Patsy Daniels Cornwell and her book.

ly after they arrived there, Patsy got her feet tangled in some debris while running on the sidewalk, fell and broke both arms. The work continued for several weeks in casts, for the publisher was enthusiastic and the deadlines loomed.

Much of the editing of the book was done by Charles Cornwell, along the way. So that first copy that his parents Jim and Sarah Hamrick Cornwell leafed

through on Wednesday was doubly a family product.

Charles, with a year after this one to go in seminary, is preaching at a Presbyterian church in Richmond. Patsy goes on tour to publicize her book next month. One engagement being arranged is with the Friends of the Library, at Gardner-Webb College, at a time to be announced.

Fall Gourds Full Of Uses

These days, gourds are used mostly for handsome autumn decorations, but it has always been that way.

In many early civilizations, gourds were grown for practical purposes: as utensils for eating and drinking.

American Indians used them as containers for liquids of all sorts. Thrifty American settlers found the forms of gourds useful in many ways: as salt shakers, sugar bowls, powder horns and even stocking darners, thereby saving the cost and trouble of importing or making these devices.

Some peoples made them into percussion and wind instruments for music-making, and the Chinese carved and decorated gourds for decorative cricket cages.

When the slaves of Haiti overthrew their French colonial rulers in 1804, their leader, Henri Christophe, declared gourds to be the standard currency of the island country, and they served this purpose for almost a year until conditions stabilized. In memory of this time, the standard coin of Haiti is still known as a gourde, spelled in the French manner.

Gourds are members of the plant family called cucurbits, which include pumpkins, squash, cucumbers and melons. The cucurbita, or ornamental gourd, is native to America and has yellow day-blooming

flowers. Ornamental gourds are found in many diverse forms: smooth, warty or ridged, and plain, colored or striped. Another type, lagenarias, originally tropical natives, are descriptively called bottle or dipper gourds and have white flowers which dry well for arrangements.

When planning to put gourds into the garden, it is useful to remember that they do no transplant well; so start them from seed in the location you want them to grow. Plant them in the spring after the weather is warm and settled, sowing mounds with six to eight seeds, about eight inches apart, and thinning to the strongest four seedlings.

They like hot weather, lots of sun, well-drained soil and adequate moisture.

Harvesting should be done just before the first hard frost, selecting mature gourds judged by the browning and dryness of the stem. It is important to leave part of the stem attached to the fruit during subsequent processing.

Gourds should be handled carefully to avoid spotting and bruising. With washing in soapy water after harvesting and rinsing with water containing a few drops of vinegar. After drying the gourd should be stored in a warm dry place for several weeks after which it may be polished with wax.

Four Candidates Run For Election

Boiling Springs will hold its elections for town council Tuesday, November 8. The polls will be open from 6:30 a.m. to 7:30 p.m.

Voters will elect three town council members from four candidates. Three candidates, John Washburn, Jr., Albert Glenn,

and Jerry Bryson are incumbents.

Barry D. Harris, is seeking his first term. Council members are elected to four-year terms.

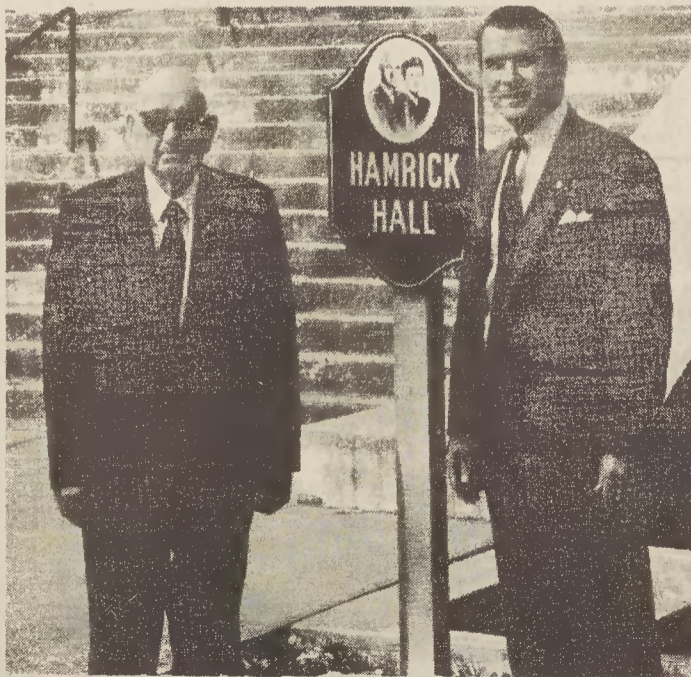
According to town clerk Margaretta McKee and assistant town clerk Nancy Hamrick, Bryson is seeking his second term.

Celebrates Birthday!



Mrs. Etta McSwain of Moorsboro, N.C. celebrated her 98th birthday October 6. A birthday dinner was held on Wednesday at the home of Mrs. Lorene Sarratt in Boiling Springs. Others attending were Eloise Hamrick, Ann Bridges, Marjorie Hamrick, Ruth Daves, Eunice Hamrick, Evelyn Greene, Lucille Huskey, Erma Bridges.

College Receives Cannon Grant



Four generations of Hamricks have walked up the steps where Clifford Hamrick, Sr., stands with College President Craven Williams, Sr.

Gardner-Webb College has received a \$25,000 grant from the Cannon Foundation for the purpose of renovating the E.B. Hamrick Hall, the oldest

building remaining on the Gardner-Webb campus.

Renovation of the building, which has been placed in the National Register of Historic PLace

has been estimated at \$600,000.

The building, completed in 1925 was originally called Memorial Building in honor of

the students that served during World War I. In 1937, a fire gutted the interior of the building leaving only the walls standing.

Because of the financially difficult early years of the college, the building was not restored until 1943. It was then renamed

E.B. Hamrick Hall in honor of Boiling Springs businessman Elijah Bly Hamrick, who along with his father, Charles J. Hamrick established the Boiling Springs store, C.J. Hamrick and Sons in 1875.

Hamrick also served as a member of the school's board of trustees from 1905 until his death in 1946.

His great grandson, Clifford Hamrick III is currently a student at the college.

Tech Schedules Courses

The Continuing Education Department of Cleveland Technical College has scheduled the following courses:

Stained Glass begins October 25, from 6:30-9:30 p.m. at Shelby Junior High School. The class will meet each Tuesday evening until December 6. The instructor will be Neal Scism. Total hours 20. The registration fee is \$15.00.

Upholstery begins Nov. 2, from 6-9 p.m. at Campus Upholstery Shop. The class will meet each Wednesday & Thursday until January 25. The instructor will be Doyt Johnson. Total hours 66. The registration fee is \$10.00.

Upholstery begins Nov. 8, from 9-12 a.m. at Campus. The class will meet each Tuesday and Thursday until January 12. The instructor will be Charles Knight. Total hours 60. The registration fee is \$10.00.

Beginning Sewing begins October 31, from 6:30-9:30 p.m. at Campus Room 883.

The registration fee is \$15.00. All persons 65 years of age and over can register free. For further information, call Cleveland Tech.