Page 2 - THE FOOTHILLS VIEW - Friday, December 2, 1983



By Betty Blanton

A visit to the home of Annette's parents, Mr. and Mrs. Richard Jackson in Gastonia was very much enjoyed by Curt, Annette and Ida Simmons Thursday. The Simmons were overnight guests of the Jacksons and then on Friday both families went on a shopping spree to Charlotte and had a delightful time

Thanksgiving Day guests of Mr. and Mrs. Lewis Jolley were their daughters, Mrs. Howard Jones of Dallas and Mrs. Thymer Jolley of Boiling Springs, grandchildren Kevin Jones, Lanelta and Renee Jackson all of Dallas, Mr. Jones of Dallas and Mr. Jolley of Boiling Springs, Franklin Moore of Florida and his mother, Mrs. Florence Moore of South Carolina. Also, David Jolley, a grandson from U.N.C. Greensboro visited some with his "kin" during the day.

Among family members enjoying the evening dinner on Thanksgiving at the home of Mr. and Mrs. Garland Jolley, were Steve, Nellie, Wesley and Lesley Hawkins of Boiling Springs, Hazel Jolley, Kathleen Murray, Blanche, Lillian and Aileen Jolley and Mr. and Mrs. Arland Hawkins.

Thanksgiving was a special day of gratefulness for the Gotha Humphries Family when family members gathered at the Humphries home for this special time together. Mr. Humphries is improving after suffering a stroke several months ago. Family members attending were Shelia, Aleisha, and Drew White, of Greenville, Tommy and Shirley Hamrick of Rock Hill, Stephen, Diane Stephanie and Arno Humphries of Shelby. P.G., Sybil, David and Carole Jolley of this community. The Duke Smiths have been visiting a few days in New Jersey where all of his brothers got together for a Deer Hunt at their homeplace there. Thanksgiving guests of Mr. and Mrs. Bob Hamrick were their children and their families. Those enjoying the delicious meal were Pattie, Roger, Chad and Bradley Ivester and Robin and Mitchell Owens of Caroleen.

delightful time at the Christmas Parade in Charlotte where Amber really enjoyed the clowns and getting to see Santa arrive. All in all her Thanksgiving Holidays were great.

A very enjoyable trip was had by Mr. and Mrs. Jim Walker, Thomas and Tim last week when they visited Garden City and found the weather so pleasant.

The ladies of the Sunshine Club dressed ten dolls last week for the Salvation Army in Shelby who will be giving the dolls to little girls in Cleveland County that otherwise would not be receiving a doll. The ladies enjoyed the project very much and the dolls were very pretty.

Mrs. H.W. McSwain visited with Rev. and Mrs. Ronald McSwain and Esther during the holidays. She is from China Grove and Rev. McSwain's mother.

We extend community sympathy to James Cromer and Family in the death of his mother, Mrs. Emily Keeter last week

The lovely green and white poinsettas in the church sanctuary on Sunday were given for our Christmas Season lovingly by The Yates Houser Family in memory of Mrs. Lorena Houser, Rev. and Mrs. Ronald McSwain and Esther in memory of Clarence Jones, the Henry Padgett Family in memory of Mr. and Mrs. Bonner Hamrick, Mr. and Mrs. Gene Stancil, Mr. and Mrs. Edwin Philbeck in memory of Mr. and Mrs. J.O. Atkinson and Mr. Homer Sarratt in honor of his wife, Ruth, on her birthday, November 30th.

Mr. and Mrs. Clyde Blanton,

Aunt Biddie's Kitchen



There's as many fads come along in cooking as in what we put on and what we do to our hair. Aunt Biddie has got a drawer full of old yellowed "new" recipes taken down off the radio, listening to "Aunt Jenny," or somebody like that.

I just came across one for goulash. Nobody in our part of the woods had ever heard of goulash - this recipe called for ground meat and spaghetti and peas - and when it was cooked, according to directions, nobody liked it much, either. After that any suspicious-looking concoction that came to the table was called "goulash."

In that same day casseroles got to be a fad. You could put just about anything together in a casserole dish-everybody bought one-and be in style. Although being in style didn't mean your folks would eat it.

It is no different now. People get real uppity about new things they have learned to cook and eat, and old things they'd rather forget. Aunt Biddie was about grown before she saw a piece of beef in a pot of vegetable soup. Soup was made with cabbage and potatoes and onions and carrots and whatever else there was, seasoned always with a piece of fatback. Now I would pretend to you that I couldn't make a pot of soup without a beef bone or some stew meat.

A little while back we had a family get-together over the hill, yonder. One of the gals was the hostess and did most of the cooking. When we all sat down to eat she brought out this queer conglomeration and plopped it down in the middle of the table. It was a big casserole dish with mounds of canned pineapple and grapes and some coconut sprinkled over the top. There was a drumstick and a wing tip peeking out from under it now and then, with some kind of glaze over it. Everybody studied it a while before it commenced to pass.

"What is that, sister?" the old man of the house said, finally. The cook let out a little huff of indignation. "Hit's Hi-wawyan chicken, Popper," she said. Like they'd had it every week or so since Hoover put a chicken in all of our pots, and a car in our garage.

Vain as I can be about these things, such exotic stuff don't often come from Aunt Biddie's kitchen. Not long ago though I did eat some chicken at a foreign lady's house, and it was so good I had to find out what she did to it.

She cooked it in white wine. And this is how she did it:

Cut up one big fryer, or a stewing chicken, and brown the pieces just a little in a big skillet with a little oil. Over that pour:

- l cup of white wine
- 1 big onion, guartered
- 2 ribs of celery, cut in pieces

A sprinkling of salt and pepper

Turn the heat to low, or put it in a fairly slow oven, with the pan covered, and cook it slowly for a couple of hours or longer, especially for a stewing chicken. As the pan goes dry put in a little hot water, time to time, but not enough to make it soupy. The wicked spirits cook out of the wine, and only the taste is left. Cooked noodles are good with it, or rice.

The old-time ways of dealing with a stewing chicken are mostly stews and soup. Brunswick stew is one of 'em - after the chicken is cooked off the bone, seasoned with an onion and some celery, you add:

- 2 cups of tomatoes
- 2 cups of lima beans
- 2 cups of corn, cut off the cob
- l cup of crumbled browned pork sausage, and its grease 2 big white potatoes, peeled and cut up
- Salt and pepper

Simmer that all together, with the boned chicken, adding water if it

My Answer BY DR. BILL GRAHAM

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Dear Dr. Graham: I am beginning to wonder if I have gotten hooked on gambling. On the whole, I think I lead a very moral life, but I just can't seem to resist opportunities to gamble, and it is beginning to affect my finances and my family. Should I try to fight this or do you think it is not really all that serious?-N.V.

Dear N.V .: You definitely should not keep on the way you are going, because it is obvious that your gambling is already doing damage to you and to others. Gambling, I am told, can become as addictive and destructive as a bad drug or alcohol habit, and you should take whatever action is necessary to get free of this before it becomes even more destructive.

You need to deal with this problem on two levels. First of all, you need to realize that there is a deeper spiritual issue involved here. You have been captivated with a desire for money, always hoping to strike it rich. But the Bible warns us against covetousness. In fact, one of the Ten Commandments declares, "You shall not covet anything that belongs to your neighbor." (Exodus 20:17). You need to deal with this sin in your life.

More than that, however, your letter indicates to me that you have never really thought very much about your own relationship to God and your need of him. Yes, you may be a good person in many ways. But how does God see you? You need his forgiveness, and you need to open your life without reserve to Jesus Christ. You need his strength every day, and you need to be guided by his Word. I urge you to ask Christ to come into your heart right now by a simple prayer of commitment.

Then you need to take practical steps to avoid the snare of your gambling habit. Treat it like a poison - avoid it without compromise. Stay away from the places and the people that you know will tempt you. Pray that God will help you to establish new desires and new habits. The Bible says, "Submit yourselves, then, to God. Resist the devil, and he will flee from you. Come near to God and he will come near to you." (James 4:7-8) It may not be easy for you to break away from this, but with Christ you can-and you must, or it will harm you



Mr. and Mrs. Wayne Houser were guests of their daughter, Pam and her husband, Darryl Pridgen in Florence, S.C. during the weekend.

A delightful visit was made by Amber Goode to her grandmother's, Mrs. Gene Poston during the Thanksgiving Holidays. She visited with the Postons in Kings Mountain and went to a church supper in Charlotte with them and then on Thursday in spite of the rain they had a

Mr. and Mrs. Buren Hamrick visited with Mr. Grover Hawkins at the Haven-N-Hills Rest Home at Bostic. They reported him doing very well Sunday.

In a special service on Sunday Evening the church participated in "Hanging of the Greens". This was to inform about the different greens used during Christmas Season. Those taking parts in this service were Johnnie Sue Hamrick, Joyce Mull, Ruby Houser and Dorothy Houser. During this service the beautiful Chrismon tree was turned on for the first time this season and will burn every service during the Christmas Season. Rodney and Tammie Hamrick lit the candles in the sanctuary. Teiri Herdley directed the music and led the children in singing "Away In The Manger". Janelle Hicks was at the organ for the service and Rev. McSwain was in charge of the service

needs it, until the vegetables are all tender and done and the stew is thick. We used to use squirrel in place of chicken, but this is more to modern tastes.

Boiling Springs News By LOUSIE MOORE

Mr. and Mrs. Carl Weaver and Mr. and Mrs. Harold Weaver of Hopeville, Va. vacationed in Atlanta, Georgia for two days visiting relatives and sight seeing. They also toured Tennessee Look Out Mountain in Chattanooga, Music City in Nashville, the Ralph Emory Show and other points of interest. They came back to Asheville and visited Mr. and

Mrs. Dennis Weaver and son

Mrs. Julia McSwain spent

several days this week with her

mother Mrs. Ada Ruppe and

Mr. and Mrs. Ishel Gosey in

Andy

Forest City

Mr. and Mrs. Marian Morehead of Earl were Friday evening dinner guest of Mrs. Maude Burrough.

Mr. and Mrs. Carl Weaver visited Mr. and Mrs. Glenn Moore on Sunday afternoon.

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