

Appointments Made In Two Davie Offices

MOCKSVILLE — Appointments were made in the Davie County Sheriff's Dept., following a swearing in ceremony Monday morning of Davie County Commissioners.

They include Lewis C. Jones, chief deputy; Ralph Padgett, Bobby M. Bowles, and Jane Rumpel, radio operators; and Robert Hellard, Harry Sain, L. K. Howard, J. Avery Foster, and Everette Brown, deputies.

Hellard will be stationed in Cooleeemee.

Appointments in the clerk of court's office include Glenn Hammer, who was sworn in as clerk for his third term; Mrs. Delores Jordan, assistant clerk of court; and Mrs. Sharrie Campbell, deputy clerk.

Blackwood

Mr. and Mrs. Flake Blackwood of 27 Erwin Street announce the birth of a son on Tuesday morning at Davie County Hospital. The baby weighed six pounds and 15 ounces.

They also have another son, Kevin, 5, and a daughter, Gina 7.

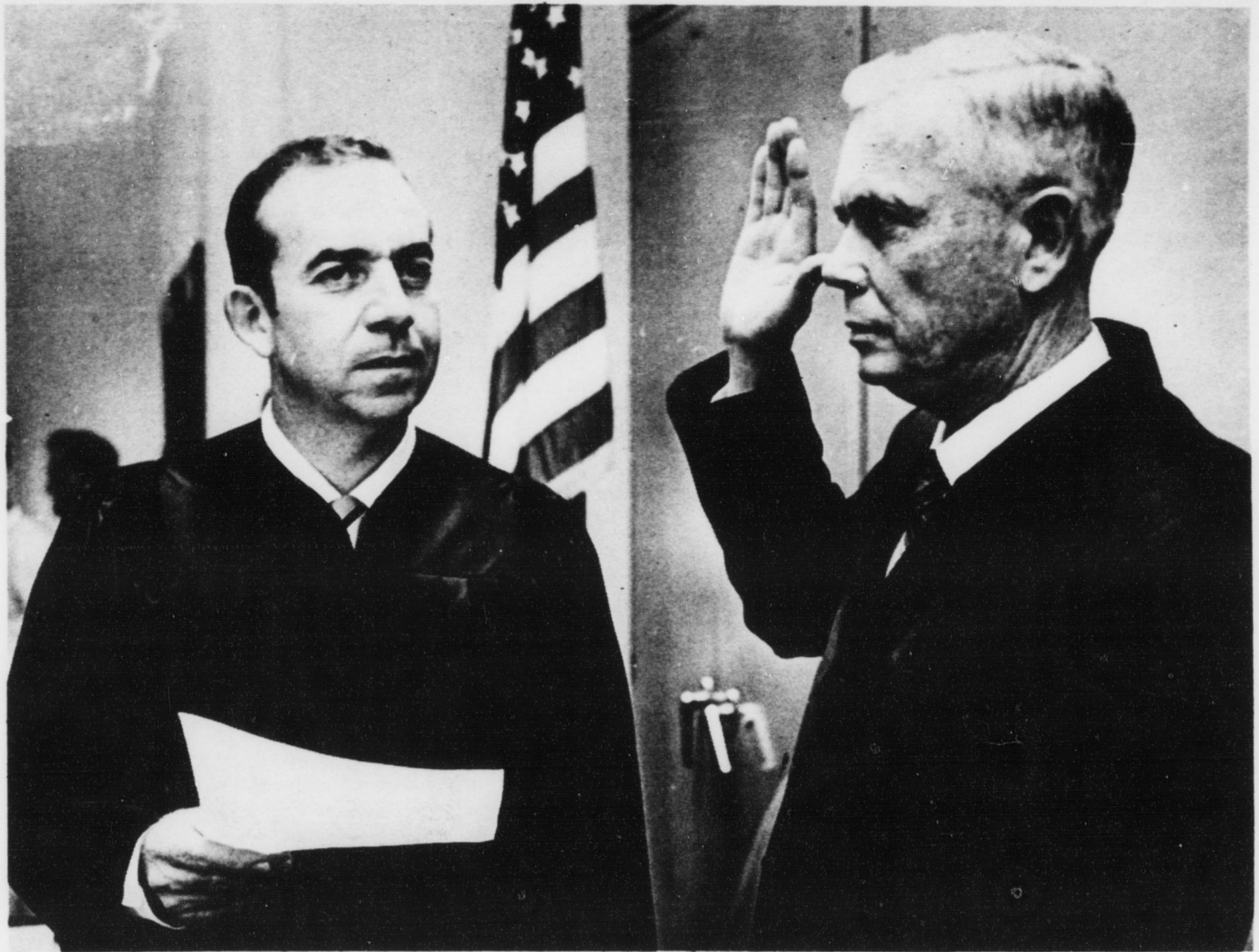
The maternal grandmother is Mrs. John Barnes of Cooleeemee and the paternal grandmother is Mrs. James E. Horton of Salisbury.

Wensil

Kieth, Angela, Dwayne and Brian Wensil announce the birth of a baby brother, Saturday, December 5th, at Rowan Memorial Hospital. They are the children of Mr. and Mrs. Aubrey Wensil of 41 Center Street.

The baby weighed nine pounds, 4 ounces and has been named Michael Shannon.

Maternal grandparents are Mr. and Mrs. L. T. Gray of Concord. Mrs. C. D. Wensil of Concord is the paternal grandmother.



New Judge And New Sheriff

Judge Hubert E. Olive, Jr. administers the oath of office to Davie County's new sheriff, Joe Smith. Judge Olive is the chief judge of the 22nd Judicial District. (Photo by James Barringer).

Dr. Robert Long Heads Iredell Commissioners

Dr. Robert Long of Statesville, who also practices dentistry in Mocksville, was named chairman of the new board of county commissioners of Iredell County at their meeting on Monday.

Dr. Long, a Democrat, was elected to the board at the November 3rd election.

Journal Recipe

LUSCIOUS DUMPLINGS ARE NUTRITION-WISE DESSERT

Apple dumplings are as English as steak and kidney pie. They are prepared in two ways: (1) encased in suet pastry and boiled or (2) wrapped in pie crust and baked. They are typically spiced with cinnamon and nutmeg, and are served with thick cream. They are rich in saturated fats.

Many doctors currently recommend that all of us, regardless of age, eat more cholesterol-lowering foods rich in polyunsaturates. With this in mind, home economists for Fleischmann's Margarine have developed this up-to-date version of apple dumplings. They're prepared with Soft Fleischmann's Margarine which, because it contains golden liquid corn oil, provides an excellent source of polyunsaturates in the diet. Its delicate flavor is an added asset in cooking as well as on the table.

Soft Fleischmann's Margarine makes flaky golden pastry for these dumplings; the spicy hot sauce is an intriguing flavor contrast. Serve Apple Dumplings with Sweet Sour Sauce and skim milk for nutrition-wise snacks and desserts.



Serve Apple Dumplings with Sweet Sour Sauce and skim milk for nutrition-wise snacks and desserts. The dumplings are prepared with corn oil margarine for use on low-saturated-fat diets.

APPLE DUMPLINGS WITH SWEET-SOUR SAUCE

- 2 cups unsifted flour
- 1 teaspoon salt
- 2/3 cup Soft Fleischmann's Margarine
- 1/2 cup milk
- 1-1/2 cups sugar
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 6 small apples, pared and cored

- Soft Fleischmann's Margarine
- Water
- 1-1/2 cups water
- 1/4 cup vinegar
- 1/4 cup Soft Fleischmann's Margarine
- 2 tablespoons cornstarch
- 1/4 teaspoon allspice
- 1 tablespoon red cinnamon candies

Combine flour and salt; cut in 2/3 cup Soft Fleischmann's Margarine. Stir in milk just until flour is moistened. On a lightly floured board, roll pastry into an 18 x 12-inch rectangle. Cut into six 6-inch squares.

Combine 3/4 cup sugar, 1 teaspoon cinnamon and nutmeg.

Place an apple on each pastry square. Fill cavities of apples with sugar mixture. Dot each with Soft Fleischmann's Margarine. Moisten edges of squares with water. Bring opposite corners of pastry to center and seal edges. Place

in ungreased 13 x 9 x 2-inch baking pan. Bake in moderate oven (375°F.) 35 minutes, or until apples are done.

Meanwhile, prepare sauce. Heat together 1-1/2 cups water, vinegar and 1/4 cup Soft Fleischmann's Margarine until margarine is melted. Mix thoroughly 3/4 cup sugar, cornstarch, 1 teaspoon cinnamon and allspice. Stir into hot mixture along with red cinnamon candies; cook over low heat, stirring until thickened. Serve hot over warm apple dumplings. Makes 6 servings.

Bits Of Life



The Christmas Parade

By ROSCOE BROWN FISHER

Grandpa Brown has always liked parades. Perhaps the child in him. We stood among the crowd watching the excited children as they waited anxiously for the big show.

Another Christmas Parade on Thanksgiving Day — quite a change from the parade of the Pilgrims, back in 1621.

There is always a degree of expectancy about a parade: the hopping clowns, the marching bands, the pretty floats, the queens, the horses, the sirens, the red fire truck . . . and what have you.

The chatter of the street-cluttering mob let up as the band leading the parade came into view. We observed the show of floats from back of the crowd, over the shoulders and around the hats of over-anxious citizens.

Among the long and continuous stream of many entries, we saw those in charge were having difficulty getting one of the blown-up jobs through the streets. The curious spectators were pushed back by the huge hands of a tremendous giant which was being pulled along in the parade flat on its back. The thing was so big it could never have been taken through the streets upright.

"Is that the giant in 'Jack and the Beanstalk,' Mother?" I heard a little boy ask his parent.

"No, honey," she replied.

"Then is it the giant David killed?"

"No, dear," the mother added. "It is just a man-made giant."

I turned to Grandpa and said, "It is a shame they made the giant too big."

Grandpa was quiet for a moment. Then he replied, "Man has always made his image too big . . . bigger than God."