

Rozier - Hill Wedding n Christmas Eve

Barbara Watson Hill, daughter of Mrs. C.P. Kinlaw, and Morris Franklin Rozier, son of Mr. and Mrs. Herbert Rozier of St. Pauls were united in marriage on December 24 at 7:30 p.m.

The candlelight ceremony was officiated by the Rev. Billy Beaver at the home of Mr. and Mrs. Kinlaw

The bride wore a cream - colored floor length gown and carried a nosegay of red and white car-nations. She was attended by Mrs. Leonard Stokes of Rockingham. Mr. Rozier served as his son's best man. Tony Fowler, of Florence, S.C., cousin of the bride, assisted with the music.

Following the ceremony, Mr. and Mrs. Kinlaw entertained with a

reception. Greeting guests was Mrs. George Lewis of Southern Pines, daughter of Mr. Kinlaw. Punch and cake were served by Mrs. Gloria Fowler of Tabor City and Mrs. Donna Putnam of Galax, Va., aunts of the bride.

A Christmas theme was used throughout the home using tra-ditional Christmas trimmings. poinsettias, and an ivy draped candlelabra with red tapers. The refreshment table was

centered with an arrangement of red and white carnations.

After a wedding trip to Stone Mountain, Ga., the couple will reside at 516 E. Edinborough Ave. in Raeford.

Mr. and Mrs. Rozier are both employed at Burlington Industries.

Personals

Mr. and Mrs. Larry Phillips and son Brad, of Asheboro spent the weekend with their parents, Mr. and Mrs. Bill Upchurch and Mr. and Mrs. W.C. Phillips.

Mr. and Mrs. Hal Gore and children, Hal, Jr. and Mahala, of Chipley, Fla, spent last week with her mother, Mrs. O.B. Maxwell. Christmas guests of Mrs. Maxwell-were her children, Mr. and Mrs. Bradley Buie and children, Mr. and Mrs. O.B. Maxwell, Jr. and family, and Mr. and Mrs. C.E. Melin and family, all of Raleigh.

Mr. and Mrs. Bill McPhaul and children of South Boston, Va. spent last week in Raeford visiting Raymond Maxwell and Mrs. Raymond Maxwell and Mr. and Mrs. J.W. McPhaul, and other friends and relatives.

Mr. and Mrs. Terry Houston and children spent the holidays in Pickens, S.C., with their parents. They attended the Gator Bowl in Jacksonville, Fla.

From The

BLACK-EYE PEAS

School Menu

Peanut Butter & Jelly Sandwich

FRIDAY, JANUARY 6 Beef Vegetable Soup

MONDAY, JANUARY 9

Hamburger Steak w/Gravy

Mrs. J.T. Smith of Chester, S.C., has been visiting with her daughter and family Mr. and Mrs. Robert Calhoun and daughter, Elizabeth. Mr. Calhoun attended the Gator Bowl in Jacksonville, Fla. on Friday.

Angus McDonald of Washington, D.C. has returned after spending the holidays with his mother, Mrs. Sarah McDonald.

Mr. and Mrs. Dan McPhaul and boys of Lyons, Ga. visited Mr. and Mrs. Hinton McPhaul during the holidays.

Mr. and Mrs. Jesse Peoples re-turned Monday after spending a few days with their daughter and family, Mr. and Mrs. Ed Lefler and children, in Hendersonville, Tenn. Christmas guests of Mr. and Mrs. Peoples were their children and families, Mr. and Mrs. John Stokes of Washington, and Mr. and Mrs. John Stokes Ed Lefler and children of Hen-dersonville, Tenn., and Mr. and Mrs. Russell Repsch of FayetteMr. and Mrs. Howard Mills Anderson of Catawba announce the birth of a son, Howard Mark, on December 13 at Catawba Memorial Hospital in Hickory. Maternal grandparents are Mr. and Mrs. Eugene Williams of Raeford. Mrs. Anderson is the former Sonya Williams.

Births

Capt. and Mrs. Tom Bolin of Ft. Sherman, Canal Zone announce the birth of a daughter, Russanne, December 31, 1977. Mrs. Bolin is the former Mary Wallis McLean.

Hospital News

MOORE MEMORIAL Mrs. W.D. McLeod Jim Maxwell

McCAIN Mrs. Delia Raynor

Personals

Guests of Miss Beth Wood on Thursday and Friday of last week were her classmates of Mars Hill College, Miss Jeri Mauney of Shelby and Michael Thompson of Raleiob Raleigh.

Mr. and Mrs. William W. Cameron, Jr. and children spent the holidays in Tennessee with her mother.

Personals Mr. and Mrs. Walter Johnson and son James of Chicago were guests of Mr. and Mrs. Arne Fowler during Mrs. A.J. Freeman had all her children home for the Christmas holidays; Leroy and family of the Christmas holiday. Mrs. John-son is the sister of Mr. Fowler. Christmas dinner guests of Mr. and

Mrs. Fowler were Mrs. Mary Mrs. Fowler were Mrs. Mary Williams of Washington, D.C., George Armstrong of Greensboro, and Sgt. and Mrs. Allen Walker and children of Raeford.

Memphis. Tenn; William and family of Spartanburg, S.C.; Tommy and family of Red Springs; A.J. and family of Fayetteville; and Mrs. N.M. Fippinger and family of Newport News, Va. Also visiting was Mrs. Freeman's granddaughter Mrs. Johnny Clark and family of Henderson, Ky.

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THE NEWS-JOURNAL RAEFORD, NORTH CAROLINA THURSDAY, JANUARY 5, 1978 PAGE 5

Mrs. Carl Freeman has returned home after spending the past two weeks with her children, Mr. and Mrs. Everette Farrell and family of Saxaphaw and Mr. and Mrs. W.M. Blackmon and family of High

Cleanance Sale

JANUARY

Now In Progress

at

Theresa's

DAN RIVER NO-IRON SHEETS PRICED TO BRIGHTEN UP YOUR BED! No-Iron Muslin In A **Romantic Multi-Colored** Floral Doulton Rose Pattern. **Pre-Shrunk Fortrel**[®]

FAMILY DOLLAR

Twin Size Flat Or Fitted

Polyester And Cotton

Double Bed Size Flat Or Fitted \$3.44 Each Standard Size Pillow Cases To Match \$2.44 Pair

Each

FURNI

SPECIAL PURCHASE!

Walnut Finish



By Ellen S. Willis & Anna Peele occasion for an at-home party. In Is if fact or fiction that good luck will follow you every day of the year if you eat blackeye peas and corn bread on New Year's Day? that case, blackeye peas can be served right along with the other buffet foods. Or they can be the main dish of a meal. For some people, eating blackeye peas becomes a New Year's Day

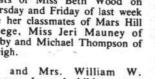
Home Agent's Desk

For whatever reason, now is a good time to put in a supply of dry beans and dry peas. After all, there are many good things you can say about dry beans and peas. Here are some of them:

Dry beans and peas add up to easy storage. They come in small packages and demand no refrigeration. They need only be kept tightly covered and in a cool place.

Dry beans and peas have a long shelf life. When properly stored, they are available for emergency meals or regular meal planning. Dry beans and peas aren't a seasonal food. They're good all year

round. And they offer good food value. They are an excellent source of



With These

Apple Rolls Milk

Crackers

Milk

Orange Half

Fluffy Rice Green Beans

TUESDAY, JANUARY 10 Spaghetti w/Meat Sauce Cheese Wedge Steamed Cabbage Cornbread Fruit Cup Milk

WEDNESDAY, JANUARY 11 Smoked Sausage

Baked Beans Turnip Greens Rolls **Diced Pears** Milk

THURSDAY, JANUARY 12 Turkey w/Noodles June Peas Tossed Salad Rolls Peanuts Milk

the united way

supporting your



protein and other essential nutrients

And dry beans and peas combine well. Used in chili or bean or pea soup with bacon, they form a powerful protein team.

So for good eating all year round, serve dry beans and peas often.

LIOUID BROWN SUGAR

Liquid brown sugar is a new product that looks like a good buy at first glance. But you might want to take a closer look.

The label says to use half as much of the liquid product as regular granulated brown sugar in any recipe. So if a recipe calls for a cup of brown sugar, you would use a half cup of the liquid. Sounds like a bargain, but penny-wise, it is not. If you buy the regular brown you pay about 15 cents a sugar. cup. But that half cup of liquid brown sugar costs about 22 cents -or seven cents more. That's the price for the convenience of an easy-to-measure product.

Liquid brown sugar is tasty on pancakes, waffles or ice cream. But you can make your own using a half cup of water for each cup of regular brown sugar. Warm over low heat and serve.

So think twice before you put liquid brown sugar into your grocery cart. If you want to save money, buy the old stand-by granulated brown sugar.

