

THE LINCOLN TIMES
Local Society News
Dial REgent 5-2571

**Prunes And Dates Are Festive
Holiday Turkey Companions**

Holiday cakes, cookies, and bread made with dried fruit are tasty companions for the Thanksgiving turkey.
Supplies of dates and prunes are larger this year than usual, and big supplies usually mean lower prices.
Here are suggestions for Thanksgiving team mates for turkey.

CALIFORNIA PRUNE CAKE
1/3 cup butter
1 cup sugar
2 eggs
2 cups sifted cake flour
1 teaspoon soda
1/2 teaspoon cinnamon
1/4 teaspoon allspice.
1/4 teaspoon cloves
1/2 teaspoon salt
1/2 cup sweet milk
1 cup stewed prunes, stoned and finely cut.
Cream the butter. Add the sugar gradually and continue creaming until the mixture is light and fluffy. Beat the eggs until they are foamy. Add them to the creamed mixture and beat thoroughly. Sift the flour with the other dry ingredients.
Add the flour mixture alternately with the milk to the creamed mixture, combining the ingredients thoroughly. Fold in the prunes and bake in a loaf pan 50 minutes at 350 degrees.
When the cake is cool, cover it

with a butter icing made of four tablespoons of butter, two cups of confectioner's sugar, one teaspoon of vanilla, and three tablespoons of cream.
To prepare the icing, cream the butter, add sugar, and cream thoroughly. Then add the vanilla. Stir in a small amount of cream at a time until the mixture is the desired consistency for spreading.
DATE AND NUT BREAD
4 1/2 cups sifted flour
1 teaspoon baking powder
2 teaspoons soda
1/2 teaspoon salt
1 pound dates
2 1/2 cups hot water
1 1/2 tablespoons butter
1 1/2 cups sugar
2 eggs
1 cup nuts
To prepare the bread, add baking powder, soda, and salt to the flour and sift. Cut the dates fine and pour the hot water over them. Then let them cool.
Cream the butter, add the sugar, and cream well. Blend the eggs in thoroughly. Add the flour and liquid containing the dates, alternately, to this mixture. Then stir in the nuts.
The recipe will make two loaves. Bake them in greased 8x8x2-inch square loaf tins at 350 degrees for one hour.

DATE SQUARES
1 pound of dates, cut fine
1 cup of boiling water
1 cup shortening
2 cups flour
1 1/2 cups brown sugar
1/2 cup orange juice
1 cup rolled oats
To prepare the filling, follow these directions from the Norge Home Institute:
Scald the dates with the boiling water. Add one-half cup of brown sugar and cook until the mixture thickens. Remove from the heat, add the orange juice, and let the filling cool.
Combine shortening, flour, rolled oats, and one cup of brown sugar. Work this crumbed mixture together thoroughly with a pastry blender.
Grease the bottom of a 9-inch square cake pan and line it with the crumbed mixture, saving one cup for the topping. Pat the crumbs into the pan firmly with a spoon. Cover the date filling and sprinkle the remaining crumbs over the top.
Bake at 350 degrees for about 30 minutes.

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**Miss Prue Ann Reynolds
To Wed Russell Kirkland**

Mr. and Mrs. J. S. Reynolds, of Maiden, Route 1, announce the engagement of their daughter, Prue Ann to Russell D. Kirkland, son of Mr. and Mrs. Marvin Kirkland, of Douglas, Ga.
The wedding will take place in December.

**Informal Tea Honors
Miss Elizabeth Abernethy**

Miss Elizabeth Abernethy, who is to wed Harry Hoyle, December 18, was honored at a charming informal tea given Friday afternoon from four to five thirty o'clock by Mrs. John Mullen and daughters, Mrs. Mason W. Smith, Jr., of Charlotte, and Mrs. Henry S. Mullen, at the home of the former on Forney Avenue.
Mrs. Summey Alexander greeted the guests as they arrived and Mrs. A. M. Cornwell directed them to the receiving line in the den. Standing with the hostesses and honor guest were, Mrs. Jas. A. Abernethy, mother of the bride-elect and Mrs. Hal Hoyle, mother of the bridegroom elect.

Mrs. Thorne Clark and Mrs. L. E. McQuinn received in the dining room where an attractive tea course was served. Mrs. James Mays presided at the attractively appointed table, which was centered with a massive arrangement of white chrysanthemums.
Decorations in the den consisted of bronze chrysanthemums and autumn leaves while in the living room the decorations centered around the mantle which held a large brass container filled with chrysanthemums, the color blending beautifully with the furnishings in the room.
Miss Abernethy was lovely in a black taffeta cocktail dress.
Around fifty guests called during the receiving hours.

**High School Students
Offered Recognition
In Writing Contest**

North Carolina high school students will be offered recognition in the 1954-55 good writing contest sponsored by the N. C. English Teachers Association.
Details of the State-wide competition, underway for the seventh year, were announced in Durham by NCEA president and contest director Dr. Francis E. Bowman of the Duke University English faculty.
Prose and verse entries are now being accepted for the contest. Deadline for submitting manuscripts is January 10, 1955. Dr. Bowman said.
Outstanding entries will be published next spring in a special student issue of "The North Carolina English Teacher," NCEA journal. Names of students receiving honorable mention will also be published.
Writing done by juniors and seniors since Jan. 12, 1954, may be entered in the contest. Prose entries should be under 700 words, and verse should be between 12 and 30 lines. Not acceptable are research papers, plays and straight news reporting.
Each manuscript will be judged on the basis of literary excellence by three readers from North Carolina high schools and colleges. Final selection will be made at a meeting next March on the Duke campus.
High school teachers may obtain contest information and entry blanks for their students by writing to Dr. Bowman, English Department, Duke University.

**Lincoln County
ASC Office News**
(Formerly PMA)

**SMALLER WORLD
CORN CROP FORECAST**
World corn production is currently estimated at 5.5 billion bushels, about 4 percent below the near-record 1953-54 harvest but 16 percent above the prewar (1935-39) average, according to the department of Agriculture. In this first forecast of the world total for corn, present forecasts for Southern Hemisphere countries are tentative, since planting there is still underway.
Substantial reductions are indicated in the corn harvests of North America and Europe. Production in North America is estimated at 3,172 million bushels, 211 million bushels less than in 1953 but about 30 percent above the prewar average.
The bulk of the reduction from 1953 is in the United States, where allotments are in effect for the commercial corn area. U. S. corn production is estimated at 2,950 million bushels.

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**Lincoln Eastern
Star Honors
Grand Officers**

Honoring Mrs. Irene Gore Moore, Worthy Grand Matron, and Oscar Harold Hamby, Worthy Grand Patron, of the Grand Chapter of North Carolina, Order of the Eastern Star, Mrs. Mamie Cooper Wilson, Grand Representative of the Grand Chapter of North Carolina to the State of Florida, Mrs. Mary B. Tobey, a member of the entertainment of distinguished guests committee and Mrs. Fred A. Hale, a member of the charter and dispensations committee of the Grand Chapter of North Carolina, Lincoln Chapter No. 114 held a reception at the North State Hotel, Lincolnton, on Sunday afternoon, November twenty-first, from three o'clock to five o'clock.
The spacious dining hall was beautifully decorated with bowls of sasanqua and pyroantha, together with a table arrangement suggestive of the approaching Thanksgiving season, and gave a cheerful and warm atmosphere.
The guests were greeted at the front door of the lobby by Mrs. Martine Beaman and Mrs. Verlin Hartman. Mrs. Lettie Gabriel and Mrs. Malvena Garrison directed the way to the reception room where Mrs. Gladys Llewellyn received and presented Mrs. Martha Horton, District Deputy Grand Matron, and Mr. W. R. Huskins, District Deputy Grand Patron, of the Seventeenth District of the Grand Chapter of North Carolina, who in turn introduced the guests to the receiving line composed of Mrs. Ruth Ballard, Worthy Matron and Clarence R. Duncan, Worthy Patron of Lincoln Chapter No. 114. Mrs. Irene Gore Moore, Worthy Grand Matron, Mr. Roy A. Moore, Mr. Oscar Harold Hamby, Worthy Grand Patron, and Mrs. Rose Hamby, Mr. Wm. H. McNeill, Jr., Associate Grand Patron, Mrs. Gladys Dunlap, Grand Adah, Mrs. Ella Holthouser, Grand Esther, Mrs. Belle M. Connally, Grand Electa, Mr. Frederick Wm. Eyre Cullingsford, Past Grand Patron (1923-1924), Mrs. Mamie Cooper Wilson, Grand Representative, Mrs. Mary B. Tobey, Grand Committee member, Mr. Fred A. Hale, Grand Committee member, Mrs. Mildred Robinson, Associate Matron and Lester Ballard, Associate Patron of Lincoln Chapter No. 114.
Mrs. Jessie Warlick and Mrs. Myrtle Ballard directed the guests to the refreshment table where Mesdames Sue Jean Fortenbury, Ruth Grooms, Elizabeth Sanford, Beulah Rhyne and Mildred Finger served sandwiches, cake and punch. Mesdames Ferrie Blackburn and Fannie Belle Chapman presided over the punch bowls, and Mesdames Alda Hickory, Mickey Cornwell, and Miss Dorothy Warlick served nuts and mints. Miss Mattie Camp kept the register and Mesdames Fannie Hale and Nell Robinson bade the guests farewell.
Others assisting in the entertaining were Mrs. Alzo Duncan, Grace Baker, Nelle Goodnight, Ruth Quinton, and Minnie Blackburn.

Around two hundred guests from Gastonia, Charlotte, Aberdeen, Mocksville, Taylorsville, Hickory, Newton, Maiden, Falkton, Cherryville, Bessemer, City, Shelby, Lenoir, Lowell, and Cramerton signed the register, which was especially made for Mrs. Irene Gore Moore, Worthy Grand Matron and presented to her at the close of the reception hours.

**It's Fruit Cake
Time In Kitchen**

No matter how early the stores display their exciting array of gifts, Christmas never really begins until it's fruit cake time in the kitchen. And it's about that time as of now for homemakers who like to age their luscious cakes before the holidays. Rich with fruits, spices, nuts and Port, this fruit cake tastes especially good when served with small glasses of California dessert wine.

**PORT WINE PINEAPPLE
FRUIT CAKE**

2 cups (16 oz. package) mixed candied fruits
2 cups seedless raisins
1 cup chopped dates
1 cup chopped walnuts
1 (No. 2 can crisp cut crushed pineapple, drained
1 cup California Port Wine
3/4 cup shortening
5 cups brown sugar, firmly packed
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves
4 eggs, well beaten
2-1/2 cups sifted all-purpose flour
1 teaspoon baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
In a large bowl mix together the candied fruits, raisins, dates, nuts and pineapple. Pour wine over fruits and set aside while preparing remaining ingredients, stirring occasionally. Cream the shortening, brown sugar and spices until light and fluffy. Blend in the beaten eggs. Sift dry ingredients together and add to spice mix. Add the fruits and wine and stir until well distributed. Grease and flour two bread loaf pans, 9x5x3 inches, and divide batter equally between the two pans. Bake in a slow oven (300 degrees F.) for 2 hours (or until toothpick inserted in center of loaf comes out clean). Remove from pans and cool thoroughly. Wrap in a cloth moistened with brandy, then in heavy waxed paper or foil. Store in covered container or in a cool place for at least 1 week before cutting. Makes 2 loaves.

WARMS STEEL KITCHENS

Panelite decorative laminate in natural wood grain finishes adds a touch of warmth to the cold plain white steel cabinet kitchen. Use this 10" laminate for counter tops and backsplash areas too.

**MUSHROOM STUFFED
TOMATOES**

Once a year — during the height of the tomato season — you can indulge in the riotous use of fresh tomatoes. Stuffing them with a variety of fillings is a way to surprise your family. Try Mushroom Stuffed Tomatoes. For 8 large, firm tomatoes — tops sliced off and centers scooped out — make filling as follows: Fry 1-3 cup chopped bacon and in the dripping, brown 1 tablespoon finely chopped onion and 1/4 cup chopped celery. Blend with 1 quart of toasted 1/2 inch bread cubes and add 1 can of condensed mushroom soup. Stuff tomato shells with the mushroom mixture. Top each with 1/2 tablespoon grated Parmesan cheese. Bake at 350 degrees F. for 30 minutes.

Improperly used milking machines comprise the most frequent cause of injury to cows' udders. Such injuries lead to mastitis.

**Happy
Birthday**

List furnished by Mill Remnant Shop, as follows:
NOVEMBER 22nd — Mrs. W. O. Senter, 207 N. Oak St., City; Miss Peggy Moss, Route 4; Miss Peggy Houser, Route 3; Mrs. Thorne Clark, City; Mrs. John Faulkner, 705 S. Grove, City; Mrs. Hubert Avery, Route 5; Mrs. Sybil Baird, Route 1; Mrs. May Bell Rohn, Greer St., City; Mrs. Sally Wilkinson, 308 N. Flint, City; Mrs. Reeves Hallman, Boger City
NOVEMBER 23rd — Mrs. Clyde Ballenger, Route 4, Lincolnton.
NOVEMBER 24th — Mrs. J. M. Beam, Route 2, Vale; Mrs. Lee Bumgarner, Route 2, Vale; Mrs. Loy D. Bridges, City; Mrs. John Seagle, City; Miss Rachel Coffey, Route 4; Mrs. Gene Modlin, N. Sherrill St., City; Mrs. Mary Peeler, Route 1; Mrs. T. M. Devine, Route 1, Iron Station.
NOVEMBER 25th — Mrs. Rose Garner, Route 4; Mrs. Francis Reep, Route 1; Miss Jo Ann Hoke, Route 4; Mrs. J. D. Brevard, 214 S. Cedar, City.
NOVEMBER 26th — Mrs. Jim Mauney, Boger City; Mrs. Walter Helms, Route 5; Mrs. Reba Houser, Route 5; Mrs. Mamie Gibbs Route 5; Mrs. E. M. Robinson Jr. 515 N. Flint, City; Mrs. D. H. Turner, 111 N. Oak St., City; Mrs. Charles Leonard, Route 1.
NOVEMBER 27th — Mrs. C. C. Jarrett, City; Mrs. Pauline Greene, City.

**Music Club Has
Organ Program At
Lutheran Church**

The Lincolnton Music Club met Friday afternoon in the sanctuary of Emmanuel Lutheran church with Mrs. Jake Burghin, Mrs. Dallas Lee, Mrs. Jack Lockman and Mrs. R. J. Sifford as hostesses. Mrs. B. J. Ramsauer presided over a short business session after which Mrs. Lewis E. Everline, program leader, presented the following organ program:
Prelude and Fugue in E Minor — Bach, Mrs. Edgar Love, Jr.
Angeles Serenade — Braga, Mrs. Ray Lowder.
Largo — Handel, Mrs. Ray Lowder, piano, Mrs. F. D. Kiser, organ.
Praise Ye the Lord — Nicholson, Mrs. F. D. Kiser.
Reve Andelique — Rubinstein, Miss Catherine Rhyne.
Adoration — Lefebure-wely, Mrs. Kemp Huss.
Bless This House — Brahe, Mrs. Carroll Abernathy, soloist, Mrs. Kemp Huss, organist.
Andante Rêlingoso — Thome, Miss Louise Wetmore.
Serenade — Titl, Mrs. Graydon Shuford.

At the conclusion of the program the hostesses served refreshments in the beautiful new ladies parlor of the Education building to members and the following guests, Miss Janice Clodfelter, Mrs. S. E. Richbourg, Mrs. Lee Seagle, Mrs. Chas. Rhodes, Mrs. Tom Knowles, Mrs. C. E. Leatherman, Mrs. D. H. Mauney, Sr., Mrs. George Stouemire, Mrs. Luther McGinty, Mrs. Bessie Sheppard, Mrs. Charlie Todd, Mrs. J. W. Braxton, Mrs. M. M. Rudisill, Mrs. M. H. Hoyle, Mrs. Burt Barlow, Mrs. James Shuford, Mrs. Harold Myrick, Mrs. Claude Brown, Mrs. Tom Golden, Mrs. M. L. Sipe, Miss Katherine Heim, Miss Ruth Whisonant, Mrs. Paul Allran, Mrs. Grady Crowell, Mrs. Lake Hobbs, Mrs. Sam Wilson, Mrs. Walter Lineberger, Mrs. Ed Kale, Jr., Mrs. Bill Mauney, Mrs. Marie Rhyne, Mrs. Paul Gabriel, Jr., Mrs. Stowe Beam, Mrs. Olen Cook, Mrs. Fred B. Kiser, Mrs. Charles C. Stroup, Mrs. C. D. Stroup, Jr., Mrs. Paul Rhodes, Mrs. John Gamble, Mrs. Hal Hoyle, Jr., Mrs. Everett Henley, Mrs. Lester Mullen, Mrs. Joe Rhyne, Mrs. B. B. Chapman, Mrs. Henkle Houser, Mrs. Ernest McNeely, Mrs. Banks Heafner, Mrs. Ed Reece and Mrs. Jack Barham.

**Garden Club To
Hold Christmas Tour
Of Lincolnton Homes**

The second annual Christmas tour of Lincolnton homes sponsored by the Garden Club, will be held December 16 from 10 a. m. to 12 noon; 2:00 to 5:00 p. m. and from 7:00 to 9:00 p. m.
Selected for the tour are the following homes and churches, Memorial Hall, First Methodist Church, Episcopal Church, Home of Mr. and Mrs. M. L. Sipe, 312 N. Laurel Street; Home of Mr. and Mrs. Robert Little, 816 East Park Drive; home of Dr. and Mrs. James F. Reinhardt, 646 West Park Drive; home of Dr. and Mrs. A. M. Cornwell, 825 South Aspen Street. At the Cornwell home light refreshments will be served.
Mrs. Howitt Quinn is in charge of the ticket sales or they may be secured from any member of the Garden Club. On the day of the tour tickets will be on sale at the News office.
Adult tickets are \$1.00, children's tickets, 50 cents.

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NEW YORK.—A new reforming catalyst designed to produce greater yields of higher octane gasolines from a wide variety of feedstocks was announced here today by Sinclair Refining Company. Developed by the Sinclair Research Laboratories, Inc., which gave the motoring public the world's first anti-rust gasoline, the new process employs a platinum catalyst to increase yields of high octane components. The catalyst was developed by Baker & Co., Inc., manufacturers of precious metal catalysts, which

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