

Moore And Luckadoo Are United In Marriage

Virginia Christine Moore and William Howard Luckadoo, Jr. were married Saturday evening, December 21st in the First United Methodist Church of Rutherfordton, North Carolina. Rev. James G. Walther, Associate Minister of the church, and Rev. Andrew P. Grose, uncle of the bride from Asheboro, North Carolina, officiated at the 7 p.m. candlelight ceremony.

The bride is the daughter of Mr. and Mrs. Donald W. Moore of Rutherfordton, and the granddaughter of Mrs. John H. McIntosh and the late Mr. McIntosh, formerly of Yancey County. Ginger is a graduate of Rutherfordton-Spindale High School and is currently attending Isothermal Community College, where she is a member of Phi Theta Kappa. She made her debut at the Shelby Junior Charity League's Debutante Ball of 1973.

The groom is the son of Mr. and Mrs. William Howard Luckadoo, Sr. of 510 Deviney Street, Spindale. He is a graduate of Appalachian State University where he is a member of Phi Delta Kappa. Bill is Assistant Principal at Rutherfordton-Spindale High School.

Vows were exchanged before the altar, beautifully banked with poinsettias for the Christmas season. Cathedral tapers interspersed with palm and ivy arrangements, along with garlands of cedar, adorned the choir loft and flanked the altar. To the left of the sanctuary, the Christmon tree was aglow with a myriad of miniature white lights. Candles with greenery were in each window.

Escorted to the altar and given in marriage by her father, the bride wore a formal length gown of imported Chantilly lace in the Old Colonial South tradition. The gown featured a tiered bouffant silhouette with Basque

bodice, long fitted lace sleeves, and an attached semi-cathedral train. The neckline and tiers of the skirt were embellished with tiny clusters of cut aurora borealis crystal and pearl seedlings.

Attached to a Juliet cap, her elbow-length mantilla of silk illusion was edged in matching Chantilly lace and featured a blush veil. She carried a cascade bouquet of stephanotis and white sweet-heart rosebuds, centered with a white orchid corsage and accented with white satin streamers.

Miss Susanna Luckadoo, sister of the groom, was maid of honor. Bridesmaids were Miss Karen Andrews, Miss Cathy Dobbins and Miss Kim Gzeckowicz of Rutherfordton; Miss Martha Gardo of Forest City; and junior bridesmaid was Miss Karen Grose, cousin of the bride, of Asheboro, North Carolina. All attendants were similarly attired in floor length gowns of forest green crepe designed with a sweetheart neckline, smoked bodice and long sleeves. The neckline and cuffs were of white Cluny lace. Juliet crowns in matching color with veils of silk illusion completed their outfits.

They carried colonial nosegays of white mums, accented with red carnations and love-knotted red satin streamers.

Little Miss Allison Callahan was flower girl and wore an outfit identical to the bridesmaids. Master Trip Callahan served as ring bearer, dressed in a miniature tuxedo just as the groom's attendants. Parents of the children, who are cousins of the groom, are Mr. and Mrs. Andy Callahan of Rutherfordton.

Mr. Luckadoo was his son's best man. Ushers were Mike Arnold of Marietta, Georgia; Billy Smith and

Jimmy Smith of Forest City, all cousins of the bride; Mike Scoggins and Sam Metcalf of Spindale; and Keith Clark of Charlotte.

Miss Carol Willis, organist, Bob Watson, guitarist, and Doug Elliott, soloist, presented a program of appropriate wedding selections.

Immediately following the ceremony the bride's parents entertained at a reception in the Fellowship Hall at the church. Guests were greeted by Mr. and Mrs. John K. Reid into a seasonal setting of holly, magnolia and Christmas trees. The friends who presented wedding selections during the ceremony were joined by David Cherry on drums to furnish music for the reception.

The bride's table, with a floor-length white cloth, was centered with a Christmas arrangement in red and white and flanked by multi-branched candelabra with red tapers. The three-tiered, columned wedding cake, decorated with delicate sprays of holly and topped with a miniature bride and groom, was served at one end of the table; punch was served from a silver bowl at the other end. Mrs. Andrew P. Grose of Asheboro, N.C., Mrs. Robert Smith of Forest City, and Mrs. Homer Arnold of Marietta, Ga., all aunts of the bride, assisted in serving.

Mr. and Mrs. William Stallings said 'goodbyes'.

OUT-OF-TOWN GUESTS
Out-of-town guests for the



Mrs. William Howard Luckadoo, Jr.

wedding festivities included Mr. and Mrs. Monroe McIntosh, Mr. and Mrs. Bruce McIntosh, Mrs. Bill Harris and son, Randy, and Mr. and Mrs. Woodrow Anglin, all of Burnsville, N.C.; Mr. R.A. Tomberlin, Mr. Willard McIntosh, Mr. Ward McIntosh, and Mr. and Mrs. R.P. Luckadoo, Jr. and son, Scott, all of Asheville, N.C.; Rev. and Mrs. Andrew P. Grose

and children, Karen and Peter John of Asheboro, N.C.; Mr. and Mrs. Homer Arnold and son, Mike, of Marietta, Ga.; Mr. and Mrs. Clyde Young of Morganton, N.C.; Mr. and Mrs. Ambrose Hendrick and son, Joey, of Cherryville, N.C.; Mrs. Pauline Putnam and Miss Helen Morris of Concord, N.C.; Mrs. Boyd Kirby of Lenoir, N.C.



For And About Homemakers

Yancey Extension Service

BY MARY M. DEYTON
Home Ec. Extension Agent

Each week this column is, for us, a means of bringing information to homemakers, many of whom we have never met, although we know that we must have much in common. Basically, we believe our interests revolve around the individual, the family as a unit, and human values--although no two of us will perceive these exactly alike.

Who was it who said that it is better to light just one candle than to curse the darkness? For us, this is the opportunity of the Holy Season--the season for lighting candles and the sharing of love, given freely and without self-serving intent.

SEASONS GREETINGS!

We look forward to the New Year and to sharing with you all that is available to us in helping you to maintain the highest ideals of homemaking. Won't you let us know about your special interests so that we may serve the needs of all homemakers regardless of race, color or national origin!

TO KEEP BREAD FRESH

Bread always tastes best right out of the oven--yours or the baker's. The fragrance lingers in the air. The bread, still warm from the oven is tender, soft, slightly moist with the sweet, nutty 'wheaty' flavor.

How fresh a loaf will remain depends on how the bread is handled and stored. This article discusses the recommended ways to store bread at home--baked, partially baked or as dough.

Baked Breads--Bread and rolls should be stored in a clean, dry place at room temperature away from any source of heat--preferably in a well-ventilated bread box or drawer. Clean the storage container once a week, using soda water solution rather than soap to prevent the transfer of soap odor to the bread. Dry the bread box thoroughly before replacing the bread.

Tests show that refrigerator storage hastens the staling of bread products, but at the same time it retards any tendency to mold...particularly during the hot humid weather. But freezing preserves the freshness of breads. Frozen breads thaw quickly, depending upon their porosity, overall size and filling--a few minutes for rolls and slices of bread to from 30 min. to an hour for an unsliced loaf. Breads should remain wrapped during thawing to prevent condensation of moisture on the surface.

Partially Baked Breads:

'Brown-and-Serve' rolls--either yours or the baker's--provide a convenient way of serving fresh-from-the-oven rolls without any last minute shaping and rising. If you want to try your hand, prepare your regular recipe and start baking at the recommended temperature. Remove the rolls from the oven before they are fully browned, while still pale but baked to the center. This means bake your 'Brown-and-Serve' rolls about three quarters of the normal time. Remove from the oven, cool, wrap securely and freeze. When ready to serve, remove from freezer and thaw in wrapping 10 to 15 minutes. Then pop into a preheated oven 400 degrees and bake until browned.

Yeast Doughs:

In refrigerator doughs the action of the yeast is slowed down by the low temperature of the refrigerator. The dough may be refrigerated immediately after mixing or kneading, or after being allowed to rise once and then punched down. As soon as the dough warms to room temperature, the yeast becomes active and dough begins to rise again. Some rising will take place in the refrigerator but the dough can be punched down if it gets too high. Refrigerator doughs allow you to mix one day and bake the next--a special convenience for homemakers with busy schedules. You can also make one batch of dough and bake rolls fresh the next two or three days.

Commercial frozen bread dough: provide a convenient means of producing freshly baked yeast breads and rolls. Some home recipes produce doughs that also freeze well after shaping. But the storage time of frozen dough is limited to two weeks, with a sacrifice in convenience, especially when compared with the six-month storage time of the baked breads. For ease in yeast preparation, we suggest you try a batter bread. The texture will be coarser, but the flavor is delicious.

BE KIND TO YOUR WAISTLINE

A pound represents more than 16 ounces; one pound added to the full-grown adult's normal body weight represents about 3600 calories--calories he ate but did not need! During the holiday season, you may be tempted to eat many such calories. There are about 100 of them in a two-inch iced Christmas cookie--in a half-inch slice of fruit cake, in a one-inch cube of fudge--or in eight or nine nuts. There are at least 150 to 200 calories in a punch cup of egg nog.

Throughout the next few weeks, you will be tempted to nibble on these foods at home...and they will be offered to you by friends. A few cookies at home, fruit cake and egg nog from friends, plus the heartier-than-usual yuletide meals...will mean extra pounds in a few days.

"But, you say, 'Something would be missing if you couldn't enjoy these holiday foods.'" We agree with you; however, we encourage you to enjoy these foods in moderation. Limit yourself to one thin slice of fruitcake at a party...or courteously say, "No thank you," when you are encouraged to take the third cookie or the second cup of egg nog. Come New Year's Day, you'll be glad you did. Happy Holidays, anyway!



From The Yancey Extension Homemakers

food news & cues

BY DONNA McLAIN
Extension Homemaker

Is it 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?

For some people, eating blackeye peas becomes a New Year's Day occasion for an at-home party. Blackeye peas are served right along with buffet food. For others, it becomes the main dish meal.

This favorite southern dish which uses leftovers from a holiday ham, would make ideal fare for New Year's Day, so--eat Blackeye Peas for good luck, and good nutrition!

HOPPING JOHN
(4 servings)

- 1/2 cup dry blackeye peas (beans)
- 2 1/2 cups ham broth
- 1/2 cup cooked ham
- 1/2 cup rice
- Salt and pepper

Boil dry peas for 2 minutes and soak in broth for 1 hour before cooking. Do not soak overnight in broth. Boil peas gently until they are almost done. Add the ham and rice, cooking about 20 to 30 minutes, depending on the kind of rice. The liquid should be almost cooked away by the time the rice is tender. If there is too much liquid as the mixture cooks, remove cover the last 10 minutes and turn up heat. If the mixture seems too dry, add more ham broth.

WILLIAMSBURG BRUNSWICK STEW

- 1-5 to 6 pound stewing chicken, cut up
- 8 cups water
- 1 tsp. salt
- 1-10 oz pkg. frozen baby limas
- 1-1 pound, 13 oz. can tomatoes
- 2 large onions, sliced
- 2 1/2 cups diced potatoes (4 medium)
- 1 pound can sliced okra
- 2-1 lb. cans whole kernel corn

- 1 tsp. salt
- 1/2 tsp. pepper
- 1 tblsp. sugar

Place chicken in dutch oven or kettle. Add water and 1 tsp. salt. Cover and simmer (do not boil) till tender, about 2 1/2 hours. Cool chicken in broth; remove meat from bones; skin fat. Add remaining ingredients except chicken and broth. Cover and simmer one hour. Add cut up chicken, salt and pepper. Heat mixture. Ladle into soup bowls and serve piping hot.

7-UP HOLIDAY SALAD

- 1 pt. cranberries
- 1/2 cup water
- 1/2 cup sugar
- 1 pkg. lemon gelatin
- 1 cup hot water
- 1 cup 7-Up soda pop
- 1/4 tsp. salt
- 1 cup chopped celery
- 1 cup chopped apple

- 1 cup chopped nuts

Boil cranberries in 1/2 cup cold water. Then put through sieve. Add sugar and return to heat until sugar dissolves. Cool. Dissolve gelatin in hot water. Cool slightly and add 7-Up. Chill. When partially thickened, add cranberry mixture, apples, celery and nuts. Chill until firm. Serve on lettuce with mayonnaise.

EAST YANCEY HIGH SCHOOL BASKETBALL SCHEDULE

1974-1975 SEASON

H West Wilkes	Nov. 26
H Edneyville	Nov. 29
A West Wilkes	Dec. 2
A Polk Central	Dec. 6
A Tryon	Dec. 10
H Bowman	Dec. 13
A A.C. Reynolds	Dec. 16
H Cane River	Dec. 20
H Madison County	Jan. 2
H W. Henderson	Jan. 10
A Bowman	Jan. 14
H Tryon	Jan. 17
A Madison County	Jan. 18
H Spruce Pine	Jan. 22
A Cane River	Jan. 25
A W. Henderson	Jan. 28
A Edneyville	Jan. 31
H A.C. Reynolds	Feb. 1
A Spruce Pine	Feb. 4
H Polk Central	Feb. 7

COACHES

J.V.-Mr. Bennett
Girls Varsity-Mr. Kruk
Boys Varsity-Mr. Kruk

BOOK CORNER
BY Mrs. Gladys Coletta

A ROSE FOR EMILY
By William Faulkner, taken from *Bedside Book of Famous American Stories*. Random House, Publishers, N.Y.

A Rose For Emily, short story by William Faulkner, defies description. Told in a matter of fact way about a sordid, sad romance, it has a startling un-matter of fact ending, which will throw the reader for a loop, even in this age of super thrills.

Born and bred in the tradition of the old South, Miss Emily, a lady of high society, could do no wrong. And no man was good enough for her, at least in the eyes of her father. Reared in such a background, Miss Emily had to cope with the world alone after the death of her father. Naturally, she felt weak and insecure. Thus, due to a trace of insanity in her family, anything could happen--and did. Miss Emily succumbed to the first man who encouraged

her, and the inevitable occurred. Except that it backfired in a most gruesome fashion on the man who seduced her.

Miss Emily is, in the final analysis, a story of a slow deterioration of character of a highly vulnerable woman. It is tinged with sadness because Miss Emily yearned for love, and when that was denied her, she tried to capture it, even beyond the grave.

Measuring Up
by LUFKIN

Robert Wadlow was the tallest known man. He reached the height of 8 feet 11.1 inches.

"Princess Pauline" of Holland was only 23.2" tall at



the age of 19, and weighed only 9 lbs. at her heaviest.

However large or small a person is, there's a ruler, tape measure, yard or metre stick made by Lufkin to measure him.

The tallest woman in history was Jane Bunford of 18th century England, who grew to 7'7"

CANE RIVER HIGH SCHOOL BASKETBALL SCHEDULE

1974-1975 SEASON

A Rosman	Nov 26
H Polk Central	Nov 29
H Edneyville	Dec 3
H W Henderson	Dec 6
A Bakersville	Dec. 10
Open	Dec 13
Open	Dec 17
A East Yancey	Dec. 20
A Edneyville	Jan 3
H Spruce Pine	Jan 7
A Tryon	Jan 10
H Rosman	Jan 11
A Spruce Pine	Jan 14
H Bakersville	Jan 17
A N.C.S.D.	Jan 20
H East Yancey	Jan 24
H Tryon	Jan 28
A Polk Central	Jan 31
H N.C.S.D.	Feb 4
A W Henderson	Feb 7

COACHES:
J.V. Arthur Hawkins
Girls-Ben Dayton
Boys-Blaine Whitson
Principal Mrs. Cara Cox

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"There's nothing I can do. I'm just one person."

If you feel one person is too insignificant to help make the world a better place, then work together with others at your local church or synagogue. Example: in Montana, one congregation was disturbed by the lack of adequate housing for senior citizens in the area. Through its perseverance, a non-profit building with 111 homes is now a reality. There are lots of things you can do, too. The God we worship expects more from us than sympathy and good intentions.

Start treating your brothers and sisters like brothers and sisters.

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