

Miss Laurie Young Bride Of Timothy Swann

Miss Laurie Lee Young of Montreat and Timothy Joe Swann of Asheville exchanged wedding vows at 7 p.m. Saturday Dec. 27, 1975 in Gaither Chapel in Montreat. The Rev. Calvin Theilman conducted the ceremony.

The bride, given in marriage by her father, is the daughter of Mr. and Mrs. Donald Gene Young of Jackson, Ky. She attended Montreat - Anderson College and is employed by Brooks Fashions.

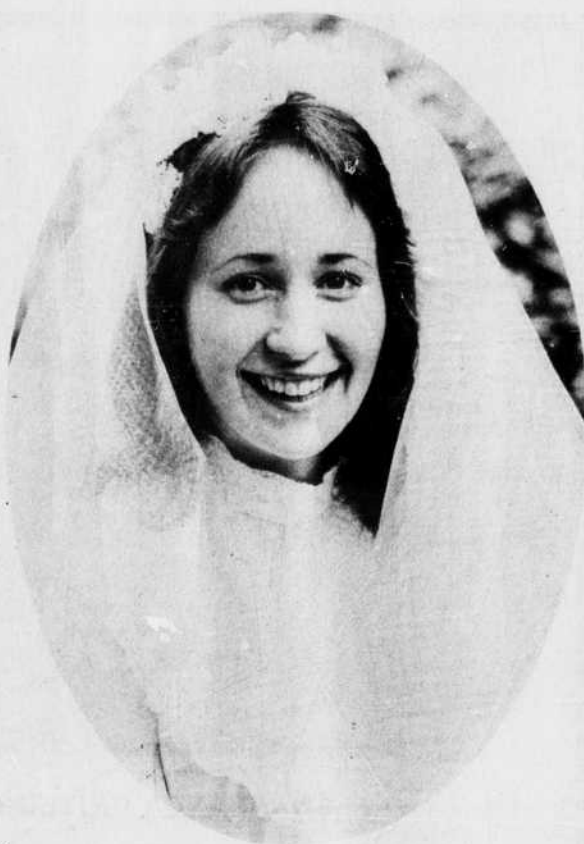
The bridegroom is the son of Mrs. Hazel Davis Swann of Arden. He is a graduate of Montreat - Anderson College and attended the University of West Florida. He is a senior at the University of North Carolina at Asheville. He is employed by Quality Home, Inc., and is an auxiliary

deputy with the Buncombe County Sheriff's Department. He also attended the U.S. Marine Officers Candidate School.

Miss Christine Cecilia Putnam of Black Mountain was maid of honor. Bridesmaids were Miss Pamela Sue Young of Berea, Ky., and Miss Donna Jean Young of Jackson, Ky., sisters of the bride, Miss Lisa Neill of Knoxville, Tenn., and Miss Anna Jayne Byrd of Black Mountain.

John M. Kreitzburg Jr. of Miami, Fla., was best man. Ushers were Jerry Banks of Asheville, Timothy Tarleton of Charlotte, Gary Cole of Arden and Lee Rhodes of Siloam, Ga.

A reception followed in the Christian Education Building in Montreat.



MRS. TIMOTHY JOE SWANN
...the former Miss Laurie Lee Young

Residence Questions Included in Tax Returns

Individual Internal Revenue Service (IRS) taxpayer returns for 1975 include questions on residence intended to provide an accurate basis for equitable distribution of general revenue sharing funds, according to the Office of Revenue Sharing (ORS) of the U.S. Treasury Department.

Such funds are returned by the Federal government to State and local general-purpose governments under terms of Federal revenue sharing law. The amount each government receives is based, in part, on population and per capita income estimates made by the Bureau of the Census, U.S. Department of Commerce.

The new questions on the income tax form are designed to identify the taxpayer's legal residence, which may differ from his or her mailing address. Authority to ask the new questions is provided in Section 6017A of the Internal Revenue Code.

The information from the residence questions will be used by the Bureau of the Census to make biennial population and per capita income estimates needed to insure that States and communities receive the amounts of general revenue sharing funds to which they are entitled. For this reason, all taxpayers are urged to provide the information as an assistance to their States and communities. The Internal Revenue Code authorizes a fine to be imposed for failure to provide the residence data, unless reasonable cause is shown for such failure.

Information provided to the Census Bureau, under law, can be published as statistical totals only, and no information about a person or individual firm may be disclosed to any person, institution, or government agency. This law of confidentiality under which the Bureau operates applies also to the residence data to be collected on IRS returns.

The new questions are labeled A, B, C, and D, and the wording of each follows:

Question A — In what city, town, village, etc., do you live?

Question B — Do you live within the legal limits of the city, town, etc.?

Question C — In what county and State do you live?

Question D — In what township do you live?

In regard to Questions A and B, directions on the form explain that every municipality has defined legal limits. If the area where you live is unincorporated, or is outside the legal limits of the place named in Question A, check "No" to Question B. If you are not sure whether you live within the legal limits, check "Don't Know" to Question B.

Question D, the form also explains, applies only to townships or equivalent areas in New England, Illinois, Indiana, Kansas, Michigan, Minnesota, Missouri, Nebraska, New Jersey, New York, North Dakota, Ohio, Pennsylvania, South Dakota, and Wisconsin.

Taxpayers who have difficulty in answering the residence questions are instructed to seek assistance from their local government officials or to write the Bureau of the Census, Residence Question, Washington, D. C. 20233, or to call collect at 812-948-2111 between 8 a.m. and 5 p.m. (E.S.T.) Monday through Friday.

HOW TO KEEP A HUSBAND...HAPPY

Are you every other inch a loving wife? Try these tips on rekindling your old flame:

1. Praise his intelligence. Let him know you respect him, and it might help him prove he's worthy of your respect.
2. Be pretty. Never feel guilty about spending some time and money on beautifying yourself.

Tetrev - Doran Vows Spoken

Wedding vows were exchanged by Karen Sue Tetrev and James William Doran January 3 in the home of the brides parents and the service was conducted by Mr. Edgar E. Ferrell.

The bride is the daughter of Dr. and Mrs. Henry Tetrev of Black Mountain.

The bridegroom is the son of Mr. and Mrs. Bernard Doran also of Black Mountain.

Attendants were Ms. Brenda Canipe, of Black Mountain, N.C. Matron of Honor and Mr. John Wallen of Weaverville, N.C. who served as Mr. Doran's best man.

Christopher and Jeffrey, sons of the bride served as Junior attendants as ring bearers.

The double ring candlelight ceremony was performed in a Holiday setting with the music provided by organist Margaret Marquis.

The couple was honored with a reception with Mrs. Gwen Worley, cousin of the bride serving as hostess.

Guests were brothers of the bridegroom, Robert and Richard Doran, Mrs. Mary Hummel, Aunt of the bridegroom from Point Pleasant, N.J., Mr. and Mrs. Robert Worley, Mrs. Betty Ferrell, Mr. and Mrs. Marquis, Mr. Tom Jones.

The bride is a graduate of Owen High School and is employed by the Town of



MRS. JAMES DORAN
...the former Karen Sue Tetrev

Black Mountain. The bridegroom attended Western Carolina University and is a member of the Pi Kappa Phi

Fraternity. He is presently employed by Jim Waiter Homes, Inc. as a salesman.

Bicentennial Cherry Buns



Fresh baked buns can create a feeling of warmth and hospitality for family and guests alike. This versatile recipe for Cherry Buns serves all occasions — breakfast, lunch or dinner — plus having our first President, George Washington, and the delightful red tart cherry. Brighten your kitchen reputation with these Bicentennial Cherry Buns... made from unbleached flour for better flavor and texture.

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|---------------------------------|---|
| 1 No. 303 can red tart cherries | 1 package active dry yeast |
| 1/2 cup sugar | 1/4 cup warm water |
| 2 tablespoons unbleached flour | 1 cup milk, scalded |
| 1 tablespoon butter | 1/2 cup shortening |
| Few drops red food coloring | 1/2 cup sugar |
| | 1 teaspoon salt |
| | 1 egg |
| | 4 to 4 1/2 cups sifted unbleached flour |

Drain cherries thoroughly. Combine sugar and flour. Add cherries and cook until thick. Add butter and food coloring. Cool and reserve.

Soften yeast in warm water. Add hot milk to shortening, sugar and salt. Stir until shortening is melted; cool to lukewarm. Stir in 1 1/2 cups of the flour. Add softened yeast and egg; beat well. Stir in remaining flour or enough to make a soft dough. Cover and let rest 10 minutes. Knead on lightly floured surface until smooth; about 5 minutes. Place in a greased bowl, cover and let rise in a warm place until double in bulk, about 1 to 1 1/2 hours. Punch down; cover and let rest 10 minutes. Roll dough to slightly less than 1/2-inch thick. Cut with a 2 1/2-inch cutter. Place 2-inches apart on a lightly greased baking sheet. Cover and let rise until light, about 45 minutes. With fingers, press down center of buns; spoon in cherry filling. Bake at 375° about 15 minutes or until done. Makes about 1 1/2 dozen.

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Too Much Care Harms House Plants

Self control is one of the important ingredients of a "green thumb" in the care of house plants. The tendency is to give the plants too much rather than too little care.

Probably the two most overdone phases of house plant culture are watering and fertilizing, points out Henry J. Smith, extension landscape horticulturist at North Carolina State University.

He suggests this: When watering most plants, it is best to wet the soil thoroughly and then leave the plant alone until the soil surface is dry. Then water again.

If you're looking for a simple formula, like water once a week, or water every other day, or water every morning, forget it. Depending on conditions in the home and the outside weather, the soil will

dry out faster some weeks and slower at other times.

Just watch the surface and when it's dry, water. An exception is the poinsettia. This should be watered every day and receive a lot of sunshine.

It's just as easy to over-fertilize house plants as it is to over-water them. Smith suggests cutting the recommendation on your household fertilizer container in half. Apply a small amount no more than every other month.

Smith said it's easy to get a buildup of salts in plant pots where too much fertilizer is used.

Plants will survive better and maintain better appearance if they are kept in temperatures as near the ideal as possible. This is one of the more difficult parts of plant care.

Smith said most pot plants do best at a daytime temperature in the middle 70's and a nighttime temperature between 50 and 60 degrees. "There are exceptions, but these temperatures cover most house plants," the NCSU specialist said.

Don't keep house plants in a lighted room at night. They need some darkness. During the day, keep a medium temperature as well as moist air in the room. Place a pan of water in an out-of-the-way place to raise the humidity. It's wise to air out the room each day, but be careful not to let plants be in a draft.



THE "MELODEARS" WOMEN'S CHORUS of the Black Mountain Woman's Club presented a Christmas Concert for the annual Woman's Club Christmas Banquet. The first part of the program was a Bicentennial Salute the second part included Christmas Numbers. The program concluded with "group singing" of Christmas Carols led by the "Melodears." They also spread Christmas Cheer at the Senior Citizens Annual Christmas party. Left to right the chorus is composed of Meta Hoover, Narrator; Carolyn Kilpatrick, Aileen Meyer, Ida Ryan, Garnet Greenwood, Kitty Allen Fitch, Lee Grinnell, Carole Hoyt, Frances Welton, Helen F. McWhorter, Director and Luluwill Ellis, Accompanist.

Ward's Drug

Health News
Bill Chapman
Reg. Pharmacist

Excitement over food additives

When more excitement exists in the laboratory than on the football field or in a basketball arena, it's got to be important.

Such a case has developed as researchers are nearing the goal to make food additives safer. As we've come to know food additives can be harmful. But laboratory technicians are now prepared to hook another additive, called a "polymer controller," to food additives thereby making the new, larger molecule non-digestible. Instead, such food additives together with their polymer "helpers" are excreted harmlessly out of the body. Health Sense: Never take medication in the dark, no matter how sure you think you are about its location.

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Kiwanis Roundup

Christmas and New Year's Day have come and gone, but memories both pleasant and sad linger. The Kiwanis Club of Black Mountain - Swannanoa was pleased to receive word of the improvement in health of several friends and club members. We did, however, lose through death Charles Porter of Swannanoa, a charter member. Ten Kiwanians attended his funeral services.

With many away our meeting of Dec. 30 brought together only seventeen members, but good fellowship made up for the small attendance.

Kiwanian Harry Hyder and Catherine Hyder were celebrating their 30th wedding anniversary of Christmas Day. We also acknowledged the birthday of Jim Reid.

President Al Springer, Hugh White and Culver Smith took turns reporting on the visit they and their Kiwanians had in Williamsburg, Va. as they celebrated Christmas. Christmas time at the Williamsburg Restoration is a memorable and pleasant experience of planned events and banquets. The Springers' daughter and her husband and eighteen month old granddaughter joined us at the Family Christmas Breakfast. The young "un" "stole the show" with her cute ways. It will be a long time before these travelers will forget all that variety of food, the all-around good service, the specialty entertainment, the mid-night candlelight service at the old Bruton Parish Church. Visits to the various restored buildings and a trip to the Maritime Museum eighteen miles south on the road toward Newport News added to our knowledge and pleasure.

We all agreed that we were glad to be back safely in Black Mountain with our friends.



JUNIOR WOMANS CLUB SORS SCHOLARSHIP: Mrs. Joe Williams (left) President of the Junior Womens Club, is shown presenting a check for a \$300 Scholarship for a member of the Learning Disabilities Class at Black Mountain Primary School. Accepting the donation is Leonard Keever (right), Principal of the Primary School. This Learning Disabilities Scholarship has been a primary project of the Junior Womens Club this past year. In addition to the Scholarship, the Club has been active in making educational materials for the class and in informing the public about Learning Disabilities through the presentation of films and speakers throughout the year.

Meet the man:

Jack Milbee is a native of Black Mountain and a 23 year veteran of the U.S. Navy. Prior to joining our Company as a sales representative, he was with Tom's Food, Ltd. for six years and with the Slinger Co. for five years. Jack and his wife, Frances, make their home at 203 East College Street. They are the parents of three children: Michael, who lives in Norfolk; Denise, who lives at Fontana Village and Robert, who attends Owen High School.

Meet his company: Jefferson Standard

With over \$4 billion in ordinary life insurance in force, Jefferson Standard ranks among the top 2%. (Among the nation's ordinary life insurance companies as measured by both assets and volume.) Jefferson Standard—over 67 years young—means family protection, retirement income, educational plans, annuities, business insurance, mortgage cancellation and pension plans.

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