THE EINGS MOUNTAIN HERALD, THURSDAY, NOV. 23, 1939



Patterson Grove Section

Miss My ba Ruth Costner was to come back to school Monday after being absent several days Decause of sickness.

Miss Vera Thornburg of Charlotte the White House. waked hor parents the M. L. Thorn birgs Sunday. She also vis!ted her Brother, Mr. La Bon Thornburg and Mrs. Thornburg of Shelby.

Mr. J. W. Carroll and son, George mont Saturday with relatives near the City Lake. Misses Jenny Lee and Yvonne

tielk spent the week end with their grandmother in Kings Mountain. Fir. Frank Ware and son, Arthur, because of twice as many Thanksand Cliff Hamrick went on a trip the Mountains Sunday. of

Mr. and Mrs. E. P. Greene Thenix Mills were dinner guests of ghe hetter's parents' Sunday.

Several memers of the Penleys Chapel church attended the Methowhere, who has been preaching at this church since Rev. Phillips resigned sometime ago, will be the

Miss Marjorie Cunningham of Whonix Mill village was a visitor this community Friday evening. Miss Faye Huffstetler of Penleys Chapel section spent last week with her sister in Charlotte.

appy Birthday to Elcie Mae Green, Thursday, and to Lillie Mae Carroll, Sunday.

Au Revoir.



half price for subsequent insertions.

Minimum charge 25c.

Do not ask for information rogarding "keyed" ads, as they are strictly confidential.

of error is made, The Herald to responsible for only one incorrect insertion. The customer is responsible for subsequent insertions. The advertiser should notify immediately of any corrections need-Want ads are always cash in advance, except to business men or concerns having accounts with this newspaper.

WY HOME PLACE FOR SALE OR TRADE for well located town property. F. C. ROBERTS. 12-21

I ROOM APARTMENT - Rent to butter. couple without children. Hot wader, Bath, Electric lights, Center, of town. Inquire Herald Office.

Two Thanksgivings, Offer Chance To Try Two Different Kinds of Feast

THANKSGIVING can be twice as good this year! Some will celebrate on November 23rd and some (like Junior who heard about the change and worried over what would happen to the Pilgrims) will hew to tradition and let the chips fall on

Dozens will celebrate twice which means that you can not only go to graudina's for Thanksgiving ut that grandma can come to your house too! (For once Gran gets a 'break'!) Or, have your traditional turkey-fixing feast on one holiday and try something different on the other. Cheer up! You can't lose! Twirth as many ideas are . needed givings. Perhaps these choise pickings will help you with YOUR picking:

Feast Starter

Citrus-Crab Cocktail: Combine segments of Florida grapefruit and flaked crabmeat. Add sufficient toand Conference held in Ressemer mains of the the the state of the season with Worcestershire and a dash jof tabasco, Serve in grapefruit shells, cut with knife to make sawtooth edges. Two Turkey Stuffings

Brazil Nut Stuffing:

2 onlons; 1/2 cup melted butter; 2 cups chopped or ground Brazil nuts; Salt; peppe, Sage or other herbs; 8 cups soft bread crumbs.

Mince onions and cook 2 minutes in butter. Mix Brazil nuts and seasoning with bread crumbs and stir in butter. Coc': 2 minutes more, stirring constantly. If a moist stuffing is desired, add a little water. This amount of stuffing is enough for a 10 lb. turkey. Bran-Apple Stuffing:

4 cups soft bread crudbs; 1 cup all-bran; ½ cup melted fat; 1 teas. salt; 1-4 teasp. pepper; 1-4 teas. poultry seasoning; 2 deasp. powder ed sage; 1 cup chopped sour apples; 1 tbsp. minced onion.

Combine bread crumbs and allbran with melted fat and seasoning add onion and apples.

The Wind-Up

Coffee - perfect coffee - may ac company your meal right through, and must certainly be served last, tco. Smart hostesses are serving coffee twice - a second service about an hour after dinner, in the living room. Make your coffee double strength (two heaping tablespoons to each cup of water), serve it back in demi tasse cups from a tray.

Two Good "Sfeet 'Taters" Flamingo Sweet Potates:

6 medium sized cooked. sweet potatoes: ¾ dup red currant jelly; 1-4 cup water; 1-8 teasp. sale; one fourth teasp. grated orange rind; 1-8 teasp. cinnamon; 1-3 teasp nutmeg; Dash of allspice; 2 tbsps.

'Cut potatoes in half, lengthwise, and place cut side down in shallow baking dish. Combine remaining in gredients in top of double boller. Cook over boiling water 2 minutes, beating constantly. Pour over potatoes' and bake in moderately hot oven (375 de. F.) 30 minutes, basting frequently. Yield: 6 pontions.



strips if too large. Place dn a sauce, meats (chopped). pan, pour over them 4 tablespoons Mix ingredients in order listed. mazola, and add enough boiling wa-

ter to barely cover bottom of pan. Cook slowly, covered, about 40 min pan in slow oven (325 de. F.) Serve utes or until tender. When about with sweetened whipped cream. half done (20 minutes) all 2 tablespoons sugar, salt, and pepper, and continue cooking. To serve, drain, sprinkle with finely minced parsley (and minced onion if desired.) Thanksgiving Pudding

1 egg, slightly beaten; 1/2 cup from the misery sugar; 1 teasp. flour; 1 teasp. phos of colds, take 666 phate baking powder; ½ cup pasteurized dates (sliced); 1/2 cup net Liquid, Salve, Tablets, Nosedrops



For quick relief

IT'S THE FEAST TIME OF THE YEAR -

And we have everything to make your dinner a BIG Success. Call us for all of your needs now. We have a full line of Fruit Cake ingredients, Fruits, Nuts, Etc.

Blalock Grocery



The Painter's Paint

PENCER CORSETS: Individually Designed Foundation Garments, Medical Supports. For Appointment call or write Mrs. Lacra P. Bradley. Phone 3301, P. O. Box 43 Bessemer City. 11-30p.

WE HAVE A Beautiful flock of ted. Tender and delicious. one today, W. C. CAVENY, Mount tain View Hotel. 12-21c

REMEMBER - On Saturday you get one of our delicious Banana Splits for only 10c. Kings Mountain Drug Hompany

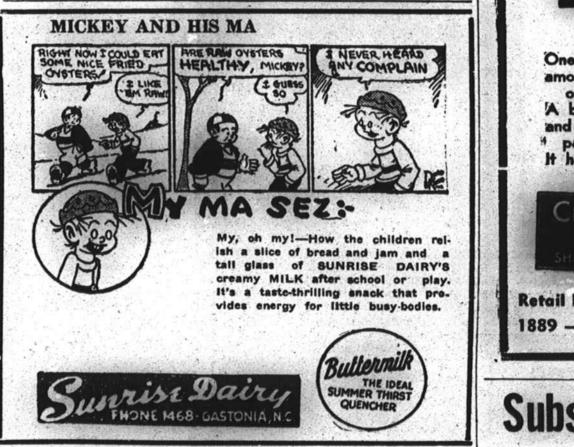
Have Your Eyes Examined, **Glasses** Fitted --By--DR. D. M. MORRISON **Optometrist** - Eye Specialist Mill be in Kings Mountain Office on Every Tuesday and Friday afternoons. Hours 1 P. M. to 6 P. M.

Banana-Sweet Potato Cassarole: 1 lb. sweet potatoes; 1 teasp. salt pure-bred Turkeys. Heavily milk 3 tbsps. butter; 1-4 cup warm milk; Order 1.4 cup firmly packed brown sugar; 34 cup drained crushed pineapple; & firm bananas; Salt.

Use all yellow bananas. Cook potatoes, drain and mash. Add salt, 1 tablespoon of butter, and milk, beat ing until light and fluffy. Turn into a well buttered baking dish and spread evenly over bottom of dish. Cover with half the pineapple and dot with 1 tablespoon of butter. Peel bananas and cut crosswise into 1/2 inch thick pleces. Arrange o npineapple. Sprinkle bananas slightly with salt. Cover with remaining pineapple and sugar, and dot with remaining butter. Bake in a moderate oven (375 de.F.) about 30 minutes, or until bananas are tender - easily pierced with a fork. Serve hot. 4-6 servings. A New Way With Carrots

Prepare small tender carrots usual, leaving whole if smail nough, or cutting into lengthwise

THE CLANCY KIDS





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