

MORE ABOUT JOHNSTON-FALLS

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Susemilk, niece of the groom. The maid of honor was attired in powder green crepe with low round neckline and bell sleeves. At the waistline was a belt of the same material with a bow in the back. Her headpiece was designed with double crown of matching veil and lace.

The bridesmaids' gowns and accessories were identical to that of the matron of honor, except they were in powder blue. They wore white gloves and dyed-to-match slippers. They carried a cascade arrangement of blue and green tinted daisies surrounded with baker fern, and jade with blue and green satin streamers. Each wore a silver cross, gift of the bride.

Junior bridesmaid, Miss Lori Susimhel and ringbearer William Keller, Jr., nephew of the groom, preceded the bride to the altar. Mrs. M. C. Falls, Jr., former Miss Lucille Gladden, mother of the bride, wore a dress of eight beige crepe and lace with matching shoes and veiled hat. She wore a white orchid on her left shoulder.

Mrs. Charles, mother of the groom, wore a light blue crepe dress with veiled hat to match white gloves and an orchid.

William Drumgoole of Baltimore, longtime friend of the groom, served as best man. Ushers were Gary Falls, brother of the bride, Tom Karp and Kent Neuman, all of Baltimore, Md. Men in the bridal party, including the fathers wore white dinner jackets. Tuxedos, while Rev. Ross wore a black tuxedo. The candles were lighted by Gary Falls and Tom Karp.

The register attendant was Miss Shannon Fulford of Middle River. She was dressed in a street length dress of powder blue to match those of the bridesmaids.

After the ceremony the receiving line at the entrance of the church included members of the bridal party and the newlyweds' parents.

Immediately following the ceremony a reception was held in the church parlors. The three-tiered columned wedding cake, ornamented in a design of all white flowers, was served by Mrs. Lori Thacker, Mrs. William Hendrix and Mrs. Eunice Fulford served the punch. Summer flowers in tinted light blue and green were the wedding theme and predominated the decorative details.

The main bridal table was overlaid with a floor length white cloth caught at the corners with white wedding bells with satin streamers and ivy. Topping the cake was a bride and groom standing beneath an arch of white flowers and a bell.

The gift table and serving table were decorated in the same color scheme as the main bridal table.

Out-of-town guests included, Mrs. J. W. Gladden and Mrs. Ruth Falls of Kings Mountain, Mr. and Mrs. Sam McAbee of Grand Blanc, Michigan, Mr. and Mrs. Robert Dixon, Miss Annette Dixon, Miss Rita Dixon, Miss Clarice Dixon, and Harold Dixon of Charlotte, N. C. Mrs. Elizabeth Hart of Mooresville, N. C. Miss Bonnie McIntosh of Gastonia, N. C., Mr. and Mrs. Robert Falls, Miss Kathleen Falls, Mr. Kevin Falls of Lorton, Virginia and Mr. and Mrs. Frank Carone of Washington, D. C.

When the couple left for their honeymoon trip north, Mrs. Johnston was wearing a crepe long sleeve pink dress with white accessories. She wore the orchid from the bridal bouquet.

The newly-weds are at home at McGuire Air Force Base, New Jersey, where Sgt. Johnston is stationed.

MORE ABOUT New Year's Resolution

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Invite your children to help you make Evelyn Guffy's Jam Cake as given in Mrs. Parker's cookbook. Mrs. Guffy is from Stanly County and her three daughters enjoyed licking the bowl many times. An easy recipe for Apple Date Butter is included. Let your children help you select other simple, wholesome recipes to try.

EVELYN GUFFY'S JAM CAKE

- 1 cup butter
1 cup sugar
4 eggs
3 tablespoons buttermilk
2 cups plain flour, sifted
1 teaspoon soda
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon cloves
1 cup blackberry jam
Cream butter and sugar, add eggs and buttermilk. Sift dry ingredients together and add. Fold in jam. Bake in 3 layers in greased lightly floured cake pans for 25 to 30 minutes in a 325F-350F oven or until top springs back when lightly touched with fingertip. Cool on rack.

COCONUT FILLING

- 1 large coconut, grated
1/4 cups sugar
3 tablespoons flour
Juice and grated rind of one lemon
1 cup boiling water
Stir all ingredients together and cook until thick. Spread on cake layers. No beating is necessary.

APPLE DATE BUTTER

- 1 (16-ounce) package pitted dates, snipped in half
1 pound tart juicy cooking apples, peeled, cored and sliced, about 2 1/2 cups
1 cup water
Grated rind of one lemon
1/4 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
Place all ingredients in a large (3-quart) saucepan. Mix well. Cook, uncovered, over medium heat, stirring frequently, until apples are tender and mixture is thick and uniform, about 25 minutes. Mash with potato masher or beat well with wooden spoon. Spoon into hot sterilized jars and seal immediately, or cover carefully and refrigerate. Makes 3 cups. Serve on crackers or bread as a quick energy pick up. Top with cream or cottage cheese, if desired.

Taxpayers Ask IRS

This column of questions and answers on federal tax matters is provided by the local office of the U. S. Internal Revenue Service and is published as a public service to taxpayers. The column answers questions most frequently asked by taxpayers. Q—Can a child born before the end of the year be claimed as a dependent for the whole year? A—Yes, as long as the dependency tests are met for the balance of the tax year in which the child was born. Q—If someone dies during the year, does an income tax return have to be filed if there was any income or earnings? A—Yes, the same general tax filing requirements apply to taxpayers who are deceased. There are special provisions, however. For details, send a post card to your local IRS office and ask for a copy of Publication 559, Federal Tax Guide for Survivors, Executors and Administrators. It's free.

Some Ideas For Cooking Left-Over Holiday Hams Are Offered For Cooks

By MISS YORK KIKER, N. C. Department of Agriculture - Marketing Home Economist

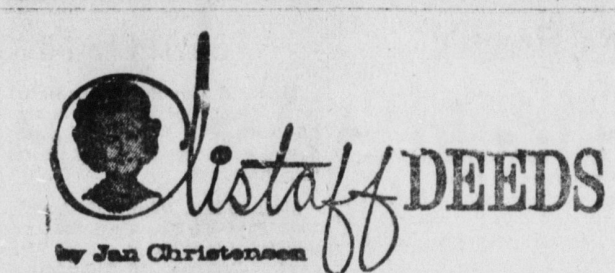
Hopefully you will be lucky enough to have one of North Carolina's fine country style hams for the holiday season. A recent visit to one of the most up-to-date curing plants, with its cleanliness and careful handling of meat, make it easy to understand why North Carolina is a leader in our modern "old-fashioned" country-style hams. The new method is a far cry from the old days of hog killing when the weather had to be just right.

Do you remember all the work involved and the chore it was to prepare the meat on hog-killing day? Frequently you would be terribly disappointed later when hams would spoil, were too salty, or were not top quality. Maybe you were a "city slicer" who would buy country ham from a farmer. Often they were good, but frequently the quality was not dependable. Now, quality is assured with the curing ingredients measured accurately, the temperature and moisture carefully controlled, and all the scientific know-how put into practice.

The price tag on cured hams may scare you a bit as they seem high in comparison to the regular packer hams. It must be remembered that it takes many days and much effort to cure hams plus the fact that country hams will shrink approximately 20 percent of the fresh weight. Don't forget the vast difference in taste appeal. What could be better than country ham, hot biscuits, scrambled eggs, grits and gravy on a cold winter night?

Enticing packages of sliced country ham are available in most grocery stores. These slices may be pan fried very quickly until the fat is translucent. Be careful not to brown ham for it will become hard. Breakfast in a restaurant not long ago was terribly disappointing for the ham was cooked until it was brittle and almost tasteless. Good cooks differ in ideas about that southern red-eye gravy. An easy way is to take up ham when done then pour the fat into a gravy bowl. Add a small amount of water to the pan, bring to a boil and pour into the gravy bowl with the fat. Some older folks add a tablespoon of strong coffee to the gravy. Have you ever wondered where the name red-eye came from? The fat and water part separate to make layers and may have given the name.

To prepare a whole ham for cooking, wash and scrub thoroughly with a stiff brush. A small amount of mold may be present but that doesn't mean the ham is spoiled. Trim off all dark, dry and hard edges. Some people like to soak country-style cured hams covered in water for at least 12 hours; however, this is not necessary for well-cured hams of good flavor. Mr. Jim Butler, of the N. C. Pork Producers Federation, says his favorite way to cook cured ham is to place the washed ham on a rack in a large boiler and cover with boiling water. Simmer (do not boil) until tender or the meat thermometer registers 160F. According to Mr. Butler, cooking time should be approximately 15 to 20 minutes per pound for whole hams. Allow ham to cool in the broth. The broth from my recent ham was refrigerated and used for cooking cabbage and beans. Part of the fat may be removed if there is an excess. If you prefer baking, the cleaned ham may be put skin side up on a rack in an open pan. Bake uncovered and without water in a slow oven (300F.) until tender. This will take 25 to 30 minutes per pound for whole hams, or about 45 to 50 minutes per pound for hams, according to Dr. John Christian at N. C. State University. A thermometer can take the guess work out of knowing when the ham is done. It should register 170F. inserted in the center of the ham. Country ham is ready to eat whether "boiled" or baked but may be glazed if desired. Happy eating to you. If you haven't had ham for the holidays, you will want to go out and buy slices or a whole one to enjoy now. When you taste country ham, you will understand why the North Carolina Department of Agriculture has featured them as outstanding gift items. Two weeks vacation with pay — it's something to look forward to, all right. But the North Carolina Heart Association warns, if you're going to be getting a lot of exercise during your vacation, work up to it gradually. Your best bet: see your doctor before you start your vacation. He can tell you what kind of exercise and how much of it is good for your heart. Nurses who obtained government-sponsored student loans while in school may earn credit toward loan cancellations by serving in a professional capacity in VA hospitals.



(News items this week from Cleveland, Granville, Richmond and Columbus counties.)

FAMILY REPORT

Members of the Clarence Withrow family, Shelby, Rt. 1, are using their resources, human and economic, to furnish their living room.

Withrow painted the walls, Mrs. Withrow, using techniques acquired through Extension workshops, made the draperies and ceramic bases. Withrow wired the lamps.

Not only has the family saved money, they are enjoying using their knowledge and skills. Thelma McVea, home economics Extension agent, Cleveland County, points out.

START A FABRIC NOTEBOOK

Today's fabrics contain so many combinations of fibers that it's hard to keep track of them. Some are washable; some drycleanable. Some both. Mrs. Pattie Ramsey, Granville County, has found it worthwhile to keep a record of the fiber content of each garment in a small pocket-size notebook.

"The extra effort pays off," she told Mrs. Mary Parham, home economics Extension agent. "I know I won't ruin a garment by cleaning it the wrong way," she adds.

HEIRLOOM ANGELS

Christmas angels, fashioned from "heirloom" pillowcases, had special meaning to the recipients. A Richmond County homemaker designed the holiday decorations from the lace and embroidered sections of pillowcases made by her great grandmother, Mrs. Martha Adams, home economics Extension agent, says.

"The cases were too pretty to keep in the bottom of a trunk, but they were too worn to use," the homemaker explained.

"By making Christmas ornaments from them, I know the pillowcases will be used and enjoyed," she added.

MADE OWN GIFTS

Stella Mae Oxendine, 13, Chadbourne, made her own Christmas gifts this year.

Stella Mae, who participates in the youth part of the Expanded Nutrition program, learned to make bedroom shoes from bath cloths.

"Give In" For Blood Is Slated

CHARLOTTE. — Public minded citizens in and around Charlotte will have a chance to "give so others may live" when WBT and WBTW co-sponsor a 10 hour Red Cross Bloodmobile visit.

The "Give-In" for blood will be broadcast live on WBTW Monday, January 4 from 10:00 a.m. to 8:00 p.m. at the WBTW Studios on West Moorehead Street in Charlotte.

WBT and WBTW personalities will be on hand to welcome donors, who will be given a tour of the station. Thirty-five Red Cross volunteers will be able to handle up to 18 donors at one time. The entire process of donating takes a maximum of 7 minutes.

The blood supply at this time of the year is critically short due to the fact that many people forget to donate during the holiday season. At the same time, the need for blood is higher during this period because automobile accidents increase and many people who require elective surgery choose to have it performed during holidays. In addition, the Red Cross chapter in this region must supply 30 to 40 pints of blood to leukemia patients in the Baptist Hospital in Winston-Salem three times a week. The need for such a drive is compounded by the fact that leukemia patients can only use blood which has been donated within a 12 hour period.

The American Heart Association will spend \$5,250,000 for research in ways to fight heart disease during fiscal 1970-71.

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CITY TAX LISTING STARTS SAT.
City Hall Courtroom -- Monday thru Friday -- 8:30 to 5
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