

People Share Same Basic Need, To Love
And Be Loved; Exceptional Children

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

Often you have sung of the "Merry, Merry Month of May," but it is appropriate to change and sing of the "Berry, Berry Month of May." We start the month with mouth watering strawberries and later other favorite berries will be in season. Even though strawberries are available in some form throughout the year, they just seem more tempting when they are our own fresh North Carolina berries. The Strawberry Festival in Chadbourn on May 14 will remind us that the season is in full sway and not to postpone enjoyment of the luscious red berry.

According to the N. C. Department of Agriculture marketing specialists, prospects are favorable at the present for a good crop of quality berries. Be on the look out for bright red local strawberries in your grocery store soon. Perhaps you like to pick your own from the farm. In many strawberry growing areas, signs indicate that you are allowed to pick and pay by the pound. Though frequently we think only of purchasing certain foods by quantity, it is more accurate by weight.

It is hard to believe that any food as delicious as strawberries could be so low in calories. Used plain or slightly sweetened they are wonderful for weight watchers. Of course, extra calories are added when berries are combined with other foods. But can you think of anything better than strawberries and cream, shortcake, pancakes topped with cottage cheese, sliced berries and a dollop of sour cream, strawberry milk shakes, ice cream, pies, and all the other numerous ways they may be served? Several recipes are included for your enjoyment.

FRESH FRUIT WITH COTTAGE CHEESE
1 teaspoon salt
1 teaspoon lemon juice
2 cups creamed cottage cheese
1 cup chopped pecans or peanuts
Salad greens
1 pint strawberries
1 melon, cut in round slices
2 oranges, peeled and sectioned
3 banana slices
3 pineapple slices

Add salt and lemon juice to cottage cheese. Fold in part of the chopped pecans or peanuts. Turn into a chilled bowl that has been rinsed in cold water and place in refrigerator to chill. Just before serving, unmold on a large salad plate, surround with crisp lettuce cups filled with fresh fruits — strawberries, melon rounds, orange sections, banana slices (rolled in lemon or pineapple juice), and pineapple sections. Sprinkle with remaining nuts. Serves 6.

NOTE: Use fresh peach or apricot halves, melon rounds, orange sections or slices for variety. Fresh mint leaves may be used in the preparation of the salad. Watercress or chopped almonds or other nuts may also be used for variety.

STRAWBERRY CREAM CHEESE PIE
1 baked pie crust
1 15-ounce can sweetened condensed milk
¼ cup lemon juice
1 3-ounce package of cream cheese
2 egg yolks
2 cups fresh strawberries
Combine the condensed milk and lemon juice and set aside. Cream the softened cream cheese and egg yolks, then fold into the milk mixture. Gently fold the strawberries into the filling. Pour

into the baked pie crust. Top with the meringue and bake at 350 F. until brown.

MERINGUE
2 egg whites
¼ cup sugar
¼ teaspoon cream of tartar
Beat egg whites until stiff. Add the sugar gradually and continue to beat until stiff peaks form. Add the cream of tartar and mix well. Pour over pie filling and bake.

STRAWBERRY ANGEL PIE
3 egg whites
1 teaspoon vanilla
¼ teaspoon cream of tartar
1 cup sugar
1 3-ounce package strawberry flavored gelatin
1 ¼ cups boiling water
1 cup sliced fresh strawberries
1 cup whipping cream, whipped
Prepare meringue shell: Have egg whites at room temperature. Add vanilla, cream of tartar, and dash of salt. Beat until frothy. Gradually add sugar, a little at a time, beating until very stiff, peaks form and sugar is dissolved. Spoon into lightly greased 9-inch pie plate and shape into shell, swirling sides high. Bake at 275 F. for 1 hour. Turn off heat and let dry in oven (door closed) at least 2 hours.

Dissolve gelatin in boiling water. Chill until consistency of unbeaten egg white. Fold in strawberries and whipped cream. Chill until mixture mounds slightly when spooned. Pile into meringue shell. Chill 4 to 6 hours or overnight. Garnish with additional whipped cream and strawberry halves.

STRAWBERRY SLUMPS
3 pints strawberries
1 ½ cups sugar
1 tablespoon butter
1 cup flour
½ cup milk
½ teaspoon salt
2 teaspoons baking powder
4 tablespoons sugar
2 tablespoons melted butter
Put strawberries in bottom of a well-buttered baking dish. Mix in sugar and dot with bits of butter. Mix remaining ingredients to a smooth batter and pour over fruit. Bake at 375 F. about 40 minutes. Serve with a berry or hard sauce.

MORE ABOUT COPELAND
with a B.S. degree in psychology. He is planning to attend Southern Baptist Theological Seminary in Louisville, Kentucky in the fall. The wedding will take place August 7 at Wilroy Baptist church in Suffolk, Virginia. The wedding will take place August 7 at Wilroy Baptist Church in Suffolk, Virginia.

Birth
Announcements

Mr. and Mrs. Arthur Joe McClain, Rt. 3 Box 196, announce the birth of a son, Wednesday, April 28, 1971, Kings Mountain hospital.

Mr. and Mrs. Stoye B. Lee, 1106 Spencer Ave., Gastonia, announce the birth of a daughter, Thursday, April 29, 1971, Kings Mountain hospital.

Mr. and Mrs. Kenneth Cook, 717 Meadowbrook, announce the birth of a daughter, Friday, April 30, 1971, Kings Mountain hospital.

Mr. and Mrs. Wm. L. Medlin, Rt. 1 Box 57c, announce the birth of a daughter, Monday, May 3, 1971, Kings Mountain hospital.

Mr. and Mrs. Paul McCune, Route 1 Box 153 C, Bessemer City, announce the birth of a son, Monday, May 3, 1971, Kings Mountain hospital.

Mr. and Mrs. Claude G. Summey, Rt. 1 Mooresboro, announce the birth of a son, Tuesday, May 4, 1971, Kings Mountain hospital.

Mrs. Ledford Is Honored On Birthday

Miss Terry Lynn Ledford, nine-year-old daughter of Mr. and Mrs. James C. Ledford, surprised her mother with a birthday party on her birthday Tuesday.

Young Miss Ledford baked and decorated a two-tier cake and served the cake from a table made festive with candles and flowers.

Ten friends joined in the celebration. Mrs. Ledford is the former Oatsie McDaniel.

Sarah Hambricht Student Teacher
GREENSBORO — Two Cleveland County students are among the approximately 260 undergraduates at the University of North Carolina at Greensboro who have been engaged in practice teaching this spring semester. They are Miss Sarah Hambricht, who is teaching chemistry at Pinecrest School in Moore County and daughter of Mr. and Mrs. Myers T. Hambricht of Rt. 3, Kings Mountain; and Miss Sandra J. LeGrand, teaching home economics at Davie County High School and daughter of Mr. and Mrs. Richard LeGrand of 503 Peach St., Shelby.

KINGS MOUNTAIN and BESSEMER CITY DRIVE-IN THEATRE
BOX OFFICE OPENS AT 7:15 SHOW STARTS AT DUSK ALWAYS \$2.00 A CARLOAD!
THURS. FRI. SAT. 3 HITS!
NO. 1 NIGHT OF THE WITCHES Color
NO. 2 DR. FRANKENSTEIN ON CAMPUS Color
NO. 3 COLOSSUS THE FORBEN PROJECT Color
SUN. THRU WED. 2 HITS
NO. 1 I LOVE MY WIFE Color
NO. 2
SOMETHING FOR EVERYONE Color
Wed. Movies In Reverse Order

JOY
ALL SEATS ALL SHOWS 50c SHOWS DAILY 1-3-5-7-9
SAT. 1-3-5-7-9 SUN. 1:30 - 3:30 - 9:00
THUR. FRI. SAT. SUN. MON. TUES.
JAMES GARNER IN "RACING SCENE"
"SPILLS & BUBBLES FOR ALL"
RATED (G)
739-2176 DOWNTOWN KINGS MOUNTAIN
ADULT ONLY LATE SHOW FRIDAY & SATURDAY ONLY 10:30 P.M. "NIGHT HUSTLERS" RATED (X) ALL SEATS \$1.00

CHECK THESE FACTS

This is the property Spectrum Textured Fabrics will use.....

(Recorded in the Cleveland County Register of Deeds Office)

19 March 1971 Option Given from:
H. O. Williams to J. Wilson Crawford
\$1,000 per acre.... 40 acres

22 March 1971 J. Wilson Crawford Sells option to:
Goford, Inc.... A Cleveland County Corp.
(Officers) J. Wilson Crawford, Agent
Eloise Crawford, and Carl Goforth
\$1,000.00 per acre..... 40 acres

25 March 1971.... Goford, Inc. sells option to:
Cardinal Realty... A Union County Corp.
\$2,000.00 per acre 40 acres
\$40,000. TO \$80,000.

6 DAYS.... \$1,000.00 per acre increase. \$40,000.00 Profit in six days because you are going to supply utilities to farm land.

THIS IS PLANNING .. BUT NOT FOR YOU AND I
VOTE... BOB COX

Paid Pol. Adv.

To The Citizens of Kings Mountain:

I entered the race for the office of Mayor of our City because in a democracy there is no election unless there are two candidates. During an election campaign the issues are discussed so that you and I the citizen can have a choice. We all have a civic duty to participate in the government of our country. I did not enter this contest to attempt to buy the office or outbid anyone for the office of Mayor. I have spent 1850.00 . . \$850.00 of which was voluntary contributions from many individuals. I spent the 1,000.00 of my own money so that if I should win, I would have no political debts and be free to serve the people of Kings Mountain. I have not paid talkers, partygivers, drivers, published an expensive brochure, nor have I given dinners or dances. The Mayor's salary of \$8700.00, will hardly cover such expenses.

They have attempted to intimidate me by threatening my job. I've seen this in foreign countries where the opposition was locked up the day after elections for having the guts to oppose the political machine in power. I never expected to have this attempt to pressure a man out of a campaign in my own home town.

I have been told how nice it would be if I would just wait two years. "The Plunger only wants two more years".

In two more years at its present rate of deterioration, all our City's equipment, ditchdiggers, backhoes, etc. will be completely unusable, if we don't stop leaping into contractual size construction jobs and use our equipment for what it was purchased for and take time to maintain it. Two years from now the cost to the taxpayer to replace or repair this equipment and pay to run the government is going to be unbelievable.

Some of you have wondered why I have not been seen around the gates of the industries here. I have been told that I might cause someone to lose their job if they were seen talking to me. I will not jeopardize anyone's job. I have, therefore, been very careful in my handshaking campaign. Not that I don't desire to shake everyone's hand before election day.

I have shown you a few of the slight of hand operations of the Mayor and his political bedfellows.

These industrial park sites are just farm land until they are supplied with utilities. Today's ad gives you an idea of how fast land values increase, once you get city utilities.

I wish to thank all those who have volunteered their time or money on my behalf during this campaign.

I hope that win or lose we can all continue to be friends and neighbors.

I sincerely hope to have the opportunity to serve you as your Mayor. I earnestly ask you to vote, whether you are voting for or against me. Lets demonstrate democracy at work, vote.

Sincerely,

Bob Cox

P.S. As an Army Chaplain once told me, . . . Keep Smiling, God Loves You.

Paid Pol. Adv.

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