

### THE TAR HEEL KITCHEN

By MISS YORK KIKER  
Market Home Economist  
June is the month for brides,  
informal get-togethers, good eating  
and of course, Dairy Month.

Fortunately, high quality North Carolina dairy foods are available every month, but they are particularly plentiful in June when they are honored. The ease

with which dairy foods fit into summertime living is amazing, and the results are pleasing to family and friends. Planning menus that are simple, tasty and easy to handle is sometimes one of the hardest parts of entertaining. Do you have trouble deciding what foods go together for a barbecue, patio supper or a picnic? A few suggestions are given to help you have fun at your own party. In case you prefer to eat indoors, a little adapting means you can serve the same menus informally in your home. Happy June Dairy Month and happy eating!

in freezer until ready to serve.  
**PATIO CHICKEN 'N' MUSHROOMS**  
1 frying chicken cut into serving pieces  
1-2 cup milk  
1-4 cup flour  
Salt and pepper  
1-2 cup (1 stick) butter  
1-2 pound (1 cup) mushrooms, sliced  
2 cups dairy sour cream  
Dip chicken pieces in milk and dredge with flour seasoned with salt and pepper. Melt butter in heavy skillet. Brown chicken in hot butter and remove to casserole. Sauté mushrooms in hot butter for about 5 minutes; spoon over chicken pieces in casserole. Cover chicken with mushrooms with sour cream. Bake in a slow oven, 325 degrees F., about 30 minutes, until tender. Serve at picnic table, directly from casserole. Makes 4 servings.  
Herb-Buttered Tomatoes — Wash, dry and remove stem ends (core) from tomatoes. Cut in quarters halfway through. Sprinkle with salt, pepper and basil or other favorite herbs; fill with a teaspoon of butter. Wrap securely in foil. Place over low heat on grill and cook until tender, about 15 to 20 minutes.  
Blue Cheese Dressing for Tossed Salads — Mash 1-4 pound Blue cheese. Blend in 1 small clove minced garlic, 1 teaspoon salt, 1-2 cup salad oil, 1-4 cup vinegar. Beat smooth. Fold in 1 cup dairy sour cream. Cover and chill. May be stored in refrigerator 7 to 10 days. Make 2 cups.  
Party Cones — For a children's party, ice cream cones are always the favorite. Purchase cones at your grocery. Press ice cream firmly into cones. Fill small dishes with toppings, such as: crushed graham crackers, chopped nuts, flaked coconut, chocolate sprinkles, cinnamon hearts, etc. Each child may dip his cone into the topping of his choice to make a Party Cone.

#### MENUS

**BACKYARD BARBECUE**  
Barbecue Spare ribs  
Cottage Potato Salad\*  
Sliced Tomatoes  
Buttered Bread  
Picnic Parfaits\*

**DINNER ON THE PATIO**  
Patio Chicken 'n' Mushrooms\*  
Herb-Buttered Tomatoes\*  
Tossed Green Salad With Blue Cheese Dressing\*  
Buttered Bread  
Cantaloupe Ice Cream Bowls (Chilled Half Cantaloupe Filled With Vanilla Ice Cream)  
Milk Coffee

**PICNIC FOR YOUNGSTERS**  
Cheese Stuffed Burgers On Buttered Toasted Buns  
(Cheese Slices Tucked Between Two Thin Hamburgers Before Grilling)  
Potato Sticks  
Individual Molded Fruit Salads In Paper Cups  
Party Cones\*

**PORTABLE PICNIC DINNER**  
Gourmet Macaroni\*  
Buttered Green Beans  
Fruit Salad Delight (Fresh Peaches, Blueberries and Strawberries)  
Sour Cream Fruit Salad Dressing\*  
Celery Curls  
Bread And Butter Chocolate Brownies

**Cottage Potato Salad** — To your favorite cold potato salad, add 2 cups (16-ounce carton) of creamed cottage cheese for each 3 cups of potatoes used. Chill well. Makes 6 to 8 servings.  
**Picnic Parfaits** — Prepare parfaits at home and freeze in your freezer for backyard serving. In tall paper drinking cups, (the waxed, or plastic coated type) alternate scoops of ice cream with fresh or partially thawed, frozen fruits of your choice, or a favorite sundae sauce. Top with a swirl of whipped cream and maraschino cherry. Place

**GOURMET MACARONI**  
17-ounce package macaroni  
1-4 cup butter  
3 tablespoons flour  
1 teaspoon salt  
1-8 teaspoon pepper  
2 1-2 cups milk  
1-3 cup Blue cheese  
1 tablespoon parsley flakes  
2 tablespoons diced pimento  
1-4 pound (1-2 cup) mushrooms; sliced  
1-4 cup buttered dry bread crumbs  
Cook macaroni according to package directions; drain and pour into 1 1-2-quart casserole. Melt butter over low heat; blend in flour and seasonings. Add



**MERCHANTS MEETING SPEAKERS** — Retailers from throughout the State will gather in Greensboro on June 11-12 for the 70th annual convention of the N. C. Merchants Association. Speakers will include, left to right above, Frank Kollmer of Minneapolis, president of the International Consumer Credit Association; Dr. Norman Vincant Peale, pastor of Marble Collegiate Church, New York City; and Gov. Robert W. Scott, who will be a feature of the banquet on Monday evening, June 12.

### Governor Scott To Lead Panel

Governor Bob Scott will lead a panel of three North Carolina Congressmen at the Presbyterian Men's Conference June 16-18. The panel discussion, which will take place in Montreat, will be on "Living My Faith in Personal and Political Life." According to Jack Suddreth of Lenoir, conference program chairman, the three Congressmen are James T. Broyhill, Lenoir; L. H. Fountain, Tarboro; and Earl B. Ruth, Salisbury.

Sponsored annually by the Men's Council of the Synod of North Carolina, this year's theme is "Living With Christ in the 70's."

Dr. J. Sherrard Rice, pastor of the First Presbyterian church, Baton Rouge, Louisiana, will be the keynote speaker Friday night, June 16. Dr. Rice is well known for his attention to personal evangelism.

Saturday morning will feature mini-workshops. Each will be milk stirring constantly, and cook until sauce is smooth, and thickened. Add cheese and stir until melted. Add parsley pimento and mushrooms. Pour sauce over macaroni, stirring with a fork to completely cover. Top with buttered bread crumbs. Bake in moderate oven, 350 degrees, F., for 20 minutes. Makes 6 servings.

**Sour Cream Fruit Salad Dressing** — Fold into 1 cup of dairy sour cream; 1 teaspoon grated orange rind, 2 tablespoons orange juice, 2 tablespoons lemon juice, 1 tablespoon honey, 1-2 teaspoon dry mustard and season with salt and pepper. Chill. Serve on fruit salad.

### Evans Opens New Facility

Chester, N. Y. — Evans Products Company's division, Riviera Products, today announced the grand opening of its sixth manufacturing facility.

The 36 thousand square foot plant, situated on a 6.5 acre site here will produce 500 to 600 kitchen cabinets daily on a one shift basis and will employ approximately 100 people, according to Terry S. Ottenweller, general manager of the new facility. Riviera, with headquarters in St. Paul, Minn., is one of the country's leading manufacturers of kitchen cabinets and vanities and has other plants in El Monte, Calif.; Lancaster, Ohio; Red Wing, Minn.; and Englewood and Colorado Springs, Colo. Riviera is part of Evans' home group, the nation's number one producer of custom-designed, pre-cut, non-tract homes.

Last year the homes group had revenues of \$103 million. Evans had 1971 record revenues of \$726 million. Evans Products Company, with headquarters in Portland, Ore., is a major manufacturer, retailer and wholesaler of building products. In addition to home building, it is a manufacturer of industrial and metal specialty products.

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- DAIRY MENU**
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  - CHOCOLATE
  - VANILLA
  - PINEAPPLE
  - STRAWBERRY
  - CHERRY
  - BUTTERSCOTCH
  - ORANGE
  - COLA
  - BANANA
  - PEANUT BUTTER
  - Cold Drinks
  - COKE
  - SPRITE
  - ORANGE
  - TEA
  - MILK

#### DAIRY MENU

- BARBQ
- CHEESEBURGER
- CHEESEBURGER w/Let. & Tom.
- CORNDOG
- FISH
- FRENCH FRIES
- Sundaes
- CHOCOLATE
- PINEAPPLE
- STRAWBERRY
- CHERRY
- WALNUT
- BUTTERSCOTCH
- HOT FUDGE
- Special Delights
- HOT FUDGE CAKE
- STRAWBERRY SHORT CAKE
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- Hot Drinks
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- HOT CHOCOLATE

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CHURCH AND CIVIC GROUPS WELCOME

# Give To The Bloodmobile Our Goal Is 100 Pints of Blood Monday, June 12 11 a.m. to 5 p.m.

Kings Mountain Community Center on Cleveland Avenue

Monday's visit of the regional bloodbank will be the last one of this fiscal year. Blood is badly needed and Kings Mountain citizens are behind in their quota for the year. Blood Saves Lives!

This message in the community interest by these Kings Mountain firms:

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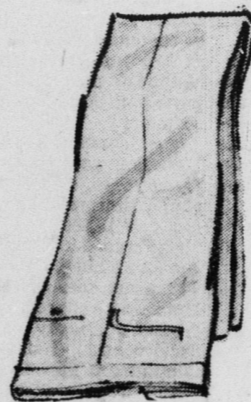
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