

MORE ABOUT

HOLT-DRISCOLL

McSwain, Jr. of Kings Mountain, uncle of the bride.
The bride, given in marriage by her father, wore her mother's wedding gown of white organza and lace featuring a cathedral train and veil of illusion and lace. The gown had a yoke of imported lace sleeves and self covered buttons down the back. The train was enhanced at the waist by a bustle of lace extending the full length. The skirt of the gown had pearl medallions scattered on the front. She carried a prayer book topped with a white orchid and showered by lilies of the valley and white satin streamers.

Miss Reta Vollbracht of Kings Mountain, cousin of the bride, was maid of honor. She wore a gown of lavender organza with tiny pink roses. She carried a bouquet of pink roses.

The bridesmaids, Miss Christy Topolski of Virginia Beach and Miss Pam Dodes of Greensboro, North Carolina, were dressed in yellow and blue organza. Miss Cathy Roberson, of Virginia Beach, junior bridesmaid was dressed in pink organza.

Flower girl was Miss Lattice Trent of Eden, North Carolina, cousin of the bride. The miniature bride was little Darlene Driscoll, sister of the bridegroom. Her dress duplicated the bride's. Little John Roberson of Henderson, North Carolina, nephew of the groom was ring bearer. He was dressed in a white linen suit and carried the rings in a rose.

Gerard Driscoll of Virginia Beach, was his son's best man. Ushers were Preston Holt, Jr. of Virginia Beach, brother of the bride, Mike Driscoll of the U. S. Army, brother of the bridegroom, and Eddie Roberson, brother-in-law of the bridegroom of Henderson, North Carolina.

The wedding dinner and reception were held after the ceremony at the home of the bride's parents.

The bride's table, highlight of decoration held a four-tiered cake topped by a miniature bride and groom. The tables were decorated with bells and lilies of the valley and an arrangement of carnations and roses. After the honored couple ate the first slice of cake, Mrs. William McSwain and Mrs. Dale Vollbracht, aunts of the bride, completed the slicing. Others who assisted with the serving were Mrs. Luther McSwain, Jr., Mrs. Phil Pratt, Mrs. Lewis Ramsey, aunts of the bride, Mrs. Hilda Trent, and Mrs. Jim Nelson, cousins of the bride.

For travel, the bride changed to a beige, floor length gown.

KEEP IT DRY

Keeping unheated wood dry in houses or other buildings is the key to preventing wood rot. N. C. State University specialists suggest that one precaution that should be taken is to avoid discharging water or water vapor into the crawl space areas such as from dryers or air conditioners.

Garden Club Held Meeting On Wednesday

Fourteen members of the Open Gate Garden Club met with Miss Annie B. Roberts at her home on Cherryville Road Wednesday afternoon. She was assisted in serving a dessert course with punch and cheese straws as the guests arrived.

The hostess had arranged two lovely displays using the theme as laid down in their year book, "Indian Summer." One arrangement was in a black container, using scolia and canna leaves interspersed with ivy as her materials. The other used gourds, miniature watermelon, peppers and pine on a grass mat as her materials. These displays had judged prior to the meeting.

Mrs. Eugene McCarter, the new club president, conducted the business session and gave out the new year books.

Mrs. M. C. Amos, program chairman for the afternoon had arranged for Vann Sellers to conduct a pilgrimage to his Daylily Garden on Upper Cherryville Road. Members gained much information and enjoyed his lovely garden.

Mrs. Harry Miller was added to the list of new members.

Watch Your FAT-GO

Lose ugly excess weight with the sensible NEW FAT-GO diet plan. Nothing sensational just steady weight loss for those that really want to lose.

A full 12 day supply only \$2.50. The price of two cups of coffee. Ask drug store about the FAT-GO reducing plan and start losing weight this week. Money back in full if not completely satisfied with weight loss from the very first package.

DON'T DELAY get FAT-GO today. Only \$2.50 at

Kings Mtn. Drug

MORE ABOUT

McKEE

cake, a family favorite, and entered it at the Bethware Fair. Other member of the family is young Andrew McKee, a fifth grader at Bethware school. The family is active in David Baptist church.

Mrs. McKee, daughter of Mr. and Mrs. A. U. Tindall, is a former bookkeeper. She enjoys cooking and sewing for her family and friends.

Two of Mrs. McKee's prize-winning cake recipes and Patricia's prize-winning cookie recipe are reprinted here:

MAGIC CAKE

34 cup shortening
1 3/4 cups sugar
4 eggs beat
3 cups cake flour (or plain).
1 1/2 teaspoon salt.
1 cup milk
1 teaspoon vanilla
3 tablespoons baking powder.
Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs one at a time, beating thoroughly after each addition. Sift flour once, measure, adding baking powder and salt. Sift together three times. Add flour alternately with milk to the shortening, sugar, egg mixture a small amount at a time beating after each addition until smooth. Add vanilla. Turn into three eight inch or three nine inch greased and floured cake pans. Bake at 375 degrees F 20-25 minutes.

DEVIL'S FOOD CAKE

3 squares unsweetened chocolate
2 1/4 cups sifted cake flour (or plain)
2 teaspoons baking soda
1 1/2 teaspoon salt
1 1/2 cup soft butter or margarine.
2 1/2 cups light brown sugar firmly packed
3 eggs
2 teaspoons vanilla
1 1/2 cup buttermilk
1 cup boiling water.
Fudge frosting
Melt chocolate over hot, not boiling water. Let cook. Preheat oven to 350 degrees. Grease well and flour three eight by one and one-half inch cake pans or two nine inch cake pans. Sift flour with baking soda and salt and set aside. In electric mixer at high speed beat butter, brown sugar, eggs and vanilla until mixture is light and fluffy for about five minutes. At low speed beat in melted chocolate. Beat in flour mixture alternately with milk, beginning and ending with flour mixture beat until smooth. Beat in boiling water just until smooth. Pour into prepared pans greased and floured. Bake 30 to 35 minutes or until surface springs back when it is gently pressed with fingertips. Let cool in pan on wire rack 15 minutes. Remove from pans and cool completely. Fill and frost with fudge frosting.

FUDGE FROSTING

2 cups sugar
1 cup milk
3 tablespoons light corn syrup
4 squares unsweetened chocolate.

1 1/4 cup butter or margarine
2 teaspoons vanilla
In large saucepan combine sugar, milk, corn syrup and chocolate. Cook over low heat, stirring until sugar dissolves and chocolate melts. Bring to boil over medium heat, stirring occasionally. Reduce heat and simmer without stirring to 334 degrees F. on candy thermometer or until a little in cold water forms a soft ball. Remove from heat and add butter, but don't stir. Let cool to 110 degrees F. on candy thermometer or until bottom of pan feels lukewarm. Stir in vanilla. With electric mixer beat until frosting is creamy and holds shape. Don't overbeat. Use as filling for cake. If it gets too stiff to spread easily before cake is completely frosted, soften over hot water. This recipe will frost three eight inch or two nine inch layers.

PATRICIA'S COOKIES

3 cups sifted all purpose flour
1 1/2 teaspoon baking soda
1 1/2 teaspoon salt
2 1/2 teaspoon ginger
1 1/2 teaspoon nutmeg
1 1/2 cup soft butter or margarine
1 1/2 cup light brown sugar firmly packed
1 egg
1 1/2 cup light molasses
1) Sift flour with baking soda, salt, ginger and nutmeg. Set aside.
2) In large bowl of electric mixer at medium speed beat butter, sugar and egg until light and fluffy.
3) At low speed in electric mixer beat in molasses until smooth. Gradually add flour mixture, beating until smooth and well combined.
4) With rubber scraper, form dough into ball. Wrap in wax paper or foil and refrigerate overnight.
5) Divide dough into four parts and refrigerate until ready to roll out.
6) Preheat oven to 375 degrees F. Lightly grease cookie sheet.
7) On lightly floured surface, roll dough one part at a time 1/4 inch thick. With floured two and one-half inch round cookie cutter cut out cookies.
8) Using spatula, place 1 1/2 inches apart on prepared cookie sheet. Roll trimmings and cut.
9) Bake 10 to 12 minutes until nicely browned. Remove to wire rack and cook.
Yields: three dozen cookies.

SOCIETY COLUMN

Continued From Page One

Mr. and Mrs. Bell. All friends and relatives are invited to attend.

BIRTHDAY PARTY

Myra Yarborough, daughter of Mr. and Mrs. Tommy Yarborough, celebrated her fourth birthday Saturday at a family party at her home.

Myra's clown cake was cut and served with ice cream and party refreshments.

Myra is granddaughter of Mr. and Mrs. Howard Lee of Boiling Springs and Mrs. Ethel Yarborough of Virginia.

Terry Yarborough helped his sister celebrate the occasion, along with family members and friends.

EXERCISE CLASSES

Slimnastic Exercise classes will begin at the Kings Mountain Community Center on Cleveland Avenue October 2nd at 7:30 p.m.

Mrs. Wanza Davis will be the instructor for these classes.

Any ladies wishing to enroll should be present at the initial class meeting. Classes will be held each Monday and Thursday at 7:30 p.m. and will be sponsored by Cleveland Tech and Kings Mountain Recreation Department.

Fair Grounds Being Readied For Big Event

The Cleveland County Fair has been extended to nine days this year, from October 6 through October 14, and workmen are busy getting the fairgrounds and buildings ready for the opening of the big annual event.

Fair Manager E. L. Weathers said that a number of improvements have been made for this year's fair. A new steel barn has been built for livestock exhibits in place of the old wooden barn. The midway has been extended to give Deggeller Amusement Company more space to set up their "magic midway" which this year will include many major rides never seen before in this vicinity.

Miss North Carolina, Ronnie Dorn of Kinston, will take part in opening ceremonies on Friday, October 6 at 5 p. m., and she will appear on the stage at the evening grandstand show. Miss Dorn was first runner-up in the Miss America pageant held September 9 in Atlantic City, New Jersey.

Also invited to appear at the Friday evening (October 6) show will be Miss Anita Lutz of Shelby, "Wee Majorette Princess of America for 1973." The North Carolina Dogwood Queen, LeAnn Kenner of Statesville, will be special guest at the fair Tuesday, October 10. The North Carolina Rhododendron Queen, Marcia Patricia Burton of Hickory, will appear on the stage at the evening grandstand shows October 11, 12 and 13. Special guests invited to appear on the grandstand Wednesday evening, October 11, are local beauty queens: Miss Shelby, Maria Alsbrook, and Miss Black Cleveland County, Denise Dillingham. Other special fair guests will be announced later.

Exhibits will again fill all available space, and fair catalog premium lists show an estimated \$20,000 in prizes for exhibitors in all departments. Entries in the various departments close on the following dates: Livestock on Saturday, September 30; flowers on Thursday, Oct. 5 at 3 p. m.; cut flowers on Friday, October 6 at 11 a. m.; pantry and dairy supplies (adult division) on Friday, October 6 at 11 a. m.; and all other departments on Thursday, October 5 at 8 p. m. or as the department specifies. Grounds will be open to receive exhibits one week before the fair opens.

Members of the Cleveland County Historical Association will again be in charge of the "House of Yesteryears," one of the most interesting attractions at the fair. The log cabin, which was reconstructed on the fairgrounds several years ago as a dedication to the memories of Cleveland county, is furnished with items similar to those used over 100 years ago.

On Saturday, October 7 and Saturday, October 14, the grandstand will open at 12:30 p. m. for the big car races, with races scheduled to start at 2:30 p. m. The best well known late model sportsmen drivers in the Carolinas will compete for the top prize money at the Cleveland county fairgrounds speedway in these two big racing events.

School children in this section will be admitted free to the fairgrounds on three days (Friday, October 6; Tuesday, October 10; and Friday, October 13) on special tickets to be issued through the schools.

Grandstand shows will feature the American Mustang Hell Drivers on October 6, 7, 10, 12, 13 and 14; Lonzo and Oscar, the Blue Ridge Quartet and the Mark Four on October 9; a Demolition Derby on October 11; plus many other entertaining variety acts appearing nightly (except Sunday), followed by fireworks displays.

All persons 75 years of age and over will be admitted free to the fairgrounds every day, and asked to register for a valuable prize to be given away at a drawing Saturday evening, October 14.

Joe G. Garrett, commissioner of N. C. department of Motor Vehicles made the presentation for the North Carolina Motor Carriers Association, recently at Pinehurst.

Fair Association at a drawing Saturday evening, October 14. And everyone will be eligible to register once each day in the new Livestock Barn for a Guernsey heifer calf to be given away at a drawing Friday evening, October 13. The steer is donated by the Cleveland County Guernsey Breeders association.

All persons 75 years of age and over will be admitted free to the fairgrounds every day, and asked to register for a valuable prize to be given away at a drawing Saturday evening, October 14.

Carolina Freight Wins Trophy

C. Grier Beam, board chairman of Carolina Freight Carriers Corporation, Cherryville, has received the 1973 first runner-up trophy which was presented on the basis of overall safety on the highways, courtesy of drivers, personnel training, equipment maintenance and accident frequency reduction.

Joe G. Garrett, commissioner of N. C. department of Motor Vehicles made the presentation for the North Carolina Motor Carriers Association, recently at Pinehurst.

Belk
Your Happy Shopping Store

SAVE ON BASIC LAYETTE NEEDS!
2 for 88c

'Baby B' knit undershirts, usually 2 for 1.25
'Baby B' cotton knit training pants usually 59¢ ea.
'Baby B' vinyl-lined puffer pants, usually 2 for 1.19

FLARE LEG KNIT CRAWLERS

usually \$4 **2.88**

Soft, machine washable blends of 85% cotton, 15% polyester in aqua, maize, pink or blue with applique. S, M, L, XL.

CREW NECK KNIT SHIRT

usually \$2 **1.68**

White, red, gold. Novelty effects in red, pink, aqua or maize. Comfortable blend of polyester and cotton. 12 to 24 mos.



NO-IRON BABE DRESSES

65% polyester, 35% cotton. Dainty embroidered trim on bodice. Generous lace accents. 9 to 18 months. **2.88** usually 3.50



'BABY B' WASHABLE SWEATERS

White, blue, pink, maize, mint. 100% Orlon® acrylic to keep its shape even after machine washing. 12-24 months. **3.44** usually \$4



'BABY B' STRETCH COVERALLS

For day and nighttime wear. Featherlight and so-comfortable stretch nylon and cotton and nylon. S, M, L. **2.88** usually 3.50



'BABY B' GAUZE DIAPERS

Heavyweight, highly absorbent cotton gauze with fold lines for quicker changes. From a top maker just for us. **2.88** doz. usually 3.29



'BABY B' NO IRON SHEETS

50% polyester, 50% cotton with stretch ends for smooth fit. White. **1.18** usually 1.59

'BABY B' THERMAL BLANKET

Machine washable polyester with strengthening nylon binding. White, blue, maize. **2.44** usually \$3



'BABY B' LAYETTE KNITS

Soft, comfortable cotton knits with dainty nursery print. Easy regular sleeves, snap-fastener closings. 1-size. **1.18** drawstring gown usually 1.50

78c squares usually \$1

USE YOUR BELK CREDIT CARD; IT'S CONVENIENT FOR YOU