

Methodist Women Ready For Wednesday Bazaar

Women of Central United Methodist church are promising their most fabulous collection of useful and decorative handmade items ever assembled under one fellowship hall at Wednesday's annual Christmas bazaar.

Doors to the educational building will open at 11 a. m. Bazaar-goers can enjoy chicken salad for lunch (plates are \$1.50 for adults and \$1 for children) and turkey with all the trimmings for the evening meal (tickets are \$2 for adults and \$1.25 for children) and serving of supper starts at 5:30 p. m.

Christmas decorations, floral arrangements, aprons, cookbooks, decorative belts, Christmas tree skirts, and other handmade baked goodies will be on sale.

Mrs. Mary Wade Smith, Mrs. J. H. Arthur and Mrs. H. Carl Mayes are general chairman of the bazaar. Other chairmen are Mrs. Jimmy Dickey and Mrs. C. J. Gault Jr., Christmas decorations; Mrs. Paul Hendricks, kitchen; Mrs. Ribert Biggerstaff, dining room; Mrs. Paul Briggs and Miss Bessie Bumgardner, cakes and pies; and Mrs. Jay Powell, Mrs. Y. F. Thronebur and Mrs. Edith Goforth, handmade goods.

The School of Arts and Sciences, Chemistry Department and Chemistry Majors, have elected Miss Jane Yates to serve on the Dean's Advisory Council for the coming year at Western Carolina University at Cullowhee.

Miss Yates is a senior chemistry major and the daughter of Mr. and Mrs. Hugh W. Yates of 403 East Parker street. She has also been elected to serve as secretary-treasurer for the American Chemical Society for the year 1972-73.



Kenneth Franklin Davis, son of Mr. and Mrs. Kenneth Davis, celebrated his fifth birthday Monday, October 2nd. A party was held at his home on Woodside Drive Saturday morning in which an "Army Theme" was carried out in decorations and refreshments.

The twenty four guests were presented party hats, balloons and favors. Monday his kindergarten class at First Baptist church enjoyed cupcakes.

Kenny is grandson of Mr. and Mrs. Lloyd E. Davis and the late Lucille and Coman Franklin Falls. His mother is the former Ann Cansler Falls.

A course in Needlepoint, sponsored by Cleveland Technical Institute, will begin Thursday, October 26th, at 7 p.m.

According to Dan Camp, director of Adult Education, this class will be offered to all adults on a no charge basis.

The 12 hour course, instructed by Brendan Gardner, will meet every Thursday from 7:00 - 9:00 p.m. through December 12th.



Ashley Dawn Leftwich, daughter of Mr. and Mrs. Eddie Leftwich, celebrated her first birthday October 6th.

A family birthday party was held at the Leftwich home at 404 Parker street and Ashley's baby doll decorated birthday cake was cut and served with party refreshments.

Ashley is granddaughter of Mr. and Mrs. Edward Huffstetler and Mr. and Mrs. Fred Drewes, all of Kings Mountain. Her mother is the former Kay Huffstetler of Kings Mountain.

IT'S A BOY

Mr. and Mrs. Larry Dean Slycord, Sr. announce the arrival of a son, Larry Dean Slycord, III, Tuesday, October 10th, Cleveland Memorial hospital, Shelby.

The baby, who'll be called Trip, weighed six pounds, 14 ounces. He is grandson of Mr. and Mrs. Joe Wheeler of Kings Mountain and Mr. and Mrs. Andy Slycord of Newton, Iowa and great-grandson of Mrs. Essie Stepp of Kings Mountain, Mrs. Nora Wheeler of Norfolk, Va., Mrs. Lewis Stewart of Newton, Iowa and Leonard Slycord of Oskaloosa, Iowa.

The baby's mother is the former Gloria Wheeler of Kings Mountain.

The Extension Homemakers' Clubs are sponsoring a Needlepoint and Crafts Show on November 1 and 2. It will be held at the County Office Building and will be open to the public from 9 a. m. to 9 p. m. on Wednesday, and from 9 a. m. to 5 p. m. on November 2. Thirty clubs will have tables on which they will exhibit such items as knitting, crocheting, ceramics, needlepoint, crewel embroidery, and arts and crafts that they have made during the past year.

There will also be an opportunity for you to select many items as gifts for the holiday season. Some of the things that will be for sale are decoupage handbags and pictures, pins, burlap flowers, aprons, baked goods, ceramics, needlepoint and one crocheted bedspread. One club will sell hotdogs on Thursday if you would like to come bring your own.

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Two Brides-Elect Are Feted At Luncheon

TWO BRIDES—social Two brides-elect of this season—Miss Diane Hauser and Miss L. Trot—were honored Saturday at a 12 noon luncheon given by Miss Frances McGill and Miss Ginger Finger at the McGill home on Hillside Drive. Entertaining with the hostesses were their mothers, Mrs. John C. McGill and Mrs. Carl Finger.

The 12 guests were invited into the family room for punch at the beginning of the party. Luncheon was served buffet style in the dining room where guests were seated at tables appointed in red and white with red geraniums as central decoration.

Both brides-to-be were given white shoulder bouquets and gifts of silver in their chosen pattern. Miss Trot wore a tangerine and white dress. Miss Hauser was dressed in green.

The wedding of Miss Trot and Jerry Blanton will take place November 11th in St. Matthew's Lutheran church.

The wedding of Miss Hauser and Stanley Brown will take place December 5th in St. Matthew's Lutheran church.

Bride-Elect Miss Wilder Is Honored

Miss Carolyn Grey Wilder, bride-elect, was honored at a luncheon by Mrs. J. C. Bridges, Mrs. H. G. Franklin, and Mrs. D. F. Hord at the Hord home Saturday, Oct. 14 at 1 o'clock. Guests were invited into the den for punch.

Guests were served from a buffet table in the dining room. The table was overlaid with a white cloth with lace edging. A silver container, holding white geraniums, fern and English ivy, was the centerpiece. Small tables, set up in the living room, were covered with white linen cloths and the centerpieces were Jefferson cups containing small round arrangements of boxwood and Pinocchio mums.

The hostesses presented Miss Wilder with a white orchid corsage and silver.

Guests served the three-course luncheon were Miss Wilder, her mother, Mrs. James Wilder, her sister-in-law, Mrs. Collins Wilder of Tampa, Florida, Mrs. Michael McRee of Gaffney, Miss Cynthia Wright of Charlotte, Mrs. Jack White, Mrs. Carl Morrow, Mrs. Ricky Bennett, Mrs. Tom Tate, Mrs. Bob Hulleander, Mrs. Eugene Roberts and Mrs. Louis Dellinger.

TOSSED SALAD Tossed green salads are delicious with almost any nicely herb dressing plus a good bit of onion powder and a pinch of garlic salt. It's always best to season the dressing well in advance of use—several hours or overnight. It gives the ingredients time to mingle flavors.

Baptist Rites Unite Falangas

Mr. and Mrs. Robert Henry Falanga, who were wed Saturday, are on a wedding trip and afterwards will be at home in Morgan City, Louisiana.

Miss Carolyn Grey Wilder became Mr. Falanga's bride in a 7 p. m. wedding in Kings Mountain Baptist church. The bride's father, Rev. James M. Wilder, heard the couple pledge vows of the double-ring ceremony.

Mrs. J. C. Bridges was organist for the program of nuptial music. Organ prelude included "If Thou Art Near," "Andante Religioso," with trumpet and horns from Handel's "Water Music Suite"; "Jesu Joy of Man's Desiring"; "To A Wild Rose," "O Lord Most Holy," and "O Perfect Love." For the professional she played Purcell's "Trumpet Voluntary" and "Praise To The Lord" by Gesangbuch with the congregation singing the four verses of the hymn. The congregation prayed "The Lord's Prayer" for the benediction. Mrs. Bridges played "Lift Up Your Songs of Praise" for the recessional.

The altar of the church was banked with magnolia fern and leaves and ivory tapers. Green lusters of crystal prisms holding white candles and arranged with two white doves stood in the entrance hall. The arrangement has been used at weddings as a Wilder family tradition for many years.

Given in marriage by her father, the bride wore a formal gown of candlelight silk and wool, worsted with empire silhouette, bell sleeves and bow detailing the back. Beaded lace appliques enhanced the bodice, hemline and modified train. Her fingertip length mantilla veil was trimmed with embroidered lace and she carried a bouquet of lemon, carnations and white gladiolus accented by greenery.

Mrs. J. Collins Wilder of Tampa, Florida was her sister-in-law's matron of honor and only attendant. Her formal length gown of pale avocado matte-finish peau de soie was designed along empire lines like that of the bride. Her headdress was a large bow made from the dress fabric and she carried a miniature bouquet similar to the bride's bouquet.

The bridegroom's brother, James Warren Falanga of New Orleans, La., was best man. Usher were David Marcom Wilder of Knoxville, Tenn. and James Collins Wilder of Tampa, Fla., brothers of the bride, and John Charles Falanga of New Orleans, La., brother of the bridegroom.

For her daughter's wedding Mrs. Wilder chose a full length gown of flamingo chiffon with tiny covered buttons detailing the bodice and flowing sleeves. The bridegroom's mother was gowned in a full-length gown of mint green crepe featuring jeweled neckline and dolman sleeves.

Miss Cynthia Picola Wright of Charlotte kept the bride's register in the vestibule of the church.



MRS. ROBERT HENRY FALANGA (Carolyn Grey Wilder)

Mrs. Robert A. Hulleander directed the wedding. The bride's parents entertained after the ceremony at a beautifully appointed reception in the church fellowship hall.

The wedding colors of white, green and yellow featured decorative details and refreshments. Overlaid with lace cloth, the refreshment table held a five-tier silver candelabra with center set with white tapers and arranged with baby's breath, mums, snapdragons and yellow roses. A silver punch bowl was at one end of the table and silver trays held an assortment of fancy sandwiches, petit fours, mints and nuts.

The cake table, also overlaid in white, held the four-tier yellow, green and white cake as central highlight. Yellow roses and baby's breath topped the top tier of the cake. A lace fan banked with wedding bells, green lacey ferns, and arrangements of yellow and white snapdragons were used throughout the fellowship hall.

Mrs. D. E. Tate cut and served the cake and Mrs. J. B. Keeter and Mrs. C. E. Cash alternated at the punch bowl. Assisting in serving and entertaining were Mr. and Mrs. Harold Crawford, Mr. and Mrs. J. C. Bridges, D. E. Tate, Mr. and Mrs. R. G. Franklin, Dr. and Mrs. D. F. Hord, Mr. and Mrs. Harold Coggin, Mr. and Mrs. Eugene Roberts, Mrs. Bryan Hord, Mrs. Earl Oxford, Mr. and Mrs. Jack White, Mr. and Mrs. Lewis Dellinger, Mr. and Tom Tate, Mrs. Paul McGinnis and members of the Acteens Auxiliary of the church.

THE BRIDE The bride is the daughter of Rev. and Mrs. James M. Wilder of Kings Mountain. She holds a B. S. degree in Industrial Relations from the University of North Carolina at Chapel Hill and prior to her marriage was employed by the Hartford Insurance Company of New Orleans, La. She has joined Frank Guaristo Insurance Agency in Morgan City, La. as accounts consultant.

The bridegroom is the son of Mrs. Mildred Falanga of New Orleans, La. and the late John C. Falanga. He holds a B. S. degree in Industrial Technology from Southeastern Louisiana University, La. He is sales engineer for Baroid Division of National Lead Industries in Morgan City, Louisiana.

THE TAR HEEL KITCHEN

By MISS YORK KIKER Marketing Home Economist October is always exciting with its fairs and fall games, but other fascinating activities have been in store this fall. It is Porkfest Month, or should we say "Feast month." Are you a North Carolina pig picker? Did you attend the Pork Cook-Out Champ contest at the state fair? Have you enjoyed eating pork barbecue at your favorite restaurant lately.

Just in case you are like many who are not familiar with a pig pickin', it is barbecuing pork on the open grill and serving the delicacy from the grill. Any month or season of the year is good for pig pickin', but a special one was held recently on the lawn of the Governor's Mansion for the news media. The pig pickin' and finger licking activities may be something you will wish to try at home.

Under bright sunny skies, the Pork Cook-Out Champ contest was held at the State Fair on October 15, with Mrs. Peggy Mann, Mrs. Elizabeth Sparks and Charlie Slate as the lucky judges. Even if the contestants were limited to the men folks, and to outdoor cookery, recipes can be adapted by women and adapted to indoor cooking.

The North Carolina Restaurant association is observing Restaurant Month by featuring pork barbecue and the wonderful tar heel foods such as sausage, slaw, and hush puppies, which are associated with this meat. Whether you eat at home or dine out, pork in one of its many forms is enjoyable.

Several of the winning recipes follow. For further information on how to have a North Carolina Pig Pickin', or for a copy of the North Carolina Pork Cook-Out Champ Recipes for this year and past years, write to the North Carolina Pork Producers Association, Box 25727, Raleigh, North Carolina, 27610.

TENDERLOIN LA CHAIRMAN MAO

First Place—Bryan Conry, Cary, N. C.

1 1/2 to 2 pounds tenderloin
Marinate:

4 slices fresh ginger root, minced or 1/2 teaspoon dry powdered ginger root
1 scallion, chopped
2 cloves garlic, minced
1 tablespoon chili sauce
6 tablespoons dry sherry
1 tablespoon Hoisin sauce (optional)

3 tablespoons soy sauce
1/2 teaspoon salt
2 tablespoons honey
Combine all the marinade ingredients except 1 tablespoon honey. Mix well and pour over

tenderloin. Marinate 2 to 3 hours, turning often. Remove tenderloin from marinade and brush with remaining honey. Grill 4 to 6 inches from medium hot coals for 1 hour. Turn and baste often. When done, slice diagonally about 1/4 inch thick and serve as a appetizer or as a main dish. Makes four servings.

HERE'S A SPICE CHOPS

Second place—C. B. Taylor, Jacksonville, N. C.

4 ribs chops, cut 1 1/2 inches thick with pocket for stuffing
2 tablespoons butter or margarine

1 1/2 cups herb season stuffing
crushed

1 green apple, chopped
Marinate:
1/2 cup cooking oil
1 cup sherry
1 teaspoon season salt
1 teaspoon pepper

1 1/4 teaspoon marjoram
1 1/4 teaspoon savory
Dash crushed rosemary
Dash garlic salt
1 1/4 cup chopped onion
Wooden picks

Combine marinade ingredients in a large bowl and mix well. Place chops in marinade, cover and place in the refrigerator for 24 hours. Remove chops and onion from marinade. Sauté onion in butter until done. Add 3/4 cup herb season stuffing and apples and toss. Lightly stuff chops and secure with wooden picks. Baste with remaining marinade the last 20 minutes of cooking time. Remove chops from spit basket and roll in remaining stuffing mix. Return to spit basket and let rotate over coals for 15 minutes or until even "jacket" is formed. Makes four servings.

HOME COOKED WHOLE PIG BARBECUE

Third place—Preston Barbour, Henderson, N. C.

1 whole pig, 60 to 70 pounds
Sauce:

3 quarts vinegar
1 cup catsup
1 bottle (5 ounces) Worcestershire sauce
1 small jar prepared mustard
3/4 cup salt
1 1/2 cup pepper
1 stick butter or margarine
1 small can (1 1/2 ounce) crushed red pepper
3 bottles (3 ounces each) red pepper sauce

Use a dressed pig with the head and feet cut off. Mix the sauce ingredients and heat. Place the pig stomach side down on a large grill. Have pig about 10 inches from coals. Cook over slow coals for about 8 hours; baste often with sauce. Makes 25 generous servings.

SOCIAL CALENDAR

Friday: 7:30 - 9 p. m.—Miss Mary Bryant and her mother, Mrs. Howard and Bryant, are entertaining at their home on Crescent Circle at a drop-in Coke party honoring Miss Libby Trot, bride-elect.

Saturday: 1:00 p. m.—Miss Brenda Garmon and her mother, Mrs. Herbert Garmon, are entertaining at their home in Mooresville at a bridesmaids luncheon honoring Miss Libby Trot, bride-elect.

Wednesday: 10 a. m.—Circle 3 of First Presbyterian church at the home of Mrs. Milton Fryer, 408 Downing Drive.

1 a. m. - 9 p. m.—Christmas bazaar at Central United Methodist church under sponsorship of Women of the Church.

Marsha Holbrook Contest Winner

Marsha Holbrook is the new Miss Teenage Charlotte.

A green-eyed 12th grader won the title over 14 finalists before a crowd of 1,500 at Ovens Auditorium Saturday.

How does she feel as the new winner? "proud and excited."

She will represent Charlotte November 18-26 in the Miss Teenage America Pageant in Fort Worth, Texas, and try for the national crown with its \$10,000 college scholarship and other major prizes. The national pageant will be televised on CBS television November 25.

As Miss Teenage Charlotte winner, Miss Holbrook receives a trip to Fort Worth, a wrist watch, a Polaroid camera, a World Book dictionary, and other prizes.

She is the daughter of Mr. and Mrs. W. M. Holbrook and a senior at Olympic school. Her ambition is to be a lawyer.

Church Bazaar Is Slated In Dallas

The women of the First United Methodist church of Dallas will hold a bazaar at the church (located at 301 W. Main Street) on Saturday, November 4, from 9:30 a. m. to 8 p. m. The items offered at the bazaar will include gifts, Christmas decorations, food, crafts, baked goods, garden items, plus a "White Elephant Sale" and many other surprises. A tea room will be open from 10 a. m. until 2 p. m. featuring home made cake, coffee, sandwiches and ham biscuits.

A "Harvest Supper" of baked ham and all the trimmings will be served from 5 to 8 p. m. Reservations can be made through the church office (Phone 922-3907) or by contacting one of the women of the church. Tickets will not be sold at the door. Price of tickets are \$1.50 for adults, \$1.00 for children under 12.

Tech Announces Nurse Aide Course

Due to the great demand for trained personnel in hospitals, nursing homes, and other medical facilities, Cleveland Technical Institute is offering an afternoon course in nurse aide training to begin Monday, November 6th at 2:30 p. m.

Classes will meet on the Cleveland Tech campus two afternoons each week, Monday and Thursday, 2:30 - 6:30 p. m.

According to Dan Camp, director of adult education, the 100 hour course is offered free of charge, but each student is required to have a textbook which may be purchased at the Campus Book Store for \$6.50.

All interested adults are requested to contact Cleveland Tech 482-4378, immediately due to limited enrollment.

SECTION B THE KINGS MOUNTAIN HERALD, KINGS MOUNTAIN, N. C. Thursday, October 26, 1972



FALL SCENE — Shirts and jeans are popular this fall. The sport short, left, combines bold, white stripes on navy blue cotton and shape a school-going super shirt. White collar and cuffs, plus a red and white polka dotie, spark design interest of this outfit by Youngland. Cotton by Wellwood Fabrics. In the photo at right, lean jeans in thick 'n' thin vealed cotton corduroy team up with a plaid pullover of cotton knit. This easy-going combo is by White Stag.

Tech Staff To Clinic

Three members of the Cleveland Tech staff, Mrs. Rebecca Cook, coordinator of the Self-Study Learning Center, Mrs. Dorothy Roark, Audiovisual Media Specialist, and Mrs. Alice Tigner, librarian, attended a media clinic Wednesday in Morgan.

The clinics, conducted by Mrs. Vera Melton and Joseph Carter of the Department of Community Colleges in Raleigh, made available for examination and study the most recently produced materials together with equipment which is essential for use in the above fields. Programs on new materials were delivered by the Audiovisual Supplier's Association.

According to Haley Dedmond, director of the Learning Resource Center at Tech, the clinics were of great value to personnel in this department in the evaluation and selection of the most appropriate instructional materials.

Of the developing countries' 1.1 billion children, half do not receive any formal education. UNICEF helps to train teachers and to produce teaching materials.

Scotch Foursome Set For Nov. 5

A Scotch Foursome will be sponsored by Kings Mountain Country club November 5th.

Players who want to attend should make reservations with Joe Costner or register in the pro shop by November 3.

Tea-off will be at 4 p. m. on the afternoon of Nov. 5th. Supper will be served.

Layered Look For Fall.

Fashion comes in layers this year, and nowhere is the layered look more practical, more stylish than on the leg.

A combination of pantyhose and knee-highs carries the new look right down to the toe and provides added warmth when temperatures dip.

And combinations are almost endless. Basic beige pantyhose with beige knee-highs sporting a neat cable design or narrow rib for that monotone look. Or colorful opaque pantyhose with heringbone or geometric knee-highs for accent. The layered leg really gives a girl a chance to pull it all together in her own unique way.

With skirts, culottes or shorts—the layered leg is fashion's answer to a cold, winter day.

FOR YOUR SHARE IN AMERICA U.S. SAVINGS BONDS