

**INVITATIONS ISSUED**

Mr. and Mrs. Jacob Peter Hauser of Kings Mountain have issued wedding invitations to the wedding of their daughter, Dianne Katherine, and Stanley Robert Brown.

The ceremony will be on Saturday, Dec. 2, at 4 p.m. in St. Matthew's Lutheran church. The bride-elect's parents will entertain at a reception in the church fellowship hall.

**T'S A BOY**

Mr. and Mrs. Quay Moss announce the arrival of their first child, a son, Kevin Eugene Moss, Wednesday, November 1, Cleveland Memorial hospital, Shelby.

The baby weighed five pounds, 11 ounces. He is grandson of Mrs. Boyce (Dutch) Goins and the late Mr. Goins and of Mrs. Lawrence Moss and the late Mr. Moss. Kevin's mother is the former Karen Goins.

**MORE ABOUT TROTT**

maids will include Miss Shirley Jean Derrberry of Charlotte, Miss Brenda Elaine Gannon of Mooresville and Mrs. Barry Lackey of Taylorsville, college classmates of the bride-to-be.

Junior bridesmaids will be Ina Rae Blanton and Nina Mae Blanton, twin sisters of the prospective bridegroom.

Participating in the wedding as honorary attendants will be Miss Sylvia Morris, Miss Martha Anne Stone, Miss Judy Pauline Rayfield, Miss Mary Anne Bryant, Miss Frances Sullivan McGill and Miss Sarah Virginia Finger, all of Kings Mountain.

Groomsmen will include Wayne David Blanton and Norman Ray Blanton of Kings Mountain, brothers of the bridegroom-elect; Carl Dennis Davis, brother-in-law of the bridegroom-to-be, Edward Charles Goforth of Kings Mountain and Stephen Ray Swager of Charlotte, brother-in-law of the bridegroom-to-be.

Ronnie Charles Elanton, brother of the bridegroom-to-be, will serve as acolyte.

The bride-elect's parents will entertain after the ceremony at a reception in the church fellowship hall.

After their wedding rehearsal on Friday evening Miss Trott and Mr. Blanton will be feted at an after-rehearsal party in the church fellowship hall. Hosts will be the bride-to-be's aunt and uncle, Mr. and Mrs. Lynwood Patton of Gastonia, and her cousins, Mr. and Mrs. Richard Eliestad of Columbia, Maryland.

**Holiday House Opens Today In Shelby**

The annual Holiday House of the Shelby Junior Charity League opens today at 10 a. m. at Shelby Elks club on East Marion street in Shelby.

Doors will be open until 4 p. m. Workshops being manned by league members are turning out a variety of unique gift items, including tote wine buckets, children's Christmas pinafores, hand-painted ornaments, smocks, home baked goodies, greenery and centerpieces, crevel, original artwork and house plants. Especially designed for sale are bridge tables and score pads sketched with a picture of the Cleveland County Courthouse.

Tickets are being sold for \$1 and may be purchased from league members or at the door. Refreshments will be served. Proceeds from the Holiday House will be used for the league's many year-round charitable projects.

**IRON SKILLET**  
Iron skillet should not be left to air dry after washing. It's moisture that causes rust, whether the skillet is seasoned or not. After washing and towel drying an iron skillet, be sure it is completely dry by putting it on the range over the pilot light, or with an electric range, on very low heat for a few minutes.

**Beta Chi Notes Birthday**

On Thursday evening, November 2, at 7:09 in the banquet room of the Royal Villa, Beta Chi chapter of Alpha Delta Kappa celebrated the first anniversary of its organization. Guests of the sorority included Beta Rho chapter from Gastonia and Sigma chapter from Shelby with approximately 50 teachers attending.

The invocation was offered by Sara Griffin, chaplain, followed by a welcome from Edith Bridges, president of Beta Chi. A response was made by Marcelle Keeter, president of the Sigma chapter in Shelby. An introduction of distinguished guests was made by Helen Logan, and these included: Jean Pifer, District 2 vice president, Sarah Waggoner, state scholarship chairman, Rebecca Hamrick, grand historian, Elizabeth Gaffney, state chairman of necrology, Doris Yarbrough, secretary of the president's council and president of Beta Rho, Gastonia. An anniversary tribute in the form of an original poem composed by Helen Logan was read by her to the group.

Beautifully appointed tables carrying out the Alpha Delta Kappa colors included covers of gold with olive green ribbons running the entire length of the tables. Clusters of violets, symbolic flower of ADK, were scattered along the ribbon. Silver candelabra containing olive green candles were also used on the tables.

Door prizes were awarded to holders of winning numbers and favors were given to all the guests.

The first anniversary banquet committee consisted of Martha Bridges and Margaret McCarter, co-chairmen, Yvonne Greene, Jackie Blanton and Janet Falls. Other Beta Chi members include Brenda Best, Edith Bridges, Anne Bryant, Carolyn Gringer, Rachel Gladden, Sara Griffin, Julia Kiser, Helen Logan, Brenda Neal, Mrs. Pivlor, Jaquitha Reid, Eddys Ware and Carolyn Westmoreland.

According to the Veterans Administration, nearly 10,000 wives and widows trained under the Dependents' Educational Assistance program in Fiscal Year 1972, an 8.7 percent increase over the previous year.

**Fashion News: Classics Back**

**RALEIGH.** — The theme song of the fashion industry this season is "the classics are back." "This means styles are comfortable and neat, yet soft and feminine," explains Dorothy Barriger, extension clothing specialist, North Carolina State University. "Women are ready to look like women again."

The waistline is back—so are belts that accent it. Styles seem to hug the body more than in past seasons, yet softness is achieved by the use of ruffles, pink tucks and dainty trims.

Fabrics have soft, brushed naps. Sleeve interest is emphasized as cap sleeves and dolman sleeves make their comeback. "Jackets are topping everything from pants to evening dresses," the specialist observes. "The blazer and shirt-type jacket both play big fashion roles."

Newest innovation in pants for women is front pleats; high-fitted, often belted waistband deep cuts on wider legs.

Sleeve lengths have paused in their up and down scale and settled somewhere around the elbow, adds Miss Barriger.

The layered look is here to stay for awhile. The body shirt, blouse or sweater and panty hose forms the basis for the layered look. Layers are piled on from there. Panty hose can match, blend or harmonize with the plaid, print or dominant color of the top layers of the ensemble.

According to the specialist, plaid is the predominant design for fall. Plaids run the scale from mini to giant in size. The color influence will still be evident in prints and in their lacquer-like colors.

Dominant colors for fall are red and green. Running close behind are beige, browns and the grays.

"Sweater is a popular warm weather fabric, will take on a winter look," continues Miss Barriger. "Stretch woven fabrics will make an appearance too. Polyester will be combined with woolens and worsteds to provide easy care fabrics that have the feel of natural fibers."

With the return of the classic look, don't expect to pull out those garments you have been saving until they were in style again. There is enough difference in colors, styles and types of fabrics so that old classics will not quite "make it" as the latest fashion.

**4-Hers To Bake Biscuits, Ham Friday Evening**

Twenty-five Dixon Community 4-Hers will bake biscuits and carve country hams Friday at a workshop to be led by their parents at Dixon Presbyterian church fellowship hall.

The young people will take 150 biscuits in the church kitchen from 5 until 6:30 p.m. and will carve and serve four hams. Approximately 60 people, including parents of 4-Hers and leaders, are expected for supper at 6:30.

Leading the workshop will be county 4-H leaders Florence McCaskill and Mike Pittman and 4-H parents, Mrs. Bud Greens, Mrs. Bud Stewart, Mrs. Larry Wells, Mrs. Joe Ann Hamm, Mrs. Marvin Caveny, Mrs. Tom Berry, Mrs. Wayne Walls and Mrs. Bob Bridges.

Mrs. Bud Greene, leader of the 4-H club, said all members and their parents, as well as all interested families in the community, are invited to attend.

**GI Bill Trainees Reach 350,000**

Almost 350,000 veterans and servicemen with less than a high school education have entered training under the GI Bill, H. W. Johnson, director of the Veterans Administration Regional Office in Winston-Salem, said today. The VA predicted that even larger numbers will take advantage of their GI benefits under the stimulus of new government programs geared to support and encourage the back-to-school movement.

The participation rate for "disadvantaged veterans" (those who have not completed high school) rose from 16.7 per cent as of June 30, 1971, to 23.0 a year later.

Among the new government programs that will turn even more of the "turned off" toward training, Johnson said, is a new program announced last week by the Department of Health, Education and Welfare. Grants totaling \$1 million will support 87 projects in states with a high concentration of underemployed or unemployed veterans. The projects provide new or expanded services for veterans who lack high school credit. Part of the Special Veterans Talent Search-Upward Bound Program authorized in 1965, the projects seek to identify and motivate deprived youths to finish school and to provide the necessary remedial work to help them qualify for college.

Veterans are eligible for GI benefits during this period, and the time spent in training will not be charged against their entitlement when they enroll in vocational or other higher education program, Johnson pointed out.

Last spring, 22,000 youths, including 1,003 who were still in active military service, received "free entitlement" benefits while attending part time or full time training. Some of the trainees, 4,620, were in college taking deficiency or preparatory courses to qualify for the standard college curriculum.

Among the other veteran readjustment program run by agencies, other than the Veterans Administration, are:

—PREP, a Department of Defense-VA program through which servicemen are encouraged to complete high school and prepare for civilian jobs while they are still on active duty;

—Veterans Readjustment Appointments through which the Civil Service Commission may employ veterans in one of the first five civil service grades, without competitive examination, provided they agree to continue their education;

—Jobs for Veterans Committee, a special presidential committee supported by the Department of Labor which works with industry and government agencies in locating and creating jobs for veterans;

—Preferential training under the Manpower Development and Training Act and Economic Opportunity Act funded by the Department of Labor;

—Overseas counseling of job and training opportunities carried out by HEW, DoD (Department of Defense), and VA personnel.

All of these programs are in addition to a massive Outreach program conducted by the Veterans Administration, Johnson pointed out. While they are still on active duty, veterans are briefed by VA counselors in Vietnam at military separation points, at military hospitals and even on aircraft carriers. After separation, veterans receive up to four mail reminders about their benefits, and personal visits or calls are made to those who respond with interest.

Johnson said that these programs are largely responsible for the fact that after slightly more than six years of training, (June 1966 through June 1972) 40.9 per cent of the Vietnam Era veterans have participated in the GI educational programs.

At the same point in time, the Korean Conflict GI Bill rate of participation was 33.9 per cent and the World War II rate was 45.3 per cent. Of even greater significance, participation in school training (the type of

**The Tar Heel Kitchen**

Stuffings, which are also called "dressings," are savory mixtures of breads or starchy foods, plus seasonings and other ingredients used to fill fish, poultry, meat, and vegetables. They help to keep the shape of the food that is being stuffed. Stuffings are a delightful accompaniment to the main course and extend the number of servings.

There are two lines of thought on stuffings or "dressings." Some people contend that stuffing should be baked to a nice golden brown in a separate casserole in the belief that stuffing robs the meat of its juices. Others believe the stuffing contributes flavor and should be cooked in the meat or poultry.

Stuffings and their ingredients and flavorings are largely a matter of personal taste. With the holiday season approaching, many of us recall the special flavor of "dressing" made from corn bread and biscuits. Both of these breads were made in larger quantities than usual to be served hot with our meals; then the leftovers were turned into stuffing. Of course, prepared stuffing mixes can be purchased, but they can't seem to equal that made from corn bread and biscuits or loaf bread. The corn bread gives a special texture which is pleasing.

Many of the North Carolina corn millers are having a pre-holiday feature on their 5-pound bags of meal by allowing a 5 cent discount from the regular price. Good shoppers will welcome money-stretchers of this kind, especially at the holiday season.

There are several important rules to recall when preparing stuffing for turkeys or chickens. Prepare stuffing according to recipe directions. Unless the bird is to be cooked immediately, the stuffing should be cooled before it is used. Do remember to stuff poultry just before cooking.

All stuffings expand during cooking and should not be packed too tightly. Leave room for expansion. Excess stuffing should be cooked separately.

Remove any unseasoned stuffing from a cooked bird, put in a covered container, and store in the

refrigerator. The meat also needs to be wrapped and carefully stored in the refrigerator. Don't risk spoiling the holiday season by careless food handling practices.

Two recipes for corn meal dressing or stuffing follow plus a basic corn bread recipe. A lemon dessert always seems appropriate to end a perfect meal. The lemon pie recipe which follows was a prize winner by a teenage boy in a corn meal Bonanza Contest.

**CORN BREAD DRESSING**  
6 cups crumbled corn bread  
4 cups loaf bread or biscuits, crumbled  
1 cup chopped celery  
¾ cup finely chopped onion  
½ cup butter (or chicken fat, skimmed for mbroth)  
1 tablespoon salt  
1/8 teaspoon pepper  
4 eggs, beaten  
2 cups broth, or more as needed  
¼ teaspoon marjoram or sage (optional)

Cook on low heat, onion and celery in 1 cup liquid until tender. Add to the crumbs and seasoning. Stir in beaten eggs and enough broth or hot water to make a moist dressing. Pour into greased pan and bake 40 degrees F. for about 30 minutes or until nicely brown. Don't overcook. Dressing is better if moist. Serve in squares with turkey or chicken.

**VARIATIONS:**  
**Oyster Stuffing**  
Add 1-1½ cups chopped, drained raw oysters to crumb mixture. Use liquid drained from oysters plus enough broth to make necessary 2 cups.

**ALL CORN BREAD STUFFING**  
1 small onion, chopped  
2 tablespoons chopped celery  
¼ cup butter or margarine  
Few parsley sprigs, chopped  
2 cups corn bread crumbs  
¼ teaspoon poultry seasoning  
Dash of ground thyme  
Salt and pepper to taste  
Cook onion and celery in the butter until lightly browned. Add remaining ingredients. Use as stuffing for poultry or fish. Makes about 2 cups.

**DIXIE CORN BREAD**  
3 cups plain corn meal  
2 teaspoons baking powder  
1 teaspoon soda  
1½ teaspoons salt  
¼ cup melted shortening  
2 cups buttermilk  
2 eggs unbeat  
Mix together corn meal, baking

powder, soda and salt. Add butter, milk, eggs, and shortening which has been melted in the baking pan. Bake in shallow pan for crisp corn bread and in deep pan for thick servings. Bake in hot oven (425 F.) for 25 to 30 minutes.

**LEMON PIE**  
1½ cups sugar  
2 tablespoons plain corn meal  
2 tablespoons flour  
4 eggs, unbeat  
¼ cup butter, melted  
¼ cup milk  
½ cup lemon juice  
5 tablespoons grated lemon rind  
1 teaspoon vinegar  
Mix sugar, corn meal, and flour. Add one egg at a time and beat well after each addition. Stir in butter, milk, lemon juice, vinegar, and rind and mix well. Pour into pie pan lined with uncooked pastry. Place on lower shelf of oven and bake at 350 F. for 45 minutes.

**BASIC CORN MEAL PASTRY FOR ONE PIE:**  
¾ cup corn meal (plain)  
¾ cup sifted self-rising flour  
¼ cup shortening  
5-8 tablespoons cold water  
Combine corn meal and flour. Cut or rub in shortening until mixture is crumbly. Add water, mixing lightly until dough begins to stick together. Roll dough until this and fit in the pie pan. Yields one 9-inch pastry shell.

**Tech Schedules Reading Class**

Cleveland Technical Institute will participate in an Independent Reading Program which is being offered through the Extension Program of the University of North Carolina at Chapel Hill, according to Haley Dedmond, Director of the Learning Resource Center at Tech.

This non-profit program is a home-study type of education for adults who desire to continue their education through planned reading after completing a formal education and have the need for some direction in their self-study.

A fee of \$10.00 is being charged for registration which includes reading lists, review education, records administration and an achievement certificate. Any adults interested in participating in this program should contact Alice Tigner, Cleveland Tech Librarian, for further information.

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