

Merry Christmas Parties Are Underway In KM

Kings Mountain citizens are saying "Merry Christmas" at numerous holiday get-togethers, private and club parties.

Legionnaires of Post 155 of Kings Mountain will serve the traditional Christmas dinner Saturday evening from 6 until 8:30 p.m. at the American Legion building and at 9 p.m. dancing will be to the music of "The Blue Velvets". The affair annually attracts about 700 Legionnaires, their wives and Auxiliary members. Prior to the dance, at 8:30 p.m., the Auxiliary Unit to Post 155 will conduct drawing for a color television set. Proceeds from the veterans project will be applied toward a scholarship for a needy veterans child from this area.

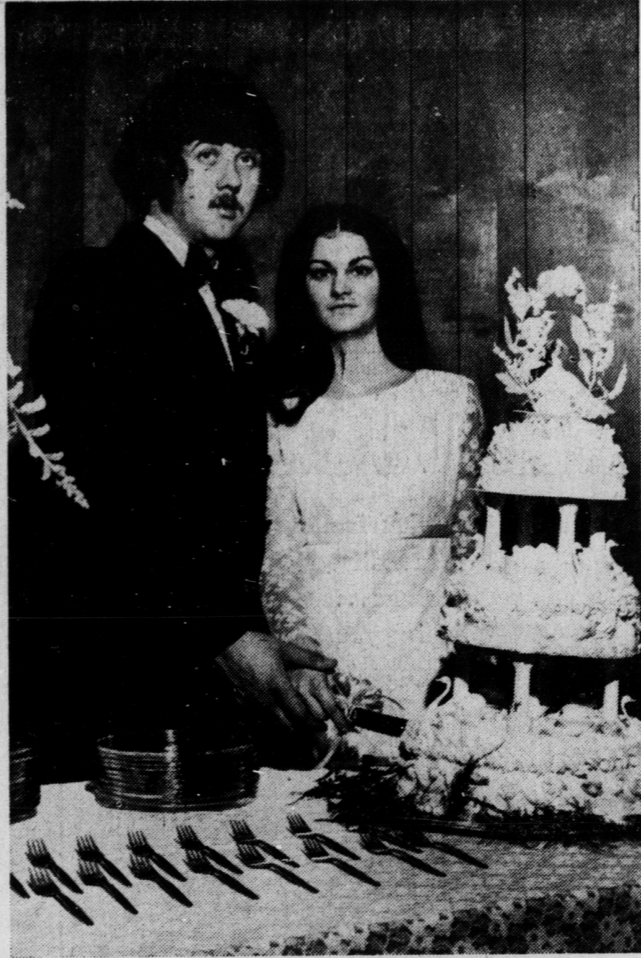
Members of Frank B. Glass Post 9811 Veterans of Foreign Wars and Auxiliary will gather at 8 p.m. Saturday at the Post Home on Grover road for the traditional Christmas dinner get-together.

Mr. and Mrs. Garth Hawkins entertained at a Christmas drop-in at their home on McSwain road Sunday evening with their mother, Mrs. Leonard Gamble, as guest-of-honor. The home was beautifully decorated for the holidays and punch and party pick-ups were served from a festive table in the dining room.

Visiting from out-of-town were Mr. and Mrs. Frank Jones, Mrs. Robert McRorie and Reid Medlin, all of Rutherfordton.



MRS. GARY LEE BRACKETT (Wanda Adair Smith)



MR. AND MRS. JEFF YARBRO (Teresa Merritt)



MISS LINDA DIANE SELLERS (Bride-Elect of Benny Duain Yarbrough)

Holiday Nuptials Unite Two Couples; Engagement Announced

Piedmont Baptist church was the setting Sunday afternoon at 3 p.m. for the wedding of Miss Wanda Adair Smith and Gary Lee Brackett.

The Rev. Ansel Center, Jr. heard the couple pledge vows of the double-ring ceremony.

Miss Judy Dellinger was organist for the program of nuptial music and Miss Billy Sue Hicklin was vocal soloist.

The bride's father gave her in marriage. Her wedding gown, a formal design of white peau de soie, was designed with manderin collar which was centered with a row of covered buttons extending down the front of the bodice which was trimmed in Chantilly lace. The long, full sleeves and skirt were also enhanced with lace. Her cathedral length veil was caught to a crown of lace and she carried a bouquet of white orchids, pompons and red rosebuds a top a white Bible.

Mrs. Randy Davis attended her sister as matron of honor and bridesmaids were Mrs. Mike Smith of Kings Mountain and Mrs. Roy Picklesimer of Bessemer City.

The three attendants wore formal length gowns of holiday red velveteen featuring high waistlines and Georgette sleeves. Detachable trains of velveteen and Georgette were caught to bows at the waistline. They wore matching headresses and slippers and carried bouquets of white pompons, green net and ribbon.

Roy Picklesimer was best man. Gary Smith, brother of the bride, ushered with Gary Stout.

Miss Sandra Champion kept the bride's book. The bride party formed a receiving line in the church vestibule after the ceremony to greet wedding guests.

When they return from a wedding trip the newlyweds will be at home at 617 Athenia Place, Bessemer City.

A home wedding November 23 united Miss Teresa Merritt and Jeff Yarbrow in marriage.

The couple pledged vows of the double-ring ceremony before the Rev. James Williams at the home of the bride's parents at 827 Ramsour street.

Will Daves gave his granddaughter in marriage and Connie Strickland was honor attendant.

The bride wore a white empire-waisted street-length dress with matching headress and carried a bouquet of white bridal flowers.

Mr. and Mrs. Gene M. Sellers announce the engagement of their daughter, Linda Diane, to Benny Duain Yarbrough, son of Mr. and Mrs. Ben Yarbrough.

The bride-elect is a graduate of Kings Mountain high school and is employed by Sears, Roebuck Company in Gastonia.

The bridegroom-elect is a graduate of Kings Mountain high school and Gardner-Webb college. He is employed by Kings Mountain Brick company.

The wedding will be an event of February 23, 1973 at 7 p. m. in Penley's Chapel Methodist church.

Both families are of Kings Mountain.

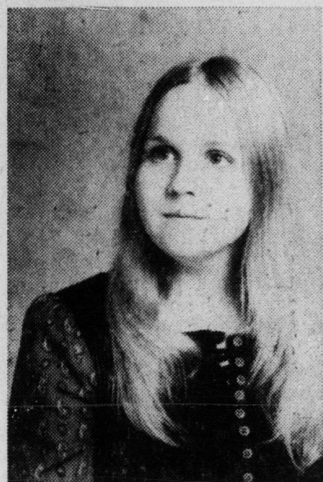
Pair Feted After Rehearsal

Miss Wanda Adair Smith and Gary Lee Brackett cut their wedding cake Saturday evening at an after-rehearsal party held in the fellowship hall of Piedmont Baptist church. Entertaining were the bride-elect's parents, Mr. and Mrs. Walter Lee Smith, Jr. and the bridegroom-to-be's parents, Mr. and Mrs. Martin Lee Brackett of Bessemer City.

The red and white theme of the wedding was featured in the details and refreshments. Overlaid with green net over white, the bride's table held a central arrangement of green and white flowers and candles. Mrs. Ray Jones and Mrs. Chester S. Wiggins cut and served the wedding cake from one end of the table. Punch was served from a silver service at the opposite end of the table.

Rev. and Mrs. Ansel Center welcomed the guests.

The bride-elect and bridegroom-to-be took the occasion to present their gifts to their wedding attendants.



Miss Martha Jane Mauney, daughter of State Senator William Kemp Mauney, Jr. and Mrs. Mauney of Kings Mountain, will be a sponsor in the Inaugural Ball in Raleigh January 5th.

Kim Bumgardner of Kings Mountain will be Miss Mauney's marshal.

Miss Mauney will accompany her parents to the state capitol for the festivities. Former Representative Mauney will be sworn for his first term in the N. C. Senate.

COMINGS AND GOINGS

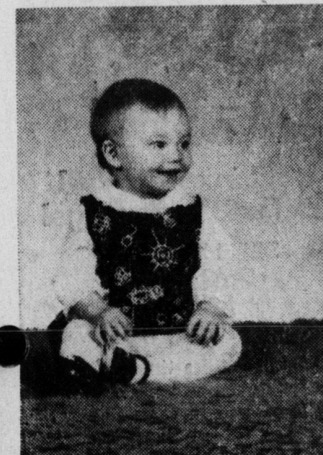
Mr. and Mrs. H. O. Williams, Mr. and Mrs. Elmer McGill and Mr. and Mrs. Francis Hunt of Lexington attended the Big Four basketball tournament in Greensboro during the weekend.



Robin Lynn Boone, daughter of Mr. and Mrs. Jerry Boone, celebrates her first birthday today, Wednesday, December 20th.

A family party will be held at the Boone home at 708 Ramsour street and party refreshments will be served.

Grandparents are Mrs. Martha Boone and Fred Alexander, both of Kings Mountain.



Paige Renae Colvin celebrated her first birthday Thursday, December 7th.

A family party was held at Paige's grandparents' home on Catherine street. Paige had a Santa Claus birthday cake which was served with ice cream and refreshments.

Paige is daughter of Mr. and Mrs. Jimmy L. Colvin of Bessemer City and granddaughter of Mr. and Mrs. George Nolen of Kings Mountain and Mr. and Mrs. Curtis

L. Colvin of Bessemer City. Paige's mother is the former Renae Nolen of Kings Mountain.

CALENDAR SOCIAL

Saturday:

6:00 - 8:30 p. m.—American Legion Christmas dinner at the American Legion building for members, their wives and the auxiliary.

8:00—Frank B. Glass Post 9811 Christmas dinner at the Post building on Grover road.

9:00-12 p. m.—American Legion Christmas dance at the American Legion building.

Miss Heavner Is Honored At Brunch

Miss Kathy Heavner, who will be married to Dwight Dixon on Dec. 30, was honored on Dec. 2 at a brunch held at the home of Mrs. Howard Champion in the Oak Grove community. Entertaining with Mrs. Champion was her daughter Susan.

Guests were seated at a table in the family room and enjoyed the warmth of the fireplace as they served a three-course meal. The table was beautifully decorated with a white cloth centered with a miniature silver Christmas tree with pink bells.

An original poem written and read by Susan Champion, was dedicated to the bride-to-be who was also presented a long-stem red rose and a gold platter by the hostesses.

The twelve guests included the bridesmaids, the flower girls, the bride-elect's mother, Mrs. S. E. Heavner, her grandmother, Mrs. D. H. Bookout, and the groom-to-be's mother, Mrs. C. T. Dixon.

You can fill your holiday punch bowl with real cheery welcomes with these recipes from readers:

CHAMPAGNE SOPHISTICATE
1 can (46 ozs.) unsweetened pineapple juice, chilled
1 can (6ozs.) frozen lemonade concentrate
Ice
2 bottles (4-5ths qt. each) extra dry champagne
Combine juice and lemonade concentrate. Pour over a block of ice in punch bowl. Add champagne and serve immediately. Yield: 22 five-ounce servings.

TOUSEY'S PUNCH
1 bottle (4-5ths qt.) Catawba pink wine
2 bottles (4-5ths qt. each) extra Henri Marchant pink champagne
1 bottle (28 ozs.) club soda
Make sure all ingredients are well chilled. Pour over ice and serve in punch cups. Yield: 30 cups.

SPARKLING SNOW PUNCH
1 can (46 ozs.) grapefruit juice, chilled
1 qt. lemon soda, chilled
1 teaspoon rum flavoring
1 pt. lemon sherbet
Nutmeg
Mix grapefruit juice, soda and rum in a three-quart punch bowl. Add sherbet and beat until smooth. Garnish with nutmeg. Yield: 20 four-ounce servings.

TEA PUNCH
1 qt. water
8 tea bags
1 qt. eggs
8 eggs
3-4 cup sugar
2 teaspoon rum flavoring
2 tablespoons maple flavoring
Nutmeg
Bring water to rolling boil. Remove from heat and add tea bags. Cover and let stand five minutes.
Add milk and reheat mixture until it just starts to bubble. Meanwhile, in a large punch bowl, beat eggs until thick and lemon colored. Gradually beat in sugar, two tablespoons at a time, until thick and foamy.

HOLIDAY TEA PUNCH
1-2 cup instant tea powder
2 quarts water
1 can (6 ozs.) frozen limeade concentrate.
1 can (6 ozs.) frozen lemonade concentrate
1 can (6 ozs.) frozen pine apple juice concentrate
1 pint cranberry juice cocktail
1 bottle (1 pt. 13 ozs.) ginger ale, chilled
In punch bowl, combine tea with water, concentrates, and cranberry juice. Just before serving, add ginger ale and ice. Yield: 25 five-ounce servings.

Auxiliary Wraps Gifts At Oteen
Six members of Frank B. Glass Post 9811 Auxiliary wrapped Christmas gifts for veterans of Oteen hospital at Oteen last Thursday.

Mrs. Robert Ruff, president of the Auxiliary, accompanied Mrs. Dave Delevie, Mrs. Elaree Peterson, Mrs. Marie Queen, Mrs. Lillian Mitchem and Mrs. Beatrice Peterson to the veteran's hospital.

Mrs. Ruff received on Monday a Christmas card signed by 80 patients thanking the Unit for their thoughtfulness. The local women visited C. C. Babb, a local patient in the Oteen hospital.

Beat in rum and maple flavorings. Gradually beat in hot tea mixture. Serve at once in mugs. Sprinkle with nutmeg. Yield: 16 six-ounce servings.

By MISS E. YORK KIKER Home Economist

"Tis the season to be jolly," according to the holiday music, and also it is the season to enjoy plenty of North Carolina sweet potatoes or yams. This year they have seemed unusually sweet and of high quality. Sweet potatoes are colorful and versatile. Bake, boil, brown, fry, candy, or make into baked goods. Just take your choice.

North Carolina is the leading sweet potato producing state in the nation, which is a source of pride. However, the selection and preparation are responsibilities of the individual for the real enjoyment. Sweet potatoes seem sturdy, yet need tender loving care.

When shopping, choose clean, smooth, and well-shaped sweet potatoes that are firm, dry, bright and fresh looking. Sweet potatoes should be handled carefully for they bruise easily. For home care, do not store in the refrigerator or in a temperature below 50 to 55 degrees F. Sweet potatoes are easily cold hurt and develop an undesirable flavor. A dry, unrefrigerated bin is excellent for storage. Canned sweet potatoes may be substituted for the fresh form in any recipe designating cooked sweet potatoes as the starting point.

Mr. Edward Ramsey Jr. of the Foods and Nutrition department, N. C. Central University, Durham, has shared interesting information and recipes on sweet potatoes. His father, who is retired from Tuskegee Institute as dean of School of Institutional Management and Food Administration, worked with the late renowned scientist, Dr. George Washington Carver. Mr. Ramsey Sr. was called on by Dr. Carver to translate some of the scientific findings on sweet potatoes into practical and useful recipes.

Two of the Tuskegee recipes sound particularly easy and worth trying. Sweet potatoes will add important vitamin A and flavor to griddle cakes and baked

custard.

SWEET POTATO GRIDDLE CAKES
2 eggs
2 cups milk
2 tablespoons melted shortening
1 cup sieved sweet potatoes
2 cups flour
1 teaspoon salt
4 teaspoons baking powder
2 tablespoons sugar
Combine eggs, milk, melted shortening and sweet potatoes. Add flour sifted with salt, baking powder, and sugar. Beat until smooth, but do not over-beat. Bake on griddle of moderate temperature. Do not turn but once. Makes approximately 10-15 medium sized griddle cakes.

SWEET POTATO BAKED CUSTARD
4 cups evaporated milk
2 cups sieved sweet potatoes
3 well beaten eggs
1 cup sugar
2 teaspoons vanilla extract
1 teaspoon lemon juice
Scald evaporated milk in double boiler. Blend thoroughly with sieved sweet potatoes. Add a little of the hot mixture to the well beaten eggs and then stir all of the mixture in. Return it to the heat and cook until egg is done or about two minutes. Remove from heat and stir in sugar until the mixture is smooth. Cool; add vanilla and lemon juice. Bake in ungreased individual casseroles until brown or until the potato has set. Make 6 or 8 servings.

SWEET POTATO CHEESE WAFFERS
2 slightly beaten egg yolks
1 cup grated cheese
1-3 cup mashed sweet potatoes
2 tablespoons melted butter
1 tablespoon water
1 cup flour
1-2 teaspoon baking powder
1-2 teaspoon salt
Combine egg yolks, cheese, sweet potatoes, and butter. Add water and then the sifted dry ingredients. (Add more flour if necessary as this is to be a stiff dough.) Roll thin on floured surface and cut into one inch by

four-inch strips. Prick with fork and sprinkle lightly with additional salt. Bake on a cookie sheet in a hot oven for six minutes or until done. Yield: About two dozen wafers. (Storing in a tight wax-paper lined box will render the desired texture.)

Bride-Elect Is Feted At Drop-In
Miss Kathy Heavner, whose wedding to Dwight Dixon takes place Dec. 30, was honored on Sunday afternoon, Dec. 10, at the El Bethel Methodist church fellowship hall. Entertaining were Mrs. Dean Costner, Miss Denise Costner, Mrs. Arlin Wilson, Mrs. Tim Heavner, and Mrs. Edward Herndon.

A color motif of red and white was featured in decorative details. The refreshment table, overlaid with white nylon and lace over red, held a central arrangement of a crystal punch bowl surrounded with holly. The corners of the tablecloth were caught with wedding bells and poinsettias. The gift table was highlighted with a Christmas arrangement centered with a candle. Red ribbon streamers along with mistletoe and holly decorated the white cloth.

The hostesses gave the honoree a red and white carnation shoulder corsage which she pinned to her ankle length red party dress. They also presented the bride-to-be a spray and steam iron.

Seventy guests called between 2:30 and 4:30 p. m.

Out-of-town guests included Mrs. Fred Byars of York, S. C., Mrs. Nell Houser, Mrs. Mary Heavner, Mrs. Sherman Brown, Mrs. James Brown and Mrs. Johnny Eaker of Cherryville, Mrs. Billy Brown of Gastonia, and Mrs. Reed Wilson of Lawndale.

TAR HEEL KITCHEN

SECTION B THE KINGS MOUNTAIN HERALD, KINGS MOUNTAIN, N. C. Wednesday, December 20, 1972

Punch Recipes For Holiday Season Provide Cheery Welcome For Visitors

Christmas Greetings

Spirits are light! There's much happy cheer and merriment as we join in the celebration of Christmas.

Linwood Speed Wash & Produce