

# Christmas Parties, Set-To-Gethers Held

Holiday parties are in full swing in the Kings Mountain area as families and friends gather at private and club parties to say "Merry Christmas."

Annual Christmas dinner is planned by Frank B. Glass Post 9811, VFW, for Thursday, December 20th.

The free dinner for members of the post and auxiliary, their wives and husbands, will be served at 7 p.m. at the Post Home and features turkey and ham with all the trimmings, said Commander Jack Smith.

Dixon Community 4-H'ers will hold 4-H Achievement Night and a Christmas program-installation service to feature a Thursday night covered dish supper at 6:30 p.m. at Dixon Presbyterian church fellowship hall. Mr. and Mrs. Bud Greene, Mr. and Mrs. Tom Berry and Mr. and Mrs. Marvin Caveny are leaders of the group and will conduct the program, assisted by County 4-H leaders Mike Pittman and Florence McCaskill of Shelby. Awards for achievements in various programs of 4-H work will be given to 30 young people of the community.

Mrs. Paul Mauney was hostess last evening at her home on Margrace road to members of Circle I of Dixon Presbyterian church and members took the occasion to present Mrs. Mauney, Bible leader, with a gift and to exchange Christmas presents.

The holiday-season motif was featured in decorations and refreshments. Mrs. Wayne Wells conducted business of the meeting and Mrs. Mauney led the Bible Study for December.

Margrace Woman's Clubbers will gather for their traditional holiday dinner get-together Friday night at Renn's Cafeteria in Grover and will exchange Christmas gifts.

Members of American Legion Post 155 Auxiliary honored Gold Star Families of the area at a dinner Thursday evening, also the regular meeting night of the organization and presented corsages of poppies to guests.

Mrs. Hugh W. Yates was program chairman and led a discussion of "Veterans Affairs and Rehabilitation", giving suggestions on "helps for the veterans families" particularly at the Christmas season.

Mrs. Leonard Gamble, who presided, recognized Gold Star families, including Mr. and Mrs. Stacy Huffstler, Mrs. Judy D. Scism, Mrs. W. V. Dellinger, Mrs. Oleene Anderson, Mrs. Bertie Lee Lockridge, Mrs. W. M. Moorhead, Mr. and Mrs. Allen Graham, Mrs. Ruth H. Lynn, Mrs. Lillian Mitchem, Mr. and Mrs. Keith Gore, Mrs. Teresa Graham and Mrs. Maggie Lail.

Mrs. Hubert Aderholdt gave the devotional.

## McINTYRE FAMILY PARTY

Mr. and Mrs. Franklin McIntyre entertained Sunday at a family Christmas get-together at their home at 406 East King street.

A four-course luncheon was served with turkey and all the trimmings.

The McIntyre home was beautifully decorated for the holidays.

Attending the get-together were Mr. and Mrs. Don McIntyre and children, Wayne, Mike, Phyllis and Nancy of Bennettsville, S. C.; Mr. and Mrs. Ben McIntyre and daughters Wendy, Sheila, Kathy and Kelly, of Raleigh; and Mr. and Mrs. George Neil and sons, John and David, of Mooresville.

Monday evening dinner guests of the McIntyres were Dr. and Mrs. Charles Edwards and Mr. and Mrs. Leroy McGill.

## FAMILY GET-TO-GETHER

The Howard Herndon family gathered for a Christmas get-together Saturday evening at Dixie Village Cafeteria and 23 family members enjoyed dinner and an evening of fellowship and bingo.

They also exchanged Christmas presents around a lighted tree.

Attending the party were Mr. and Mrs. W. L. Herndon and Anne of Shelby; Mr. and Mrs. W. L. McMackin, Jr., Mrs. W. L. McMackin, Sr., Mr. and Mrs. Harold Herndon, Mrs. Lynda Sparrow, Mr. and Mrs. Eddie Herndon, Edie and Nicki, Mr. and Mrs. Billy Wease, Billy Ray and Shawn, all of Kings Mountain, and Mr. and Mrs. Richard McMackin and sons, Mike and Hunter, of Charlotte.



**POLICE AUXILIARY OFFICERS** — Pictured are new officers of the Auxiliary to the Kings Mountain Police Department. From the right, Mrs. Judy Bell installs Mrs. Donald Ivey as the new president; Mrs. George Hilton, vice-president; Mrs. Walter Grigg, secretary; Mrs. Jackie Barrett, treasurer; Mrs. Garland Edwards, sergeant-at-arms and Mrs. M. L. Williams, chaplain. (Photo by I. G. Alexander)

## Police Auxiliary Installs Officers On Monday Night

Mrs. Patricia Ivey, wife of Ptl. Donald Ivey, was installed as president of the Women's Auxiliary to the Kings Mountain Police Department Monday night.

The Auxiliary held its December meeting at the home of Mrs. Ivey on Oriental Avenue. Mrs. Judy Bell, president, presided and conducted the installation ceremonies.

Other new officers for 1974 are Mrs. Della Hilton, wife of George Hilton, vice president; Mrs. Nan Grigg, wife of Walter Grigg, secretary; Mrs. Arlene Barrett, treasurer; Mrs. Ella Edwards, wife of Garland Edwards, sergeant-at-arms; and Mrs. Ethel Williams, wife of M. L. Williams, chaplain.

Mrs. Ivey was assisted in serving refreshments after the installation service.

## Mrs. Stanley R. Pearson, Age 81, Still Active, Likes Flower-Gardening

Mrs. Emma Jean Pearson was 81 years young Monday and her family joined her in a birthday party get-together at her home. Mrs. Pearson is widow of Stanley R. Pearson and is mother of 11 children, nine of whom are living.

Her children and grandchildren helped her cut a decorated birthday cake. Mrs. Pearson said the secret of longevity is "faith in God."

Still active and able to enjoy her flower garden, Mrs. Pearson says she counts her family of children and grandchildren, sons-in-law, and daughters-in-law among life's greatest blessings. Children of Mrs. Pearson and the late Mr. Pearson are Olland Pearson, Tillman Pearson, Stanley F. Pearson, Roy Pearson and Everette Pearson, all of Kings Mountain, Arthur Pearson and S. C.

## SOCIAL CALENDAR

6:30—4-H Achievement Night of Dixon Community 4-H club at Dixon Presbyterian church fellowship hall. Covered dish supper.

## Carrolls To Note Golden Wedding Day At Reception

Mr. and Mrs. Erwin Carroll will celebrate their 50th wedding anniversary Sunday afternoon at a drop-in from 2 until 5 p.m. at Antioch Community Center.

## Legion Events Set Dec. 22 And Dec. 31

Holiday activities at the American Legion will include the annual Christmas dinner-dance and a New Year's Eve party. Legionnaires and their wives will be guests at a dinner-dance on Saturday, December 22nd. "The Blue Velvets" will provide dance music from 9 until midnight.

"The Blue Velvets" will return for the New Year's Eve dance on Monday evening, December 31. Commander Lind-ergh Dixon also announced that Tom Smart has joined the organization as club manager. Mr. Smart is a former manager of Kings Mountain Country club.

## KM Area Students In "Operation 78"

GREENSBORO. — Three students from Cleveland county recently attended "Operation 78, a special program designed to acquaint high school seniors with the University of North Carolina at Greensboro.

The program was called "Operation 78" because the next entering class of freshmen will graduate in 1978.

Attending from Kings Mountain high school was Dobbie Bolin, daughter of Mr. and Mrs. Max Bolin, Route 2, Kings Mountain. Attending from Burns high school were Mary Amy Lutz, daughter of Mr. and Mrs. William E. Lutz, Route 2, and Cynthia Marie Willis, daughter of Mr. and Mrs. Hartford T. Willis, Route 3. Both are from Lawn-tain County club.

## McGills Honor Newlyweds

Mr. and Mrs. Elmer McGill entertained Tuesday evening at their home on Route 4 honoring Mr. and Mrs. Leroy McGill. Mrs. McGill formerly was Mae Sue Goforth.

A most pleasant dinner was served. The table was decorated in white and green, with a white-hand crocheted tablecloth over a green cloth. A corsage of white camellias was presented to Mrs. McGill.

Other guests were Mr. and Mrs. John McGill, Mrs. Elizabeth Gamble, Miss Ava Ware and Mr. and Mrs. H. O. (Toby) Williams.

## Circle Members Give Yule Program

Circle 2 of Central Methodist church visited patients at Kings Mountain Convalescent Home and gave a Christmas program and gifts to patients Tuesday.

It was the regular December meeting of the group.

After the program, members held a fellowship hour at the home of Mrs. Orangel Jolly and refreshments carrying out the holiday motif were served.

Mrs. P. H. Waugh presided over business of the meeting and members took the occasion to present a life membership pin to Mrs. Edith Goforth.

Mrs. Baxter Wright, Sr. assisted Mrs. Jolly in serving refreshments.

## Choirs To Sing Yule Programs

The Chancel Choir of Central United Methodist church will present "A Service of Nine Lessons and Carols" Sunday morning at the 11 o'clock worship hour at the church.

Mrs. J. N. McClure will direct the choral presentation and Rev. Paschal Waugh will read the scripture lessons.

At the 6:30 p.m. hour, all choirs of the church will be featured in a children's program, "Son of the Virgin." Members of the Children's Choir, Youth Choir and Chancel Choir will sing carols and the program is under direction of W. A. Russell.

Rev. Waugh issued invitation to the community to join in the Christmas services of worship.

## TO FILL PULPIT

Rev. Paul Terry will fill the pulpit at Tuesday worship service at 7 p.m. at Tabernacle of Love on Second street, Rev. Gene Grigg, pastor, has announced.

# Society News

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## TAR HEEL KITCHEN

By MISS YORK KIKER  
Marketing Home Economist

It is impossible to think of holiday cooking—or cooking at any time—without benefit of a generous supply of dairy products. North Carolina is fortunate to have high standards of inspection, therefore, quality dairy foods are assured in the grocery store. Prices do seem high on most foods, but it does help to remember what your money is really buying. Dairy foods are high in food value; have no waste such as bones, peelings and seeds, and are important ingredients in numerous kinds of holidays foods. The variety is cast but a few suggestions follow:

### MOCH AU AIT

Saucepan—2 quart or double boiler  
1 quart milk  
1-4 cup instant chocolate-flavored mix  
2 tablespoons instant coffee powder

In saucepan or, if not serving immediately, in top of double boiler, heat milk to scalding temperature. For each serving, place 2 teaspoons chocolate mix and 1 teaspoon coffee powder into each cup; gradually add 3-4 to 1 cup milk, stirring until cocoa and coffee are dissolved. Yields 4 cups.

### CRANBERRY PUNCH

12 gallon vanilla ice milk  
2 quarts cranberry juice (chilled)  
1 quart ginger ale, chilled.  
Blend ice milk and cranberry juice till slushy.  
Add ginger ale

### CARAWAY CHEESE LOG

One 8 oz. package cream cheese  
1-2 pound Cheddar cheese, grated  
1 tablespoon milk  
4 tablespoons caraway seed  
1 tablespoon horseradish  
1 tablespoon Worcestershire sauce

Blend cheese and milk. Add remaining ingredients to cheese base. Shape into a long log. Chill 4 hours or until firm. Slice; serve on crackers.

### COTTAGE-BARBECUE DIP

1 cup cottage cheese  
1 teaspoon lemon juice  
1-2 teaspoon instant minced onion  
1-2 teaspoon sugar  
1-4 teaspoon celery salt  
1-4 cup barbecue sauce.

In a mixing bowl or blender beat cottage cheese, lemon juice, onion, sugar and celery salt until fairly smooth. Blend in barbecue sauce. Refrigerate and serve as a dip with celery sticks, potato cups or crackers. This mixture can also be used as a sandwich spread — using about 3 tablespoons mixture per sandwich with sliced ham, turkey or chicken. Note: Dip is attractive served in a green pepper shell. Cut thin slice off bottom of a green pepper so it will stand up. Cut out top; remove seeds. Fill with dip; refrigerate until serving time. Yield: Approximately 1 cup.

### FROZEN FRUIT CHEESE SALAD

2 cups cottage cheese  
1 cup dairy sour cream  
1 can (13 1-2 oz.) pineapple tidbits, well drained  
1 cup chopped orange sections  
1 cup chopped cooked prunes.  
1 large banana, sliced  
1-2 cup sliced maracchino cherries

1-2 cup toasted salted sliced blanched almonds  
3 tablespoons confectioners sugar  
Creamy Pink Dressing:  
2 tablespoons maracchino cherry juice  
1 cup dairy sour cream

Sieve cottage cheese; lightly blend with sour cream, pineapple, orange, prunes, banana, cherries, almonds and sugar. Divide into refrigerator trays. Freeze until firm. Allow to stand at room temperature at least 1 hour before serving. Cut and serve on salad greens with Creamy Pink Dressing. Garnish with stemmed cherries and orange sections, if desired. To make dressing: Gently blend cherry juice into sour cream; cover and chill. Yield: 1 cup dressing.

### WHITE FUDGE

2 cups granulated sugar  
1-2 cups dairy sour cream  
1-3 cup white corn syrup  
2 tablespoons butter  
1-4 teaspoon salt  
2 teaspoons vanilla or rum flavoring  
1-4 cup quartered candied cherries.

1 cup coarsely chopped walnuts. Combine first five ingredients in saucepan; bring to a boil slowly, stirring until sugar dissolves. Boil without stirring, over medium heat, to 236 degrees F. on candy thermometer, or until a little mixture dropped in cold water form a soft ball. Remove from heat and let stand 15 minutes; do not stir. Add flavoring; beat until mixture starts to lose its gloss (about 8 minutes). Stir in the can-

did cherries and walnuts and quickly pour into a greased shallow pan. Cool and cut into squares. Makes about 1 1-2 pounds of fudge.

### INSTANT PARFAIT DELIGHT

1 1-2 cups milk  
1 cup dairy sour cream  
1 package (3-4 oz.) lemon instant pudding  
2 teaspoons grated orange peel  
1 can (1 lb. 5 oz.) cherry pie filling  
1 teaspoon almond extract  
1-3 cup vanilla wafer crumbs (3-10 wafers)

Combine milk, sour cream, pudding and orange peel; beat on low speed 2 minutes or until well blended. Chill. Combine pie filling and almond extract. Layer parfait glasses or dessert dishes with 1 teaspoon crumbs, 2 tablespoons pie filling and about 1-3 cup pudding. Repeat once, ending with 1-2 teaspoon crumbs. Chill. Yields 6 servings.

### Invitations Issued To Timms-Milner Nuptials

Mr. and Mrs. Eugene Timms have issued invitations to the wedding of their daughter, Miss Deborah Wright Timms and Armour Kyle Milner Jr., to be held on December 27th at 7 p.m. in Central Methodist church.

The bride-to-be's parents will entertain after the ceremony at a reception at their home.

Mr. Milner is son of Mr. and Mrs. Armour Kyle Milner Sr. of Spartanburg, S. C.

### It's A Boy For Jack Martins

Mr. and Mrs. Jack Dennis Martin announce the arrival of their second child, a son, Kevin Dennis Martin, November 16th. The baby weighed seven pounds, six ounces.

Grandparents are Mr. and Mrs. B. R. Sanders and Mr. and Mrs. Jack B. Martin and great-grandparents are Mr. and Mrs. I. J. Arthurs and Mrs. Sally Martin, all of Kings Mountain.

The baby's mother is the former Linda Sanders.

### Holiday Bazaar Held Monday

Women of First United Congregational Church of Christ held a Christmas Bazaar Monday at the church in the Lincoln Academy community and a large crowd attended.

Bazaar items included homemade holiday goodies, novelty gift items and clothing.

Children of the community presented a Christmas pageant at 8 p.m.



### CHINESE CHICKEN

By MRS. HENRY NEISLER

1 cup chopped pecans  
1-4 cup salad oil  
2 boned, raw chicken breasts  
1 cup onion slices  
1 1-2 cups celery (cut on bias)  
2 cups canned chicken (broth)  
1 teaspoon sugar  
2 tablespoons cornstarch

2 tablespoons sherry (optional)

3 tablespoons soy sauce  
1 can (5 oz.) bamboo shoots  
1 can water chestnuts (sliced)  
Rice or toasted Chow Mien Noodles.

Brown pecans in oil, drain on paper towel, reserve oil. Cut chicken into small strips, cook in oil until well done (about six

minutes). Remove from skillet. To the oil, add onion slices, celery and 1-2 cup chicken broth. Cook 5 minutes. Combine sugar, cornstarch, sherry soy sauce and 1 1-2 cups chicken broth. Add to celery and onion in skillet. Also add chicken, bamboo shoots and water chestnuts. Heat until thick. Serve on rice or toasted Chow Mien noodles. Serves six.