



**PLANTS ARE HOBBY** - Mrs. Velonia Wilson of Grover has always had a "green thumb." Her beautiful African Violets fill her home.

## She Began Planting African Violets As A Hobby, Now Look

By ELIZABETH STEWART  
Womans Editor

Velonia (Mrs. Howard) Wilson has always had a green thumb and the 115 different varieties of African Violets in her Grover home and adjoining cloth store attest to her versatility.

Mrs. Wilson's violets will become Christmas treasures for many of her friends and kin this holiday season and the purples, pinks and variegated blooms fill the window sills of her kitchen, den, and surround and brighten her show rooms at Wilson Cloth Store.

"I could talk about my flowers all day," said Mrs. Wilson, who said she started growing African Violets seven years ago, starting her "hobby" with

a plant given her by her late husband.

She was taking time away from her gardening and sales job to start her big Thanksgiving feast.

Her six children and nine grandchildren were at home for the holiday and Mrs. Wilson cooked a 16 pound turkey with all the trimmings, plus pumpkin pie, pecan pie, and oyster dressing. Two of her children came from South

Carolina, one from Georgia, one from Cherryville, one from Fort Bragg and one from Gastonia to spend the day at home and celebrate the holiday. Each of the children brought a covered dish for the meal.

The Wilsons moved to Grover 18 years ago "because we could find a house big enough for our large family," said Mrs. Wilson. After the children were grown and moved

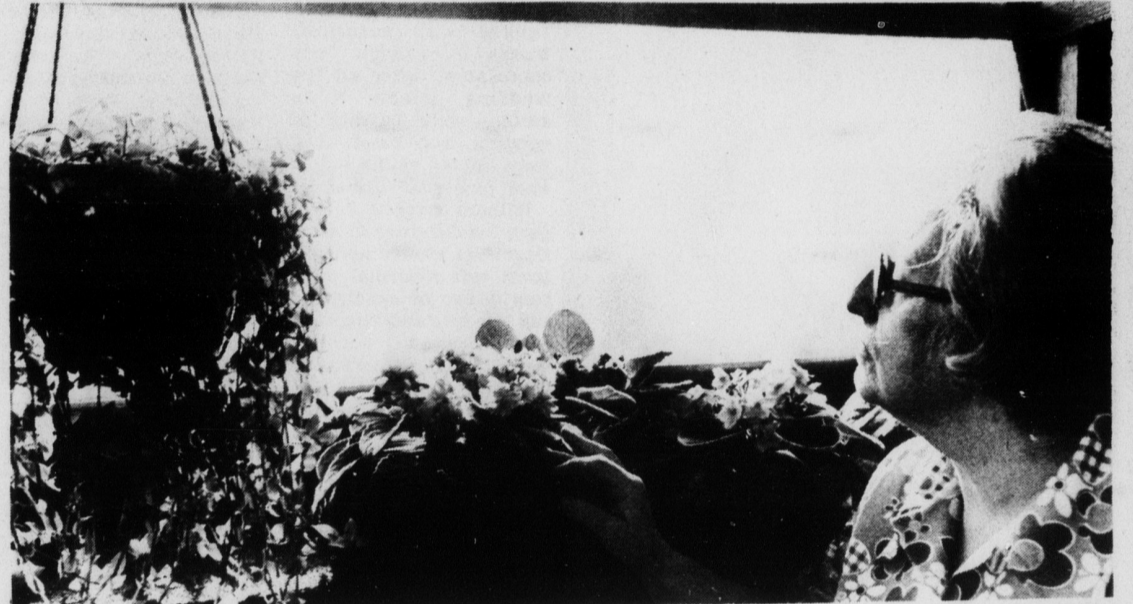
away, the Wilsons moved into a smaller home and opened Wilson's Cloth Store. Mr. Wilson died of a heart ailment three and one half years ago and Mrs. Wilson has continued to operate the business.

On a field trip Sunday with some of her grandchildren, Mrs. Wilson gathered "lots of little treasures for my flower gardens."

Mrs. Wilson says her secret for growing African

Violets, either inside the house or outside, is "don't water the plants till it feels dry to the touch." She warns that many flower growers water their plants to death.

Her beautiful "corn plants" are also proof of her "green thumb" and is a conversation piece, along with her beautiful African Violets for the customers who come to her store to purchase polyester and other fabrics.



Photos By Tom McIntyre

**MRS. WILSON AND AFRICAN VIOLETS** - The 115 different varieties of African violets in Mrs. Velonia Wilson's home in Grover will be Christmas presents for

friends and kin. Mrs. Wilson is pictured with some of her plants.

# Mirror-Herald Living Today

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## Ila's 85 Years Young

Mrs. Ila Goforth Pitts will be 85 years young Sunday and will celebrate the occasion at a family birthday party at the home of her son and daughter-in-law, Mr. and Mrs. Carl Goforth, on Crescent Hill Drive.

Luncheon will be served buffet style and dining tables will be decorated in the Christmas motif. Mrs. Pitts' sister-in-law, Mrs. Sally Harrison, of Gastonia, who has celebrated her 90th birthday, will also share the happy occasion.

Children of Mrs. Pitts are Carl and Ben T. Goforth of Kings Mountain, Delbert Goforth of Columbia, S. C., Ralph Goforth of Grover, Mrs. Bertie Jones of Gaffney, S. C. and Mrs. Frank Wilson of Spartanburg, S. C.

Mrs. Pitts is widow of Willard Goforth and John Pitts.

### NEW LOOK AT INAUGURAL BALL

The inaugural ball for Governor-Elect and Mrs. Jim Hunt will have a new look.

The gala bi-partisan affair is slated for Friday, Jan. 7, in Reynolds Coliseum at N. C. State in Raleigh.

The incoming Council of State will also be honored at the ball, which is

## Lib Stewart



sponsored by the Junior League of Raleigh and the N. C. Symphony Society.

As a special attraction for the 1977 Inaugural Ball, a show featuring N. C. talent will be presented. Included will be presentations by the North Carolina Dance Theatre and the Carolina Readers Theatre, Carol Sloane and others.

Of course there will be dancing and in connection with this some new categories of subscription available. In addition to spectator seats without access to the dance floor, there will be a limited number of table seats at \$25 per person. Spectator seats are \$3 per individual. Ball sponsorships will be \$500 and include a table for 10 and prominent listing in the program.

Ball Patronages are available for \$100 contributions and include two preferred table seats and program listing.

All reservations may be made by contacting the Inaugural Ball Headquarters, Suite 200, Hilton Inn, 1707 Hillsborough St., Raleigh, N. C. 27605.

The gala starts at 8 p. m. and according to Co-chairmen Mrs. Robert C. Blades of the League and Lawrence J. Wheeler of the Symphony staff will be "the most spectacular representation of political unity in North Carolina, as well as a focusing on the cultural heritage and artistic traditions of our state."

There is also to be a nationally-acclaimed master of ceremonies but his name is still a secret.

## Thousands Of Children Homeless In Carolina

In North Carolina 5,561 children are living in foster care as public wards, without the permanency of their own family, said Mrs. Charles Mauney, secretary of Southern Advisors area Board of Children's Home Society.

Approximately 2,500 of these children have been in public care over two years, with little or no possibility of being re-united with their biological relatives. For these children and others, adoption can provide the chance for the stability and security of a permanent home and family.

In North Carolina there is a specific need for adoptive families for school-age children . . . for children of black or mixed-racial heritage . . . for children with physical handicaps . . . for brothers and sisters who need to stay together.

The Children's Home Society is working in cooperation with local Departments of Social Services to

find homes for these children with special needs. Persons interested in adopting a child who is waiting for a home may contact the adoption agency of their choice.

The Children's Home Society offers adoption services anywhere in North Carolina. Interested persons may call any of the Society's offices in Asheville, Chapel Hill, Charlotte, Fayetteville, Greensboro, Greenville and Wilmington, or write directly to: Supervisor of Adoptions, Children's Home Society, P. O. Box 6587, Greensboro, N. C. 27405.

For information on adoption services in local areas through the Department of Social Services and other agencies, call the toll free CARE-Line, 800-662-7080.

Six year old Ricky is one of the children in foster care. He is a handsome boy with medium brown complexion and a ready smile. Ricky is a slow learner. He comes from a culturally deprived background, and he lacks verbal skills.

Ricky needs parents who will provide him with much stimulation and individual attention.

Larry and Tim are brothers who need an adoptive family that will accept both of them. At 13 and 10 years of age, neither Larry nor Tim has ever known a stable home life. Their parents were constantly moving, and their father was unable to keep a job for any length of time. Finally the parents decided they were unable to care for these children, and released them for adoption. Since that time Larry and Tim have been in public foster home care.

Larry, as the oldest child, has been most affected by the insecure life he led with his parents. He is quiet, shy but well mannered. He seems to depend on the presence of his younger brother for a sense of stability.

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## Operation Santa Claus Underway In The County

For the 14th year the Cleveland County Mental Health Association is sponsoring 'Operation Santa Claus', gathering gifts for the Cleveland County patients at Broughton Hospital and Western Carolina Center.

Persons who would like to donate to the project may take their gifts to Fields Young, Inc. at 125 N. Morgan Street in Shelby or to one of the green drop boxes located at First National, Independence National, and Northwestern banks in Shelby. In Kings Mountain gifts may be taken to Kings Mountain High School or to First Union National Bank.

Gifts must be dropped off no later than December 9.

It is requested that only unused items be donated and that they be unwrapped.

The Shelby Jaycees will pack and transport the gifts to the Morganton Hospitals.

The following list of gifts has been suggested by the 'Operation Santa Claus' staff; fruits and nuts, cigarettes and chewing tobacco, soft and stick candy, toothbrushes and toothpaste, bath powder, toys for any age, shoes, dresses (large sizes), cosmetics, stationary, comb and brush sets.

Also, rain coats for men and women, sweaters for men and women, shirts, belts, underwear, dolls (especially soft or rubber dolls).

The following gifts would be appropriate for wards; record players and records, games for indoors and outdoors, spools of thread, hair dryers, lamps, paintings, and pictures, tape players and tapes, permanent and live flowers and plants, mirrors and card tables.

Civic clubs or church groups who would like to donate money for larger gifts should make their checks payable to "Operation Santa Claus" and designate where they wish it used.

Co-chairwomen for the project are Mrs. H. Fields Young III and Mrs. H. Fields Young, Jr. If further information is needed please call 482-9948.

## Special Recipes From Special Cooks To You.....

If you're planning to bake cookies for the holidays, you may want to follow some suggestions from "Holiday Foods," a cookbook provided by home economists at the County Extension Service.

### CRANBERRY SALAD

1 pkg. (3 oz.) gelatin, any red flavor  
1 cup boiling water  
½ cup canned pineapple juice

1 can (8 oz.) whole berry cranberry sauce  
1 cup diced apples or celery  
1-3 cup coarsely chopped nuts

Dissolve gelatin in boiling water. Add pineapple juice and cranberries. Chill until slightly thickened. Stir in remaining ingredients. Pour into 4 cup mold, or individual molds. Chill until firm. Unmold. It makes 3½ cups or 10 relish servings. (noted—recipe may be doubled, use only 1 cup canned pineapple juice).

### ONION CHEESE BREAD

Saute 1 cup chopped onions in 3 tablespoons melted butter until soft.

Mix together: 1 small box corn muffin mix  
1 egg, beaten  
2 tablespoons milk  
1 cup cream style corn (small can)

Pour dough in 9x9x2 ungreased pan and pour onion over top. Add ½ cup sour cream and ½ cup grated cheddar cheese to top. Bake at 400 degrees for 35 minutes.

### DUTCH APPLE CAKE

2 cups sifted enriched flour  
3 tablespoons sugar  
1 teaspoon salt  
2 tablespoons melted butter or margarine

1 cup whipping cream  
3 to 4 apples  
½ cup sugar  
¼ teaspoon cinnamon  
Mix and sift first four ingredients. Whip cream, blend in lightly with fork. Spread in greased nine inch square pan. Pare, core and quarter apples; cut each quarter into three slices. Arrange in parallel rows on dough, pressing edges into dough. Combine remaining ¼ cup sugar and cinnamon; sprinkle evenly over apples. Pour melted butter or margarine over all. Bake

at 400 degrees for 30 minutes or until done when tested with a cake tester. Cut in squares. Serve with foamy sauce or cream. Makes nine servings.

### REFRIGERATOR COOKIES

¾ cup light brown sugar  
¾ cup granulated sugar  
2 eggs  
1 cup shortening, soft  
1 teaspoon vanilla  
3 cups flour, sifted  
½ teaspoon soda  
1 teaspoon salt

½ cup chopped pecans  
Mix thoroughly sugar, shortening, and eggs. Add vanilla. Sift together flour, soda and salt and stir in.

Add chopped pecans. Mix with hands, forming into a long smooth roll. Wrap in waxed paper and chill thoroughly, preferably overnight. Cut into thin slices with sharp knife and place on ungreased baking sheet. Bake in moderately hot oven (400 degrees) until lightly browned - 6 to 8 minutes. Roll can be kept in refrigerator or frozen and cookies sliced and baked as desired.

### GERMAN LIZZIES

¾ cup sugar  
1-3 cup butter

2 eggs, well beaten  
1½ cups plain flour  
1½ teaspoons soda  
1½ tablespoons milk  
1 pound candied cherries, chopped  
1 pound dates, chopped  
1 pound candied pineapple, chopped

½ cup brandy extract  
¼ cup water  
Cream together sugar, butter and eggs. Sift flour and soda together and add to creamed mixture. Stir in milk. Add rest of ingredients and mix well. Drop spoonfuls onto greased cookie sheet. Bake at 325 degrees for 12-15 minutes. Makes 80 or 90 cookies.

### WALNUT SPICE KISSES

1 egg white  
2 dashes salt  
¼ cup sugar  
1 teaspoon cinnamon  
¼ teaspoon nutmeg, ground

1 cup finely chopped walnuts  
24 walnut halves  
Beat egg white and salt until stiff. Gradually add sugar mixed with the spices. Fold in chopped nuts. Drop from teaspoon

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