Central School Sponsoring Open House At 7 Tonight

Central School will activities sponsor an open house Tuesday night from 7 until 8 p.m. and parents and friends are encouraged to visit and observe school

A brief meeting will be held at 8 p.m. following the open house, said spokesman.

Bridge Party Will Benefit Heart Fund

Area bridge players will Heart Fund", said a play cards for benefit of the Kings Mountain Heart Fund next Tuesday, March 6th, at 7:30 p.m. at Kings Mountain Country

"Bring your partner and cards for benefit of the

spokesman, who said the public is invited to participate for donation of \$5 to the Kings Mountain Heart Fund.

Call Mrs. Lee McIntyre at 739-6686 or the Country Club, 739-3221, to make deck of cards and play reservations for the

Sewing Machine Trouble Can Be Checked at Home

Home sewers will agree that sewing machine trouble usually comes at the times the machine is needed most.

Two of the most common kinds of problems are broken needles and broken threads, according to agricultural ex-

according to agricultural ex-tension specialists at North Carolina State University. Before taking a machine in for servicing, check the following causes of trouble to see if the problem could be

solved at home. Thread breaking is often caused by an improperly threaded machine or one in which the needle has not been

inserted correctly.
Sometimes the thread gets caught in the slit of the spool or under the spool or it may be dry or of poor quality or too coarse for the needle being used.

Setting the machine tension can make the thread break as well as starting the machine with the take-up lever in the wrong position. Always be sure to start and end sewing with the take-up lever in the highest position. A bent or blunt needle or one with a burr on it or a needle plate that has been nicked

threads in two.
Broken needles often result when the needle is inserted incorrectly or is too fine for the type of fabric being sewed

by the needle can all cut

They can also break if the thread is too thick for the needle being used or if the bobbin is not wound evenly. Pulling on fabric while sewing can bend the needle so that it breaks when it hits the

Try These Recipes

For Delicious Eating

FROSTED MEAT LOAF

1 1/4 lbs. ground beef 1 can Golden mushroom

1 a.m. bread cubes 1 egg, slightly beaten Dash of pepper

c. mashed potatoes % c. water 1 or 2 tbls. drippings 1/4 cup chopped onions

1/2 tsp. salt

Mix thoroughly, 1/2 cup soup, bread, beef, onion, egg, salt, pepper. Shape firmly into loaf; place in shallow baking pan. Bake at 350 degrees for 1 hr. Frost loaf with potatoes, bake 15 min. Blend remaining soup, water, and drippings. Heat, serve with loaf. 4 to 6 servings.

GOLDEN COCONUT LOAD

2 c. sifted flour 1 c. sugar 2 tsp. baking powder 1 tsp. salt

16 c. shortening 4 egg yolks & c. milk

1 pkg. (8-1/2 oz.) flaked ti tsp. lemon extract

Sift dry ingredients. Add shortening, extract, egg yolks, ½ c. milk. Beat 2 mins. Add remaining milk. Beat 2 mins. more. Fold in coconut. Pour batter into greased and floured 11x7 an. Bake at 850 degrees about 85-40 mins.

> FRIED DINNER FOR 8

6 lamb or pork chops, 2-1/4 lbs. Irish potatoes, thinly sliced

1 pkg. carrots, sliced 2 pods bell pepper, diced in thin rings 1 stalk celery, finely

chopped Line deep pan with foil, leaving enough overlap to seal. Alternate layers of potatoes, carrots, celery, pepper, sprinkling each layer with salt and pepper to taste. Place 6 chops on top. Seal in with foil. Place in 450 degree oven for 2 hrs. Makes complete dinner. Serve with light

SLOPPY JOE HAM-BURGERS

1 lb. ground beef 1 tbl. shortening 2 tbls. flour 1 tbl. Worcestershire sauce 1/2 tsp. Chili powder 1 1/2 c. tomato juice 1 tbl. brown sugar

1 tsp. salt Brown meat and add remaining ingredients. Simmer about 20 min. Spoon on hot buns.

OVEN FRIED CHICKEN AND DRESSING

1 (2 lb.) chicken, cut up 3 c. dry bread crumbs 1 tsp. salt Dash pepper 1 tbl. chopped onion
1/4 c. melted margarine
1 (10-1/4 oz.) cream of chicken soup

Season chicken to taste then brown in fat. Combine salt, crumbs, sage and pepper and onions and margarine. Mix well and add soup to pan drip-pings, left in pan from browning chicken, to make gravy. Arrange browned chicken pieces in pan. Put dressing in center. Pour gravy over chicken and cover, bake at 850 degrees for 1 hr.

CHOCOLATE POUND

2 sticks butter or margarine 16c. vegetable shortening 8 c. sifted cake flour 1 c. milk 2 tsp. vanilla

8 c. Dixie Crystal sugar

5 large eggs, unbeaten

1/4 tsp. salt Cream shortening and butter, sugar, beat and cream until well blended. Add eggs, 1 at a time, beating well after each addition. Sift flour and ingredients together, add to other mixture alternately with milk too which vanilla has been added. Turn into greased and lightly floured tube pan and bake at 350 degrees

about 1 hr. and 20 mins.

Communitywide Prayer Day Is Scheduled

The annual community- churches in the community Lee Whaley is the host Rhyne.

wide Prayer Day is to take will present the program place Friday, March 2, at and special music will be p.m. at Edgewood by Bessemer City High Road Free Will Baptist School students under the Church where the Rev. D. direction of Mrs. Alex

Members of the different chairman of the service.

Mrs. J. Leo Pittard is

talked to a great many people about this, but most everyone feels the same way. I was not here then, but I understand a few years ago the people of Kings Mountain voiced their opinions on consolidation rather loudly.

"I don't know what the Greater Shelby Chamber has up its sleeve," he continued, "but I believe Kings Mountain is better off not merging

Board Opposed To Merger with any other school systems." William Davis, superintendent of

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the Kings Mountain District Schools. said, "I feel we are doing just great as a single system and would have nothing to gain by merging with Shelby and Cleveland County."

Davis said it is very seldom "the economics" touted through consolidation are realized and that "consolidation creates a greater

bureaucracy. It puts the school administrators that much further away from the citizens."

Bill McDaniel, another board member, commented, "I would have to know a lot more about school consolidation, what it has to offer the students in Kings Mountain, before I would even consider the question. As of the moment I am not in favor of a

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