Schiele Program Sunday

Visit the Schiele Museum pioneer site on Sunday, December 18 to experience the homey joys of an earlier time. Colonial Christmas is a time when neighbors gather to toast the fruit trees, thus insuring a bountiful yield for the coming year. The menfolk discharge their firearms through the branches of the trees to dispel any evil spirits lurking there. The Christmas pudding steams merrily in an iron kettle, and fiddle and hammered dulcimer fill your ears with an 18th century Christmas. Women and children deck the log homestead with the traditional ivy, holly, rosemary, and pine. This glimpse of Christmas in early piedmont N.C. will enrich your celebration of Christmas present.

At dusk you may join in the simple candlelighting service of Scripture and carols. (Bring a candle and dress warmly.) This impressive celebration, in its ninth year, has become a holiday tradition for many visitors who return each year to renew ties with their past.

The evening climaxes in an expression of the joys of the season as the traditional bonfire is lit, sprigs of greenery are tossed into the fire, and hands are joined around the fire. The holiday traditions of our forefathers are absorbed by every sense during this holiday celebration. (No charge; no reservation required). For more information contact

Kay Moss at (704) 864-3962.

Cookbook On Sale At Herald

Pound cake! Just say the word and a gleam comes to the eye of every good cook.

Local folks who like to cook and eat pound cakes will enjoy a new cookbook just off the presses just in time for Christmas giving and stocking stuffing.

Ruey (Mrs. Y.F.) Throneburg picked up her new book, "Treasured Pound Cake Recipes", this week at The

Number Of Achievements Noted In Schools

An end-of-year report by Supt. William Davis was read by Mayor John Henry Moss at the city swearing-in ceremony for elected officials Monday night and points to a number of achievements which the major alluded to in his remarks.

Said Mr. Davis in his report, "Where We Are, 1983":

"As we draw near the end of 1983 the Kings Mountain School System is able to point to a number of achievements which are indicative of a good educational program in our school district. "The percentage of eleventh grade students who pass the competency test (required for graduation) during the first attempt has improved dramatically. Our record this fall relative to the percentage of juniors passing the test on the first attempt is the best in the county and ranks among the top in the state.

"On the state achievement tests which are administered annually to grades 1, 2, 3, 6 and 9 our students rank at the top of the region and grades 1, 2 and 3 and well agove the median in grades 6 and 9. "Our program in choral and instrumental music is as good as any in the state. Both programs consistently earn superior ratings in state contests.

"In Kings Mountain we have placed great emphasis in getting the best teachers, principals and other personnel for staffing our schools. We believe we have succeeded in this very important function.

ASPIRATIONS FOR THE FUTURE

"We realize that the technilogical competition among nations will require a more sophisticated student in math, science and competer literacy. We are already developing ways to make our math and science program stronger from kindergarten through grade twelve. Students are working with computers in most of our schools and we intend to make instruction in computer science and instruction via computers much more common place than is presently the case.

"Even though our per pupil expenditure ranks very well when compared with other school systems in the state it needs to be higher in order to allow us to do more to assure maximum development of each child's potential.

"We need elementary guidance counselors in elementary schools to supplement parental guidance which is sometimes lacking due to the nature of many of our families in our 1983 culture.

"We need funds for summer remediation and enrichment programs.

"Although we are thankful for

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Herald and copies of the attractively-bound and easy-toread book are for sale at The Herald at \$4.95.

Mrs. Throneburg features all pound cake recipes and she says all are tried-and-tested in her kitchen and each was baked from scratch. None of the recipes call for a mix. The 78-page book is full of recipes for pound cakes and is attractively decorated in the country theme.

Several of Ruey's favorites follow:

ORANGE CRUSH POUND CAKE

cup vegetable shortening
stick butter
cups sugar
eggs
cups all purpose flour

1 cup Orange Crush

1 teaspoon orange flavoring

1 teaspoon vanilla

Thoroughly cream together vegetable shortening, butter and sugar. Add eggs, one at a time, mixing well after each addition. Add orange drink alternately with sifted flour. Add flavorings. Put into greased and floured 9 inch tube pan and bake at 325 degrees F. for 1 hour, 10 minutes or until done.

Cool 10 minutes. Remove from pan. Cool before icing. Top with the following icing: $\frac{1}{2}$ stick butter

1 (3 oa.) pkg. cream cheese, softened

1 cup powdered sugar

1 teaspoon orange flavoring ¹/₂ teaspoon vanilla

Cream together butter and cream cheese. Add powdered sugar and flavorings. Spread over warm cake.

000 INFALLABLE POUND CAKE

1¹/₂ cup shortening

2¹/₂ cups sugar

- 8 eggs 3 cups flour
- 1 teaspoon vanilla
- 1 teaspoon lemon
- 1 teaspoon almond

Cream shortening and sugar until smooth. Add eggs, one at a time, beating well after each. Add flour; stir well. Blend in flavorings. Bake in greased tube pan at 325 degrees for 1 hour and 30 minutes.

Pound Cake Recipes

By RUEY M. THRONEBURG

Now On Sale At The

Or Phone 739-2015

ain Herald