

Lynches Married At Lake

Kay Alexander Rains and Joseph Daniel Lynch were married July 4th in a lakeside wedding at Lake Wylie, S.C. Jerrie Pearce officiated at the 6 p.m. ceremony.

The bride, daughter of the late Ray G. Alexander, is a graduate of Kings Mountain Senior High School and Gaston College. She formerly was employed as receptionist by Dr. Robert H. Kahn.

The bridegroom, son of Betris D. Wiesener and the late Kyle Lynch, is a graduate of Ashley High School and is manager of WRGC Radio Station in Sylva. He formerly owned WPCC Radio Station in Clinton, S.C.

Robert Alexander gave his sister in marriage.

Robin L. Rains of Gastonia was her mother's matron of honor. Child attendants were the bride's son, Michael W. Rains, and Beth A. Alexander, both of Gastonia.

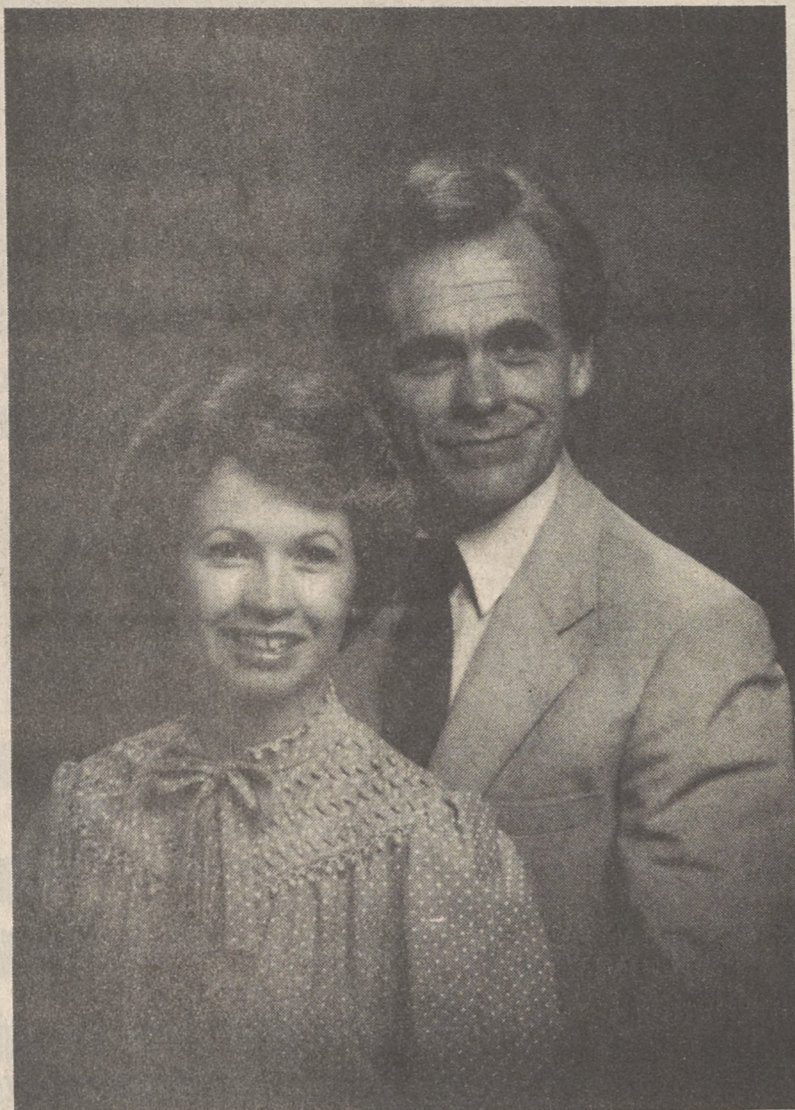
Joseph D. Lynch II of Clinton, S.C. was his father's best man.

A lakeside reception followed the ceremony.

Following a trip to Florida, the couple will live in Sylva.

Out-of-town guests included Emerson Lynch of Caroleen, Mrs. Valerie Bailey, also of Caroleen, John Wallace of Clinton, S.C. and Mr. and Mrs. Carl Wiesener of Kings Mountain.

WBTB's Carolina Camera will feature the couple's July 4th wedding on Lake Wylie in the next several weeks.



MR. AND MRS. JOSEPH DANIEL LYNCH
(Kay Rains)



AMANDA HALEY MILLS
(Bride-elect of Howard Charles Allen)

ENGAGED -Sammy E. and Muriel D. Mills of Route 2, Shelby, announce the engagement of their daughter, Amanda Haley Mills, to Howard Charles Allen, son of Lawrence and Judy Allen of 400 Waco Road, Kings Mountain. The bride-to-be is a 1982 graduate of Crest Senior High School. She is also a graduate of Cleveland Technical College and is now attending Isothermal Community College. The prospective bridegroom is a 1983 graduate of Kings Mountain High School and is employed by Reliance Electric. The couple will be married July 27 at Poplar Springs Baptist Church in Shelby.



The gorilla was discovered by Paul Belloni Du Chailu, an African traveler and renowned storyteller of the 1800s.

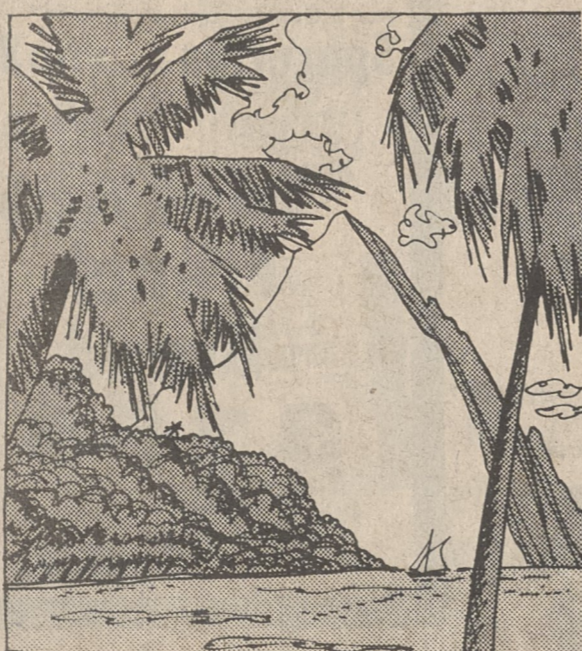
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Nuggets**

lb. **2 29**



Holly Farms
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**Breast
Nuggets**

lb. **3 49**



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WEDNESDAY JULY 10
THRU
SATURDAY JULY 13, 1985.

U.S.D.A. Grade A

**Holly
Farms**

**Roasting
Chicken**

lb. **.89**

Chicken Nugget Stuffed Tomatoes

1 pkg. Holly Farms Boneless Chicken Nuggets
salt and pepper to taste
6 firm ripe tomatoes
1 cup diced celery
1 onion, finely chopped
1/2 cup mayonnaise
1/2 cup bottled Russian or French dressing
1 jar(2 oz.) sliced pimentos
drained parsley sprigs for garnish (optional)

Place nuggets in medium-size saucepan. Add salt, pepper, and enough water to cover. Place over moderate heat and bring to a boil. Lower heat and simmer 13-15 minutes or until tender. Drain well and cool. Place chicken in bowl. Hollow out tomatoes, discarding pulp and seeds. Sprinkle insides of tomatoes with salt, invert on papertowels, and drain 20 minutes. Refrigerate until ready to use. Add celery, onion, mayonnaise, dressing, salt and pepper to chicken, and mix well. Cover and refrigerate until ready to use. To serve, fill tomatoes with chicken salad and garnish with pimento strips and tiny parsley sprigs.
Makes 6 servings.

Preparation and cooking time: 20 minutes