

Society Mirror

Allen - Moore Vows Exchanged In David Baptist Church

David Baptist Church was the setting Sunday for the 4 p.m. wedding of Miss Phyllis Jane Allen and Garnett Walton Moore, Jr., both of Kings Mountain.

Given in marriage by her father, the bride wore a formal gown of bridal satin designed on empire lines featuring long sleeves and chapel length train.

Scalloped lace trimmed the neckline and skirt. Her bouquet was a cascade of frenched carnations and white daisies, centered with a white glame-lla.

The Rev. N. S. Hardin officiated, with Miss Marty Wright rendering a program of organ music.

Mrs. David Seism of Route 2, Kings Mountain was her sister's matron of honor. Honorary attendants were the bridegroom's sister, Miss Karen Moore; Miss Jane Deveny and Miss Martha Stone, all of Kings Mountain.

The bridegroom's father served as best man. Ushers were Jimmy Hines and Donald Coven of Burlington, H.L. White of Loudon, Tennessee, and Frank Hartman of Greenville, Tennessee.

Miss Debbie Bellin and Miss Jackie Woods of Kings Mountain presided at the register.

The bride is the daughter of Mr. and Mrs. Wiley H. Allen of Route 2, Kings Mountain. She is a graduate of Kings Mountain High School and attended Gaston College. She is employed by Duplex International Co. as a secretary.

The bridegroom, who attended South Alamo High School in Burlington, is the son of Mr. and Mrs. Garnett Wal-



MRS. GARNETT W. MOORE, JR.

ton Moore of Route 2, Kings Mountain. He is now a Jun-

The couple will reside at 1701 Indian Ridge Road in Johnson City, Tennessee.



GOLDEN TOUCH OF HOSPITALITY

BY JANE ASHLEY

Cream Soups Three Ways Thrifty

It's economical of flavor and nutrients as well as money to use the liquid left from cooking fresh vegetables in making cream soups. A thin white sauce is the base for these delicious soups which are always such a welcome addition to luncheon or supper menus.

Thin White Sauce

2 tablespoons margarine
1 tablespoon corn starch
1 teaspoon salt
1/4 teaspoon pepper
2 cups milk

Melt margarine in a saucepan. Add corn starch, salt and pepper. With a spoon, blend well. Remove from heat, gradually add milk, mixing until smooth. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Boil 1 minute, stirring constantly. Makes 2 cups white sauce.

For 4 servings of Cream of Vegetable Soup, use 1/2 cup liquid left from cooking vegetables for 1/2 cup milk and add 1/2 cup pureed or finely chopped vegetables such as carrots, broccoli, spinach or string beans.

For Cream of Tomato Soup, simmer 2 cups canned tomatoes, 1 tablespoon finely chopped onion, 1/4 teaspoon celery seed and 1 small bay leaf 15 minutes. Strain. Slowly add hot tomato mixture to 2 cups Thin White Sauce, stirring constantly. Makes 4 servings.

You may recall from World War II history the famous reply of "Nuts" made by one of our leading generals when he was asked to surrender during fierce combat when he had no intention of giving up. Sometimes a person is called a "Hard nut to crack" or he is referred to as being "nutty". There are many expressions referring to nuts but there is no slang or anything derogatory when it comes time to eat nuts, especially our favorite peanuts.

North Carolina is one of the top peanut producing states in the nation. We know that peanuts are not really nuts but legumes in the vegetable family. Years ago viewers at one of our exhibits in New York were surprised to learn that peanuts didn't grow on trees or tall vines but on relatively small plants with the peanuts underneath the soil.

A week is set aside in March to salute "goobers", ground peas, or peanuts whichever you choose to call these favorites. It is a week to be reminded that peanuts are fun foods but have far more importance in our diet than being snack foods only. Perhaps since peanuts are good sources of protein, vitamins, and energy it is significant that the first three letters in Nutrition spell "nut." Indeed nuts are important in nutritious diets. Indeed nuts are important in nutritious diets.

When we say "nuts to you" today, we are not indulging in slang but offering you peanut and peanut products as moderately priced, versatile foods high in taste appeal and nutrient content.

PEANUT CHEESE BAKE

2 cups soft bread cubes
1 1/2 cups chopped salted peanuts
1 1/2 cups shredded sharp cheese
2 eggs
1 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper
1 can condensed cream of mushroom soup
1/4 cup milk

Combine bread cubes, peanuts and cheese. Combine eggs milk and seasonings. Pour liquid ingredients over dry, and stir lightly. Pour into greased

Tar Heel Kitchen

loaf pan. Set in pan of hot water. Bake in moderate oven (350 degrees F.) about 45 minutes, or until knife inserted in center comes out clean. Dilute soup with milk and heat. Serve as sauce. Yields 4 to 6 servings.

PEANUT RICE

3 tablespoons peanut oil
3/4 cup salted peanuts
1 cup sliced celery
1/4 cup chopped onion
1/2 teaspoon salt
1/2 teaspoon thyme, optional
1/4 teaspoon pepper
1 1/2 cups uncooked rice
3 cups water
2 chicken bouillon cubes

Heat peanut oil in heavy saucepan. Stir in peanuts, Add celery, onion, salt thyme, and pepper. Cook about 5 minutes stirring occasionally. Stir in rice. Cook and stir 4 to 5 minutes longer. Add water and bouillon cubes. When water comes to a boil and bouillon cubes are dissolved, cover, turn down heat until mixture is simmering and continue cooking until rice is tender and all water is absorbed, about 20 to 25 minutes. Serve with curried foods, shrimp creole, creamed chicken or as an accompaniment to meats. Yields 6 servings.

PEANUT ORANGE CCRN MUFFINS

1 1/4 cups corn meal
3/4 cup sifted flour
1/4 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 egg
1 cup milk
1/4 cup peanut oil
1 1/2 teaspoons grated orange rind
1/2 cup chopped salted peanuts
Sift together corn meal, flour, sugar, baking powder, and salt. Add egg, milk, peanut oil, and orange rind. Beat with rotary beater until smooth, about 1 minute. Stir in peanuts. Fill greased muffin cups about 2/3 full of batter. Bake in hot oven (425 degrees F.) for 15 to 20 minutes. Yields 1 dozen medium muffins.

Bachelor Girl SHEER RUN RESIST PANTY HOSE



Sale Priced
\$1.00

SIZE A FITS
4'10" to 5'5"

SIZE B FITS
5'5" and over

Budget Priced
For The
TEENAGER
BUSINESS GIRL
HOUSEWIFE

McGinnis Department Store
Kings Mountain, N.C.



FASHIONETTES

Togs ranging from shorty rompers over matching bikinis to buckskin vests and denim jeans will be the right vacation choice for this year's breed of girl—the young eco-traveler who searches out unspoiled lands and waters from Maine to Hawaii, predict Seventeen magazine's fashion experts. Maillots emblazoned with ecology symbols and pants printed with messages—"Keep Our City Clean"—are among the items in the lineup.

T-shirts featuring cartoon characters make perfect teammates for short or long pants or knickers.

Members of Esquire's College Board, meeting with the men who make the ads for one shirtmaker, complained that shirts in the ads looked too perfect and ought to have a wrinkle or two. They also complained about the "hip" language copywriters used in an attempt to reach the youth market. The college joes suggested that the ad makers use

plain English. They also recommended that the ad contain information about what the shirt maker is doing for humanity—and to clean up pollution, saying that such information might lead them to buy the shirt. And, in this era of women's lib (from the washing chores among other things) wouldn't you know—the young men said it would be helpful if the ad would say how many washings the shirt would take.

Denim gets the men's vote for spring, says the Men's Fashion Association. One coordinated outfit features zip-front jacket with pleated chest pockets, and brushed denim pants. Accenting the outfit is a bold striped shirt and leather belt—the way belts are supposed to be at this moment in history.

If knickers are your bag, you'll find them slimmed down almost to the point of hugging the figure. Wear them with a vest, snug jacket or long sweat-

shirt during the chilly spring days. Accessorize them with pantyhose, knee socks or slim boots.



WEDDING PHOTOGRAPHY

Lem R. Lynch,
Photographer

Shelby, N. C.

482-6626 482-1720

Albums, Registers,
Invitations

PLONK'S

Use Our Easy Lay-Away. A Small Deposit Will
Keep Until Needed.

it's the
most!



The most fashion, most beauty. Newest Crushed Velour (yummy-soft!) looks so much costlier, is opulent enough for the biggest bash as well as daytime doings. Saucy tie belt; outline stitching on collar, pockets, front. 100% rayon face/100% cotton back. Quilted lining. Taupe, Rose, Green, 6-16.

\$49.99

Betty Rose

The Colorful Classic



Lovely Montoro cotton suede coat of uninhibited versatility. Rich welt seaming marks the yoke, extends to circle the sleeve. Roomy patch pockets. The pretty color story: Green, Gold, Antelope, Cherry, Brown, 8-20.

\$34.99

Betty Rose

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fantasy



Shimmery, textured CZARINA lavished with deep polyester pile cuffs, collar and on down the front and around the hemline. Beautifully tailored A-line coat that's a 24-hour dependable. (Czarina is 100% rayon face/100% cotton back — and is just gorgeous!) Black/Black. 6-16.

\$54.99

Betty Rose

food news & cues

from the Quaker Test Kitchens

Shower Friends With Good Taste



Does your spring social calendar forecast showers? On those especially feminine occasions, treat guests to dainty Cinnamon Lace Cookies. The toasty-good flavor of quick or old fashioned oats is enhanced with cinnamon and a hint of cloves. Served with pretty ice cream parfaits, mixed nuts and coffee or tea, these delicate cookies are party perfect!

CINNAMON LACE COOKIES

Makes 3 dozen

1/2 cup butter or margarine
2/3 cup firmly packed brown sugar
1 tablespoon all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon cloves
1 tablespoon milk
1 cup quick or old fashioned oats, uncooked

Heat oven to moderate (350°F.). Beat butter and sugar together until creamy. Add flour, salt, cinnamon, cloves and milk; beat well. Stir in oats.

Drop by level teaspoonfuls onto ungreased cookie sheets, about 2 inches apart. Bake in preheated oven (350°F.) 6 to 8 minutes. Cool about 2 minutes, then carefully remove cookies from cookie sheets with wide spatula. Cookie will be large and thin.