



She's Out!

All eyes are on Sally Burton as she is tagged out, as she tries to slide into home plate. Sally played with Champion Landscaping in the slow-pitch softball tournament Saturday night. Champion Landscaping defeated Tony's Ice Cream.

City Commissioners Table Rezoning Plonk Property

Kings Mountain City Commissioners agreed Monday to table action on a request for rezoning of property of Hal S. Plonk and Fred W. Plonk on Oakland Street from R-10 to R-6.

Plonk submitted plans to the board for four units of luxury type apartments he wants to build on the property. The apartments would be one, two, and three bedroom units.

One bedroom apartments, said Plonk, would rent for \$130 per month, two bedrooms for \$145, and 3 bedrooms for \$160-165 per month. Included in the apartment plans are a swimming pool and golf and putting facilities.

Three interested citizens appeared at the meeting in opposition to construction of the apartments.

Dr. John L. McGill told the board he

had been assured by real estate men from Shelby and other areas that the property value in areas adjacent to the multi-family dwellings would probably decrease. "One member of the zoning commission has a conflict of interest", charged McGill, "we feel that this should be remedied."

The reference was made to Fred Plonk, chairman of the zoning board, and brother to Hal Plonk. He remained impartial when the board approved plans for the property submitted to it last spring.

The question McGill raised was whether it was a fair decision since Plonk was acting as chairman of the group.

Commissioner Biddix made a motion that the request be tabled until the next meeting, during which time City Attorney Jack White can determine the legality

of the matter from the state Attorney General. White said he expects to get an answer within a week.

The motion was approved. Hal Plonk defended his stand, saying he doesn't think the apartments would do any damage to any property adjoining, adding that the 6-acre tract is not in sight of but one residence.

In other action, the board held a public hearing and for Northwoods Subdivision; and following another public hearing, approved for rezoning from R-8 to R-6, 2.11 acres of property located on Landing Street for Neilsen Brothers, Inc.

Also approved, was a motion by Commissioner Biddix to forward to the street committee a petition for street paving, curb and gutter on Scotland Drive from Lee Ave. to Southwood Street.

Estimated \$12 Million Cost Of By-Pass Has Doubled In 12 Years

Ken Mauney, District Engineer with the State Highway Department in Shelby, said in an interview last Friday, that the proposed Kings Mountain By-Pass is "one of the most desperately needed roads in North Carolina."

The proposed 12-million dollar stretch of pavement has been a department approved fairway project for the past 12 years, and according to Mauney, the now estimated cost is almost double the 5 to 6 million estimated for its construction when first proposed.

Mauney cites new design standards, safety standards, and the general inflationary trend, for the increase in construction costs.

The public hearing on the By-Pass has been set for October 12th at 1:30 P.M. at the Kings Mountain Armory.

R.W. McGowan, Assistant Chief Engineer in charge of planning, from Ral-

eigh, will preside over the hearing. A previous public hearing was held 4 to 5 years ago and the by-pass was blocked.

Should the project get the go-ahead this time around, the next step would be to schedule and send a location party to run the center line of the road in on the ground. A set of plans would then be prepared, interchanges designed, then a design hearing would be held. After the design hearing, the acquisition of all right-of-ways would begin.

Mauney said the acquisition of right-of-way is at least two years away, and sets a span of 4 years for completion of the proposed by-pass, which would run from one-half mile west of Bethware to the present interchange east of Kings Mountain.

Mauney added that he now has on his desk a petition including 1100 names of people in favor of the by-pass.



KAT ERVIN

Kat Ervin Named Carousel Princess

Kat Ervin, a Senior at Kings Mountain High School, has been named the Kings Mountain Carousel Princess, and will participate in the Carolina Carousel Thanksgiving Parade in Charlotte.

Miss Ervin was selected from among entries from the nine Senior homerooms at the high school by a group of citizens who interviewed the girls.

She will compete with girls from surrounding communities for the title of Carousel Queen at a Thanksgiving weekend ball in Charlotte. The winner will receive \$1200 in scholarships, and will be eligible to travel over 12,000 miles.

Chairman of the contest locally is Betty Gamble, Home Economics instructor at Kings Mountain High.

Mirror Has Color Ads

The bright orange color of the Mirror masthead this week, and the full-page Sterchi's advertisement on the back, is just another example of the versatility of offset printing.

Now advertisers may utilize the added attractiveness of color in their Mirror ads for a nominal extra charge.

Red, blue, green... color ads get attention. The Mirror offers this extra dimension as part of our continuing effort to serve the people of Kings Mountain.

K.M. Calendar

Rotary

Bill Jackson from IBM Corporation will give a talk on data processing concepts and applications at this week's meeting of the Rotary Club Thursday at 12:15 at the Country Club. Charles Mauney is in charge of the program.

Hambright Reunion

The annual meeting of the descendants of Col. Fredrick Hambright will be held on Sunday, October 10, 1971, at the Grover Rescue Building, beginning at 1:00 P.M.

Please bring a picnic lunch - drinks will be provided. Pass the word to Kinsmen and friends and encourage a good attendance for this meeting.

Student Holiday

Friday, October 1st will be a holiday for students in the Kings Mountain School District.

There will be no school that day because of a North Carolina Association of Educators meeting in Greensboro.

Rescue Squad

According to Bennett Masters, two-thirds of the goal for funds for the Rescue Squad has been reached.

He also added that the amount is behind what was anticipated.

United Fund Sets Budget

A 7:30 A.M. breakfast and a downtown parade on October 19th, will kick-off the 1971-1972 United Fund Drive in Kings Mountain.

A budget of \$34,500 has been approved for the 12 organizations benefitting from the fund this year.

Committee Chairmen are: Scoop Peeler, Correspondence Division; Mickey Bell and Alfred Grigg, Commercial Division; Jim Kenkins and David Parker, Industrial Division; Bill Bates, School Division; Joe McDaniel, Public Employees; Mrs. Grady Howard, Advance Gifts Division; Mrs. Charles Adams, Professional Division; and Bill Grisson, Publicity.

A breakdown of the approved budget shows the following allocations: \$5,500 for the American Red Cross, \$8,500 for the Boy Scouts of America (\$1,500 of which is local), \$4,584 to the Lifesaving Crew, \$4,500 to the Girl Scouts, \$2,900 for the Kings Mountain High School Band, \$888 to the High School Chorus, \$3,000 to the Ministerial Association, \$2,499 approved for the United Community Service, \$800 for the Salvation Army, \$250 for Mental Health, \$666.97 Administrative, and \$500 for the Emergency Fund, bringing the total to \$34,500.

For a close-up of one of these organizations, see an editorial on page 2.

Cooking Dinner For 1,000 Takes "A Big Pot"

Imagine cooking dinner for 800-1,000 hungry people, five days a week! Sound like an impossible task?

It's all in a day's work for Mrs. Joyce Hord, lunchroom manager at Kings Mountain High School, and her staff.

According to Mrs. Hord, the only difference is "at home you're stirring a small pot, and at school, you're stirring a big pot."

The experienced cook and her staff of eight full-time and five part-time workers begin their work in the spacious stainless steel kitchen at 7:30 A.M. and are in the full swing of preparing the day's meals by 8 A.M. By 11:30, it's time to serve the first group of students their 35-cent lunch, which includes a plate with milk and a choice of salads or desserts.

All bread is freshly baked except on sandwich days. Hot biscuits, cornbread,

and cakes... "It's not hard to use fifty pounds of flour a day," says Mrs. Hord. The daily milk consumption runs near 1,364 half-pints cartons a day.

Many of the food commodities are furnished by the U.S. Dept. of Agriculture, such as flour, ground beef, cheese, corn meal, and turkey. Others are ordered from Goodnight, Biggers, or Sexton.

Mrs. Helen Logan, coordinator of school food services, plans the daily menus for the high school, junior high, and elementary schools. As Mrs. Hord puts it, "the high schoolers won't eat things the little fellows eat, and the little fellows won't eat what the high schoolers eat."

Mrs. Hord is in her second year at the high school, and her seventh year in lunchroom work, having started at the Park Grace Elementary school, included in her staff are, Assistant Manager, Ruth Lynn; bakers, Gertrude Champion and

Louise Wright; main dish cooks, Laurene Clark and Dorothy Sutton; vegetable and salad cooks, Evelyn Seism and Eula Clark. Grace Ledford, Rosa Lee Bell, and Mary Cornwell are part-time servers. Vada Herndon and Margaret Hamrick run the popular A La Carte line, which gives students an extra choice of dessert, vegetables or salads for 5 to 10-cents extra cost.

Cooking for this many students is bound to require some heavy-duty work-saving gadgets not found in the average kitchen.

One such device is a 30 gallon steam pressure pot which sold for \$1,090. It's used for cooking vegetables, large quantities of meat, and soups. Slicers, grinders, and large baking ovens are used routinely to save time in the kitchen.

What do the high school students think of the food? To get a cross-section sampling of opinion, three were asked

their opinion of the meals.

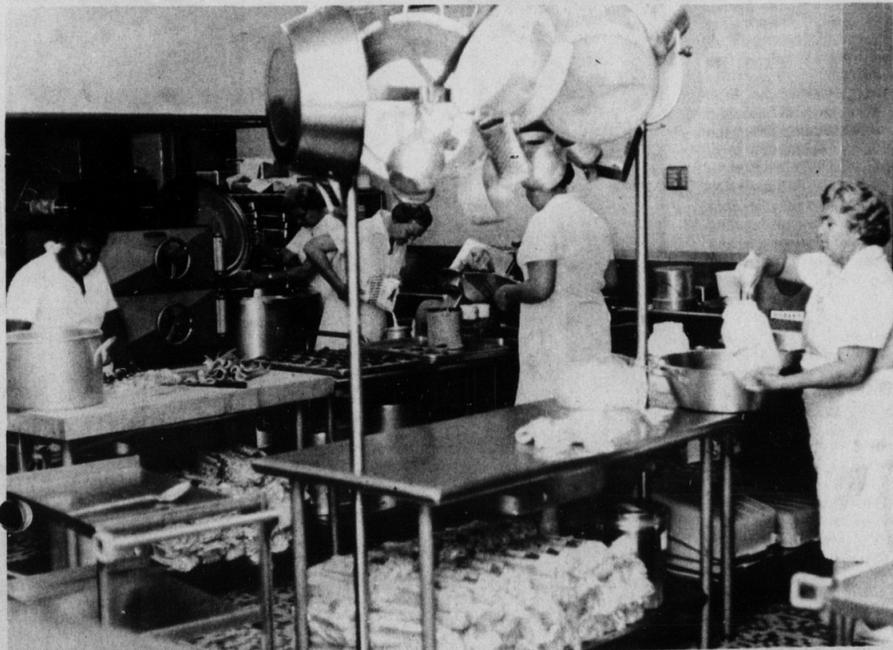
Joe Hedden said: "The food is better than Central - the food is pretty good but the third lunch period suffers."

Meredith McGill: "The best part is the A La Carte. The regular food is mediocre."

Jai Adams: "Not enough of it. Not enough variety. The food is pretty good."

According to Mrs. Hord; fish, hamburger, sloppy joes, and strawberry shortcake seem to be the favorite dishes with the students.

About 1:15, after the last group of students has been served, the lunchroom staff begins their daily cleaning chores. Dishes are washed as they are returned, the kitchen is swept, and the floor is hosed down in preparation for another day's cooking.



It takes eight full-time workers to prepare the meals at Kings Mountain High. Preparation begins at 7:30 A.M. (Mirror Photo)



800 - 1000 Students are served daily from 11:30 - 1:15. The A La Carte is a favorite with the students.