Of Interest To Women...By Sylvia Holmes Phone: 739-5829 or 739-3851

# My Cup Of Tea....

Several days ago I was trying to explain how the English prepare the inevitable "cup of tea" and I came to realize that quite a complicated ritual has evolved in the land where iced tea is unknown, instant tea is ignored and tea bags are used only by the catering table.

Start by filling a kettle with freshly drawn cold water from the faucet. Bring this water to a rapid boil. English tea is always prepared in a tea pot and everyone has their favorite pot such as one made of brown cottage china. Personally, I always use a stainless pot of modern design. When the water in the kettle is boiling, a little is poured into the empty tea pot and swished around in order to warm the pot, then it is emptied away. Loose tea leaves are then spooned into the warm pot 1 teaspoonful per person plus 1 teaspoonful extra (for the pot). Water (still rapidly boiling) is then poured into the pot, quantity depending upon the amount of tea required. The tea is then left to 'steep' or brew for about

3 or 4 minutes. I always give the tea in the pot a quick stir around at this time.

Tea is customarily drunk with milk and perhaps sugar. The milk is usually poured into the cup before the tea is added. A strainer placed over the cup prevents tea leaves being poured into the cup but this is an optional part of the ritual. There is an art to drinking a cup of tea without swallowing any loose leaves which then remain in the last few drops of tea which are never drunk.

The residual in the tea cup does not always go to waste however, if there happens to be a fortune teller in the company. The liquid is swished around the cup sides three times to spread the tea leaves on the surface then the cup is upturned on the saucer and allowed to drain for several seconds. A competent read-er of tea leaves can then tell your fortune and make exciting predictions such as a letter about to be received and a tall dark stranger about

corsage gift of the hostesses.

Fifty guests called between 7 and 9 P.M.

evening with a miscellaneous shower given by Mrs. Ed Lewis and Mrs. Jack Will-

and a gift of china from the The table was covered with white linen and centered with

Rhonda Renee Ross, age 9, celebrated her birthday on November 11th.

Center Street, and granddaughter of Mr. and Mrs. L.E. Ross and Mr. and Mrs. Fred



RHONDA RENEE ROSS

Miss Theresa Hughes, bride-elect of January 7, was feted Saturday night at a bridal shower given by Mrs, Jerrell

building.
The bride-to-be worea pur-

She was also honored Wed.

The bride-elect received a

garza chrysanthemun corsage

a crystal punch bowl encir-cled with seasonal flowers and ivy. Punch and party pick-ups were served to 16 guest.

will be married January 7.

to leave her with it seems

only kind for the rest of the

club to agree to that arrange-

imposition to bring children to an adult's club if they

interfere with the game or

give both mothers a free

baby sitters and they can be

repaid in other ways besides

Louisa

Address your letter to Louisa, P.O. Box 532 Orangeburg, S.C.29115

Now I do think it is an

# Miss Hughes Given Bridal Shower

Hughes, Mrs. Freion Ramsey, Mrs. William Hoyle. The affair was held at the church of God fellowship

ple and white polyester dress, with a double white carnation

The refreshment table, covered with a white lace cloth over pink, was centered with an arrangement of white flowers with pink candles. A crystal punch bowl was at one end of the table. Punch, bridal cakes, nuts and mints were

LOUISA'S

We have this member of

our bridge club who has a small child. She has no help

and has to bring the child

with her to the club. Some

of the members seem to re-

sent this but I think it is very unfair of them because

this is how things work out.

She gives the child her lunch before she comes and

puts the child to sleep when

she comes in. The child sleeps, as that is her regu-

lar nap time, until the game is finished. Do you think

anyone should object to that?

M would have to get out of

bring the baby.
Please answer so the

rest of the members can read

Irene--Wis.

If the child is no trouble

what you have to say.

club if she couldn't

LETTER

Dear Louisa.

# Celebrates Birthday

Rhonda is the daughter of Mr.

and Mrs. Richard Ross of 109 She was given a birthday and her mother has no one

party at the home, attended by Terry Bumgardner, Terri Vesey, Debbie Wood, Debbie Conner, Christy Rockholt, Rodney and Regina Ross, Jo Ann Rushing. The birthday cake was decorated with a large ballerina in the center



## Winter Quarter **Sewing Classes** Cleveland Tech is sponsoring dressmaking, and on Dec. 2nd

cash.

winter quarter sewing classes at the Kings Mountain Community Center, taught by Mrs.

The schedule of classes is as follors: Monday, November 29th, 6-9 P.M., and advanced course in dress making. This is a 36 hour course.

Tuesday, Nov. 30, 9-12 A.M. a 30 hour course in dress-

Tuesday and Thursday evenings 6-9, a 60 hour course

from 9-12 A.M., a 36 hour course in beginner sewing



# **Elects Officers**

sident, Mrs. Marcellis Hunter; Secretary, Mrs. Johnny Belk; Treasurer, Mrs. David Corn; Chaplain, Mrs. Thomas McDevitt; and Sgt. at Arms, Mrs. William Roper,

WALL TO WALL OR ROOM SIZE RESIDENTIAL & COMMERCIAL

EXPERT INSTALLATION AVAILABLE WITHIN 100 MILE RADIUS OF KINGS MOUNTAIN WE CARRY A LARGE SELECTION OF FAMOUS BRAND NAMES AT BIG SAVINGS TO YOU ALSO FEATURING

IN THE HOME CONSULTING

WALL-TEX WALL COVERINGS FLINTKOTE TILE

MOUNTAINEER CARPET

305 PHIFER RD

MASTER CHARGE FINANINCING

DIAL - 739-2990



FOR FAST SERVICE



Activity

CUB SCOUT PACK 94-PACK meeting on Thursday, Nov. ber 18th at 7:30 P.M. at Cen-tral United Methodist Church.

KINGS MOUNTAIN GARDEN Club bake sale on Friday, November 19th, at 10 A.M. downtown.

BETHWARE SCHOOL PTA Fall Festival on Friday Nov. 19th, an evening of fun, games and festivities. Hot dogs and hamburgers will be

COUNTRY CLUB-FUN AND games Party for 4th, 5th, and 6th graders on Saturday, Nov. 20th from 2 P.M. to 5 P.M. \$1.00 per person. Reservations to Fran Sincox (739-5315) by Thursday, Nov. 18th.

KINGS MOUNTAIN SENIOR Womens Club meets on Monday, Nov. 22nd, at 7:45 P.M. The Public Affairs Committee will present a patriotic program. Hostesses: Mrs. C.F. Mauney, chairman, Mrs. J.H. Arthur, Mrs. J.E. Gam-ble, Mrs. J.O. Harris, Mrs. P.E. Hendricks, Mrs. W.A. Kincaid, Mrs. Bennett Mas-ters, Mrs. H.C. Mayes, Mrs. F.S. Morrison, Mrs. T.L.

MAGNOLIA GARDEN CLUB meets on Tuesday, Nov. 23rd, at 10 A.M. at the home of Mrs. Larry Allen, Mrs. Dorus Bennett will conducta Christmas workshop.

# Mr. and Mrs. Dennis Bowen,

Mr. and Mrs. Chas. L. Humphries, 101 Ark St., Kings Mountain, a girl, Nov. 9th.

Mr. and Mrs. Chas. B. Hall 1420 E. Forbes Rd., Gastonia, a girl, Nov. 9th. Mr. and Mrs. Ralph S. Cav-

103 Carolina St., Blacksburg, S.C. a girl, Nov. 10th. Mr. and Mrs. Tom Dewey

Batchler, P.O. Box 261, K. M., a girl, Nov. 11th. Mr. and Mrs. Randy Micheal

Emory. 411 W. Trade St., Dallas, a boy, Nov. 16th.

Coats for winter come in

variety of lengths and

fabrics. Fur coats may be

had in different lengths or

cloth coats seem to be

The princess style for

Fashion

in cape types.

popular demand.

Knitted suits for men are n sale in smart shops.

# Sr. Citizens To

SENIOR CITIZENS CLUB

## Hamilton Grandmother & Grandfather Clocks



Dellinger's Jewel Shop

**Cut Anniversary Cake** 

Mr. and Mrs. Charles Moss, celebrated their golden Wedding
Anniversary, Sunday, November 14th, at the Kings Mountain
Country Club.

Local Births

210 Dover St., Shelby, A boy, Nov. 12th. Mr. and Mrs. Benny R. Martin, 109 Wingate Cr., Gastonia, a boy, Nov. 13th.

Mr. and Mrs. Jackie Dean White, Rt., 6, Treet Rd., Shelby, a boy, Nov. 14th.

Mr. and Mrs. Ronald Gary Davis, Rt. 1 Box 28 A, B.C. a boy, Nov. 14th.

Mr. and Mrs. Bobby B. Messer, 118 Hilltop Circle, Gastonia, a boy, Nov. 14th. Mr. and Mrs. Jimmie Surr-

atte, 209 Parrish Dr., K.M. A girl, Nov. 15th.

Mr. and Mrs. Raymond Coleman, Jr., P.O. Box 344, Belmont, N.C. TWINS: GIRL & BOY, Nov. 15.

Meet Friday

will meet Friday, November 19th, at 3:00 P.M. at the Womens Club. Mr. Owensby, a missionary will be guest speaker.

## Annual Knit Shop Yarn Sale! LIMITED TIME ONLY

Save Additional

ON OUR ALPEADY LOW DISCOUNT PRICES ON ENTIRE STOCK OF

★ Knitting Worsted ★Sports Yarn

★ Crochet & Embroidery **★** Tapestry Wool **★**Rug Yarn

★ Crewel Embroidery (PIECES & KITS)

★ Needlepoint (PIECES & KITS)

★ Afghan Kits ★Pillow Kits

Save 50 % & More On Many Select Groups Of Yarn & Kits

- Colors & Dye Lots That Can't Be Reordered.

SPECIAL GROUP 60" to 66" Width Strictly 1st Quality Only Polyester, Double Knits

VALUES TO \$5.93 yd.

Time Only

Limited

\$2.99 yd. Ask for special 10% additional discount on all other Polyester Knits this week only.

KNITTERS DELIGHT

Instruction Several Hundred Books

BY: BERNAT BUCILLA BRUNSWICK COLUMBIA MINERVA SPINNERIN, etc.

LIMITED

Closeout Sale

Eastern

Drapery

& Accessory

Items

Rods

OK TO LAY-AWAY 6 WFEKS AND SAVE

Hudson's

House Of Fabrics

\*\*Huxley Village



With Thanksgiving only a few days away, cooking becomes very seasonal and many old, tried, tradional dishes make their way onto well-Clad tab-This week Mrs. Bryon Hord

using oysters. The Epicurean Ovsters recipe is one she has used frequently - it's a tasty supper dish and comes from one of her recipe books. The Scalloped Oysters is a dish of her own creation and she has specially written down the recipe for the Mirror. Mrs. Hord has lived in Kings Mountain for 43 years and

gives us two seasonal recipes

in elementary schools (mostly 4th grade.) She is now retired although she still occasionally does substitute teaching. EPICUREAN OYSTERS

has taught here for 29 years

in 3rd, 4th, and 5th grades

pint solid oysters level tablespoons butter 1/2 cup cream 1/2 teaspoon celery salt Pepper (black or red) 2 tablespoons commerical sherry or 1 tablespoon lemon

Salt to taste Pick over oysters. Cook for three minutes in butter. Add cream, celery salt, salt and pepper. Bring to boil. Add flavoring immediately before serving. Serve by pouring over hot toast.

SCALLOPED OYSTERS 1 Stick margarine or 1/2 stick

1 cup fresh whole milk 1/2 cup condensed milk or 1/2 cup of half and half 1 1/2 pints frying size oyst-

1 teaspoon fresh lemon juice

Salt and pepper to taste 2 cups cracker meal or finely

crushed club crackers. Pick over oysters to remove small pieces shell, set aside. Make sauce by beating eggs slightly then adding milk, lemon juice, salt and pepper. Butter well a 7" X 12" pyrex dish (bottom and sides) First place in dish a thin layer of cracker crumbs, than a layer of oysters. Spread out and then pour half the sauce over them. Then make a second layer of crackers, then oysters and pour the remainding sauce over them. Lastly sprinkle a very thin layer of crushed crackers over the top. Place margarine or butter slices over the top layer of crackers. Put into a 350 degree oven and bake

## Note Of Thanks

for 30 - 45 minutes or until

brown. Serve hot.

The family of Miss Alice Roberta Wylie wishes to ex-press to her many friends heartfelt appreciation for the many acts of kindness and sympathies during her recent illness and death.

## McCurdy Cleaners 241

Battleground Your Sanitone

Cleaners

# **Police Auxiliary**

Also beginning Nov. 30, on

in tailoring.

On December 1st, from 6-9 P.M., a 36 hour course in

The Kings Mountain Police Auxiliary met last week and elected new officers for 1972. They are as follows:
President, Mrs. James Belt; Vice Pre-

