

By

Elizabeth Stewart



CPCC Show Season Begins

During the past five years many residents of Kings Mountain have enjoyed the short trip to Charlotte to attend the superb productions of Broadway stage hits of the Central Piedmont Community College Summer Theatre. There a resident company of 40 actors, singers, dancers, musicians, technicians and guest artists are putting together the most ambitious and exciting series ever.

The college, nationally known for its innovative approaches to education, is sponsoring five fully-mounted Broadway hits, three musicals and two non-musicals.

The uproarious and rousing "Purlie," based on the play, "Purlie Victorious," opens the season on July 8 and runs through July 17, followed by "Tobacco Road" which ran for 3,182 performances on Broadway July 26-25. Third show of the season is the ever popular "West Side Story" running July 29-Aug. 7, followed by Tennessee Williams' Pulitzer Prize winning drama "Cat on a Hot Tin Roof" Aug. 10-15. Neil Simon's musical comedy, "Sweet Charity," provides the grand finale of the season.

Season tickets are \$12.50 and may be obtained from the Summer Theatre Box Office, P. O. Box 4009, Charlotte, N. C. 28204. Individual show tickets are \$3.

S. O. S. FOR GRADUATES

The Alumni Association of the University of North Carolina at Asheville is making plans for a gala 50th anniversary reunion to be held in January 1977 and are trying to locate graduates from the classes of 1927 through 1975.

Contact the Alumni Office, Phillips Administration Building, UNC-C, Asheville, N. C. 28804, if you are a graduate of Biltmore County Junior College, Biltmore Junior College, Biltmore College, Asheville Biltmore College or UNC at Asheville.

ON DEAN'S LIST

Nancy Eoline Hord, daughter of Dr. and Mrs. D. F. Hord of Kings Mountain, has qualified for the spring semester dean's list at Wake Forest University in Winston Salem.

Miss Hord is a junior and is majoring in medical technology.

TICKETS ON SALE

Kings Mountain area citizens are invited to join with members of the American Legion Auxiliary and American Legion from Units and Posts from all over the state for "Remember 1776-1976", patriotic program to be presented again in Kings Mountain July 17th at 8 p. m. in B. N. Barnes Auditorium.

Dellinger's Jewel Shop in downtown Kings Mountain has tickets available at \$5 each and tickets may also be obtained from the American Legion Post 155 or from any Auxiliary member. Tickets may also be purchased at the door.

BRIDE-ELECT HONORED

Miss Linda Bridges, whose wedding to Scott Carpenter took place Saturday afternoon, was honored recently at a bridal shower held at the home of Mrs. Jack Rhea.

Entertaining with Mrs. Rhea were Mrs. Johnnie McAllister and Mrs. Margie Ray.

A green and yellow motif featured decorative details and refreshments. A white Irish linen heirloom cloth overlaid the bride's table which was set with silver appointments. Party refreshments were served.

Guests showered the bride-to-be with gifts for her new home.

Organic Gardener

Ava Dixon Has A Useful Hobby

By ELIZABETH STEWART
Womans Editor

Organic gardening is Ava Dixon's hobby and proof of the product are the yummy goodies from her kitchen.

At the Fred Dixon home on York Rd. flowers are growing right along with the vegetables in a 60x20 garden plot in back of the comfortable home.

The Dixon home has the relaxed atmosphere and warmth that is the essence of a comfortable home. Mrs. Dixon said their home is easy to live in and not one that the family must "live up to." She affirms that just like a family portrait a house should be a true picture of everyone living in it. The Dixons have achieved the secret in getting a family look in the home, planning their house for the "insiders" rather than the outsiders.

From the kitchen comes the aroma of homegrown vegetables that Ava is packing at this season of the year in 300 jars and freezing for good eating in the winter time.

The vivacious Mrs. Dixon is doing her Christmas shopping in July by canning the garden favorites of her friends for gift-giving later in decorative holiday baskets with her famous home baked cheese bread.

Ava Dixon planted her first "organic" garden last year and she and her husband point out that it's an experience other families should try because the products are much better and healthier.

Preserving the foods you grow naturally is a real "love" of Mrs. Dixon who uses no sprays or insecticides. The fertilizer for the Dixon garden is a combination of vegetable scraps, peelings, corn shucks, any waste from the kitchen with exception of grease, or leaves for the compost or a combination of sheet manure which "goes back into the soil", according to Ava.

The Dixons have a nice crop of Japanese beetles, too, as do other gardeners in the area, but are using traps instead of insecticides to combat them.

Mrs. Dixon, who has become an authority on insect control since she initiated her first organic garden last year, has found that snails, which riddle tomatoes and lettuce in hot weather, will literally drown in beer and has found this strategy a sure fire method of insect control.

She has planted two different kinds of corn, brussels sprouts, garlic, deal, asparagus, potatoes, onions, okra, three different kinds of lima beans, pole beans, cantaloupe, celery, and peanuts. A "first" for her is a new variety of squash which she named the Lady Godiva squash because the seeds are naked and there are no shells or hull. India Gerkin cucumbers are being harvested from the flower beds and celery will soon be harvested.

Mrs. Dixon started her celery from seed in January and set it out in February. A very cool-natured vegetable, celery grows best when started early, according to Mrs. Dixon.

She replants chives, parsley, and deal every two years.

Bordering the vegetable garden are marigolds, red and white scarlet sage and other flowering shrubs. Kale borders the colorful flower bed in the middle of the back yard.

Ava Dixon's love of flowers and gardening enhances the house and patio area. On one wall of the kitchen are herb charts and a large assortment of organic cookbooks on how to preserve the foods you grow naturally.

Some of the cookbooks recommend the substitution of honey for white sugar but Mrs. Dixon says honey is too expensive to use in the preparation.

She adds a pinch of this and that to many of the recipes she has collected during her 33 years of marriage.

Mrs. Dixon developed her gardening hobby when she stopped working outside the home several years ago. She had worked for sometime at Allen's Flower Shop. Crewel embroidery, painting, and sewing are other hobbies which she enjoys and her home epitomizes her talents.

To a question, Mrs. Dixon said she had always made use of all available floor space inside the house and outside. The proof is her beautiful garden which grows in a 60x20 foot area in her backyard.

Mrs. Dixon affirms that organic gardening saves money. She recycles all waste materials for the fertilizer. And food grown in this manner is more healthy.

Mr. Dixon, director of purchasing at Lithium Corporation of America's Bessemer City plant, enjoys relaxing after work in the comfortable patio adjoining the gardens and opening into the den. Handmade cupboards and cabinets and other ornamental decorative wall hangings show the talents of their son, Fred L. Dixon, plant engineer at Alma Desk Co. in High Point.

Other members of the Dixon family are Fred's wife and Casper, the family sheep dog, and Missy, the Persian cat which has the run of the house and is the family pet.

Ava Dixon likes to can and garden in the summer months and sew in the winter months. She enjoys human nature and people.

A native of Lincoln, Ava Grayson Dixon has lived all her married life in Kings Mountain. Her late brother, W. Dr. Grayson, operated Grayson's Jewelry in downtown Kings Mountain for a number of years.

"Pear Conserve," one of the recipes reprinted today from Ava's cookbook, is delicious. She gave us a sample from the numerous jars she canned this week. Another favorite is Lime Green Tomato Pickles. She promises someday to share her own recipe for cheese bread with local readers but reminds that this recipe takes a long time to complete.

PEAR CONSERVE

- 6 cups chopped pears
- 6 cups sugar

Cook over low heat until thick. Add juice and rind of one lemon, one orange, large can crushed pineapple, (juice and all) and bottle of Maraschino cherries, chopped. Cook slowly 30 minutes. Stir often. Pour into sterilized jars and seal with paraffin or lids.

Delicious on toast or English muffins.

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LIME GREEN TOMATO PICKLES

- Slice seven pounds of very green tomatoes 1/2 inch thick.
- 2 cups pickling lime
- Mix in two gallons water and soak 24 hours. Drain and soak in cold water four hours (change water each hour)
- Make syrup of four and one half pounds sugar, three pints vinegar and pour hot syrup over tomatoes. Let stand over night.

- In spice bag:
 - One tablespoon all spice or pickling spice
 - One tablespoon whole cloves
 - One tablespoon Mace
 - One tablespoon mustard seed

Drop in syrup and tomatoes and boil gently one hour. Remove spice bag. Pack hot pickles in sterilized jars. Seal and process 10 minutes at simmering temperatures.

EDITOR'S NOTE—This prayer was written and delivered by Mrs. H. Lawrence Patrick at Lake Montonia Club's Bicentennial Celebration, July 3.

Our Heavenly Father, as we are gathered here on the eve of our Nation's 200th birthday, it is appropriate that we pause and thank Thee for the many blessings Thy has given us as Americans. We truly have been blessed as a Nation, as a people, and are fully aware of what it means to be an American.

Our 200th birthday celebration is a very special occasion for all — a time when we stop and take note of the many aspects of our history — the people—the events and accomplishments which made this country so strong. Dear God, help us to find within ourselves the moral and political responsibility to preserve America as well in the next 200 years as our forefathers did in the past 200. Help us to use this Bicentennial year as a time of hope. A time when our spirits can be rekindled, a time when we can rediscover this great country, reassert our interest — and rally to the great beliefs, traditions, and ideals of our American democracy.

Strengthen us, dear God, when we are right and correct us when we are wrong and lead us in the Way everlasting. In Thy name, we ask it all.

Amen

SECTION B

Living Today

Thursday, July 8, 1976



ORGANIC GARDENING — Ava Dixon's hobby is organic gardening and she reaping dividends from the small garden in back of her home on York Rd.



SPICE CORNER — A favorite spot in Ava Dixon's kitchen is the area where are displayed her spice chart and guide to herbs along with a collection of cookbooks on organic gardening.



LOVES TO CAN — Ava Dixon loves to can in the summertime from her garden, doing her Christmas shopping in July by reading the tasty goodies at this season of the year for her friends to share. She cans over 300 jars of vegetables this season.

We Are Gathered To Thank Thee...