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# CHATHAM

Address Correction Requested

# BLANKETEER

Vol. 47 - No. 17

Chatham Manufacturing Company, Elkin, North Carolina

March 1, 1982

## IN MEMORIAM

**MR. THURMOND M. COE**

February 12

Brother of Woodrow F. Coe, retired

**MRS. HELEN F. LOWRY**

February 12

Retired Employee

**MR. G. MARTIN COFFYN**

February 13

Retired Employee

**MR. V. HAYES HAYNES**

February 13

Retired Employee

Brother of Pritchard G. Haynes, Henry C. Haynes, and Arthur M. Haynes, all retired

**MR. THOMAS R. HAYNES**

February 14

Employee of Weave

Husband of Jewel E. Haynes, Warp

**MRS. LEXIE C. DARNELL**

February 14

Wife of C. Paul Darnell, retired

**MRS. JOYCE R. HEMRIC**

February 15

Retired Employee

## Notice

The Personnel and Insurance Offices are now closed during lunch, from 12:00 to 12:30. Regular business hours are 8:00 to 12:00 and 12:30 to 4:30. The Employment Office will remain open from 8:00 to 4:30.

**Scholarship applications must be turned in to the Employee Benefits Office by Wednesday, March 3, 1982.**

## Credit Association Changes Announced

Nelson Lowe, Director of Personnel, has announced two changes to be made in Credit Association policy. Effective Monday, April 5, the Credit Association will no longer be cashing payroll checks during an employee's scheduled work hours, including breaks and lunch. Payroll checks can, however, be cashed after work hours. To accommodate employees on Fridays, the Credit Association will extend its hours. The following schedule for business transactions will be effective April 5:

### Monday through Thursday

Open - 8:00 a.m.      Close - 12:00  
Open - 12:45      Close - 4:15 p.m.

### Friday

Open - 8:00 a.m.      Close - 12:00  
Open - 1:00      Close - 5:15 p.m.

These hours will give third shift Friday mornings to cash their checks, second shift Friday afternoon before 4:00, first shift Friday afternoon after 4:00, and the office staff after 5:00.

As an extra service to employees, the Credit Association is now offering payroll deduction savings. Employees may sign up for this or make changes at any time. This service is available now and deductions may be started immediately. For anyone not familiar with the Credit Association's savings or share accounts, interest is paid quarterly and the money may be deposited or withdrawn at any time. With payroll deduction, the money is deposited automatically. Deductions may be decreased or increased at any time. Saborah Robinson, Credit Association Manager, stated that interest paid last year on accounts under \$1,000 was 6 percent, \$1,000 and over, 8 percent.

All other Credit Association business transactions, such as loan applications, will be conducted as always.



## Softball Season Approaches

These warm sunny afternoons bring with them fevers of assorted kinds, some of which afflict most people. Many people come down with golf fever, garden fever, tennis fever, and a lot at Chatham get softball fever. If you have the fever and want to field a team, call the Personnel Office, extension 529, and give your name and team, or come by the Personnel Office and sign up. A meeting will be held some time the first of March.

## Profit Sharing Changes

A new booklet about Profit Sharing and Retirement Savings has been distributed to employees. All employees are urged to read the booklet carefully and note the following changes.

1. Any employee who is on the payroll as of December 31 is eligible to participate for the next year.
2. You may now increase or decrease your deductions anytime during the year:

These changes, effective January 1, 1982, should make it easier and more convenient to participate in the plan. If you have any questions please call Bobby Collins, extension 371, or go by and see him in the Employee Benefits Office in the basement of the "Y".



**IT'S THE REAL THING** - Several people in the mill have the nickname of "Boss Hogg", including Billy Cummings of the Power Plant. It is evident though that we have the real thing here. Billy and his son Timmy got to meet Boss Hogg of the Dukes of Hazzard at a custom car show in Greensboro.

# PERSONNEL FACTS

## SERVICE ANNIVERSARY DATES

### 45 YEARS

- Ralph K. Mounce, Burling, 2nd shift - March 17
- Leroy Owens, Cloth, 1st shift - March 17
- Richard P. Spencer, Technical Maintenance, 1st shift - March 22
- Fred Dinkins, Cloth, 2nd shift - March 29

### 40 YEARS

- Reginald Banner, Engineering - March 14
- S. Priscilla Howard, Weaving, 1st shift - March 17
- Ovid W. Wilcoxon, Warp, 3rd shift - March 13
- Gladys E. Lane, Personnel - March 20
- Opal B. Darnell, Napping, 1st shift - March 24

### 35 YEARS

- Sybil C. Gentry, Yarn Finishing, 2nd shift - March 1
- Granville H. Cheek, Blanket Division - March 6
- James E. Dobbins, Print Shop - March 13
- J. Justus Bauguess, Weaving, 1st shift - March 14
- Margie F. Cockerham, Worsted, 1st shift - March 16
- Christa G. Transou, Binding, 1st shift - March 18
- J. Clay Mastin, Dye House, 2nd shift - March 21

## RETIREMENTS EFFECTIVE MARCH 1, 1982

- Helena Hickey - Chicago Blanket Office; 22 years and 6 months of service
- R. Clyde Shelton - Wet Finish department, 3rd shift; 36 years and 2 months of service

## RETIREMENTS EFFECTIVE FEBRUARY 1, 1982

- Harlon T. Cox - Dye House, 1st shift; 37 years of service

## Favorite Recipes

### CHEESY MACARONI-MUSHROOM BAKE

- 1 (8-ounce) package elbow macaroni
- 1 (10 3/4-ounce) can cream of celery soup, undiluted
- 1 cup milk
- 1/2 cup chopped onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups (8 ounces) shredded Cheddar cheese
- 1 (3-ounce) can sliced mushrooms, drained
- 3 tablespoons grated Parmesan cheese

Cook macaroni according to package directions; drain. Rinse macaroni and set aside.

Combine next 6 ingredients, mixing well. Layer one-half each of macaroni, soup mixture,

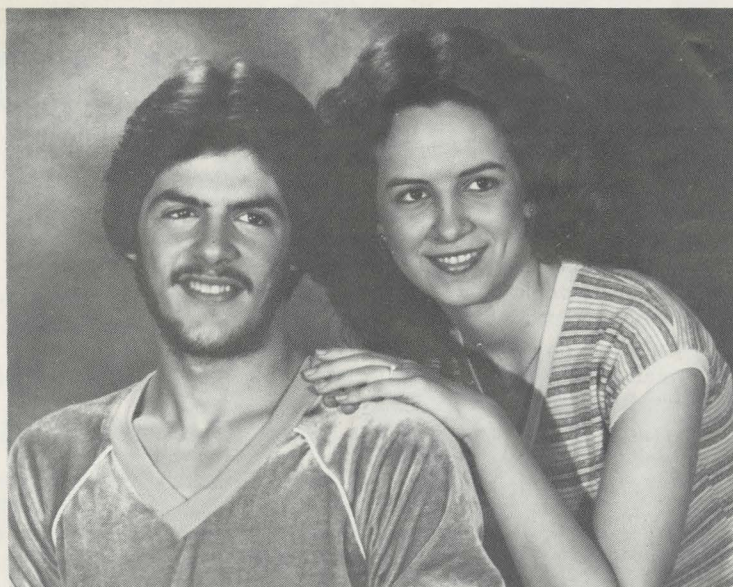
Cheddar cheese, and mushrooms in a lightly greased 2-quart baking dish. Repeat layers with remaining macaroni, soup mixture, cheese and mushrooms. Sprinkle with Parmesan cheese; bake, uncovered, at 350 degrees for 30 minutes. Yield: 6 servings.

### POTATO SLIMS

- 2 large baking potatoes
- 1/2 cup water
- 2 tablespoons vegetable oil
- 1/2 teaspoon hot sauce
- 1 envelope seasoned coating mix for pork
- 1/4 cup grated Parmesan or Romano cheese

Peel potatoes and cut into lengthwise strips, 1/4 to 3/8 inch wide. Combine water, oil, and hot sauce in a shallow dish. Combine coating mix and cheese in a plastic bag. Dip potato strips in water mixture, shaking off excess water. Drop 8 to 10 potato strips into coating mix; shake until coated. Repeat with remaining potatoes.

Place in a single layer on a greased baking sheet. Bake at 400 degrees for 30 to 35 minutes or until done. Yield: 4 servings.



**ENGAGED** - Mr. and Mrs. Paul Shumate, 220 South Street, Elkin, announce the engagement of their daughter, Donna Lee, to Timothy James Cook, the son of Bill Cook and Linda Swaim, both of Jonesville. Miss Shumate is a graduate of Elkin High School. She is employed by Dr. Eldon Parks. Her mother, Frances Shumate, is on long term disability leave from Chatham. Mr. Cook attends Elkin High School. He is employed by Holcomb Brothers. His mother, Linda Swaim, is employed in the Warp department. A June 12 wedding is planned at Calvary Wesleyan Church.

### OLD FASHIONED GINGERBREAD

- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1 egg
- 1 cup molasses
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 cup hot water

Cream butter; gradually add sugar, mixing well. Add egg and molasses, mixing well.

Combine dry ingredients; add to the creamed mixture alternately with the hot water, beginning and ending with the flour mixture, and beating well after each addition.

Pour batter into a lightly greased and floured 9-inch square pan. Bake at 350 degrees for 30 to 40 minutes or until wooden pick inserted in the center comes out clean. Cool and frost with Orange-Cream Cheese Frosting.

### Orange-Cream Cheese Frosting

- 2 (3-ounce) packages cream cheese, softened
- 2 tablespoons orange juice
- 1/2 teaspoon grated orange rind
- 1 cup sifted powdered sugar

Beat cream cheese; add juice and rind. Gradually add sugar, beating until light and fluffy. Yield: about 1/2 cup.

## Safety Certificates Issued

During the first of February the Safety Office issued certificates to employees for having worked 5, 10, 20, 30, 40, and 50 years without a lost time accident. It is quite an accomplishment to work 40 years for a company, much more to work those years safely with no lost time accident. Part of those employees who received 40 years certificates were featured in the previous issue, the rest are pictured in this issue, starting on page 3.

Noted on golf course: Do not pick up "lost" golf balls until they stop rolling!



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Nancy Jones, Editor

### Garden Hints For Early Spring

**CROP ROTATION** - Remember to rotate crops when planning your garden for the coming season. If not rotated, disease and nematodes that were a problem last year will reinfest this years crops. Try to replant the same crop in the same location only once every three or four years. If your garden is too small to allow crop rotation, plant only resistant varieties. Rotation is also a good way to enrich the soil. Crops like beans and peas add nitrogen to the soil and by rotating them around you can improve your soil in different areas each year.

**FLOWERING BRANCHES** - Enjoy a touch of spring indoors by forcing some cut branches of trees and shrubs. Among good choices are pussy willow, forsythia, flowering quince, cornelian cherry, and winter jasmine. Cut the stems, place in water, and enjoy the flowers in two or three weeks.

**IRISH POTATOES** - Set out Irish potatoes four to six weeks before the last frost, which would be any time during the month of March in our area. When buying seed potatoes, keep in mind that 10 to 11 pounds will plant a 100-foot

row. Cut the seed potatoes into 1½- to 2-ounce pieces, making sure that each contains at least one eye; let them dry at room temperature out of direct sun for about two weeks. This heals the cut surfaces and prevents rot.

Dusting with captan is also recommended. Plant 4 to 6 inches deep and 10 to 12 inches apart. If your soil is heavy clay, work in a generous amount of organic matter, such as compost, well rotted hay or manure before planting. This will help ensure round, well-shaped potatoes.

**ROSES** - Bare-root roses are available at garden centers and grocery stores for planting this month. Soak the roots in water overnight before planting. Dig a hole 2 feet deep and 2 feet wide, and mix 1 part sphagnum peat moss or compost to 2 parts soil to the backfill. To encourage root growth, also work in ½ cup of superphosphate into the backfill. Form a cone of soil in the middle of the hole; spread the roots over it, making sure that the graft union between the roots and canes is 1 to 2 inches above ground level. Finish backfilling, tamp lightly, and water well.

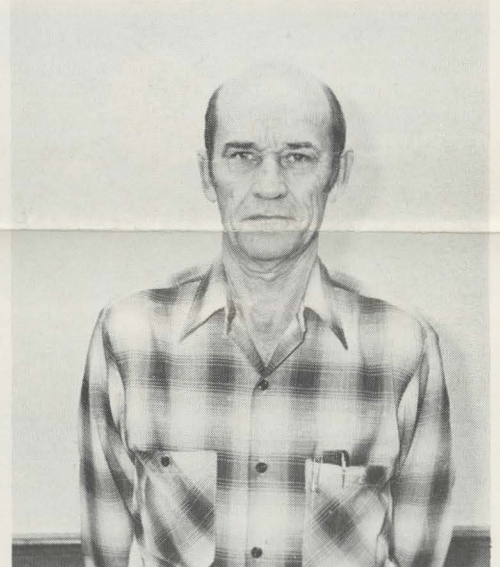
## On The Job 40 Years With No Lost Time Accident



C. LONNIE GENTRY - IBM Clerk, 1st shift, Weaving



CHARLES J. BRYANT - Inspector, 1st shift, Weaving



RALPH G. SPARKS — Overhauler, 1st shift, Technical Maintenance



MOZELLE D. BAUGUESS - Whitin Spinner, 1st shift, Spinning

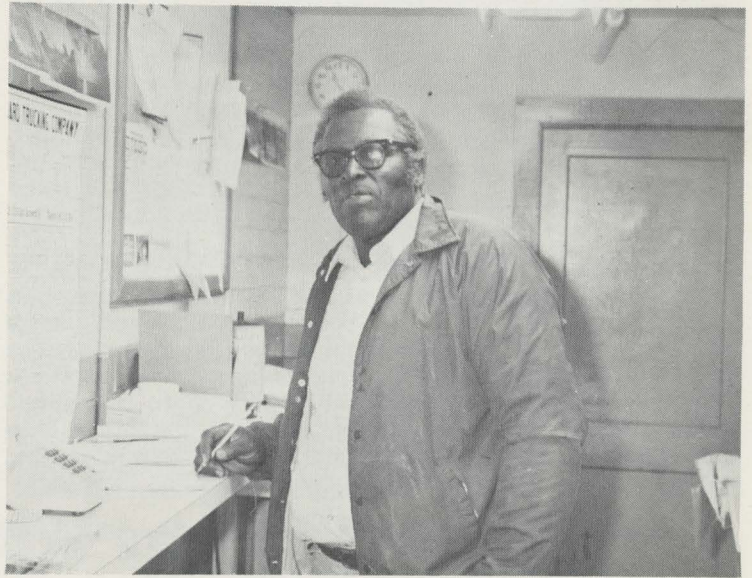


EVA A. WOODRUFF - Whitin Spinner, 1st shift, Spinning

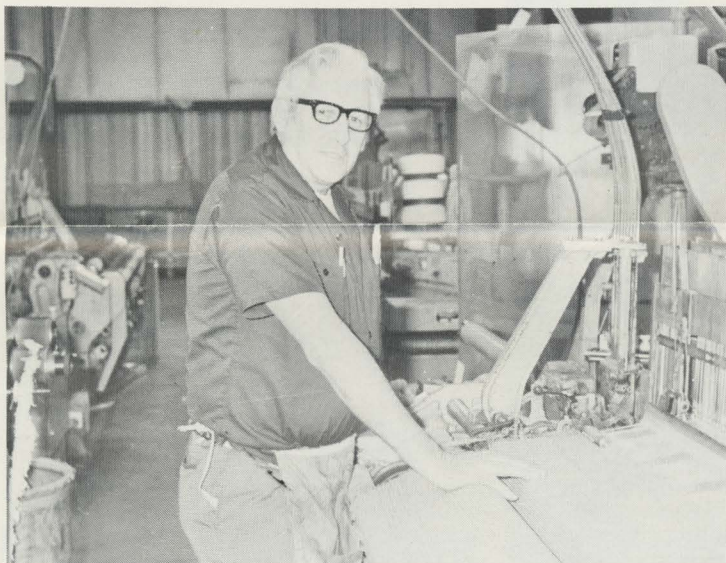
# On The Job 40 Years With No Lost Time Accident



**LONNIE H. SHAW** - Tie-In Operator, 2nd shift, Weaving



**C. R. J. THOMPSON** - Leadman in Receiving and Shipping, 1st shift, Shipping



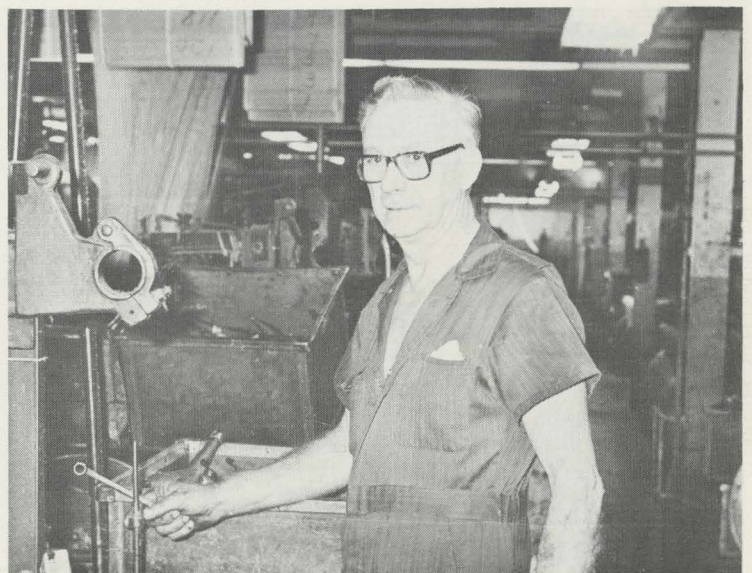
**L. RAY BAKER** - Weaver, 1st shift, Weaving



**VETRA G. MARTIN** - Binder Operator, 1st shift, Binding



**RALPH L. ALEXANDER** - Instrument Shop, 1st shift, Engineering



**W. HOWARD SALE** - Loom Fixer, 1st shift, Weaving