

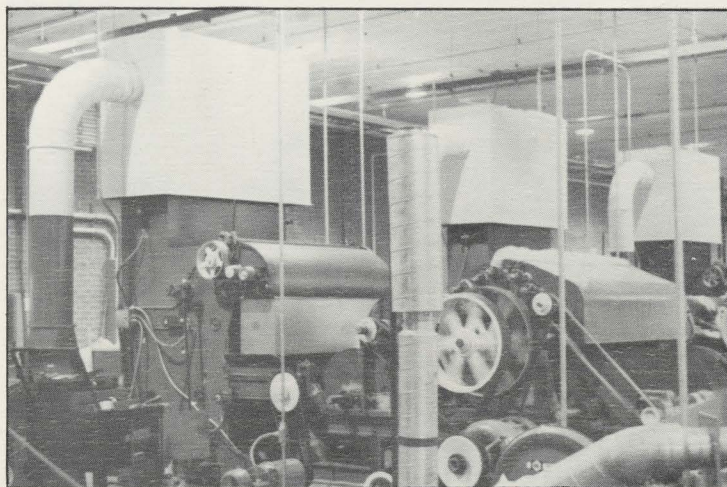


NEWS

Vol.1 - No. 11

Chatham Manufacturing and Northern Chatham Bedding, Elkin, North Carolina 28621

November 20, 1989



The synthetic fibers pass through these garnetting machines to open the fibers.



John Quwang was one of the Danish erectors to help the operation start. John and Dennis Burton, shift supervisor, watch as the garnetted fiber enters the weigh pan.



Ernestine McClellan positions the case for the weighed fiber to be blown into the pillow.

New Jobs with Northern Chatham Bedding

Northern Chatham Bedding is producing pillows here in Elkin. Formerly the Y-Warehouse, the pillow-making operation employs twenty-two people and maintains one shift of production. The plant has three synthetic lines and one feather line.

All materials come into the operation through the receiving dock. For feathers a conveyor lifts the bales into a bin. The stock is then vacuumed through pipes to a weighing bin station.

The feathers pass into the automatic feather fill station or into the manual fill station. In the auto fill station the pillow case is filled, the end of the case sewed, and the pillow automatically dusted. The manual fill station is operated similar to the filling for the synthetic lines.

For synthetic filled pillows the 100% polyester fiber comes in bales and is placed into a hopper. The fiber is blown into a feeder and then into the garnetting machine where the fiber is opened. The fiber passes on to a horizontal conveyor, then across a vertical conveyor, and into a weigh pan.

The fiber is blown by vacuum through a tube into the pillow case. This operator, here, throws the pillow into a bin. At this point a sewing machine operator sews the last end of the pillow case. The finished pillow is bagged and packed for shipping.

The pillow cases are made here also. Ticking, the material used for the pillow cases, comes into the process on a roll. The ticking is placed onto an automatic overlock machine where the cloth is unrolled and folded.

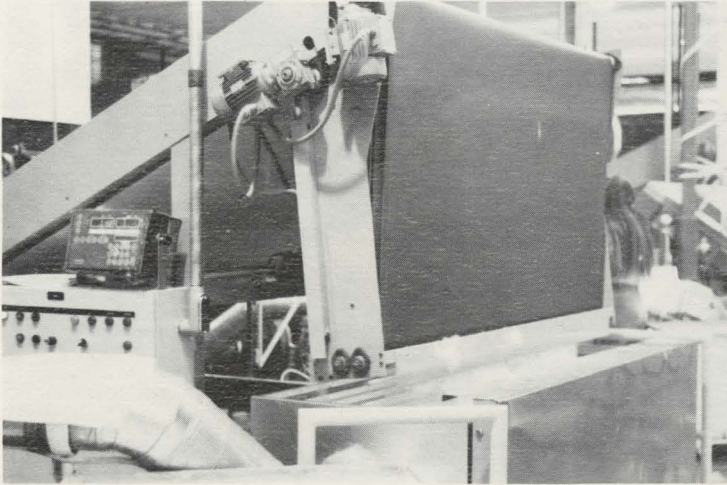
The automatic overlock machine moves the cloth through two automatic stitchers and then indexes the ticking for cutting. A conveyor then moves the pillow case through a third stitcher. Now, the pillow case is placed in a wagon ready to be filled and completed.

For samples or odd shaped pillows a manual cutting table is used. Also, manual stitchers or sewing machines must sew the first three sides of the pillow from the cutting table. At full capacity 1500 pillows can be produced per each line per each 8 hour shift.

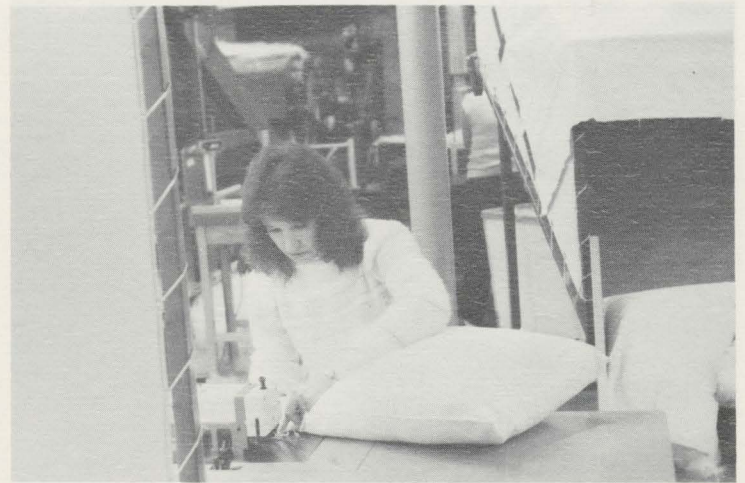
Bobby Stanley is the department head of the new operation, and Dennis Burton is the shift supervisor.

(More Pictures on Page Two)

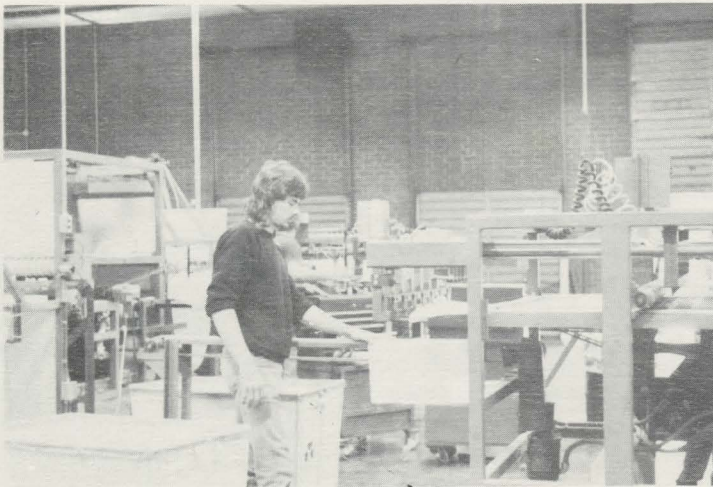
Pillow Making



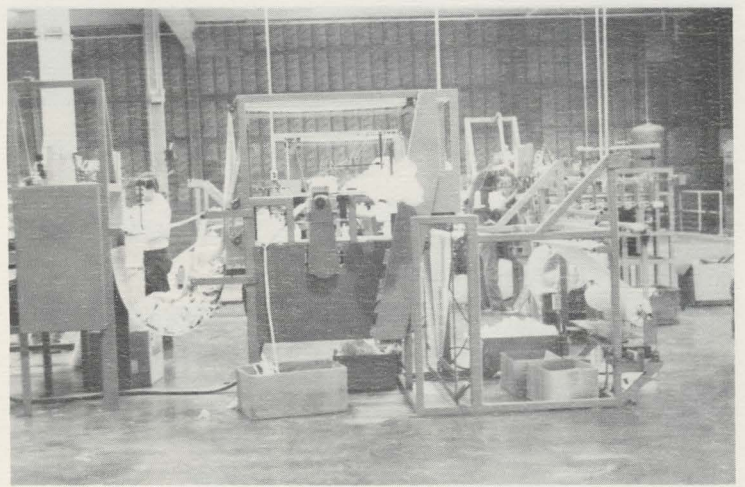
The garnetted fibers pass through this vertical conveyor and into a weigh pan before being blown into the pillow cases.



Ann Gregory is one of the synthetic closers who sews the last end of the pillow case before bagging and packing.



Jerry Wilmoth, auto lock operator, places the pillow cases into a wagon. These cases are now ready to be filled.



The ticking for pillow cases is processed through the automatic overlock machine.



Then and Now Guess Who

C-NC NEWS

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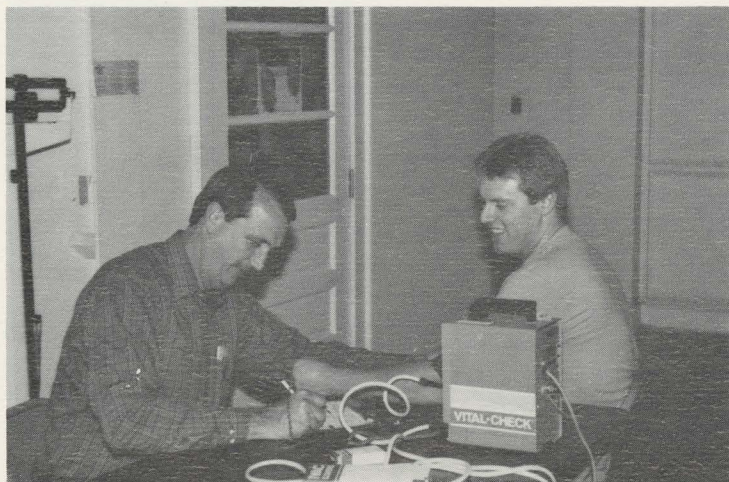
Davina Sprinkle, Editor
Printed by Chatham Print Shop



This thirteen year old (left) and this eleven year old (center) work in the Engineering on first shift. The five year old (right) works in the Garnett on first shift. To help you out, we'll tell you that two of them are now married.

(Continued on Page Eleven)

Bloodmobile



Bob Perry with the Red Cross takes a blood pressure reading from Joel Sprinkle. Joel works first shift in the Weave Room.



Ricky Collins and Lynn Caudill both of Industrial Engineering answer some questions while they wait their turn.



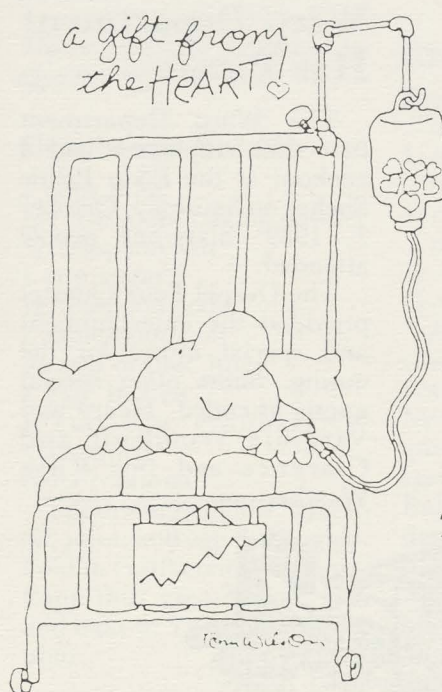
Bill Amburn and Mack Hendrick both Chatham retirees place appropriate stickers on the bags. Bill and Mack worked as volunteers with the Bloodmobile.



A.L. Brown of Technical Maintenance and Dean Holbrook of the Dye House wait for an opening on one of the donor tables.



Randy Cheek and Michael Harris both of the Knitting enjoy the canteen area with Don Price of the Wet Finish after donating.



Red Cross
*Thanks for giving
 the gift of life.*

Club News



Fellowship Club

Mattie Spicer, Fellowship Club President, and **Velma Darnell**, Club Sponsor, work at the booth the club had at the Elkin Community Christmas Bazaar: The Fellowship Club sold chances on a quilt that was won by Lois Draughn of Ronda. The club also had other crafts for sale and some baked goods. The bazaar was a success as the ladies raised over \$800 through their quilt alone.

LHC Club #1

The Lucy Hanes Chatham Club #1 met Thursday, November 2, 1989, for a traditional Thanksgiving meal. The meeting was held at the clubhouse. The hostesses for the meal were Freeda Casey (chairman), Debbie Durham, Ima Ruth Weatherman, Ina Buelin, Mildred Luffman, and Beulah Lawrence.

A short business meeting was held after the meal. The officers for 1990 were elected. The meeting was adjourned.

The members and guests then went to Duke Power for a presentation. The topic was energy conservation for the home. Ms. Cathy Smedelay presented the program and refreshments for the group.

First Shift Warp Department Has Picnic

The Warp Department first shift employees had a cookout at the Elkin Picnic Shelter on Saturday, October 7, 1989. Sixty-one people attended.

The Gospel Four Quartet provided the entertainment and special music for the outing. Some other special guests attended: Henry and Virginia Woodruff and Clarence and Ima Ruth Weatherman.

Bruce Key Wins Poetry Award

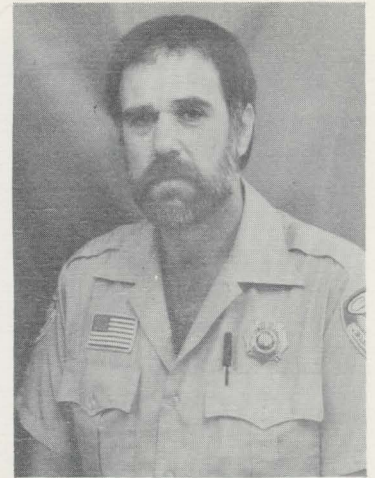
A Classroom of "Blue"

*A geography of skies I dreamed
in elementary school--
not the brown terrains
of mountain chains
nor oceans on a map. Perhaps
my greatest cognition
was colors of the sky
and the soft brilliance
of "Carolina-blue",*

*and understanding, in secret,
the architecture of windows
in second-story walls,
and feelings of euphoria
looking out toward the heavens;
sometimes, beyond.*

Bruce Key was awarded a Certificate of Merit in the James Larkin Pearson category for free verse for his poem 'A Classroom of "Blue" '.

He attended North Carolina's 40th Annual Poetry Day Awards Program held October 21, 1989, in Asheville.



Bruce Key

This contest is an annual event. Bruce has won three other times. He has also had over 70 poems published in literary magazines. Bruce has also won awards from some of these magazines.

Bruce works on our guard force on second shift. He has been employed at Chatham for eight years.

In Memoriam

Sammy Hamby

October 21
Father of April H. Byrd,
Spinning.

James Olen Bryant

October 23
Retired Employee
Father of Brad Bryant, Fabric
Division and Foyle R.
Bryant, Spinning.

Betty Walters Swaim

October 23
Sister of Henry C. Walters,
Blending.

Alda Grace Atkins

October 25
Wife of Claude M. Adkins,
retired; mother of R. Farrell
Adkins, Engineering; sister of
Sarah M. Cheek, Binding.

Claude Hayes Riddle

October 26
Brother of M. Marie Carter,
retired.

Marcus Asbury "Bud" Jolly

October 30
Retired Employee
Husband of Bernice A. Jolly,
retired; brother of Ray Jolly,
retired.

Lottie McBride Cook

November 2
Retired Employee

Charlie C. Higgins

November 7
Retired Employee

Ruth Ennice Bauguess

November 7
Mother of Catherine C.
Tilley, Engineering.

Dalphone Warden

November 9
Sister of Ila W. Hall, retired.

Membership of any organization is made up of 4 Bones:
-**Wish Bone:** These people spend their time wishing someone would do their work.

-**Jaw Bone:** These do a lot of talking but little of anything else.

-**Knuckle Bone:** These knock everything anyone else tries to do.

-**Back Bone:** These get under the load and do all the work!





Happy Holidays



For this holiday season some members of the Fellowship Club have shared some really good recipes. They feel that these will be great for the holidays and for anytime.



Congeaed Salad

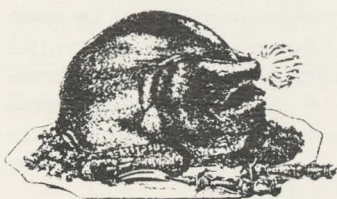
- 1 large package cherry or strawberry jello
 - 2 cups boiling water
 - 1 (20 oz.) can crushed pineapple (drained)
 - 1 can cherry or strawberry pie filling
- Mix and let gel.

Topping:

- 1 carton sour cream
 - 1 (8 oz.) package cream cheese
 - $\frac{1}{4}$ cup sugar
- Beat and put on top. Sprinkle with nuts (pecans).
- Emily Holloway

Fruit Salad

- 1 large box vanilla instant pudding
 - $\frac{1}{4}$ cup Tang
 - 1 cup juice ($\frac{1}{2}$ cup peach and $\frac{1}{2}$ cup pineapple)
 - 1 medium can sliced peaches
 - 1 can pineapple chunks
 - 1 can mandarin oranges
 - 2 kiwi fruits, sliced
 - 2 bananas, sliced
- Mix together pudding, Tang, juice, and canned fruits. Place sliced kiwi and banana on top. This makes a pretty dish for taking out.
- Edna Felts



Cherry Jello Salad

- 1 large box of cherry jello
 - 1 can black bing cherries
 - 1 cup pecans, chopped
 - 1 can pineapple chunks
 - 3 oz. cream cheese, crumbled
 - 1 (12 oz.) coke
- Heat juice from pineapple and cherries. Put in jello and mix well. Add coke and all other ingredients. Chill overnight.

-Mattie Spicer

Lemon Sponge

- Juice and rind of 1 lemon (4 tablespoons)
 - 1 (6 oz.) package lemon jello - or lime
 - $\frac{3}{8}$ cup sugar
 - $1\frac{1}{2}$ cups boiling water
- Chill 1 large can pet milk - overnight. Whip and beat in jello. Put a layer of crumbs (vanilla wafers or graham) in pyrex dish and pour jello mixture on crumbs. Cover with more crumbs and chill.
- Emily Holloway

Chicken Salad

- 2 chicken breasts
 - 1 package seedless grapes, chopped
 - 1 medium onion, chopped
 - $\frac{1}{2}$ cup pecans, chopped
 - 2 or 3 stalks celery, chopped
 - Mayonnaise
- Cook chicken, pull of the bone and chop. Add onions, pecans, and celery. Fold in seedless grapes and mix with enough mayonnaise to hold together.

-Ruby Swaim

Kraut Salad

- 2 (16 oz.) cans chopped kraut, drained
- 3 cups diced celery
- 1 cup chopped green peppers
- 1 cup chopped onions
- 1 (4 oz.) jar pimentos, drained and chopped
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup vinegar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon celery salt

Mix all ingredients together and store in refrigerator at least 24 hours before serving. Stir 2 or 3 times.

-Alma Porter

Mexican Nut Balls

- 1 cup butter or margarine, softened
 - $\frac{1}{2}$ cup confectioners sugar
 - 1 teaspoon vanilla
 - $2\frac{1}{4}$ cups all-purpose flour
 - $\frac{1}{4}$ teaspoon salt
 - $\frac{3}{4}$ cup finely chopped nuts
- Heat oven to 400 degrees. Mix thoroughly margarine, sugar, and vanilla. Work in flour, salt, and nuts until dough holds together. Shape dough into 1-inch balls. Place on ungreased baking sheet. Bake 10 to 12 minutes or until set but not brown. While warm, roll in confectioners sugar. Cool. Roll in sugar again. Makes 4 to 5 dozen cookies.

-Ruth Long

Holiday Appetizer Pie

- 8 oz. cream cheese, softened
 - 2 tablespoons milk
 - $\frac{1}{2}$ cup sour cream
 - 2 tablespoons green pepper, finely chopped
 - 2 tablespoons instant minced onion
 - $2\frac{1}{4}$ oz. dried beef, finely snipped
- Blend cream cheese and milk. Add dried beef, onion, and green pepper. Add sour cream and mix together. Spoon into 8-inch pie plate. Bake at 350 degrees for 15 minutes.

-Edna Felts

This is good with crackers as an appetizer before a meal.

Cranberry Bread

- 2 cups flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup sugar
- $\frac{1}{2}$ teaspoon soda
- 2 tablespoons oil
- $\frac{3}{4}$ cup orange juice
- 1 egg, beaten
- 1 cup raw cranberries, chopped
- Nuts (optional)

Sift dry ingredients. Mix in oil, juice, and egg thoroughly. Fold in cranberries and nuts. Pour into greased loaf pan and bake at 350 degrees for 1 hour.

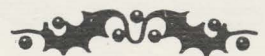
-Ruth Long

Morning Glory Muffins

- $\frac{1}{2}$ cup diced peeled apples
- 2 cups grated carrots
- $\frac{1}{2}$ cup chopped walnuts or pecans
- $\frac{1}{2}$ cup raisins, soaked in hot water
- $\frac{1}{2}$ cup flaked coconut
- 1 cup white sugar
- $\frac{1}{2}$ cup brown sugar
- 2 teaspoons vanilla
- $\frac{1}{2}$ cup softened margarine
- 3 eggs
- $1\frac{1}{2}$ cups plain flour
- $\frac{1}{2}$ cup All-Bran cereal
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon cinnamon

Combine carrots, apples, raisins, nuts, and coconut; set aside. In a large bowl beat together sugars, margarine, eggs, and vanilla; set aside. In another bowl, combine flour, cereal, baking powder, cinnamon, and salt. Add the fruit mixture, and mix well, then the sugar mixture and mix with flour mixture until moistened. Spoon batter into 12 greased muffin cups and bake for 25 to 30 minutes in preheated oven 350 degrees or until they test done.

-Margaret Porter



Cranberry Apple Bake

- 5 to 6 large tart apples, peeled and sliced
 - 1 can (16 oz.) whole cranberry sauce
 - 1 cup rolled oats (quick or old fashioned) uncooked
 - $\frac{1}{2}$ cup margarine, softened
 - $\frac{2}{3}$ cup dark brown sugar
- Place apples in a 2-quart casserole dish. Spoon cranberry sauce over apples. Mix together oats, margarine, and brown sugar; sprinkle over cranberry sauce. Bake 45 minutes at 350 degrees covered. Uncover, bake another 30 minutes or until brown. Makes 8 servings.

-Margaret Porter
Great with ham or turkey.



7-Up Apple Dumplings

- 1 can Butter-me-not biscuits, (10 biscuits)
- 6 chopped apples
- 1 stick margarine
- $\frac{3}{4}$ cup sugar
- 1 teaspoon cinnamon
- 1 (12 oz.) 7-Up

Roll biscuits flat. Put some of the chopped apples on dough and fold up. Place this in a baking dish. Boil margarine, sugar, cinnamon, and 7-Up. Pour over dumplings. Bake at 350 degrees for 15 to 20 minutes. Serve warm.

-Louise Bunton

Cranberry Surprise

- 1 pound of your favorite sausage
- 1 large can whole cranberry sauce

Cut or roll sausage into patties. Brown both sides; drain and place into baking dish. Empty cranberries over sausage patties and smooth evenly. Bake 10 to 15 minutes at 350 degrees. Serve warm.

-Ruth Overcash



Cabbage Casserole

- $\frac{1}{2}$ head cabbage, chopped coarsely
- 1 large onion
- 1 can cream of mushroom soup
- 1 egg, slightly beaten
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{2}$ cup melted butter or margarine
- 1 pack Ritz crackers, crushed
- $\frac{1}{4}$ cup melted butter or margarine
- $\frac{1}{2}$ cup grated cheese

Mix cabbage and onion. Place in medium casserole dish greased well with butter. Mix soup, egg, mayonnaise, and melted butter; pour over cabbage. Mix crushed crackers, remaining melted butter, and cheese. Pour over top of cabbage. Bake at 350 degrees for 35 minutes.

-Louise Bunton

Sweet Potato Casserole

- 1 large can (28 oz.) sweet potatoes, drained
- 2 eggs
- $\frac{1}{2}$ stick butter or margarine
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup pineapple juice
- $\frac{1}{2}$ teaspoon or less salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 2 tablespoons flour

Put everything into a large mixing bowl. Mix with electric mixer for about 3 minutes. Put into casserole dish. Bake at 350 degrees for 1 hour.

Note: For raw sweet potatoes, cook about 4 or 5 fairly large ones and mash before mixing.

-Clara Freeman

Squash Casserole

- 2 pounds yellow squash, sliced (6 cups)
- $\frac{1}{4}$ cup onion, chopped
- 1 can cream of chicken soup
- 1 cup sour cream
- 1 cup shredded carrots
- $\frac{1}{2}$ cup butter or margarine, melted
- 1 (8 oz.) package of Pepperidge Farm herb mix

Cook squash and onions about 5 minutes and drain. Add soup, sour cream, and carrots to squash and onions. Mix margarine with herb mix. Spread half of this mixture into a 9"x13" dish. Pour squash mixture into dish over herb mixture. Put the rest of the margarine and herb mix on top. Bake at 350 degrees for 25 to 30 minutes.

-Louise Bunton

Holly Potatoes

- $\frac{3}{4}$ stick margarine
- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup parmesan cheese
- 1 teaspoon chicken seasoning
- 1 teaspoon paprika
- 6 medium potatoes

Melt margarine. Mix flour, cheese, seasoning, and paprika. Scrub potatoes and dry. Cut into quarters or smaller. Dip each piece in margarine then in mixture. Lay on pan. Bake in 350 degree oven 45 minutes.

-Louise Bunton

Chicken Tetrazzini

- 4 oz. thin spaghetti, broken
- 1 can mushroom soup
- $\frac{1}{2}$ cup milk
- 1 or 2 cups diced chicken (cooked)
- 1 tablespoon minced onion
- $\frac{1}{4}$ cup chopped pimento
- $\frac{1}{4}$ cup minced green pepper
- 1 cup shredded sharp cheddar cheese

Cook spaghetti in slightly salted water, drain. Cook onion and pepper a little. Combine spaghetti, onion and pepper with rest of ingredients reserving $\frac{1}{2}$ of cheese to sprinkle on top. Bake in $1\frac{1}{2}$ quart casserole dish at 375 degrees for 30 minutes.

-Emily Holloway



Pumpkin Roll

- 3 eggs
- 1 cup sugar
- 1 teaspoon lemon juice
- 1 teaspoon baking powder
- 1 teaspoon ginger
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{8}$ cup pumpkin, canned or cooked
- $\frac{3}{4}$ cup plain flour
- 2 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- 1 cup chopped nuts

Beat eggs at high speed 2 minutes. Beat in sugar. Stir in pumpkin and lemon juice. Sift together flour, baking powder, salt, and spices. Fold into pumpkin mixture. Spread into a greased and floured 15"x10"x1" pan. Top with nuts. Bake at 375 degrees for 15 minutes. Turn out on paper sprinkled with powdered sugar. Roll up at ends. Cool well.

Filling:

- 1 cup powdered sugar
- 6 oz. cream cheese, softened
- 4 tablespoons margarine
- $\frac{1}{2}$ teaspoon vanilla flavoring

Unroll. Combine all ingredients and mix well. Spread over cake and roll back up. Chill and slice.

-Nellie Ray

Peach or Fruit Dessert

- 4 or 5 ripe peaches
- 5 slices white bread, cubed
- 1 stick margarine
- 1 cup sugar
- 1 tablespoon flour
- 1 egg

Put fruit in 9x10-inch pyrex dish, spread bread on top of fruit. Mix other ingredients and pour over bread cubes. Be sure to cover well. Bake at 350° for 30 minutes or until golden brown.

-Emily Holloway



Orange Slice Bar Cookies

- $\frac{3}{4}$ stick margarine, softened
- 2 cups brown sugar
- 4 eggs
- 2 cups plain flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoons vanilla
- 1 tablespoon cold water
- 1 cup chopped walnuts
- 1 pound orange sliced candy, chopped

Cream together margarine and sugar. Add eggs and beat well. In another bowl mix together flour, baking powder, salt, and cinnamon. Add dry ingredients to creamed mixture and mix well. Add vanilla and add water if necessary. Add nuts and candy. Spread into well-greased oblong pan. Bake at 350 degrees for 25-30 minutes or until done. After removing from oven add topping while cookies are still hot. Let cool and cut into bars.

Topping

- 1 cup powdered sugar
- 1 tablespoon butter or margarine
- 2 tablespoons orange juice.

-Pauline Jarvis



Lois' Chocolate Coconut Squares

- 1/3 cup butter or margarine
- 1 1/4 cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 1 cup all purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/2 cup graham cracker crumbs, very fine
- 1/2 cup shredded coconut
- 3/4 cup nuts
- 1/2 cup Hershey's cocoa

Cream butter. Add sugar and cream together. Add eggs and vanilla. Sift flour, baking powder, cocoa, and salt together. Add dry ingredients alternately with milk. Add rolled cracker crumbs and beat thoroughly. Add coconut and nuts. Spread mixture thinly in buttered shallow pan - 13"x9"x2". Bake in hot oven at 375 degrees for 25 minutes. Cut into squares. Makes about three dozen cookies.

-Lois Wilkins

Fabulous Chocolate Candy

- 1 1/2 pounds white or dark chocolate
- 1 (12 oz.) bag chocolate chips
- 1 cup coarsely chopped pecans
- pinch of salt

Grate or cut into pieces the chunk chocolate and place in a large microwavable bowl. Heat one minute and stir. Continue to heat and stir until slightly soft. Add chips. Heat again until the mixture is softened in the same method. Remove from microwave. Add pecans and salt. Drop candy mixture by teaspoons onto wax paper. When cool, store in air tight container. Other nuts and fruits can be used. Peanuts, raisins, walnuts, cashews are good. If nuts are salted, omit the pinch of salt.

-Pauline Jarvis

Carrot Cake

- 1 1/2 cups corn oil
- 1 3/4 cups granulated sugar
- 3 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 3 teaspoons cinnamon
- 1 teaspoon ground cloves
- 2 cups peeled and grated carrots
- 1 cup chopped walnuts
- 1 can (8 oz.) crushed pineapple

Beat together oil, sugar, and eggs until well combined. In a bowl sift together flour, baking soda, salt, cinnamon, and cloves. Add to egg-sugar mixture, mixing well. Drain pineapple well. Add carrots, walnuts, and pineapple to mixture. Blend to mix well. Pour batter into a greased and floured 9-or-10 inch cake pan. Bake at 350 degrees for about 1 hour or until a pick inserted in center comes out clean. Let cake cool on rack.

Frosting

- 2 (8 oz.) packages cream cheese
 - 1 cup powdered sugar
 - 1 teaspoon vanilla extract
 - 3/4 cup shredded coconut
- Cream all ingredients together except for coconut. Split cake into 2 layers. Cover with frosting. Sprinkle with coconut.

-Louise Bunton



Holiday Cake

- 2 sticks margarine
- 1/2 cup corn oil or vegetable oil
- 2 1/4 cups sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 3 cups sifted plain flour
- 1 cup milk
- 6 eggs
- 1/2 teaspoon baking powder

Cream margarine and oil. Add sugar, salt, and vanilla. Cream well. Add half of the milk and flour. Beat at low speed until well blended. Add eggs one at a time beating at high speed after each one. Add remaining flour, milk, and baking powder. Beat at low speed. Bake in 3 greased and floured cake pans at 350 degrees for 25 to 30 minutes. Cool.

Topping

- 2 sticks margarine
- 1 cup sugar
- 2 eggs, beaten
- 1 large can crushed pineapple, drained
- 1 bottle red maraschino cherries
- 1 bottle green maraschino cherries
- 1 cup coconut
- 1 cup chopped nuts

Cook sugar, margarine, and eggs together over medium heat until thick. Add pineapple, cherries, coconut, and nuts. Spread over cake.

-Nellie Ray

Doctor Bird Cake

- 3 cups plain flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 2 cups sugar
- 1 teaspoon salt
- 3 cups diced ripe bananas
- 1 cup chopped nuts (pecans or walnuts)
- 1 can (8 oz.) crushed pineapple
- 1 teaspoon vanilla flavoring
- 1 teaspoon coconut flavoring
- 3 eggs
- 1 1/4 cups oil

Sift dry ingredients. Add remaining ingredients and mix by hand. **Do not use electric mixer!** Pour into greased tube pan and bake 1 hour and 15 minutes at 350 degrees. Serve plain or with topping of your choice.

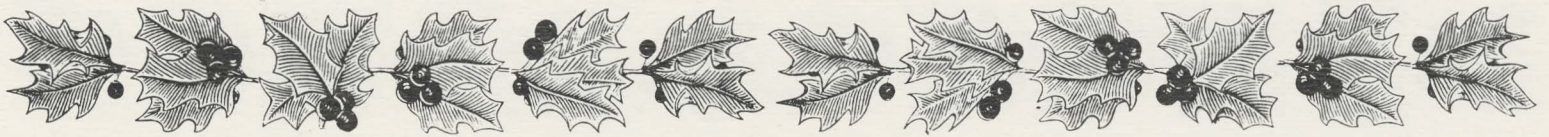
-Margaret Porter

Strawberry Baked Alaska

- 1 pre-baked 9-inch pie shell
- 1 1/2 quarts (about 6 cups) strawberry ice cream
- 1 cup strawberry jam or sundae topping
- 3 egg whites
- Dash cream of tartar
- 1/4 cup granulated sugar
- Fresh strawberries, optional
- Strawberry jam, optional

Chill pastry shell after baking. Spread bottom with strawberry jam or topping. Reserve a little to drizzle on top. Soften ice cream at room temperature. Beat with electric mixer until smooth and creamy. Spread ice cream evenly over bottom of pie shell, mounding it in the center. Place in freezer immediately while preparing the meringue topping. Whip egg whites in mixer bowl until very frothy. Add cream of tartar and continue beating until stiff peaks form. Add sugar, 1 tablespoon at a time and beat until stiff and glossy. Spread meringue evenly over ice cream in shell to the edges. Bake pie at 450 degrees until slightly browned, 4 to 5 minutes. Drizzle strawberry jam over top, if used.

-Louise Bunton



Old Time Lemon Pie

- 1 cup sugar
- 1 1/4 cups water
- 1 tablespoon butter or margarine
- 1/4 cup cornstarch
- 3 tablespoons cold water
- 3 egg yolks
- 2 tablespoons milk
- 6 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 baked 8-inch pastry shell
- 3 egg whites
- 6 tablespoons sugar
- 1 teaspoon lemon juice

Combine sugar, water, and butter; heat until sugar dissolves. Blend cornstarch with cold water. Add to hot mixture. Cook slowly, until clear, about 8 minutes. Beat egg yolks with milk and slowly stir into cornstarch mixture. Cook 2 minutes, stirring constantly. Remove from heat. Add 6 tablespoons lemon juice and lemon rind. Cool and pour into cooled, baked pie shell. Beat egg whites until stiff but not dry. Add sugar gradually. Add the teaspoon of lemon juice. Spread meringue over cooled filling. Brown in moderate oven (350 degrees) 12 to 15 minutes.

-Wilma Cockerham

Coconut Pie

- 1 1/2 cups sugar
- 1 1/2 cups frozen coconut
- 4 egg yolks, beaten
- 1/2 cup cornstarch
- 2 tablespoons butter or margarine
- 3 cups milk
- 2 teaspoons vanilla

Cook sugar, eggs, cornstarch, butter, and milk over medium heat until thick. Add coconut and vanilla. Whip and pour into 2 baked pie crusts. Cover with whipped topping or meringue when ready to serve.

Note: For cocoa pie omit coconut and add 2 1/2 tablespoons cocoa.

-Nellie Ray

Pumpkin Pie

- 2 cups cooked pumpkin
- 1 cup brown sugar, firmly packed
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 3 eggs beaten
- 1 1/4 cups milk or small can of milk

Combine ingredients in order listed. Pour into 9-inch unbaked pie crust. Preheat oven to 450 degrees. Bake for 10 minutes then reduce heat to 350 degrees and bake 30 minutes longer.

-Nellie Ray



Chocolate Cream Pie

- 3 squares unsweetened chocolate
- 2 1/2 cups milk
- 1 cup sugar
- 6 tablespoons flour
- 1/2 teaspoon salt
- 2 egg yolks, slightly beaten
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 baked 9-inch pie shell
- 2 egg whites
- 4 tablespoons sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly. Continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 2 minutes longer. Add butter and vanilla and cool. Turn into pie shell. Beat egg whites until foamy. Add sugar, 2 tablespoons at a time, beating after each addition until blended. Continue beating mixture until standing in peaks. Pile lightly on filling. Bake in moderate oven (350 degrees) 15 minutes or until delicately browned.

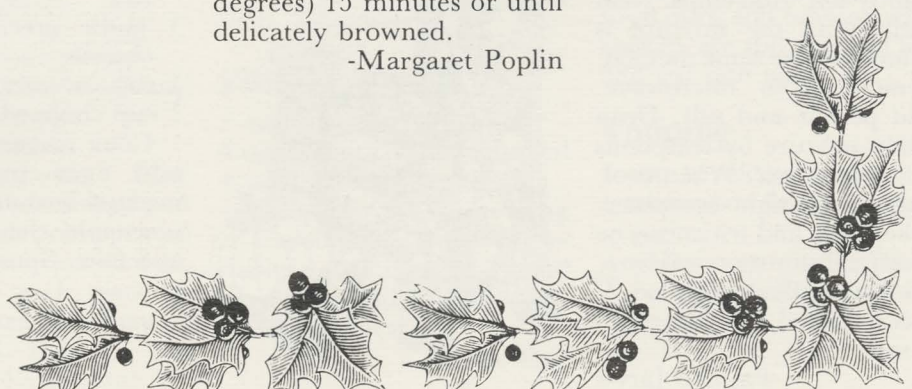
-Margaret Poplin

Peaches and Cream Pie

- 3/4 cup sugar
- 4 tablespoons flour
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 cup cream
- 4 or 5 peaches, sliced

Mix together dry ingredients. Mix cream and peaches. Pour peach mixture over dry mixture. Put in 2 unbaked pie crusts. Bake at 400 degrees for 45 minutes.

-Gladys Lane



Spooktacular

Halloween rolled around, so I decided to go on a witch hunt...



On my first stop I found a devil (Patricia Crouse), a witch (Scottie Absher), a farmer (Diane Mathis), a baby doll (Lynn Roberts), and a lady of the evening (Lavonne Woodring). These were all in the Restwarmer.



I found Dracula's wife (Sherry Hinson) in the Automotive Upholstery Division. She looks pretty good considering she isn't supposed to be out after daylight.



A person might be surprised at the goblins that come out after dark, then again maybe not. This cowgirl (Flora Cothren), this clown (Doris Caudill), this cat (Angie Murphy), this lady of the evening (Myrtle Wood), and this French maid (Dorothy Dowell) all graced the Weave Room on Halloween.



One little, two little Indian girls were having a pow-wow in the Spinning. (Wanda Bare, Quality Control and Wanda Bare, Spinning).



This cat (Tammy Groce), the grim reeper (Seth Groce), and this witch (Loretta Gregory) crept by on their way out from the Wet Finish to play a few tricks.



This clown came into the Personnel Office and would not stop clowning around until I made his picture. (Neal Settle, Piece Dye).



This spook tried to frighten me as I crept through the Burling Department. (John Hampton, Burling).



I ran into an escaped convict. He stood still just long enough for this picture. (Bobby Cooper, Fiberwoven).



Let me tell you about...



Shelley Ann Hall is the sixteen month old daughter of Keith and Debbie Hall. She is also the granddaughter of Carlyle and Sylvia Hall (both retired).



Amanda Jane Kennedy is the three year old daughter of Nathaniel and Debbie Kennedy. She is also the granddaughter of Vanice Kennedy (Napping).



Hannah Elise Brown is the twenty month old daughter of Timmy and Jennifer Brown. She is the granddaughter of Shirley Brown (Burling) and the niece of Freddie Brown (Purchasing).



Chaise Lee Swisher is the three year old son of Harold (Blending) and Deanna Swisher (Butler Weave). He is also the grandson of Anna Thompson (Spinning) and Wanda Anderson (Butler Weave).



Jeffrey Collins is the five year old foster child of Shirley (Burling) and Fred Brown.



Four year old **Bethany Dianna** and five month old **Robert Ethan Crews** are the children of Ann and Jeff Crews. They are also the grandchildren of Vanice Kennedy (Napping).



Madison Coe is the four year old daughter of Wayne (Print Shop) and Tammy Coe.



Denise and Michelle Edwards are the daughters of Gail and Larry Davidson (Wet Finish). Denise is fourteen years old and Michelle is thirteen years old.



Four year old **Seth Cranfill** enjoys playing fireman with Lily his dalmatian. Seth is the son of Donna and Gorrell Cranfill. He is also the grandson of George (Piece Dye) and Virginia Renegar (Wet Finish).



C-NC Trader

OTHER

WANTED: Dale Earnhardt license plate when Wrangler sponsored him. Call 957-2360 after 4:30 p.m.

FOR RENT: 5-room apartment in Elkin. Water, refrigerator, stove, and cable furnished. Single occupant only. Reference required. \$165 per month. Call 835-3469 Mon. thru Fri. 8:30 a.m. - 9:30 a.m.

FOR RENT OR SALE: 4 bedroom, 2 bath house, within walking distance of Boonville plant. Garbage pick-up. \$400 per month. Security deposit and reference required. Call 835-9542 anytime.

Will rake leaves, trim hedges, clean gutters. Call 835-1391 after 1:00 p.m.

Floral Shop now open. Open house on December 2, 9:00 a.m. till 6:00 p.m. Call 874-2737 for information.

FOR SALE

1976 Chrysler Cordoba. AC, PS, AM/FM radio. Call 957-3780 anytime.

1989 Beretta G.T., PS, PB. Call 367-3346 after 4:30 p.m.

Chest type freezer - excellent condition, \$125. Call 957-2941 after 4:30 p.m.

Royal Typewriter. 80 years old, works just fine. \$75 collectors item. Call 835-3072 evenings.

Kawasaki KX 500. 1987 model. Water cooled, like new, rode very little. Call 874-2186 after 5:00 p.m.

Hay at barn. \$1.00 per bale. Call 984-3072 after 5:00 p.m.

Kenmore Range Stove. Call 835-5004 after 4:00 p.m.

1977 Coup de ville Cadillac. 66,000 miles, loaded, excellent condition. Call 835-3347 anytime.

Lady Kenmore Dishwasher, dark brown, like new. Call 984-3072 after 5:00 p.m.

Four wooden inside doors. Call 835-5004 after 4:00 p.m.

Open Top Hutch, solid wood with maple finish. Call 835-3347 anytime.

82 Escort Station Wagon. \$1,800.00. Call 835-1378 after 4:00 p.m.

Stereo AM/FM, \$15.00. Call 835-1378 after 4:00 p.m.

Microwave Oven Panasonic Genius II, like new; sold for \$560.00 - will sell for \$275.00. Call 526-6047 between 6:00 p.m. and 8:00 p.m.

1978 Yamaha 400 dirt bike with helmet - good condition - \$450.00 or best offer. Call 366-4364 after 4:00 p.m.

12x65 Madison Mobile Home, 1 1/2 bath, central air, deck, porch, oil barrel, power pole, underpinning. Call 984-2891.

Male Chow Dog. Call 874-2737 after 4:30 p.m.

Two living room chairs. One black, recently recovered for \$50. One green for \$25. Call 835-4868 after 9 p.m. for appointment.

1976 Monte Carlo. 2-door, 350 V-8, new tires. Call (919)463-5253 anytime.

Large mixer. Great for making cakes. Will take best offer. Call 835-4868 after 9 p.m.

Charcoal filter water purifier. New, never used. \$400 or best offer. Call 835-2816.

1974 Suzuki motorcycle. Good condition. \$200. Call 366-4231 after 5:00 p.m.

Wood stove, cabinet style, fire brick. \$100. Call 366-4231 after 5:00 p.m.

Boy's 3-piece beige suit, size 12. \$10. Call 526-3032.

Ladies Designer jeans, sizes 12 and 14. \$4 each. Call 526-3032.

Very stylish blouses and sweaters, sizes 32 and 34. \$3 each. Call 526-3032.

1970 Chevy Pickup. \$475.00. Call 835-3675 after 4:30 p.m.

Floor furnace. 84,000 B.T.U. \$75. Call 835-3675 after 4:30 p.m.

1974 Ford Pinto wagon. Good condition. Call 835-6396.

Four grave plots at Crestwood Memorial Gardens. Call 835-2943 after 5:00 p.m.

1978 Lincoln Continental Mark V. Excellent condition. Call 835-5138 anytime.

Wood-type stove. Call 835-1023.

1976 Chevy Landau Caprice, automatic, power steering, power brakes, power windows, power seats, cruise. Good condition. Call 835-3262.

Gun cabinet. Will hold five guns. Maple, two drawers at bottom. Call 835-1524 anytime.

Camper cover for pickup. Call 874-2941 after 4 p.m.

1968 Impala. 4-door, 307, V-8, rebuilt motor and transmission. Call (919)463-5253.

Good Monogram Oil Heater. New damper, stove pipe, and fire mate. Two 350 gallon oil tanks with piggy back rack. All for \$125. Call 835-3469 Mon. thru Fri. 8:30 a.m. - 9:30 a.m.

Several used aquariums and accessories. Call 874-7374 after 5:00 p.m.

1966 Ford Mustang Classic. \$600 firm. Call 835-6621.

1988 Suzuki 230 4-wheeler. Good condition. \$1,400 firm. Call 835-6621.

Good used 3 ft. storm door. Call 835-4960.

1981 Chevette. Good condition. \$950. Call 957-2418 after 5:00 p.m.

Nice electric stove, washing machine, antique buffet, living room suite and studio-type piano. Call 835-3444 after 6:00 p.m.

1984 Honda Prelude, one owner, silver, loaded. \$6,200. Call 835-1887 or 835-1062 after 8:00 p.m.

1986 Skyliner trailer, 14x70, partially furnished, central air, RC rated, 2 bedrooms, 2 baths. Down payment and take over payments. Call 874-7389 after 6:30 p.m.

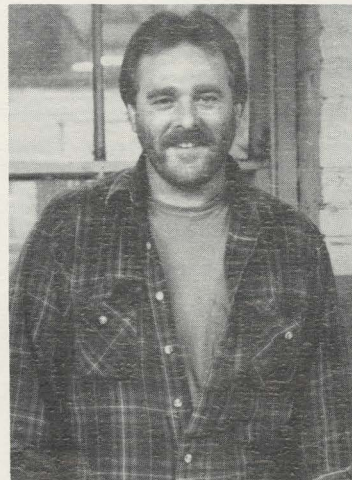
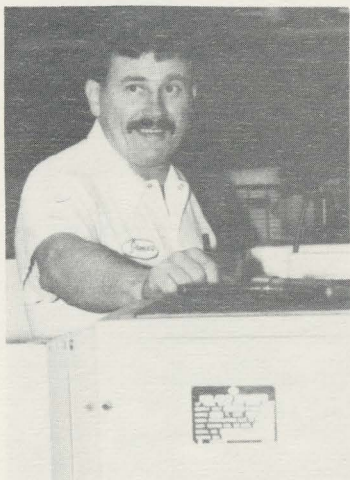
1978 Jeep CJ-5, 4-speed, 6 cylinder, PS. \$2,700. Call 874-2454 after 5:30 p.m.

1980 Toyota Corolla, 5-speed. \$850. Call 874-2454 after 5:30 p.m.

Fireplace insert with blower. \$150. Call 874-2454 after 5:30 p.m.

Doll High Chair, 5-piece breakfast suite, bed and chest. Several pieces of antique glassware. Call 835-3565.

Then and Now Answer



James Wood (left) has been a Chatham employee for twenty-four years. He works in the machine shop. **Ronnie Wood** (center) has been a Chatham employee for five years and works in the Pipe Shop. **Priscilla Wood** (right) is the clerk in the Garnett. She has been at Chatham for eighteen years. Ronnie and Priscilla are married, and James and Ronnie are brothers. (We hope you guessed right on the married part. Just because James and Ronnie have the same last name...)

This column is free to our employees and retirees and is for their use only. Ads are limited to 25 words each. Ads are not held over for another printing. Call #529 to list your items in the Chatham Trader.



The C-NC NEWS is published for...



employees and retirees of C-NC like **Bill Roth** who is enjoying the canteen area after donating blood at the Bloodmobile. Bill donated his 81st pint. He works with the Bedding Division and has been employed for 29 years.

Lordy, Lordy, Linda's Forty!



Linda Adams of Industrial Engineering celebrated her fortieth birthday on November 7. Her co-workers brought her cards, flowers, hugs, and lots of harrassment. Actually, she looks to be taking the whole situation pretty well.

Chatham Cookbooks are available at the Personnel Office!

Chatham Manufacturing Company Elkin, North Carolina 28621		BULK RATE	
Address		PERMIT NO. 4	
Correction		U.S. POSTAGE	
Requested		PAID	
		ELKIN, N.C.	

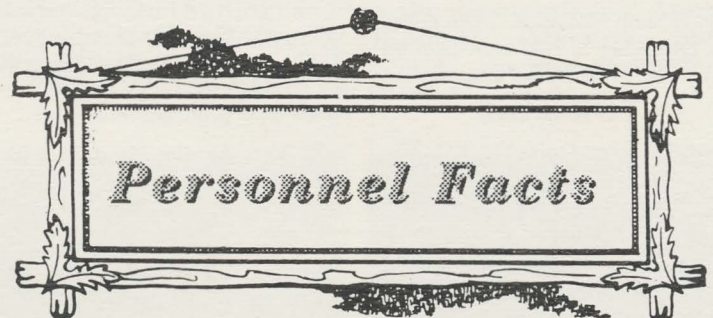
TO:

MR JUNIOR L KEY
ROUTE 2 BOX 19
RONDA N C 28670

Happy
Thanksgiving



Gail Edwards and **Larry Davidson** were married Saturday, October 28, 1989. Gail is employed at Carolina Designs, and Larry works in the Wet Finish. The ceremony was held at Anna Jarvis Methodist Church at 6:00 p.m.



Service Anniversary Dates

45 Years

Shirley M. Chappell, Binding - November 3

35 Years

Jerry W. Adams, Weave - November 2

Allen R. Sparks, Burling - November 8

25 Years

Arnold Wagoner, Weave - November 12

Elizabeth S. Bryant, Binding - November 16

Ivan J. Wagoner, Engineering - November 24

Colon W. Barker, Piece Dye - November 30

20 Years

W. Wayne Rose, Piece Dye - November 3

Jerry Lee Benge, Blending - November 10

Robert M. Hayes, Yarn Manufacturing - November 25

Retirements Effective November 1, 1989

Peggy W. Simmons, Country Store; 12 years

New Tax Withholding Form

To All Employees:

The General Assembly of North Carolina recently enacted the Tax Fairness Act of 1989 effective for taxable years beginning on or after January 1, 1989. This act means that everyone will need to fill out a new NC-4 form before the first of the year. These forms will be passed out in December.

Also, Social Security Withholding will increase January 1, 1990.