



Chatham News

Vol. 4 - No. 1

Chatham Manufacturing Company, Elkin, North Carolina 28621

January 8, 1992

1992 For Impossible Dreams



The ringing in of a New Year marks a time of looking backward and forward. The spirit of the old year goes out with its old habits and foolish mistakes and the spirit of the New Year comes in with bright new resolutions.

The New Year means a new start. A time of looking to the opportunities ahead and planning for the future. Greet this day with hope.

Many of our employees have made resolutions for 1992 and they intend to keep them. Let us see which employees can live up to their expectations.

"Spend more time with family and friends."
Sterlin Swaim, Engineering

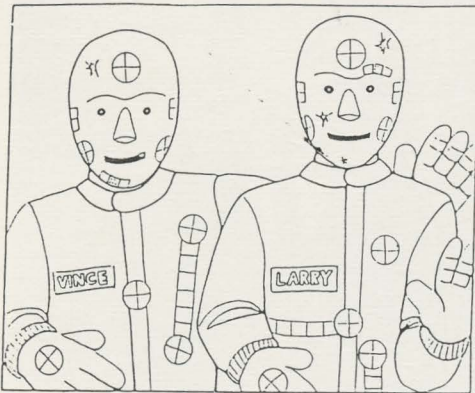
"Be a better person next year."
Steve Burton, Wet Finish

"Get my family in church more often."
Alan Steele, Piece Dye

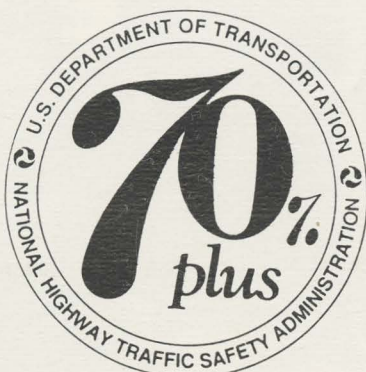
"Get in shape for softball season."
Mark Mitchell, Wet Finish

"I want to improve myself."
Virginia Triplett, Winding

"Try to quit smoking."
Michael Miller, Spinning



**Vince and Larry
say:
"Buckle up,
someone cares."**



Vince and Larry, two popular television characters who for years have stressed vehicle safety, are here to remind us of the importance of buckling up when in our vehicles. Employees are encouraged to help us strive to attain a 70% seat belt usage in 1992 in compliance with the national 70% + Honor Roll Program established by President Bush. Unannounced surveys will be conducted to see if we are achieving this goal.

North Carolina law stands firm on safety belt usage. Drivers are responsible for themselves, all front seat occupants less than 16, and all children in the front or back seats less than age six. Front seat passengers 16 and over are responsible for themselves. Adult violators are subject to a \$25 fine. If a child is not belted in, the driver will be fined \$10 and must pay a \$55 court cost.

Using a safety belt reduces your chance of fatality by 55%, but it is only an effective tool if worn properly. Wear the lap belt low and snug across your hips. Do not tuck the shoulder belt under your arm or behind your back. The belts are designed so the impact of a crash is

absorbed in the strongest areas of your body - the bones of the hips and shoulders.

If you are still not convinced that you need to wear your safety belt, consider these facts.

*Motor vehicle crashes are the number one killer of Americans under the age of 35.

*Every 22 minutes someone is killed in a crash and every 2 minutes a crash injures someone severely enough to require hospital treatment.

*At 30 mph, a 150-pound person who is not buckled in will crash into the steering wheel or dashboard with a force of more than two tons.

*From 1983 through 1989, seatbelts saved an estimated 20,000 lives.

Resolve to take better care of your life and the lives of those you love in 1992 - **BUCKLE UP!**

A Successful December Blood Drive

On December 17 Chatham employees were definitely in the giving spirit for our Blood Drive. The goal for the day was 125 pints. We collected 121 pints. In light of the flu epidemic, this is an outstanding accomplishment.

A special thanks goes out to all our donors. Those employees who participated in this drive are listed below.

Wendy Anderson.....Pillow Plant	Carey Gupton...Automotive Division	Lisa Pardue.....Pillow Plant
Bob Arthur.....Furniture Upholstery	Tom Gwyn.....Shipping	Louise Pardue.....Winding
Tammy Baldwin.....Pillow Plant	David Hall.....Tech. Maintenance	Paul E. Parker, Jr.Tech. Maintenance
Dannie Barker.....Fiberwoven	Lonnie Harris.....Dye House	Millie Parks.....Binding
Walter Barker.....Weave	Michael Harris.....Pillow Plant	Rosa Poplin.....Pillow Plant
Bill Bauguess...Tech. Maintenance	Robbie Hayes.....Wet Finish	Don Price.....Wet Finish
Marina Bauguess.....Weave	Dennis Haynes.....Superintendent	Norma Pruitt..Yarn Mfg., Boonville
Tommy Benton.....Shipping	Dinah Hemric..Yarn Mfg., Boonville	John Pyles.....Wet Finish
Ott Boles, Jr..Industrial Engineering	Betty Hinson.....Napping	Tony Rose.....Dye House
Debbie Brown.....Burling	Sherry Hinson...Automotive Division	Bill Roth.....Blanket Division
Wayne Brown.....Warp	Dean Holbrook.....Dye House	Awni Sammakia...Blanket Division
Brad Bryant...Furniture Upholstery	Otis Holbrook.....Wet Finish	Jeff Snow.....Warp
Dennis Burton.....Pillow Plant	Linda Holleman.....Piece Dye	Jo Ann Snow...Yarn Mfg., Boonville
Billy Calloway.....Dye House	Ken Hooper...Industrial Engineering	Lynn Somers.....Engineering
Donald Cave.....Fiberwoven Shop	Louise Hoots.....Wet Finish	Albert Spicer.....Fiberwoven
Paul Chambers.....Shipping	Annette Hughes....Data Processing	Joel Sprinkle.....Weave
Donna Church..Yarn Mfg., Boonville	Billy Jackson.....Weave	Alan Steele.....Piece Dye
Ricky Collins..Industrial Engineering	Melissa Jenkins.....Pillow Plant	Sterlin Swaim.....Engineering
Randy Combs...Furniture Upholstery	Kathy Jones.....Burling	Allen Transou.....Engineering
Wilma Cox...Yarn Mfg., Boonville	Susie Lane....Yarn Fin., Boonville	Cindy Tharpe.....Pillow Plant
Glenn Darnell.....Weave	Edra King....Yarn Mfg., Boonville	Darlene Trexler.....Pillow Plant
Nancy Darnell.....Napping	Laurie Lankford.....Pillow Plant	Donald Triplett..Tech. Maintenance
Gary Doby...Industrial Engineering	Keith Lyon....Tech. Maintenance	Virginia Triplett.....Winding
Perry Dowell....Tech. Maintenance	Billy C. Lyons.....Carding	Lisa Wagoner.....Burling
John Duncan.....Engineering	Blake Mitchell.....Engineering	Nancy Wagoner.Furniture Upholstery
Robert Freeman.....Engineering	David Mounce.....Engineering	Tracy Walker.....Personnel
James Gentry.....Engineering	Starlene Nelson.....Burling	John Wheeler...Production Control
Tim Gentry.....Wet Finish	John Nixon.....Pillow Plant	Pam Williams.....Napping
Tony Gilliam...Tech. Maintenance	Allen Norman.....Napping	Alec Wooten.....Quality Control



1991 Chatham Doubles Tennis Tournament



*"A" Flight - First Place
Coney Couch - Retiree
Rannie Vestal - Technical Maintenance*



*"A" Flight - Finalist
Bobby Collins - Manager of Employee Benefits
Bill Roth - Manager of Institutional Sales*



*"B" Flight - First Place
Jeff Shore - Industrial Engineering
Joey Shore - Extrusion*



*"B" Flight - Finalist
Calvin Swaim - Warp
Not pictured: Billy Goins*



THE THOROUGHBRED HORSE

UNCERTAINTY

*The quietness of an ocean, the softness of birds in flight,
The surrounding farms, giving us thought for life.
Then, the war began, the tyrants rule, the people are enslaved, they are the conquered tool.
Humans are nothing, but pigs in the street, but we will get them, they will defeat.
God willed it this way, and no one can say, that God is unfair, or unjust this day,
Many a soldier, sailor, marine, will lose his life this morn,
But the enemy will say, no heavy resistance yet.
Let there be peace, and let it begin right now.*

By Edwin G. Ericksen (Wet Finish)

*There are great and wonderful sights to behold on the earth,
There is tremendous beauty in our land, America.
Trees, homes, farms, land, horses, ah, horses.
Not just any horse, but a pure Thoroughbred, the picture of magnificence.
From the time of its foaling, when it stands upright and proud, until it reaches its final destination,
The Thoroughbred, is graceful, and sure.
It provides in all its mannerism, pleasure, work, and of course, racing and profit.
The Thoroughbred horse, unequalled as an animal, or as part of the beauty we are surrounded with.
It has inner instincts so positive toward man, and its future, one can only say,
The Thoroughbred from life to the hereafter.*

By Edwin G. Ericksen (Wet Finish)

Club News

LHC Club

On December 5, 1991, the LHC Club met at the clubhouse for their annual Christmas dinner, with 39 members present. The clubhouse was dressed up for Christmas by club girls Faye Macemore, Christine Day, Iva Lee Phillips, Deborah Golden, Wilma Cockerham, and Ruth Overcash. The meal was prepared by Ruth Overcash, Wilma Cockerham, and club sponsor, Velma Darnell. Santa Claus dropped by to help give out gifts that had been placed under the tree and wished everyone a Merry Christmas.



LHC girls enjoyed receiving gifts from Santa.

Fellowship Club



The Fellowship Club met at the clubhouse on December 17, 1991 for a Christmas dinner. Thirty-nine members were present. After a meal prepared by the hostesses, Jerry Fugate (above), from Pleasant Hill Baptist Church, entertained the ladies with a variety of Christmas music and songs.

A business meeting followed the program. The club voted to assist someone with medical financial needs for the Christmas season.

BLOODMOBILE

Chatham Personnel Building
 Tuesday, February 18
 Wednesday, February 19
 10:30 a.m. - 3:30 p.m.
 Goal - 150 Pints

Binding Room Club

The Binding Room Club met at the clubhouse for their Christmas party with twenty-nine members present. The meal was cooked and served by club sponsor, Velma Darnell. Gifts were given out by club girls Ruth Gambill and Millie Parks. During their business meeting, the ladies voted to help three needy families for Christmas.



This beautifully decorated Frazier fir was donated to the LHC Club by Lawrence Tree Farm in Glade Valley.

Work can be as subtle as a port describing the fragrance of a single blossom, or as awe-in-spring as the thunderous roar of a steel mill. But, whatever the work, if it is honest work, performed with pride, then the world will be better because of it.



Julie Lynn Oliver and Michael Todd Brown were married December 21, 1991, at 2:00 p.m. at the Jonesville First Baptist Church.

The bride is the daughter of Roger and Brenda Oliver (Personnel). She is the granddaughter of Marvin and Doris Sams (Winding) and Claude and Margaret Wilkins. Julie is a graduate of Starmount High School and Surry Community College. She is attending UNC-G.

The groom is the son of Robert Brown. He is the grandson of Elizabeth Brown and Herbert and Margaret Johnson. Michael is a graduate of East Wilkes High School. He has served three years in the U.S. Army.

Following a trip to Beach Mountain the couple resides in Greensboro.

Champagne Cake

- 1 box white cake mix
- 1 box instant pistachio pudding
- 1 cup club soda
- 4 eggs (large) or 5 (medium)
- ½ cup oil
- 1 small jar red cherries, drained
- 1 large can crushed pineapple, drained
- ½ cup chopped pecans

Combine cake mix, pudding, club soda, eggs and oil. Beat with mixer. Then stir in cherries, pineapple and nuts with spoon. Make 3 layers. Bake at 350 degrees for 20 minutes or until done. For added color, use ½ jar red cherries and ½ jar green cherries.

Frosting:

- 1 cup chopped pecans
- 1 cup coconut (6 oz. frozen)
- ¾ stick margarine, melted
- 1 box powdered sugar
- 8 oz. cream cheese, softened
- 2 tablespoons vanilla

-Contributed by Darlene Brown, Yarn Mfg.

Cabbage Casserole

- ½ medium cabbage, shredded
- 1 cup cream of mushroom soup
- ¼ cup mayonnaise
- 1 egg
- 1 small onion, chopped
- 1 bag Ritz crackers, crushed
- ½ cup shredded cheese
- ¾ cup margarine, melted

Place onions and cabbage in dish. Pour ½ cup melted margarine over onions and cabbage. Combine soup, mayonnaise and egg; pour over cabbage. Combine crackers, cheese, and ¼ cup margarine for topping. Bake at 350 degrees for 30-35 minutes.

-Contributed by Dianne Spencer, Yarn Mfg.

Punch Kool Aid

- 4 cups sugar
 - 4 packages Kool Aid
 - 6 quarts water
 - 16 ozs. frozen orange juice
 - 1 large can pineapple juice
 - 1 large bottle ginger ale
- Mix all above ingredients and store in refrigerator.

-Contributed by Frances Blevins, Yarn Mfg.

Blueberry Salad

- 2 packages blackberry Jello (small boxes)
- 2 cups boiling water
- 1 (8 oz.) package cream cheese
- ½ cup pecans
- 1 (15 oz.) can blueberries
- 1 (8 oz.) can crushed pineapple
- ½ cup sugar
- 1 teaspoon vanilla

Dissolve gelatin in boiling water, let cool. Stir in blueberries and pineapple. Pour in a quart flat pan and put in the refrigerator until firm. Blend softened cream cheese, sugar, sour cream, and vanilla and spread over congealed salad. Sprinkle with nuts. Makes 10-12 servings.

-Contributed by Dianne Spencer, Yarn Mfg.

Pineapple-Chess Pie

- 2 eggs
- 2 cups brown sugar
- 2 tablespoons butter
- 1 small can crushed pineapple
- 1 teaspoon vanilla
- 2 tablespoons flour
- 1 tablespoon milk

Beat eggs, add sugar, melted butter, milk, flour, pineapple and vanilla. Mix well and pour mixture into a 9-inch unbaked pastry. Bake in a moderate oven 375 degrees about 35 to 40 minutes.

-Contributed by Dot Gilliam, Personnel

Broccoli Cornbread

- 1 (10 oz.) package frozen broccoli, cooked and drained
- 1 box Jiffy cornbread mix
- 4 beaten eggs
- 1 cup cottage cheese
- 1 stick melted margarine
- 1 chopped onion
- 1 teaspoon salt

Mix all ingredients, pour into 9-inch pan and bake 25 minutes at 400 degrees or will make 24 muffins.

-Contributed by Frances Blevins, Yarn Mfg.

Correction...
The Cheese Ball recipe contributed by Edna Luffman in the December issue of the paper read 4 packs of dried beef. This should be 1 large jar of dried beef.

Lime Pineapple Pie

- 1 ½ cups crushed pineapple (drained)
- 1 cup sugar
- 2 eggs
- 1 small package lime Jello
- 1 large can (chilled) evaporated milk
- Juice of 1 lemon
- 3 graham cracker crusts
- whipped cream

Cook pineapple, sugar, and 2 eggs until thick. Add Jello (as comes from package) and chill. Whip evaporated milk with lemon juice and add to pineapple mixture. Pour into 3 graham cracker crusts. Top with whipped cream.

-Contributed by Polly Holbrook, Pillow Plant

Chicken Pie

- 4 large chicken breasts
- 1 can cream of chicken soup
- 2 soup cans chicken broth
- 1 stick butter or margarine
- Salt & Pepper
- 2 cups flour
- 1 ½ cups milk

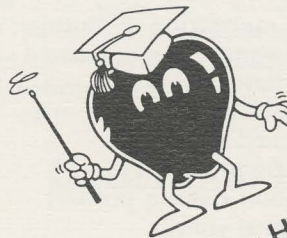
Stew chicken and debone in 9 x 13 pan. Salt and pepper chicken in pan. Bring to boil in saucepan soup, chicken broth, and margarine. Pour over chicken.

Mix flour and ½ teaspoon salt and milk. Makes up like a cake batter. Pour over chicken and broth. Bake for 45 minutes at 350 degrees.

-Contributed by Eddie Day, Yarn Mfg.

This issue includes those recipes we had to exclude from the December issue because of lack of space. A special thanks goes to all of the employees of the Boonville Plant and all those who contributed recipes for this issue.

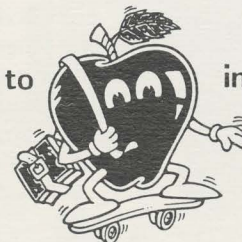
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Sweet Potato Casserole

- 3 cups mashed sweet potatoes
- 1½ sticks margarine, melted
- 2 beaten eggs
- 1 teaspoon vanilla
- 1 cup white sugar
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg

Mix together and pour into a casserole dish.

Crust:

- 1 cup brown sugar
 - ½ cups self-rising flour
 - ⅓ cup margarine, melted
 - 1 cup chopped pecans
- Mix together and put on top of potato mixture. Bake at 375 degrees for 30 minutes.

-Contributed by Dianne Spencer, Yarn Mfg.

Lasagna

- 2 large jars of Ragu spaghetti sauce
- 2 pounds hamburger (browned and drained)
- 2 large slices of Mozzarella cheese

Add hamburger and Ragu. Cook lasagna noodles as directed on package.

Layer:

Sauce, noodles, sauce, cheese slices, noodles, sauce, cheese slices. Top with sauce and sprinkle with grated Parmesan cheese. Bake at 350 degrees for 30 minutes in a 11 x 16 pan.

-Contributed by Eddie Day, Yarn Mfg.

Pineapple Coconut Cake

- 1 box yellow cake mix (2 layers)
- Bake as directed on box. Let cool, split layers.

Filling:

- 1 cup sugar
- 16 oz. sour cream
- 2 (6 oz.) packages frozen coconut
- 1 medium can crushed pineapple

Mix together sugar, sour cream, and coconut. Turn layers, split side up. Spread with pineapple. Then spread mixture of sugar, sour cream, and frozen coconut. Refrigerate overnight before cutting. Store in refrigerator..

-Contributed by Frances Blevins, Yarn Mfg.

Holiday Cooking

(continued)



Rocky Road Fudge Bars

Base:

- ½ cup margarine or butter
- 1 oz. (1 square) unsweetened chocolate, chopped
- 1 cup all purpose or unbleached flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs
- ¾ cup chopped nuts

Filling:

- 8 oz. package cream cheese, softened, reserving 2 oz. for frosting
- ¼ cup margarine or butter, softened
- ½ cup sugar
- 2 tablespoons flour
- ½ teaspoon vanilla
- 1 egg
- ¼ cup chopped nuts
- 6 oz. package (1 cup) semi-sweet chocolate chips

Frosting:

- 2 cups miniature marshmallows
 - ¼ cup margarine or butter
 - ¼ cup milk
 - 1 oz. (1 square) unsweetened chocolate, chopped
 - Reserved 2 oz. cream cheese
 - 3 cups powdered sugar, sifted
 - 1 teaspoon vanilla
- Heat oven to 350 degrees. Grease and flour 13 x 9 inch pan. In large saucepan over

low heat, melt ½ cup margarine and 1 oz. unsweetened chocolate, stirring constantly until smooth. Lightly spoon flour into measuring cup; level off. Add 1 cup flour and remaining base ingredients; mix well. Spread into prepared pan.

In small bowl, combine all filling ingredients except ¼ cup nuts and chocolate chips. Beat 1 minute at medium speed until smooth and fluffy; stir in nuts. Spread over chocolate mixture; sprinkle evenly with chocolate chips. Bake at 350 degrees for 25 to 35 minutes or until toothpick inserted in center comes out clean.

Immediately sprinkle marshmallows over top. Return to oven and bake an additional 2 minutes. In large saucepan over low heat, combine ¼ cup margarine, milk, 1 oz. unsweetened chocolate and reserved 2 oz. cream cheese; stir until well blended. Remove from heat; stir in powdered sugar and 1 teaspoon vanilla until smooth. Immediately pour frosting over marshmallows and lightly swirl with knife to marble. Refrigerate until firm; cut into bars. 48 bars.

-Contributed by Myrtle Horne, Yarn Finishing

Chicken Little Fingers

- 1½ cups buttermilk
- 2 tablespoons lemon juice
- 2 teaspoons Worcestershire sauce
- 2 teaspoons soy sauce
- 1 teaspoon paprika
- 1 tablespoon Greek seasoning
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 cloves garlic, chopped
- 6 whole boneless chicken breasts, cut into ½-inch strips
- 4 cups bread crumbs
- ½ cup sesame seeds
- ¼ cup melted butter
- ¼ cup shortening, melted

Mix first 9 ingredients and coat the chicken strips; chill overnight and drain thoroughly. Mix bread crumbs and sesame seeds, then coat chicken. Place in two 9 x 13 inch baking dishes. Mix butter and shortening and pour over chicken. Bake at 350 degrees for 35-40 minutes or until tender.

-Contributed by Frances Blevins, Yarn Mfg.

Daddy Can't Wait Casserole

- 1 pound hamburger
- 1 onion, chopped
- 1 can tomato soup
- 1 can mixed vegetables (drained)
- 1 cup grated sharp cheddar cheese

Brown hamburger and onions and drain. Add soup and mixed vegetables. Pour into casserole dish and top with cheese. Bake at 400 degrees for 20 minutes.

-Contributed by Eddie Day, Yarn Mfg.

Pecan Pie

- 1 box light brown sugar
- 3 eggs
- ¾ cup sweet milk
- 1 stick margarine
- 2 tablespoons flour
- 2 tablespoons cornmeal
- 2 tablespoons vanilla
- 1 can chopped nuts

Mix all ingredients together. Bake at 350 degrees for 45 minutes in 2 (9-inch) pie shells. Bake pie shells for 3-4 minutes before pouring mixture in.

-Contributed by Dianne Spencer, Yarn Mfg.



Mickey Yarborough (Shipping) and his son, **Sgt. Shane Poteate** (right) USAF, went skydiving together on Pearl Harbor Day, December 7, at Chester, South Carolina. Shane is a Gulf War veteran who has also served in Spain. Mickey is a Vietnam veteran who served in Korea and Berlin.

Many people owe their success and happiness to someone who has helped them discover their possibilities by giving them a reputation to live up to. Praise invariably opens doors. All too often, censure nails doors shut.

My Mamaw

*To the greatest mamaw, in all the world
I would first like to say,
I love you with all my heart and soul.
It is a love, that is there to stay.*

*As I was growing up, you would take me to church,
To teach me wrong from right.
I knew someday, it would all pay off,
As I learned of GOD and life.*

*Through all our times of disagreements,
I did listen to all you said.
Knowing that you were always right,
As a mamaw, you were not too bad.*

*Times are different and harder now,
That papaw is no longer with us.
I know he is in a more beautiful place.
But why is death so unjust.*

*I know you miss him and so do I.
It seems like it is more every day.
But just remember, you will always have me.
And I love you, more than words can say.*

*I have been used to seeing you, every day,
Now I hardly see you at all.
I wish that you would come stay with me,
Instead of just memories of home I recall.*

*I wish I could give you all you dreamed of.
I owe you my life, and much more.
I love you and thank GOD for you,
The greatest mamaw in all the world.*

-Laura Ann Sale

In honor of Nealie Sale and in memory of retiree, Harold Sale.

Casstevens Celebrate 50 Years



Charles and Nonnie Casstevens will celebrate their 50th wedding anniversary Sunday, January 26th with a reception from 2:00 p.m. until 4:00 p.m. at Mineral Springs Baptist Church Fellowship Hall, 211 Cedarbrook Road in Jonesville. The host will be their son, Franklin Casstevens, of Monroe, N.C. Charles is a Chatham retiree with 46 years service. Nonnie is a homemaker. Family and friends are cordially invited to celebrate this special occasion. No gifts are requested.

Brothers Earn Eagle Scout



James Wesley Powers II and **Thomas Nathan Powers** were presented Eagle Scout awards at the Eagle Scout Court of Honor at the First Baptist Church in Morganton on December 1. This badge, the highest award in scouting, is earned by only 1.5 percent of all scouts. These young men are upholding a family tradition. Their father was also an Eagle Scout.

James and Thomas are the sons of Mr. and Mrs. James Wesley Powers of Morganton. They are the grandsons of Mr. and Mrs. Eugene Powers (Eugene, retired) and Mrs. T.O. Caton.

Let me tell you about...



Chasidy Hope Williams is the 4 month old daughter of Brian and Vicki Williams of Elkin. She is the granddaughter of R.J. (Garnett) and Brenda Carter of Elkin.



Trey Moravek is the 1 year old son of Milt and Teresa Moravek of Kansas City, Kansas. He is the grandson of Jay and Irene Groce (Blanket Order Processing) and the great-nephew of Bill Carter (Fiberwoven).



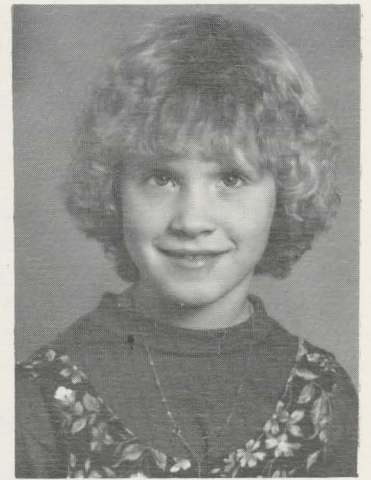
Nickie Lynn Evans is the 7 month old daughter of Sherry Byrd (Winding) and Sammy Evans. She is the granddaughter of Frances (Spinning) and Allen Byrd and Judy and Shorty Evans of State Road. She is the great-granddaughter of Grace Byrd (retired) and Lucille Blackburn (retired). She is the niece of Tim Byrd (Warp) and Lee Byrd (Weave) and the great-niece of Sid and Sally Hayes (both Furniture Upholstery).



Ashley and Seth Randleman are the children of Sandy and Sherri Randleman. They are the grandchildren of Ruth Casstevens (Restwarmer) and Jim and Martha Randleman. They are the great-niece and great-nephew of Lorene Mendenhall (Binding). Ashley is 4 years old and Seth is 2 years old.



Amanda Lowe is the 10 month old daughter of Marty (Wet Finish) and Glenda Lowe. She is the granddaughter of David and Betty Lowe and Ruby and Clyde Jenkins. She is the niece of Lonnie Harris (Dye House), Starlene Nelson (Burling), Jack Jenkins (Carding), and Tony Nelson (Spinning).



Sandi Lynn and Brandi Lorraine are the daughters of Robert (Technical Maintenance) and Lynn Parks. They are the granddaughters of Ralph and Betty Spicer and Connie Parks of Thurmond. They are the nieces of Peggy Burchette (Binding), Virginia Pardue (Spinning), Jenny Parks (Binding), Betty Hinson (Fiberwoven), Lonnie Pardue (Weave), and Robert Hinson (Technical Maintenance). Sandi, a student at Elkin High School, is 15 years old. Brandi, a student at Elkin Elementary School, is 8 years old.



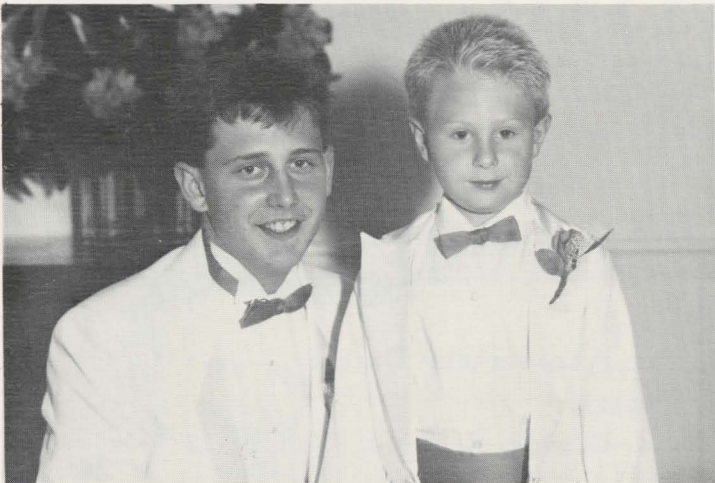
Hailey Michelle Holcomb is the 18 month old daughter of Tim and Michelle Holcomb (Warp). **Andrew Neal Holcomb** is the 13 month old son of Neal and Lisa Holcomb. They are the great-grandchildren of Wayne Tucker (retired) and the great-niece and great-nephew of Foyle Bryant (Spinning). Andrew is the great-nephew of Lori Waters (Winding).



Leslie Byrd is the 2½ year old daughter of Tim (Warp) and April Byrd. She is the granddaughter of Allen and Frances Byrd (Spinning) and the great-granddaughter of Grace Byrd (retired). She is the niece of Sherry Byrd (Winding) and Lee Byrd (Weave).



Roby Jones is the 9 year old son of Don and Margaret Jones (Binding). He is the half brother of Stacy Jones (Quality Control) and the nephew of Wayne (Weave) and Jessie Marshall (Weave).



Jessie White (left) is the godfather of 7 year old **Michael Scott Harris II** (center) and 2 month old **Landon Gray Holbrook** (right). Jessie is the son of Windell (Engineering) and JoAnn White (Restwarmer). He is the brother of Theresa Reece (Weave) and the brother-in-law of Jimmy Reece (Warp). Michael (Scottie) is the son of Retha Holbrook and Michael Harris (Pillow Plant). He is the nephew of Sammy Harris (Shipping). Landon (right) is the son of Retha and Scottie Holbrook. Michael and Landon are the grandsons of Windell (Engineering) and JoAnn White (Restwarmer). They are the nephews of Theresa (Weave) and Jimmy Reece (Warp).

An Honored Graduate



Mitzi Michelle West, the daughter of Larry (Engineering) and Wanda West, received a B.S. in Education from Appalachian State University on Sunday, December 8, 1991. She was a recipient of the Chatham Scholarship.

Mitzi was named an honor teacher by Appalachian for her outstanding performance as a first grade student teacher at Elkin Primary School. Each semester ASU student teaching supervisors recommend students for this award to recognize superior performance by student teachers. This award is noted on the recipient's transcript.



Catherine, Mary Margaret, and Raiford Collins are the daughters of Todd and Stacy Collins. **Claire Outlaw** is the daughter of Mark and Paige Outlaw. All of these lovely young ladies are the granddaughters of Bobby (Personnel) and By Collins. Catherine and Mary Margaret are 6 month old twins, Raiford is 4 years old, and Claire is 19 months old.

Nothing will ever be attempted if all possible objections must be overcome.

* * *

The joy that you give to others is the joy that comes back to you.

CHATHAM NEWS

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Beth Steelman, Editor
Printed by Chatham Print Shop



Megan Lynn Shore is the 13 month old daughter of Mark and Jamie Shore. She is the granddaughter of James and Sherrill Shore (Data Processing).



Christopher Monteleone is the son of Kim and Dee Monteleone. He is the grandson of Dianne Spencer (Yarn Manufacturing, Boonville). Chris will be 4 years old March 5, 1992.



Retiree **Vanice Kennedy** is holding a turnip that measures 21½ inches around and weighs over 4 pounds. Vanice's friend, Commie Turner of Hamptonville, grew the turnip in his garden.

In Memoriam

Thomas Harold Nichols
November 29
Son of E. Mae Nichols,
retired.

Etta Curry Hemric
December 5
Mother of Peggy H. Wiles,
Binding.

Pheba Emeline Wood
December 5
Mother of Dorothy W.
Brown, retired; R. Ruth
Wood, Cloth; Henry F.
Wood, retired; and David L.
Wood, Cloth.

Max A. Blackburn
December 6
Husband of Pamela B.
Blackburn, Piece Dye Lab.

Jesse Royal
December 6
Retired Employee
Brother of J. Tyre Royall,
retired.

Vina Pardue Shores
December 8
Sister of Claude R. Pardue,
retired.

Myrtle White Carter
December 11
Retired Employee

Venia Reynolds Cash
December 11
Wife of Zeb Vance Cash, re-
tired; sister of Selma R.
Parks, retired.

Robert Gray Boles
December 13
Retired Employee

Charles Harris
December 14
Brother of Jimmy R. Harris,
Spinning.

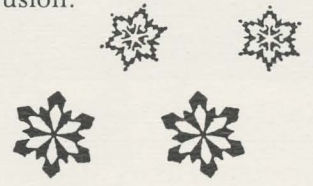
John A. Crater
December 20
Retired Employee
Brother of Robert L. Crater,
retired.

Charles Gwyn Chatham
December 23
Retired Employee
Brother of Alex Chatham,
Jr., retired.

Emma B. Mauldin
December 26
Wife of Phillip D. Mauldin,
retired.

Johnny M. Mathis
December 29
Brother of T. Eloise Smoot,
retired; Berlene M. Smoot,
(LTD); and Betty S. Swaim,
Cloth.

Julie Wall
December 30
Mother of Joey K. Wall, Ex-
trusion.



Recycle Cards for Kids

If you are looking for something to do with those old Christmas cards, look no further. Bring them by Personnel to recycle for St. Judes Ranch for children. A box will be placed here for collection of these cards. If you cannot get by Personnel, detach the fronts of your cards and mail them to St. Judes Ranch for Children, 100 St. Judes Street, Boulder City, Nevada 89005-1426.

Chatham Manufacturing Company Elkin, North Carolina 28621		BULK RATE PERMIT NO. 4 U.S. POSTAGE PAID ELKIN, N.C.
Address	Correction	
Requested		
TO:		
MR JUNIOR L KEY ROUTE 2 BOX 19 RONDA N C 28670		RR02



Service Anniversary Dates

50 Years

Ruth M. Gambill, Repacking - January 22

45 Years

Louise W. Billings, Dye House - January 6
Thelma L. Davis, Winding - January 7
Glenn A. Darnell, Weaving - January 29

40 Years

Billy J. Calloway, Dye House - January 15

25 Years

Donald H. Martin, Extrusion - January 9
Billie J. Hawkins, Spinning - January 9
R. Clyde Holloway, Warp - January 16
Tony L. Carlton, Technical Maintenance - January 18

20 Years

Annie W. Macy, Burling - January 17

Chatham Trader

FOR SALE

1987 Honda Accord LXI. 3 door, automatic, AC, one owner, AM/FM stereo cassette, blue. 63,000 miles. \$4,995. 835-3133.

Suzuki 4-wheeler. Runs on a 12 volt battery. Seats up to 65 pounds. \$100. Call 838-7182 after 6:00 p.m. or 526-3464 before 5:00 p.m.

Beautiful TV set. \$75. Needs fine tuner. 835-3072.

PSE hunting bow. Excellent condition. \$75. 957-2218.

1974 Dodge rear-end and automatic transmission. 835-2472.

Comet rear-end. 835-2472.

1981 Datsun rear-end, transmission, and motor. 835-2472.

1964 Ford short-bed truck. 6 cylinder, 3 speed on the column. 526-2979 after 6:00 p.m.

1983 Chevy Blazer (full size). One owner, extra clean, loaded, 29,000 miles. 835-6227 after 5:00 p.m.

1981 Ford Fairmont, 4 door, good condition. 835-5452 after 4:00 p.m.

1989 14 x 76 Sterling Mobile Home, 3 bedrooms, large living room and kitchen, big deck and front porch. Bought new, one owner, 2 full baths. 526-3102.

Door awning. 17' long, 4'2" wide. 835-9974.

Two double awnings. 6'7" long, 3' wide. 835-9974.

One set of iron bunk beds. 835-9974.

2 pair of drapes. 100" wide, 84" long. 1 curtain rod, 200" long. 835-9974.

OTHERS

Will prepare income taxes. 835-7732 or 366-2489 after 5:00 p.m.

Will do state and federal income tax returns. Experienced. 874-2276 after 5:00 p.m.

WANTED: Used treadmill. 984-3314 after 4 p.m.

FOR RENT: Furnished apartment. 2 bedrooms, kitchen, and bath. 835-6434.

FOR SALE OR TRADE

1977 Jeep CJ5. 79,000 miles. 957-2809.