



Apparel Fabrics - Automotive Materials - Bedding
Contract and Residential Fabrics - Industrial Fabrics - Yarns

BLANKETEER

Vol. 54 - No. 7

Chatham Manufacturing Company, Elkin, North Carolina 28621

November 21, 1988

New Purchasing Manager Named

Dick Callaway officially retired from Chatham on March 31, 1988, but he continued working through October as a consultant. Having worked here since 1955, Dick talked about his thirty-three years at Chatham. "I've seen a great many changes over the years and most of them have been great improvements," Dick said, "Chatham and its employees have made great technical advances. Also, having worked other places before coming here, I realize the people here are really great. They are the salt of the earth."

His first job at Chatham was assistant manager of the Production Control Department. He moved from there to the position of superintendent of Carding, Spinning and a department we no longer have, which was Rug Yarn. He later became superintendent of the Wool Room, Garnett and Raw Stock Dye House.

Dick has worked as assistant director or director of several areas including Sales Yarn, Apparel Fabric, Fabric (which is now Furniture and Automotive) and Purchasing. His move to Purchasing was made fifteen years ago. He retires as Vice President, Purchasing.

Under his supervision, two departments have been brought together, combining the raw stock purchasing and the regular purchasing areas into one Purchasing Department.

Dick and his wife, Elizabeth (Lib), have three sons. Their son, Richard, who is an attorney, lives in Houston. John is a pilot and lives in Atlanta. Edward also lives in Atlanta and is a manufacturers representative. Dick and Lib are the proud grandparents of Robert and Sarah who live in Houston.

Dick's favorite hobbies are playing golf and hiking. He and Lib like to travel and they are looking forward to visiting their children and grandchildren more often in the future.

Stepping in as the new manager of the Purchasing Department is Jack Jernigan. Jack was formerly department head of Garnett, Worsted and Extrusion.

In 1970, Jack came to Chatham as an industrial engineer. He was a graduate of North Carolina State. After about six months, Jack joined the Marine Reserves and spent six months in training with the Marines before returning to Chatham.

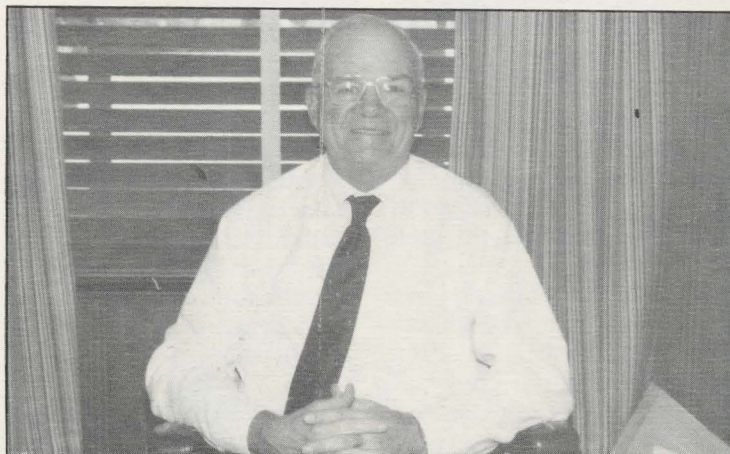
Jack went from Industrial Engineering into the Production Control, working there a few years before becoming department head of the Blending. He later moved to Garnett and Worsted as department head. When Chatham began its extrusion process, the Extrusion Department was also assigned to Jack.

Jack's wife, Jeannie, is the librarian at C.B. Eller School. They have two sons, Jason and Will. Jason is twelve and Will is nine. The family attends church at the First Baptist Church in Elkin where Jack serves as a deacon.

Jack is very much interested in the things his children are involved with and he works as a coach for the Elkin Little League Baseball teams. Jack loves to play tennis and he is a tennis umpire.

Taking Jack's place as department head of the Garnett, Worsted and Extrusion Departments is Cecil Ball. Cecil

(Continued on Page Two)



Richard Callaway retires



Jack Jernigan takes over Purchasing



Cecil Ball is new Department Head



Betty Atkinson

Betty Atkinson retired November 1 from the Fiber Reclamation Department, first shift. She has worked at Chatham almost thirteen years.

Betty is the mother of five sons and five daughters described by her as "ten wonderful kids." They are scattered over North Carolina along with seventeen grandchildren ranging from six months to twenty years. She plans to take more time to visit each of them more now that she is retiring.

Betty said, "I want everyone to know I enjoyed working with them and I will miss everyone." Betty enjoys cooking and having her family home to visit. She is working parttime at Share-a-home in Boonville working with the elderly.



Mary Taylor

Mary Taylor says she plans to catch up on her house cleaning first and then she plans to rearrange her flower garden. She enjoys gardening and bowling. She said, "I already miss all my friends and I always enjoyed working for Chatham."

Mary's late husband, Houston Taylor, was an employee in the Winding Department. Mary has a sister, Elsie Carter, who is a retired Chatham employee. Mary is retiring from the Cloth Department, third shift.

Having more time to visit her children is one of the things Mary is glad about. She has four children: Billy, Sherry, Linda and Dewey. Mary has six grandchildren.

Manager *(Continued from Page One)*

formerly worked as the manager of our Dybak operation in Eden. This plant closed in September.

Cecil's hobby is oil painting. He prefers to do still life and country scenes. He enjoys singing in the choir and sometimes sings solos at his church, Calvary Wesleyan Church.

Cecil and his wife, Patricia, have three grown children. They are Dusty, Jeff and Susan and they live close enough to visit often. Cecil and Patricia also have five grandchildren.

Cecil has been employed at Chatham for more than twenty years. He has experience in several areas including garnetting, but says he has no experience in the extruding field. He is looking forward to learning all about it and working with the people in these areas.

In Memoriam

J. Roger Bryant

October 22

Retired Employee
Father of Beth Steelman, Furniture Upholstery.

George Blackburn

October 23

Brother of Edith Mayes, retired.

Stella J. Billings

October 27

Mother of G.C. Billings, Jr., retired.

Ida L. Barker

October 27

Mother of Walter H. Barker, Weave and Gaither Barker, Weave.

Pansy H. Oliver

October 29

Mother of Patricia A. Fortner, Binding

Irvy E. Draughn

October 31

Brother of Wilson E. Draughn, retired.

YOU CAN

Get your GED or
Learn to read or
Learn to read better or
Learn to do math but
don't let the winter months slip away while you are saying "I should go and get my high school diploma or "I should have gone."

Sign up for
ABE - Adult Basic Education
or
GED - High School
Equivalency
New classes beginning
Monday, December 5
6:30 - 9:30 p.m.
Tuesday, December 6
9 a.m. - 12 noon



Then and Now Guess Who



Angela Eileen Stanley and Gary Edwin Crews were married August 27 at Hinshaw Gardens in Yadkinville.

Angela is the daughter of Betty Stanley (Cloth) and Junior Stanley (retired). She is a graduate of Surry Central High School and Surry Community College and is presently employed by Brendles corporate offices.

Gary is the son of Mr. and Mrs. Glenn E. Crews. He is a graduate of Starmount High School and is employed by Pike Electric Co. in Mount Airy.

Chatham Blanketeer

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P.O. Box 620
Elkin, North Carolina 28621
Phone: 919-835-2211

Its goal is to provide information and communication for the employees and retirees of Chatham.

Comments, suggestions, and story ideas are encouraged and should be directed to the Editor.

Kathie McDaniel, Editor

Printed by Chatham Print Shop

(Answer on Page Eight)

Holiday Recipes 1988

Holiday Salad

Dissolve in 2 cups boiling water:

2 packs (3 oz.) wild strawberry jello gelatin

Add:

1½ cups cold water and let stand until it begins to thicken then,

Add:

2 diced bananas

1 (#2 can) crushed pineapple (well drained)

1 cup miniature marshmallows

Refrigerate until well congealed -

In double boiler mix:

½ cup sugar

2 tablespoons flour

1 beaten egg

1 cup pineapple juice

Cook together until thick, stirring constantly (10-15 minutes). Spread over top mixture - chill until firm.

Whip 1 package dream whip - add 1 package softened 8 oz. cream cheese to whipped cream - spread over top of second mixture. Sprinkle top with grated sharp cheddar cheese and finely chopped pecans.

(Looks real pretty in a large glass compote dish)

-Shared with us by

Nancy Hamlin, Spinning

Seven Layer Salad

1 lettuce head

1 cup chopped celery

1 cup chopped green pepper

¾ cup chopped onion

1 small can sweet green peas

1 cup mayonnaise

2 tablespoons sugar

2½ cups cheese - cut up
bacon bits

Arrange lettuce in bottom of 2 or 3 quart bowl. Layer celery, pepper, onion and peas (do not toss). Spread mayonnaise evenly over peas. Sprinkle with sugar then add cheese and bacon bits. Refrigerate 4 hours before serving.

-Shared with us by

Raydell Newman, Weave

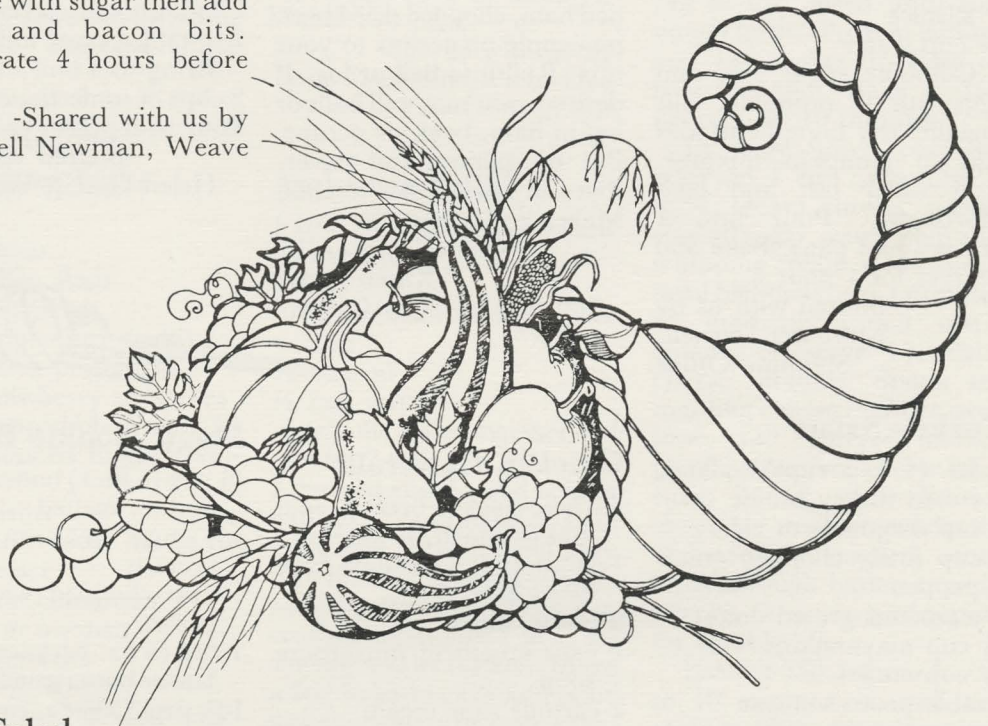
with best wishes

to you

from

Our

**Departmental
Clerks**



Christmas Salad

In a large mixing bowl mix well:

1 large carton (9 oz.) Cool Whip

1 can Eagle Brand milk

Fold in:

1 #2 can cherry pie filling

1 small can crushed pineapple (drained)

½ cup coconut

½ cup chopped pecans

1 can mandarin oranges (drained)

2 cups miniature marshmallows

Mix well and refrigerate - makes a large salad.

-Shared with us by

Dianne Spencer, Boonville

Fruit Salad

1 (20 oz.) can pineapple tidbits or chunks

1 (15 oz.) can mandarin oranges

1 (8 oz.) jar maraschino cherries

2 or 3 bananas, sliced

1 package vanilla pudding

Drain juice from oranges and pineapple. Mix with pudding and cook till thickened and clear. Cool - pour over fruit and mix. Chill. To make Christmas like - add green cherries with the red ones. Also for people on diet, use fruit with juice only - no sugar added. It helps to keep it from being so sweet. This keeps real well.

-Shared with us by

Elva King

Winston-Salem Warehouses

Russian Tea

4 quarts Water

3 cups sugar

¾ cups pineapple juice, strained

4 family-size tea bags

3 lemons

Stir sugar into water in big pot. Bring to boil on top of stove. Remove from heat and let tea bags steep for 6 minutes. Remove tea bags and allow tea to cool slightly. Then add juice of 3 lemons and pineapple juice, strained at least twice. Allow to cool to room temperature. Strain into glass container and refrigerate. Heat to serve.

-Shared with us by

Helen Garriss, Wet Finish

Holiday Punch

1 large can pineapple juice
1 package jello, lemon, lime,
or strawberry

2 cups hot water

2 cups sugar

1 teaspoon almond flavoring

2 quarts cold water

1 small bottle ginger ale

Pour pineapple juice in gallon jug. Mix jello with hot water. Add to pineapple juice. Add sugar and 2 quarts cold water and almond flavoring, mix well. Store in refrigerator. Add ginger ale when ready to serve with crushed ice.

Hint: Use yellow, green or red food coloring if needed for desired color.

-Shared with us by

Shirley Bell, Blending



Pumpkin Bread

- 3 cups sugar
- 1 cup salad oil
- 4 eggs, beaten
- 2 cups cooked pumpkin
- 3 1/2 cups flour
- 1 teaspoon baking powder
- 2 teaspoons soda
- 2 teaspoons salt
- 1/2 teaspoon ground cloves
- 1 teaspoon each nutmeg and allspice
- 3/4 cup water

Combine sugar, oil, and eggs; stir in pumpkin. Sift together dry ingredients and add to pumpkin mixture. Add water last and beat thoroughly. Pour into 2 greased loaf pans. Bake 350 degrees for 1 hour.

-Shared with us by
Margaret Darnell,
Shipping Office

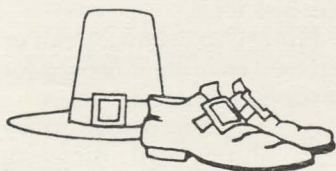
Turkey Salad

- 4 lbs. (4 to 5 cups) cooked, cubed turkey breast
- 1 cup diagonal cut celery
- 1 cup finely chopped green pepper
- 2 teaspoons grated onion
- 3/4 cup mayonnaise
- 1/4 cup cream
- 2 tablespoons vinegar
- 1 teaspoon salt
- 1/8 teaspoon pepper

Lettuce leaves

In large bowl, combine turkey, celery, green pepper and onion; mix well. In small bowl, combine mayonnaise, cream, vinegar, salt and pepper. Add to turkey mixture; mix well. Refrigerate. To serve, arrange lettuce leaves on serving plates. Spoon turkey mixture into a bed of fresh crisp lettuce. Serves 6 to 8.

-Shared with us by
Linda Royal
Shipping Office



Cheese Ball

- 2 (8 oz.) packages cream cheese
- 1 (8 oz.) package cheddar cheese (Shredded works better)

Soften cream cheese by letting sit at room temperature. Cream cheeses together with hand mixer. You may add onion, green peppers, chopped ham, chopped dried beef, pineapple or pecans to your mix. Roll into ball or log. If desired, you may roll balls or log in ham, beef, or pecans. Put on platter and cover. Place in refrigerator to chill. Makes 2 cheese balls.

-Shared with us by

Karen Gray,
Statistical Quality Control

Chicken Casserole

- 4 whole chicken breasts, split and deboned, (8 pieces)
- 1 small jar or 1 small package dried beef
- 8 bacon slices
- 2 cans cream of mushroom soup
- 2 cartons sour cream

Spray casserole dish with Pam. Crumble dried beef in bottom of dish. Roll chicken in 1/2 slice bacon, fasten with toothpick (if necessary until cooked). Put chicken on top of dried beef. Mix mushroom soup and sour cream. Spread over chicken. Sprinkle with pepper. (Use no salt; the other ingredients have enough salt).

Cook in 300 degree oven for 2 hours until done and tender. Sometimes I cover mine with foil for 1 hour and then cook uncovered last hour. If breasts are big, cook longer. In short, **cook until done.**

-Shared with us by
Helen Garriss, Wet Finish
Mary Pinnix, Piece Dye

Chocolate Cake

- 2 cups self-rising flour
- 2 cups sugar
- 4 tablespoons cocoa
- Mix first three ingredients together and set aside.
- 1/2 cup buttermilk
- 2 eggs, beat well
- 1 teaspoon vanilla
- 1 cup water
- 1 cup oil
- 1 stick margarine

Bring these ingredients to a boil. Then mix in with the first three ingredients. Mix all ingredients together. Bake at 350 degrees 35 to 40 minutes.

Frosting

- 1/2 stick margarine
- 2 tablespoons cocoa
- 2 1/2 tablespoons milk
- Bring to a boil - then add 2 cups of confectioners sugar. Pour over warm cake.

-Shared with us by
Helen Garriss, Wet Finish



Magic Cookie Bars

- 1/2 cup (1 stick) butter or margarine, melted
- 1 1/2 cups graham cracker crumbs
- 1 cup chopped walnuts or pecans
- 1 cup (6 oz. package) chocolate or butterscotch morsels
- 1 1/3 cups (3 1/2 oz. can) flaked coconut
- 1 1/3 cups (15 oz. can) Eagle Brand sweetened condensed milk

Pour melted butter or margarine onto the bottom of a 13x9x2-inch pan. Sprinkle crumbs evenly over melted butter or margarine. Sprinkle chopped nuts evenly over crumbs. Scatter chocolate morsels over nuts. Sprinkle coconut evenly over chocolate morsels. Pour sweetened condensed milk evenly over coconut. Bake in a moderate 350 degree oven, 25 minutes or until lightly browned on top. Cool in pan 15 minutes. Cut into bars. (Makes about 2 dozen 1 1/2 inch x 3 inch bars).

-Shared with us by
Melba Nance, Traffic office

Graham Cracker

Pineapple Cake

- 1/2 pound margarine
- 2 cups sugar
- 5 eggs
- 2 teaspoons baking powder
- 2 teaspoons vanilla flavoring
- 1 pound box graham crackers, crumbled
- 1 1/2 cups sweet milk
- 1 cup coconut
- 1 cup black walnuts

Cream sugar and margarine. Add one egg at a time and beat well after each addition. Mix remaining ingredients well. Bake in 3 layers at 350 degrees for 25 to 30 minutes or until done.

Icing

- 1/4 pound margarine or butter, softened
- 1 box confectioners sugar
- 1 small can crushed pineapple
- 1 cup coconut
- 1/2 cup walnuts

Mix margarine and sugar together. Drain pineapple and add to sugar mixture with remaining ingredients. Mix well and spread over cake layers.

-Shared with us by
Mackie Sue Anderson, Cloth

Chocolate Eclair Dessert

- Filling:
- 2 packages French Vanilla Instant Pudding
- 3 cups milk
- 1 (8 oz.) carton whipped topping

- Icing:
- 2 cups confectioners sugar
- 1/3 cup cocoa
- 1/2 cup soft margarine
- 1 teaspoon vanilla flavoring
- 3 tablespoons milk, (Beat until real smooth and creamy)

- Layer in 9x13 dish:
- 1st: Graham Crackers;
- 2nd: 1/2 of filling;
- 3rd: Graham Crackers;
- 4th: 1/2 of filling;
- 5th: Graham Crackers;
- 6th: Icing.

Refrigerate for 24 hours - must refrigerate this long so graham crackers will soften.

-Shared with us by
Mary Pinnix, Piece Dye

Graham Crackers Squares

Line 8x13 inch pan with whole graham crackers
Melt 2 sticks margarine
Add:

1 cup sugar
1 egg, beaten
½ cup evaporated milk

Bring to a boil and boil 1 minute. Remove from heat and add 1 cup cracker crumbs, 1 cup chopped nuts and 1 cup coconut. Pour mixture over layer of whole crackers. Then add another layer of whole crackers on top of mixture.

Icing

¾ stick butter, melted
1 teaspoon vanilla
1 tablespoon milk
2 cups powdered sugar

Mix together, spread on top and store in refrigerator.

-Shared with us by
Raydell Newman, Weave

Brown Mountain Cake

½ cup butter
½ cup crisco
3 cups plain flour
1 teaspoon soda
1 teaspoon vanilla
3 eggs
½ cup hot water
3 tablespoons cocoa
2 cups sugar
1 cup buttermilk

Cream butter and crisco with sugar. Add eggs one at a time. Sift flour with soda. Mix cocoa with water - set aside. Add flour mixture to creamed mixture alternating with milk. Add cocoa and vanilla. Put into 3 greased and floured 8-inch layer cake pans. Bake 25-30 minutes at 350 degrees. Remove from pans and cool.

Frosting

½ pound butter
2 cups sugar
1 cup evaporated milk
1 teaspoon vanilla

Bring to boil. Turn to low heat and let cook for 1 hour. Beat until thick enough to spread.

-Shared with us by
Margaret Darnell,
Shipping Office

Eagle Brand Bars

⅓ cup butter
1 cup crushed graham crackers
1 cup chocolate chips
1 cup butterscotch chips
1 cup coconut
1 cup nuts (pecans or walnuts)
1 can Eagle Brand sweetened condensed milk

Melt butter in 9x13 inch pan, then add other ingredients in order given. Lastly pour condensed milk over all ingredients and bake in oven at 325 degrees for 30 minutes. Let cool and cut in 1-inch squares while warm.

-Shared with us by
Dwayne Sutphin,
Shipping Office

Old Fashioned Applesauce Cake

3 eggs
2 cups sugar
3 cups plain flour
1 cup margarine
2 cups applesauce (cold)
1 cup peach preserves
1 cup strawberry preserves
1 cup chopped black walnuts
1 cup chopped English walnuts
1 cup raisins
1 teaspoon soda mixed in applesauce
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon salt
1 teaspoon cloves

Cream sugar and margarine. Add eggs and beat hard. Add nuts, raisins and preserves. Add spices to flour. Add dry ingredients to other mixture. Add applesauce and soda last. Mix well. Bake at 250 degrees for 3½ to 4 hours in tube cake pan that has been greased and floured.

-Shared with us by
Dianne Spencer, Boonville

German Chocolate Pie

1 stick margarine
dash of salt
4 eggs
1 bar German Chocolate
3 heaping tablespoons cornstarch
½ to 1 cup pecans
2 cups sugar
2 teaspoons vanilla
1 cup Angel Flake Coconut
1 cup milk

Melt chocolate and margarine together. Beat eggs, mix in sugar and cornstarch. Add chocolate mixture. Add remainder of the ingredients. Blend thoroughly. Pour into two unbaked pie shells. Bake 325 degrees for 40 minutes. Makes two pies.

-Shared with us by
Pam Blackburn, Piece Dye

Ambrosia Cake

1 box Duncan Hines yellow cake mix
2 eggs
1 can mandarin oranges (juice also)
½ cup oil
½ cup water

Add the above together and mix for 2 minutes. Pour into a greased and floured oblong pan (9x13) and bake at 350° until done. Then let cool completely. Mix one box vanilla pudding and one large can crushed pineapple (juice included) and let thicken. Make a few holes in cake and pour pudding mixture over cake. Add one large container Cool Whip for icing. Chilling longer will make it better. You may sprinkle with coconut flavored sprinkles or add red or green cherries.

-Shared with us by
Debbie Carter, Fiberwoven

Fudge Marble Cheesecake

1 package Pillsbury Plus Fudge Marble Cake Mix
⅓ cup oil
3 eggs
2 (8 oz.) packages cream cheese, softened
1 cup ricotta cheese or small curd cottage cheese
½ cup sugar
½ cup dairy sour cream
½ cup whipping cream

Heat oven to 350 degrees. Grease a 13x9 inch pan. Reserve 1 cup dry cake mix and marble pouch; set aside. In large bowl, combine remaining cake mix, oil and 1 egg at low speed until soft dough forms. Press in bottom and 1½ inches up sides of prepared pan. Bake at 350 degrees for 10 minutes.

In large bowl, combine reserved 1 cup cake mix, 2 eggs, cream cheese, ricotta cheese, sugar, sour cream and whipping cream at low speed until blended; beat 3 minutes at medium speed until creamy. Reserve 1½ cups cheese mixture. Spoon remaining cheese mixture over base, add reserved marble pouch to reserved cheese mixture, blend well. Spoon chocolate mixture randomly over cheese mixture. Pull knife through batter in wide curves; turn pan and repeat for marble effect.

Bake at 350 degrees for 30 to 40 minutes or until top springs back when touched lightly in center. DO NOT OVERBAKE. To prevent cracking, immediately run knife around edge of pan. Cool completely. Refrigerate until serving time. Store in refrigerator. 15 servings or 36 bars.

-Shared with us by
Louise Pinnix, Cloth



No Bake Brownies

- 4 cups graham cracker crumbs
- 1 cup chopped pecans
- ½ cup sifted confectioners sugar
- 1 can evaporated milk
- 12 oz. package chocolate chips
- 1 teaspoon vanilla

Combine nuts, crumbs and confectioners sugar in large mixing bowl. Melt chips in milk over low heat stirring constantly. Blend well. Add vanilla and set aside ½ cup of the chocolate mixture. Stir crumb mixture into chocolate mixture. Spread in a well buttered 9x11 inch pan. Spread ½ cup chocolate mixture over top. Chill and cut into bars.

-Shared with us by
Melba Nance, Traffic office

Brownies

- 4 eggs, beaten
- 1 cup butter or margarine
- 4 oz. chocolate
- ½ teaspoon baking powder
- 2 cups sugar
- 1 teaspoon vanilla
- 1 ½ cups plain flour
- ½ cup chopped pecans

Melt chocolate and margarine in sauce pan. Remove from heat. Add other ingredients and stir until well blended. Bake at 350 degrees for 30 minutes or until done.

Frosting

- ½ stick margarine
- ½ cup evaporated milk
- 1 cup sugar

Boil 3 to 4 minutes.

Add:

- ½ cup chocolate chips
- ½ teaspoon vanilla

Beat until well blended and spread on brownies.

-Shared with us by
Jo Ann Layell, Burling

Got a question about cooking that turkey? Call the "Turkey Talkline" for free help or a free turkey recipe booklet. Call 1-800-323-4848 9 a.m. - 9 p.m. Monday through Friday until November 23. On Thanksgiving Day (November 24) the line will be open from 7 a.m. - 7 p.m. and November 25 through December 23, it will be open 9 a.m. - 7 p.m.

Holiday Nuggets

- 1 ½ cups shortening
- ½ cup butter
- ½ teaspoon salt
- 4 cups sifted flour
- 2 teaspoons vanilla flavoring
- 1 teaspoon almond flavoring
- 1 cup finely chopped nuts
- confectioners sugar (to taste)

Cream shortening and butter with 1 cup sugar and salt. Blend in vanilla flavoring, almond flavoring and nuts. Shape with fingers into balls the size of walnuts. Place on cookie sheet. Bake at 350 degrees for 25 minutes. While warm, roll cookies in powdered sugar. Yield: 5 to 6 dozen.

-Shared with us by
Susan Taylor, Shipping

Peach Delight

- 1 cup self-rising flour
- 1 stick margarine
- ½ cup chopped nuts
- 3 tablespoons cornstarch
- 1 cup sugar
- 1 cup water
- 6 tablespoons peach jello
- 4 cups sliced peaches
- 8 oz. cream cheese
- ½ tub Cool Whip (medium)
- 1 teaspoon vanilla
- 1 cup powdered sugar

Mix flour, margarine and nuts. Pat in bottom of 9x13 inch pan. Bake in 300 degree oven for 15 minutes. Cool.

Heat water, sugar, and cornstarch till thick. While hot, add jello. Let cool. Add peaches. In separate bowl, cream together cream cheese, powdered sugar and vanilla. Add Cool Whip. Put cream cheese layer on crust. Then peach layer. Refrigerate overnight.

-Shared with us by
Helen Garriss, Wet Finish

Triple Chocolate Pie

- 1 frozen Pet-Ritz pie shell
- 1 (3 oz.) package (chocolate) jello instant pudding and pie filling
- 1 pint Chocolate Milk
- 1 small container Cool-Whip
- Magic Shell Ice Cream Topping (chocolate)

Prepare pie shell according to package instructions. Let cool. Mix instant pie filling with chocolate milk and 1 cup Cool Whip until thickened. Pour into cooled pie shell then top with remainder of Cool Whip. Drizzle Magic Shell Topping on top, then place in refrigerator until topping hardens.

-Shared with us by
Mary Pinnix, Piece Dye

**German Chocolate Up-Side Down Cake**

- 1 cup pecans, chopped
- 1 cup coconut
- 1 box German Chocolate cake mix
- 1 package (8 oz.) cream cheese (softened)
- 4 ½ cups (1 lb.) powdered sugar
- 1 teaspoon vanilla
- ½ cup margarine (1 stick) melted

Butter a 9x13 inch baking pan. Sprinkle pecans and coconut over bottom of pan. Prepare cake mix as directed on box. Pour batter over nuts and coconut. Blend cream cheese and powdered sugar together. Carefully stir in melted margarine and vanilla. Beat until smooth. Pour over top of cake batter. Bake in 325 degree oven 40 to 45 minutes, or until cake tests done. Turn cake out upside-down. Leave pan over cake a few minutes to allow topping to loosen from pan.

-Shared with us by
Dianne Spencer, Boonville

Cherries on the Snow Cake

- 1 package (2 layer size) deluxe II white cake mix
- ¼ teaspoon baking soda
- 1 can (about 20 oz.) cherry pie filling

Prepare the cake mix by package directions with the addition of the soda. Bake in two greased and floured 9-inch layer cake pans. Turn layers out; let cool. Frost with icing and between the layers and on top spread half the can of Chilled cherry pie filling on each layer. Refrigerate cake overnight before serving.

Icing

- 1 (8 oz.) package cream cheese
- ½ cup granulated sugar
- 1 cup or more confectioners sugar
- 1 (8 oz.) carton frozen whipped topping

Allow cream cheese to soften; mix with mixer until smooth. Add sugars and frozen whipped topping.

-Shared with us by
Darlene St. John, Cloth

Chocolate Applesauce Cake

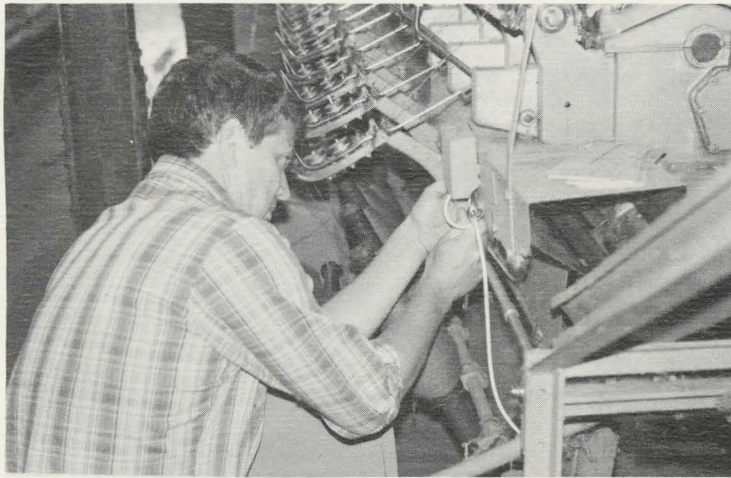
- 2 cups applesauce
- 2 cups sugar
- 1 cup shortening
- 1 egg
- 3 cups plain flour
- 1 square chocolate
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 3 teaspoons soda
- ¾ cup chopped nuts
- ¾ cup chopped dates

Melt chocolate in a saucepan with small amount of applesauce. Set aside to cool. Cream sugar and shortening, add egg, beating well, add melted chocolate and remainder of applesauce. Mix well. Dissolve soda in ½ cup hot water, add to mixture, add spices and cake flour. Fold in nuts and dates. Pour into greased and floured tube pan. Bake 350 degrees for one hour. Ice with chocolate icing.

-Shared with us by
Raydell Newman, Weave



The *Blanketeer* is published for:



employees and retirees like **Ken Pardue** who works in our Engineering Department. He has been at Chatham for twenty-six years. Ken's dad, Claude, is a Chatham retiree and his brother, Mike, works in our Fiberwoven Department.

Smoking and Heart Disease

Warning: The American Heart Association has determined that cigarette smoking greatly increases your risk of heart disease.

For years, the link between cigarette smoking and lung cancer and chronic lung disease has been well-documented and well-known.

But cigarette smoking, aside from harming the lungs, takes its toll on the cardiovascular system, too. About 350,000 deaths every year are attributed to smoking. And according to the American Heart Association, North Carolina Affiliate, most of those deaths results not from cancer, but from heart attack brought on by the dangerous habit.

The more cigarettes a person smokes, the greater his or her risk of heart attack.

People who smoke a pack of cigarettes a day have more than twice the risk of heart attack of people who have never smoked. And those who smoke two or more packs have a risk of heart attack three times greater.

What's more, smokers who suffer a heart attack have less chance of surviving than non-smokers. And smokers who continue the habit after having a heart attack increase their chances of having a second attack.

Aside from heart attack, smoking is a major risk factor of peripheral vascular disease, the narrowing of blood vessels that carry blood to the leg and arm muscles. It's dangerous because if a blood clot blocks a narrowed artery, the result could be damage to - or the loss of - an arm or leg.

Inhaling cigarette smoke also produces several temporary effects on the heart and blood vessels. The nicotine in the smoke increases a person's blood pressure, heart rate, the amount of blood pumped by the heart, and the blood flow in the arteries of the heart.

But no matter how much or how long you've smoked, your risk of heart disease gradually decreases when you quit. For example, 10 years after quitting, your risk of death from heart disease is almost the same as if you'd never smoked. But it's important to stop smoking before the signs of heart disease appear. Once they do, your risk, although it will be lower, won't return to normal.

For more information on smoking and heart disease, call the American Heart Association, North Carolina Affiliate at 1-800-331-6601 or write to P.O. Box 2636, Chapel Hill, N.C. 27515.

Chatham Trader

Will rake leaves, clean gutters, and trim hedges. Call 835-1391.

FREE: Three white kittens to a good home. Call 835-2844.

FREE: German shepherd puppy, 6 months old, female. Call 526-2138.

WANTED: Dinette suite, 4 or 6 chairs. Call 874-2285 after 4:30 p.m.

FOR SALE: White Pine Christmas trees, choice - \$10.00. Call 366-2980.

FOR SALE: Charolai bull. Call 957-2548.

FOR SALE: 1981 Omni, AC, 4-speed. \$750. Call 835-8406 after 6:00 p.m.

FOR SALE: Living room suite, 3 pieces. Good condition. \$75. Call 835-8406 after 6:00 p.m.

FOR SALE: Mauve velour upholstery material, 10 yards. \$45. Call 835-8406 after 6:00 p.m.

FOR SALE: Camping gear, two air mattress, cooking stove, lantern. \$75. Call 835-8406 after 6:00 p.m.

FOR SALE: Miniature bride's gown with hoop, size 5-6X, layers of lace. Call 366-2440.

FOR SALE: All kinds of tropical fish and aquarium supplies. Call 874-7374 after 5:00 p.m.

FOR SALE: Moving - must sell. King size pine waterbed with canopy and double dresser. Used 5 months. Call 835-4829.

FOR SALE: Wood stove, ideal for garage or workshop. Excellent condition. \$125. Call 835-5840 after 4:00 p.m.

FOR SALE: 1985 Trans Am, black with gray ground effects, gray interior, 305 V8, automatic overdrive, PS, PB, AC, AM/FM stereo cassette scan radio, factory mag wheels, new white letter tires, front and rear spoiler, 48K miles. Excellent shape. \$7,995. Call 835-7026 after 5:00 p.m.

FOR SALE: Three girls coats, size 12, good condition. Call 835-5004 after 4 p.m.

FOR SALE: Pigs, call 957-8867.

FOR SALE: 1987 Mazda RX7, loaded, 5-speed, excellent condition. Call 874-3035.

FOR SALE: 1981 Pop-up camper with kitchen, 1 fold out and 2 full beds, table, numerous storage cabinets. Excellent condition. Call 386-4852 after 6:00 p.m.

FOR SALE: Straw. Call 957-8628.

FOR SALE: 1978 Chevrolet LUV Truck, 4-speed, AM/FM cassette, good work truck. \$1,000. Call 366-4341 after 5:30 p.m.

FOR SALE: 1984 Chevrolet Cavalier, sports special, limited edition, tilt, cruise, AC, automatic, new tires. \$4,000 firm. Call 366-2794.

FOR SALE: 1983 LN7, blue, PS, PB, AC, FM stereo. Extra clean. \$2,950. Call 874-3035.

FOR SALE: 30" Hotpoint drop-in range, \$75. White standard kitchen sink, \$25. Call 835-2896 anytime.

FOR SALE: Christmas tree with stand and decorations. \$10. Call 835-5553.

FOR SALE: 1987 Ford Granada ESS 2-door sedan, silver color, V-8 302 Engine, Air, Automatic with Cruise, extra clean. \$1,300. Call 874-2035 after 6:00 p.m. One Owner.

FOR SALE: 1971 VW, two door station wagon, no rust or dents, runs good. Call 366-2440, evenings. \$425.00.

FOR SALE: Solid maple dining room suite, with 4 chairs. \$100.00. Call 835-4949 after 5:00 p.m.

FOR SALE: Kerosun heater, never used and 5 gallons kerosene. \$100.00. Call 835-4949 after 5:00 p.m.

FOR SALE: Jenny Lyn bed, antique bookcase, floor lamp, child's chair, triple dresser - cherry, office desk, Sears stereo. Call 835-3565.

FOR SALE: 1976 12'x65' Conner mobile home, 2 bedroom, 1 bath, kitchen-living combination, appliances and some furniture remains, 10'x10' sundeck, 12,000 BTU air conditioner, power pole and box, oil barrel and stand. Excellent condition. Call 957-2086.

FOR SALE: Madam Alexander dolls. Call 874-2133.

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.

North Carolina's Textile Industry

North Carolina leads the nation in textile production and employment.

Sears, Roebuck and Company bought more than \$1 billion in merchandise from suppliers in North Carolina last year. North Carolina ranked fifth nationally in Sears domestic purchases.

Annual shipments of textile products from companies located in the State amount to more than \$16 billion. That's almost 29 percent of the value of all textiles produced in the United States.

Textile employment in the State is 221,600. Textiles is the largest manufacturing employer in North Carolina, and textile employment in the State represents more than 30 percent of the total textile employment in the United States.

Textile products from

North Carolina are used in home furnishings, clothing, medicine, space exploration, national defense, recreation, environmental control and improvement, personal safety, construction and transportation.

The body armor or bullet- and knife-proof vest worn by law enforcement officials is a textile product. So is the Army helmet.

Seventy-five percent of the strength of a motor vehicle tire comes from textiles.

The heat shield on re-entry vehicles from space is made with a fiber that can withstand heat of 20,000 degrees Fahrenheit and yes, its made in North Carolina.

Textile jobs can be found in 1,191 plants in 83 of the State's 100 counties.

The counties with the largest concentration of textile

jobs are Gaston (20,600 jobs), Guilford (15,200), Alamance (13,900), Cabarrus (12,900), Catawba (10,400) and Surry (10,000).

But the industry is not limited to textiles. When North Carolina officials speak of textiles, they generally are referring to the State's fiber-textile-apparel industry and enterprises -- such as machinery and cotton -- directly related to it.

That expanded employment total is 331,380 -- nearly 40 percent of North Carolina's manufacturing workforce. The annual payroll is well over \$5 billion.

Textile companies alone annually invest more than \$500 million in plant and equipment modernization in North Carolina. Textiles leads all other North Carolina manufacturers in investment in the State for this purpose.

Then and Now Answer



Pat King works in our Yarn Manufacturing Department at Boonville. She has been employed at Chatham since 1972. Her daughter, Marcie, works in our Winding Department.

Beginning November 21 Christmas Special for Employees and Retirees Downelle Blankets

Sizes: 60"x90", 80"x90", 90"x90", 108"x90"
assorted colors

*See and purchase in the Personnel Office.
(Second floor of the Personnel Building)*

Beginning December 1 through December 16 Restwarmers Restwarmers

Yes, we will have Restwarmers for sale again this year.

*Purchase Restwarmers in the Employment Offices
(Downstairs in the Personnel Building)*



LORD,
THAT LENDS ME **LIFE,**

LEND ME A HEART

REplete WITH
THANKFULNESS!

SHAKESPEARE, *King Henry VII*

Chatham Manufacturing Company
Elkin, North Carolina 28621

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Thanksgiving Day, a time for expressing our gratitude to God. A time of reflection and faith, a time for participating in family customs. This is the oldest of our national holidays, and should move us to look beyond the satisfying of our appetites to the reasons behind the celebration.

Our Plymouth settlers were not rich. They had no charge cards, no employee benefits, no Social Security. During

the first tough winter, there were days when the daily ration per person was five grains of corn. These courageous men and women knew hardship, but they were rich in faith. They possessed a will and determination not seen in our day.

What an inspiring story we reflect upon as we give our thanks this November 24. Let it be a genuine expression of thanksgiving and praise.