

Cleaner brows and added lashes make a more dramatic look

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the natural eyelash with a specially formulated bonding agent," said Legette. Each lash is applied to the individual lash, one lash at a time, making them more weightless than the old brand, and without causing premature loss of natural lashes, added Legette.

Bond lashes have to be disposed of daily, however individual lashes can last up to two weeks. While bond lashes are cheaper (average cost about \$20) and can be done at home, Legette explained they tend to lift off the eye by the end of the day. False lashes also eliminate some make-up costs, because they define the

eye without the need for mascara.

Evangeline Bullock started getting her lashes done about a month ago. "I needed a different look," said Bullock. "This is my third time getting lashes done."

Bullock likes they way they look, and that they are a hassle-free change. "I sleep in

my lashes and everything," said Bullock. "They feel completely natural, and you forget you have them on."

Depending on your face and eye shape, a combination of lashes and arched brows might be just the change you need to add a little pizzazz to your look. "If your eyes are more slanted, you might want

a longer thinner eyebrow and shorter lashes," said Legette. "If you have bigger eyes, a thicker brow and longer lashes would be perfect for you."

"My goal is to make you look and feel as beautiful as you are," said Legette.

Costs depend on technique, and in the case of lashes if you are using synthetic or natural

lashes. To find out your facial structure visit www.eyebrowz.com/faceshape.htm. For more information or to a consultation call Legette at Eden Salon at (704) 348-0848.

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Holiday spirit of giving

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bought 10 more so he could feed 200.

"We are feeding the body, mind and spirit of Charlotte. The radio station, along with my foundation, Jaye Delai 101 Steps to Success, and people like Bi-Lo and Allure Restaurant and Lounge are making a grassroots effort to feed the homeless of Charlotte," he said.

Delai said there will also be a collection of coats, new and gently used, blankets and other clothing.

Things kick off at 10 a.m. at Allure, which is located at 1508 S. Mint St. For more information, call (704) 877-7418.

Donations are needed for the New Outreach Christian Center's 16th annual Christmas Morning meal. The center is seeking bicycles and breakfast items. To give or for more information, call Pastor Brenda Stevenson (704) 398-1777.

The Charlotte Chapter of Elizabeth City State University is providing dinner at the Emergency Shelter on Statesville Avenue. ECSU alumni are preparing food for the meal, to be served Saturday at 6 p.m.

To give or for information, call chapter president Landon Miales at (704) 948-1688.

Holiday recipes from Mert's Heart and Soul

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Shrimp Pilau (serves 6)

4 slices bacon
2 tablespoons chopped bell pepper
1/2 cup celery cut small
1 cup rice (raw)
3 tablespoons butter
1 teaspoon Worcestershire sauce
2 cups shrimp
1 tablespoon flour, add salt and pepper to taste

Cook bacon to a crisp. Save till later. In another pot melt butter. Add celery and bell pepper. Cook eight minutes. Add shrimp which have been sprinkled w/Worcestershire sauce and flour. Cook until flour is cooked. Season with salt and pepper. Add cooked rice and mix until rice is "all buttery and shrimp". You may add more butter. Crumble the crisp bacon and stir into the pot.

Catfish and Gravy

This is a simple recipe and a one pan (old black iron frying pan)

2-strips bacon
1 (3oz) onion
1 cup flour
1 (3oz) bell pepper
2 catfish fillets
4 cups water
Salt and pepper

Fry bacon set aside. Flour fish (add salt and pepper) and brown in skillet. Set aside. Add bell pepper and onion. Add flour to pan if needed. Blend in water as needed. Add fish and let simmer 2-3 minutes. Serve over rice.

The Christmas Cake

2-1/2 cups cake flour
8 egg yolks
2-1/2 teaspoons baking powder
3/4 cup milk
1/4 teaspoon salt
1-1/4 teaspoons lemon flavor
3/4 cup butter
1-1/4 teaspoons vanilla
1-1/4 cups sugar

Sift flour and baking powder twice. Cream butter and sugar until mixture is light. Add egg yolks that have been beaten until very thick. Add dry ingredients alternating with milk and flavorings. Beat well after each addition. Pour into 2 9-inch greased cake pans.

The frosting

1 cup sugar
1 cup corn syrup
2 tablespoons water
3 egg whites
2 teaspoons vanilla

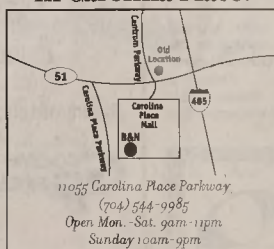
Combine sugar, corn syrup and water. Cover and bring to a brisk boil. Remove cover and boil until hard ball stage is reached when dropped into cool water. Beat egg whites and while mixing add vanilla.

Mert's Heart and Soul specializes in low country and Gullah favorites, including shrimp and grits, southern fried chicken and macaroni and cheese. Mert's is located at 214 North College Street and open for lunch and dinner seven days a week.

For more information call (704) 342-4222 or visit www.mertsuptown.com.



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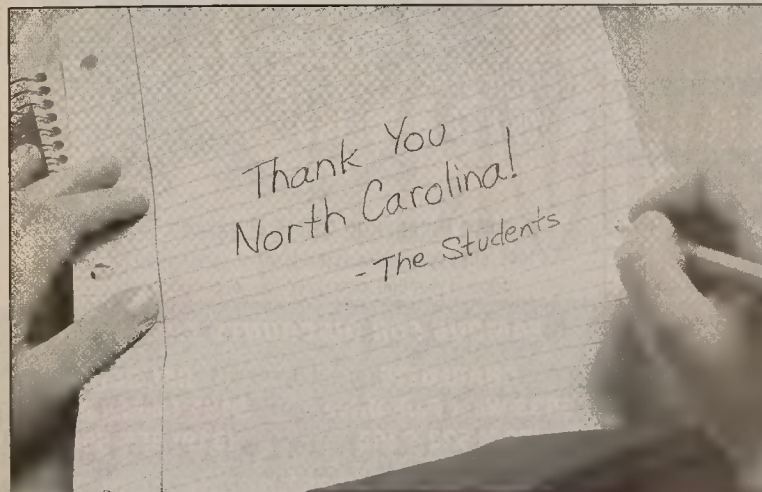
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