

Darrell Keller Attends Accountant Courses

Darrell L. Keller, CPA, recently attended two courses offered by the North Carolina Association of Certified Public Accountants. The courses, Individual Income Tax Update and Corporate Income Tax Update, were sponsored by the Continuing Professional Education

Division to further the knowledge of CPA's in the continually changing field of taxation.

Continuing Professional Education courses, offered on such subjects as accounting and auditing, tax and advisory services, are de-

signed to maintain and promote professional competence, increase CPA's skills and insure a continued high level of service to the public. North Carolina CPA's are required to attend a minimum of 40 hours of continuing education courses annually.



ADVISORY BOARD-Pictured above are some of the members of the Advisory Board of the Senior Center at an organizational meeting Tuesday. From left around the table, Sarah Beth Pendleton, Cecil Pendleton, Zeb Plonk, Ruth Gamble, Helen Hendricks, Vivian Duncan, Jonas Bridges, chairman, Gary Whitaker, Bill Alexander, Director Monty Thornburg, Jeanette Surratt, and Lydia Mitchell. Not pictured are Mary McMackin, Joe R. Smith and James Adams.

'Glad To See You Back'

Seniors Advisory Board Re-Organizes

Two years after the Senior Center Advisory Board resigned in a dispute with City Council on hiring of new personnel the group met Tuesday to reorganize and re-elect Jonas Bridges as chairman, Ruth Gamble as vice chairman and Vivian Duncan as the new secretary. "I'm glad to see all of you back," said Aging Director Monty Thornburg in welcoming them to a luncheon at the Senior Center.

Chairman Jonas Bridges said he was pleased to see the new city administration categorize and implement a new pay plan which meant raises for employees. Other members said they were pleased to see

renovation of the facility and learn of new program plans.

Thornburg updated activities of the aging center over the past two years and said he was pleased to report the building had been completely renovated. A new stove and oven in the kitchen would update the equipment, he said. A ceramics shop has also been renovated and expanded and classes are being offered in porcelain and pottery making, in addition to Adult Basic Education, crocheting and quilting, among others. A new security system has been installed. Some 100 volunteers are involved in the program, which board member Zeb

Plonk called "the best in the region", and Thornburg said that socials have been attracting 50-100 people. "We want to build up our image as more than a nutrition site," he said.

"Building up our programs is our main goal this year," Thornburg told the group who approved a team composed of Margaret Walker, Thelma Hicks, Charlie Blalock and Jerri Myers to compose a self-assessment group to work with Thornburg in conducting a self-assessment study with results to lead to certification by a national agency.

Thornburg said another goal is to computerize record keeping of the 1800 files of seniors in the community and to work with the Cleveland County Transportation Development plan on feasibility of one central center to dispatch vehicles by county agencies. "There may be an overlapping of services," he said. The local Senior Center operates four vans and one car.

Thornburg will show a Senior Center slide program he has developed to the group at the February meeting. He will present the 12-minute slide program to local clubs and churches by appointment.

Attending the meeting were Sarah Beth Littlejohn, Lydia Mitchell, Jeanette Surratt, Monty Thornburg, Bill Alexander, Gary Whitaker, Jonas Bridges, Vivian Duncan, Helen Hendricks, Ruth Gamble, Zeb Plonk and Cecil Pendleton. Members absent were Mary McMackin, Joe Smith and James Adams.

Speaks On Bond

City Manager, George Wood, spoke at the Kings Mountain Kiwanis Club Thursday evening on the upcoming bond referendum to be held February 7.

Wood outlined improvements needed to the electrical, water, and sewer systems to assure the reliability of existing services and to allow for reasonable growth.

Following a motion by Glee Bridges and many seconds, the Kings Mountain Kiwanis Club unanimously endorsed the Bond issue.

Drug Info



By CATHERINE HARDY

What Is Fetal Alcohol Syndrome?

Fetal Alcohol Syndrome (FAS) is a distinct pattern of birth defects seen in children whose mothers drink excessively during their pregnancy.

The defects include small size, small head, unusual facial features, mental retardation, learning disabilities and a variety of other physical defects.

Because alcohol passes through the placenta to the child, each time you have a cocktail or a glass of beer or wine, your baby is drinking alcohol too. Even moderate drinking increases the chances that your baby will not develop normally, or will have problems after it is born.

If you drink a great deal during pregnancy, your child may be born with Fetal Alcohol Syndrome. So think before you drink - a pregnant woman never drinks alone.

If you would like to have your questions answered call, The Information Center, 739-1829.

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KMLT Preparing For Play

BY BILL McSWAIN

Good News! We have completed Scene I of "The Sound of Music" and are optimistic about the outlook. Tuesday night we worked on some of the rough spots that we seemed to have neglected in other rehearsals at Park Grace Auditorium.

The first hour was totally dedicated to music. The four part nuns and children's chorus really has a way to go to but even in these rough stages you can hear beautiful music just waiting to have the final brush strokes put into place by the Kings Mountain Little Theater.

The stage crew has really been at work this week and once again we were astounded by the transformation of the stage. There are en-

trances and exits for the library, dining room, foyer, patio, and stairs for the balcony scenes. The main stage is really taking shape. In a few more weeks we think we'll see the final work of the stage crew taking its final decor.

Everyone in the first scene is getting excited and tense as they begin memorizing lines. Scene II starts its first blocking Friday night. Many people feel that memorizing a script is the hardest part for the actor or actresses but this pianist feels that music and words in the correct place will present a good challenge for this talented group. Look for a big surprise announcement from the Little Theater in this column next week.

Pvt. Ruffin Graduates Course

Army National Guard Private Rhonda L. Ruffin, son of Roger C. Ruffin of 4213 Town Ridge, Middletown, Conn. and Brenda C. Ruffin of 107 N. Tracy St., Kings Mountain, has graduated from the aircraft powerplant repair course

at Fort Eustis, Va. Students were taught to supervise, inspect and perform maintenance on aircraft turbine engines and components.

He is a 1988 graduate of Kings Mountain Senior High School.

Pvt. Holland Completes Course

Pvt. Antonne H. Holland, son of Maggie L. Holland of 209 Thornburg Drive, has completed an Army food service specialist course at Fort Jackson, S. C.

small quantities. Students received training in baking, field kitchen operations, and the operation of an Army dining facility.

He is a 1988 graduate of Kings Mountain Senior High School.

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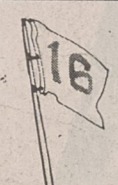
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Dinner Menu

Baked Lacagne 5.75

Veal Parmesan 6.95
served with spaghetti and meat sauce

Chicken Parmesan 6.95
served with spaghetti and meat sauce

Eggplant Parmesan 6.25
served with spaghetti and meat sauce

Veal Francaise 8.95
lightly coated, sautéed in egg, lemon and butter seasonings, served with spaghetti and meat sauce

Chicken Francaise 6.95
lightly coated, sautéed in egg, lemon and butter seasonings, served with spaghetti and meat sauce

Veal Picatta 8.95
veal medallions sautéed in white wine, lemon wedges and butter, served with spaghetti and meat sauce

Chicken Picatta 7.75
chicken breast sautéed in white wine, lemon wedges and butter, served with spaghetti and meat sauce

Stuffed Manicotti 5.25
with ricotta cheese, topped with marinara sauce and melted provolone cheese

Stuffed Pasta Shells 5.25
topped with marinara or meat sauce, melted provolone cheese

Shrimp Scampi 8.95
jumbo shrimp sautéed in white wine, garlic and butter, on rice

Spaghetti (your choice of)
Italian Sausage 5.50 Meat Balls 5.50
Mushrooms 4.95 Chicken Livers 5.25
Meat Sauce 4.50 Garlic Butter Sauce 4.50
Marinara Sauce 4.50

Daily Lunch Specials with Vegetables

ABC Permits

Dinner Menu

Rib-Eye 8 oz. 6.95 12 oz. 8.95

Filet Mignon 8 oz. 3.95

New York Strip 10 oz. 7.95 14 oz. 9.95

Chopped Ground Steak 12 oz. 5.65

Center Cut Pork-Chops marinated in Italian seasonings 4.95

Baby Beef Liver 4.65
topped with grilled onions or bacon, with brown sauce

Roast Sirloin of Beef 5.95
tender slices of prime beef au jus

Beef entrees served with baked potato or steak fries and salad.

Marinated Tenderloin Tip 4.95
grilled, with onions, peppers and brown sauce on rice, salad

Sautéed Chicken Livers 4.25
with mushrooms, tomatoes, green peppers, onions on rice, salad

SALADS

Peppermill Chef Salad 3.95
tossed greens with ham, turkey, bacon, egg, Swiss and American cheese

Chicken Salad with cole slaw and potato salad 4.25

Shrimp Salad with cole slaw and potato salad 4.25

Tuna Salad with cole slaw and potato salad 4.25

French Salad 3.95
tossed greens with black olives, feta cheese, onions, peppers and anchovies

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