

# NOTES

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pling of the Cleveland County residents' work since graduation from high school. Spanning the range from two to three-dimensions, each artist is showing two to six pieces. This art can enable viewers to see the path these young adults have walked lately, in style and media.

## Stewarts receive yard of month award

Lynda and Mack Stewart of Kings Mountain received a certificate of appreciation and the Surfside Beach Clean City and Beautification Yard of the Month Award for the month of July from Mayor Dick M. Johnson and the Clean City and Beautification Committee of Surfside Beach on Thursday, July 21.

The presentation was made at their home in Surfside Beach for their contribution to the beauty and cleanliness of Surfside Beach.

## Forum on children August 22 in Shelby

Kings Mountain Police Department and Kings Mountain District Schools are joining child-help agencies in sponsoring "Children In Crisis: A Community's Response" August 22 at Cleveland County Auditorium, 130 S. Post Road, Shelby.

The forum will begin at 9 a.m. and end at 4 p.m. The preregistration fee of \$10 includes a light morning snack, lunch and related materials.

"Child abuse and neglect are problems that affect every citizen of Cleveland County," said Police Chief Warren Goforth. "We as a community must join together to

learn more about these critical issues and develop solutions that will be instrumental in protecting our most vulnerable citizens."

Other sponsors of the program are United Family Services, Cleveland County Child Protection Team, Communities in Schools, Smart Start, Mental Health, the Health Department, all school systems in the county, Shelby Police Department and the Cleveland County Department of Social Services.

Businesses and industries are also being contacted to provide support for this endeavor.

Space is limited to 150 participants. Register by August 5.

## Proctor on Games planning committee

Lonnie Proctor of Shelby has been selected by North Carolina Senior Games to serve on the NC-SG Ambassadors Planning Committee. The purpose of the Ambassadors program is to assist the local and statewide Senior Games programs with publicity and media relations, community awareness, and participant recruitment. The Committee will develop a profile for Ambassadors and guidelines for their training in the use of audio-visual equipment, promotion ideas and techniques, Senior Games information, and public speaking.

Proctor is a participant in the Cleveland County Senior Games program. Cleveland County Senior Games is a sanctioned program of North Carolina Senior Games and is part of a statewide network of 47 local games. Senior Games encourages seniors to stay active and gives them a reason to renew past athletic and artistic skills or learn new ones. SilverStriders, the national award winning statewide

walking program; SilverArts, the performing, literary, visual and heritage arts program; and SilverLiners, the statewide line dancing association for senior line dancers and instructors, are integral parts of this successful health promotion program.

North Carolina Senior Games is a non-profit corporation dedicated to providing health promotion and education programs for adults 55 years of age and older, and is sponsored statewide by NationsBank and the North Carolina Department of Human Resources Division of Aging.

For more information on Senior Games, call 919-851-5456.

## CCC to sponsor deli-dinner theatre

Cleveland Community College will host a deli-dinner theatre production of "Greater Tuna" August 6 at 6:30 p.m. in the Student Activities Center. The performance will follow at 7:30 p.m. in the College Auditorium.

Tickets are \$25 and all proceeds support the Tech Prep Endowed Scholarship Fund.

The satirical comedy features two male actors who portray all the characters, including men, women and children, in Tuna, Texas. The play pokes good-natured fun at everyone and has become a perennial favorite of dinner theatre companies as well as community theatres.

The performance features Jerry Bumbaugh and Bob Fryar and is

directed by Dr. Dottie McIntyre. Call 484-4025 for tickets.

## Seniors to dance in Grover Friday

A dance for senior citizens of the area will be held Friday from 7-10 p.m. at Grover Rescue Squad.

A live band will provide music for entertainment. Guests are invited to take finger foods to be served at refreshment time.

## Art exhibit features Local young artists

A new exhibit at Cleveland County Arts Center highlights the works of local young artists.

Anthony Guy, who graduated from Kings Mountain High School in 1993 and now studies art at Gaston College, is among the exhibitors. The son of Mr. and Mrs. Ed Guy used pen-and-ink and acrylic paint for his works.

Each of the eight artists, all recent high school graduates, are showing from two to six pieces, ranging in style from clay pottery to oil paintings to embossing and etching.

The exhibit is free to the public until August 12. Much of the artwork is for sale.

The community is invited to a "Meet the Artists" reception at 7 p.m. Monday, August 8, at the Arts Center.

## Our People In Service

### Seaman Apprentice Crocker completes course on missiles

Navy Seaman Apprentice Christopher S. Crocker, son of Larry H. and Ethel A. Crocker of 105 Brookwood Drive, Grover, recently completed the Missile Technician Course.

During the course at Naval Submarine School, Groton, Conn., students received advanced technical training in the Poseidon missile system.

Emphasis is on the operation, maintenance and repair of the missile and its fire-control and launching systems. Studies also include the overall concept of fleet ballistic missile submarine operations, which prepare students for future assignments as weapons watchstanders and maintenance technicians.

Crocker is a 1992 graduate of Kings Mountain High School. He joined the Navy in July 1993.

### Sgt. Hower on duty in Okinawa, Japan

Marine Sgt. Kenny J. Hower, son of Paulette L. Hower of 705 Apple Lane, Bessemer City, recently reported for duty with 3rd Maintenance Battalion, 3rd Force Service Support Group, Okinawa, Japan.

He joined the Marine Corps in July 1987.

### Edmonson on duty at Camp Lejeune

Marine Pvt. Brian H. Edmonson, son of Jerry H. and Donna L. Edmonson of 1209 Oak Grove Road, Kings Mountain, recently reported for duty at Marine Corps Engineer School, Marine Corps Base, Camp Lejeune.

He joined the Marine Corps in October 1993.

### Parton completes recruit training

Marine Pvt. William F. Parton, son of William J. and Melvina H. Parton of Route 3, Kings Mountain, recently completed recruit training and was meritoriously promoted to his present rank.

During the training cycle at Marine Corps Recruit Depot, Parris Island, SC, recruits are taught the basics of battlefield survival, military daily routine and personal and professional standards.

All recruits participate in an active physical conditioning program and gain proficiency in a variety of military skills including first aid, rifle marksmanship and close order drill. Teamwork and self-discipline are emphasized throughout the cycle.

## The Cooking Corner

(Ed. Note. - Since fresh peaches are in season and fresh sweet corn straight from the garden make good eating, you should enjoy these recipes from "Tarheel Kitchen" from the N.C. Department of Agriculture. When trying these peach recipes, one pound peaches equals to about three medium peaches or two large ones. When sliced, one pound of peaches equals 1 1/2 to 2 cups of fruit.)

### SUGAR COOKIE PEACH TREAT

12 sugar cookies  
3 large peaches  
4 ounces cream cheese  
1/4 cup sour cream  
1/4 cup sugar  
12 tsp. vanilla  
Mix cream cheese, sour cream, sugar and vanilla together until smooth. Spread about 2 teaspoons over each cookie. Arrange slices of peaches on top of spread. Garnish with mint leaves or berries.

### SOUTHERN BAKED PEACHES

8 medium ripe peaches  
1/2 cup sugar  
1/2 cup peaches  
1 cup hot water  
Place peaches in casserole or pan; add sugar and water. Cover and bake at 300 degrees for 30 minutes. Remove cover and bake for 10 minutes to brown. Serve with cream. Yield: 4-8 servings.

### FRESH PEACH CRUMBLE

1/2 cup all-purpose flour  
3/4 cup non-fat dry milk solids  
3 Tbsp. sugar  
1/4 tsp. ground nutmeg  
1/4 tsp. salt  
1 tsp. ground cinnamon  
1/3 cup butter  
3 cups sliced fresh peaches  
Mix flour, non-fat dry milk solids, sugar and spices. Cut butter in with pastry blender until mixture is crumbly. Arrange fresh peach slices in shallow, well greased baking dish. Sprinkle with flour mixture. Bake covered at 350 degrees about 25 minutes or until peaches are tender. Remove cover and bake for 10 minutes longer or until crumbs are brown. Yield: 4 servings.

### PEACH CREAM

2 cups fresh sliced peaches which have been frozen  
1/2 cup sugar  
2 tsp. lemon juice  
1 tsp. vanilla  
3/4 cup whipping cream  
Put all ingredients in a food processor with metal blade. Mix thoroughly. Serve immediately or place in freezer. Makes 1 qt.

### PEACH ICE CREAM

2 pkgs. instant vanilla pudding, 3 3/4 oz.  
1 can sweetened condensed milk  
8 oz. Cool Whip  
6 cups milk  
5 cups pureed fresh peaches

Mix well and place in ice cream maker. Freeze. Makes 1 gallon.

### CORN AND TOMATO CASSEROLE

8 slices bacon, cut in half  
2 cups soft bread crumbs  
2 cups peeled, chopped fresh tomatoes  
1 medium-size green pepper, chopped  
3 cups fresh corn cut from cob  
1/4 teaspoon salt  
1/4 teaspoon sugar  
1/4 teaspoon pepper  
1/4 butter or margarine, melted

Place half of bacon in a shallow 2-quart casserole and top with 1 cup bread crumbs. Layer half of tomatoes, green pepper and corn over bread crumbs. Sprinkle with half of salt, sugar and pepper. Repeat layers of the vegetables and the seasonings. Combine the melted butter and remaining bread crumbs, stirring well. Spoon evenly over casserole. Top with remaining bacon; bake at 375 degrees for 40 to 45 minutes or until bread crumbs are golden. Yield: 8 servings.

### GRILLED CORN

6 ears of corn  
butter or barbecue sauce  
Pull off dry outside husks; tear several into 1/4 inch wide strips to use as ties. Gently peel back inner husks, remove silk and spread corn with butter, or basting sauce. Lay inner husks back in place around corn; tie at tip with husk strips. Immerse in cold water to cover for 15 to 30 minutes. Drain well. Grill for 15 to 20 minutes, turning often.

### CORN PUDDING

2 cups fresh corn cut from cob  
1/4 cup all-purpose flour  
2 to 3 tablespoons sugar  
1 teaspoon salt  
2 cups milk  
2 eggs, beaten  
2 tablespoons butter margarine, melted  
Combine corn, flour, sugar, and salt. Stir well. Combine remaining ingredients, mixing well. Stir into the corn mixture.

### GOLDEN CORN FRITTERS

1 cup all-purpose flour  
1 teaspoon baking powder  
1 teaspoon sugar  
1/2 teaspoon salt  
2 eggs, beaten  
1 cup fresh corn cut from cob  
2/3 cup milk  
1 teaspoon butter or margarine, melted  
Vegetable oil  
powdered sugar  
Combine flour, baking powder, sugar and salt. Mix well. Combine eggs, corn, milk, and butter; mix well and stir into dry ingredients. Drop mixture by tablespoons into vegetable oil heated to 375 degrees. Cook until golden, turning once. Drain on paper towels. Sprinkle with powdered sugar. Serve hot. Yield: about 2 1/2 dozen.

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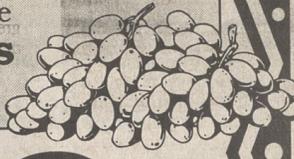
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