

BRIEFS

Local students earn degrees at UNC-CH

Two area students received degrees during the December commencement ceremony at the University of North Carolina at Chapel Hill.

Charlene Hardin Crepps of Grover received a BS in Nursing. Richard Kenneth Franklin III of Kings Mountain received a Bachelor of Arts.

Area students make honors lists at UNC-CH

Area students were named to fall semester dean's list at the University of North Carolina. To qualify one must earn at least a 3.2 grade point average on a 4.0 scale while taking 15 or more letter grade credit hours. Students must have no grades lower than a C.

Making the list were Sarah Kimberly Bunch, Clayton McNeill Burns, Richard Kenneth Franklin III, Shannon Cherrie Ward, Allen Harper Ware, and Micheal Scott Wilson, all of Kings Mountain, and Charlene Hardin Crepps and Joshua Steven Lowery of Grover.

Abbey sponsoring tax filing assistance

Belmont Abbey College will have trained volunteers available Saturday, February 19 and 26, and March 18 from 10 a.m. to 2 p.m. to help individuals with preparation of basic income tax returns (1040EZ or 1040A). There is no fee.

To make an appointment call 825-6671. Take a copy of last year's tax return and W-2s.

The college is located at 100 Belmont-Mt. Holly Road, Belmont. Signs at the main entrance will direct you to the VITA site.

Vanessa Lynn Elliot on L-R dean's list

Vanessa Lynn Elliot has been named to the fall semester dean's list at Lenoir-Rhyne College in Hickory.

Qualifying students must have a cumulative grade point average of 3.5 or better, provided no grade was below a C and the student carried at least 12 hours of letter-graded courses.

Humphries attends seminar at NCCAT

Mercedes S. Humphries of Kings Mountain, grades 9-12 biology and chemistry teacher at Kings Mountain High School, recently attended a seminar at the North Carolina Center for the Advancement of Teaching in Cullowhee.

Humphries was one of 25 North Carolina teachers participating in "Teacher Scholars in Residence: National Board Certification Residency."

Part of the University of North Carolina, NCCAT provides a year-round series of residential seminars and teacher-scholar programs for teachers and professional development activities for teachers and staff in selected school systems.

Haney on dean's list at Limestone College

Rebecca Haney of Kings Mountain was named to the fall semester dean's list at Limestone College in Gaffney, SC.

To make the list one must receive a grade of A on all courses.

Stories workshop at Cleveland CC

Nationally renowned Dr. Sidney Simon will facilitate the workshop "Telling Your Stories: Healing Words to Free Your Life," Saturday, February 26 in the Cleveland Community College Student Activities Center. Sponsored by the Cleveland Regional Medical Center and the College, the free workshop will begin at 9 a.m. and end at 4 p.m. Certificates of attendance will be available for participants.

"Telling Your Stories" is a life freeing workshop designed to help participants learn ways to shape their life stories. Stories

will unfold in safety, and there will be no criticism. Speaking story "truths" will help participants build a community as well as make new friends to cherish as fellow storytellers.

Dr. Sid Simon has worked and written in the area of human relations, values, and self esteem since the 1970s. He has appeared on Oprah and has written for many professional journals. Community Resource sponsors are Steve Leatherwood (484-3882), LIVE! Inc (Sarah Wray, 484-5483), Life Enrichment Center (Linda Cabiness, 484-0405, Abuse Prevention Council (Millie Hershenson, 487-9325), Hospice (Jan Weinberger, 487-4677), and Gardner-Webb University (Pat Partin, 406-4242). The contact for Cleveland Regional Medical Center is Dotty Leatherwood (487-3995).

Although the workshop is free, interested participants must contact Dottie McIntyre or Lori Hardin at Cleveland Community College (484-4139) to register and be guaranteed a seat in the workshop. Box lunches can be ordered for a reasonable fee or participants may bring lunch. There will not be time at lunch to leave campus.

For more information, call 484-4139.

Concert slated at Cleveland CC

Cleveland Community College will present Elise Witt, Brian and Rosi Amador in "Leap Year Fiesta: Sol y Canto" (Latin Rhythms), February 29, at 7:30 p.m. in the Student Activities Center. There is no admission charge for the event, which is sponsored by the Cleveland Community College Student Government Association, the Cleveland Community College Foundation, and Cleveland Headline News.

Singer/guitarist Elise Witt was born in Switzerland and raised in North Carolina. With her "Global Local and Homemade Songs" she has toured the United States and abroad. She was chosen as one of 120 residency artists nationwide for "America Creates for the Millennium." She is fluent in five languages and has eight recordings on the EMWorld label.

"Sol y Canto" Musical Director Brian Amador, of Mexican heritage, was born and reared in Albuquerque, New Mexico. He studied classical guitar and improvisation at the New England Conservatory of Music in Boston.

For more information, call Dottie McIntyre or Lori Hardin at 484-4139.

Heritage Forum at Cleveland CC

The Cleveland County Environmental Network will devote its inaugural "Heritage Forums 2000" series to land conservation.

The first forum is scheduled for 7 p.m. Monday Feb. 28 at Cleveland Community College room 1138. Among the panelists will be Vickie Bowman, executive director of the Carolinas Land Conservation Network; Owen Furuseth, chairman of the Geography Department at UNC-Charlotte; and Susie Hamrick Jones, executive director of The Foothills Conservancy.

Farmland preservation will be the topic of the second forum at 7 p.m. on Monday, March 27 in the college auditorium. Ed Norvell, assistant director for The Conservation Trust of North Carolina, will participate as a panelist. Other panelists will be farmers from the region with experience in preservation.

At 7 p.m. on Monday, April 10 in the college auditorium, Mary Newsome, associate editor of The Charlotte Observer, and Bard Wychte, executive director of Upstate Forever in Greenville, SC, will discuss growth management in our region.

The Cleveland County Environmental Network is a collaboration of organizations with environmental interests. The network's primary objectives are coordination, communication and advocacy of issues affecting the county's environment and quality of life.

The college will videotape the forums for broadcast on cable channel 19. The forums are free and open to the public. For more information, call the Cleveland County Chamber at 487-8521.

Dedmon wants memorial for firefighting victims

State Rep. Andy Dedmon has called for designating May 25 as a state day of recognition for firefighters who have died in the line of duty.

"We often don't think about the work of our state's firefighters until we have a tragedy in our own lives," he said. "But there are thousands of men and women across the state who could be called on to risk their lives at any moment. Many are volunteers who choose this dangerous task simply to help their communities."

Four Shelby firemen and a city gas worker were killed in the largest fire ever in Shelby on May 25, 1979.

"That was one of the worst days in Shelby history," Dedmon said. "Other cities and

towns across the state have these dark moments. I want this day of memorial to remind people of our history and those who lost their lives helping others. All of these men and women are true heroes, and they deserve this recognition.

"A friend of mine was one of the men who died in that fire," he added. "Nick Sharts was a member of my church and was a very well-thought of man in Earl."

Concert to benefit victims of violence

A February 27 concert, "Pianos in Harmony," will raise money to benefit victims of domestic violence and sexual assault in Cleveland County.

The concert is set for Malcolm Brown Auditorium on the Shelby High School campus at 2:30 p.m.

Tickets are \$8 and are available by calling 487-9325.

Five pianists are scheduled to perform, including Dr. Anna Wells Bloomer and two of her students, Glenn Young and Reid Chamberlain; and Helen Gilliatt, Jeff Renn, and Robert Stephens.

Morton attends conference in Dallas

MauDava Morton of Mt. Holly, formerly of Kings Mountain, was among hundreds of BeautiControl's most successful Independent Image Consultants to attend the recent Leadership Conference 2000 in Dallas, TX.

The conference focused on leadership skills and unveiled a new success strategy for the 21st century. As an executive director with BeautiControl, Morton helps women change their lives through BeautiControl's flexible career opportunity, and personalized beauty products and image services.

Davis promoted by Shelby BB&T

BB&T has named Jamey Davis as its city executive in Shelby. Davis, who joined BB&T in 1987, is a vice president at BB&T's main branch at 400 Lafayette Street.

Davis, a Lumberton native, earned his bachelor's degree in biology and anthropology from Wake Forest University and his Master of Business Administration degree in business from the University of North Carolina at Charlotte.

He and his wife, Lou Anne, reside in Shelby and have two daughters, Anne, 9, and Lindsey, 5. Davis is the son of Jane Squires of Fayetteville and the late Reeves K. Davis.

FOOD

Get cooking in corn bread national cook-off

Get cooking with your seasoned cast iron skillet and Martha White Corn Meal and win some cash. It's time to enter the National Cornbread Cook-Off 2000 sponsored by Martha White Corn Meal and Lodge Cast Irons.

The Cook-off is the centerpiece of the National Cornbread Festival to be held in South Pittsburg, TN April 29-30.

Enter by sending your best original main dish recipe cooked in cast iron and prepared with at least one cup Martha White Corn Meal or one package Martha White Cornbread Mix, to National Cornbread Cook-Off 2000, 209 7th Avenue North, Nashville, TN 37219. Entries must be postmarked by March 6 and received by March 10.

The semifinalists will be invited to prepare their creations and compete for cash prizes at the final judging April 29 in South Pittsburg. Recipes will be judged on the basis of taste, creativity, appetizing appearance, ease of preparation and appropriate use of the product.

A cash prize of \$1,000 and a 30-inch FiveStar stainless steel gas range (value \$2,500) from Brown Stove Works, Inc., of Cleveland, TN will be awarded to the first prize winning recipe. Second place will receive \$500 and third \$300. The remaining semifinalists will win \$100 each and all will be awarded special gifts from Martha White and Lodge Cast Iron.

Recipes must be legibly written, printed or typewritten on a sheet of 8 1/2 x 11 paper with your name, complete address and phone number. Each recipe must include U.S. standard measurements, preparation instructions, cooking times and temperatures, number of servings, size of pans and any special utensils or cookware.

For more information visit Martha White on-line at www.marthawhite.com and Lodge Cast Iron at www.lodgeimg.com.

Tamale Skillet Pie

Stuart Boone
Nashville, TN

1 lb. ground beef
1 6-oz. package Martha White Mexican Style Cornbread Mix, divided.
1 14.5-oz. can diced tomatoes with green chilies
1 11-oz. can whole kernel

corn with red and green bell peppers
1/2 cut water
2 tablespoons chili powder
8 oz. (2 cups) shredded Mexican cheese blend, divided.
1 egg
3/4 cup milk

1. Heat oven to 375 F. In 10 1/2-inch cast iron skillet, brown ground beef over medium heat for 8 to 10 minutes or until thoroughly cooked; drain. Return beef to skillet. Stir in 1 tablespoon of the cornbread mix, tomatoes, corn, water and chili powder; bring to boil. Remove from heat; stir in 1 cup of the cheese. Set aside.

2. In medium bowl, beat egg; add milk and remaining cornbread mix. Blend until smooth; stir in remaining 1 cup cheese. Pour cornbread mixture over beef mixture.

3. Bake at 375F for 25 to 30 minutes or until golden brown.

Yield: 6 servings

Country Italian Sausage Pie

1 lb. mild or hot Italian sausage links
1 tablespoon oil
2 large green or red bell peppers, cut into thin strips
1 large onion, cut into thin wedges.
1 14.5 oz. can diced tomatoes, undrained.
1 6 oz. pkg. Martha White Cotton Pickin' or Buttermilk Cornbread Mix
1/2 cup milk
1 egg, beaten
4 oz. (1 cup) shredded mozzarella cheese.

1. Heat oven to 400F. Cut each sausage link into 4 pieces. Heat oil in 10 1/2-inch cast iron skillet over medium-high heat until hot. Add sausage; cook and stir until browned.

2. Add bell peppers and onion; cook until vegetables are tender, stirring occasionally. Stir in tomatoes; cook 2 to 3 minutes.

3. In small bowl, combine cornbread mix, milk and egg; stir until smooth. Stir in cheese. Spoon batter around edge of mixture in skillet.
4. Bake at 400 F. for 25 to 30 minutes or until topping is golden brown.

Yield: 8 servings.

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