June 22, 2000

LOOKING CORNER

Strawberry Ginger Jam 4 cups crushed strawberries (about 2 quarts) 2 ounces crystallized ginger, cut into small pieces 7 cups sugar 1 pouch Ball® Fruit Jell® Liquid Pectin

Prepare home canning jars and lids according to manufacturer's instructions.

Combine strawberries and ginger in a large saucepot. Add sugar, stirring to dissolve. Bring to a rolling boil over mediumhigh heat, stirring occasionally. Stir in Fruit Jell® liquid pectin. Boil hard 1 minute. Remove from heat. Skim foam if necessary. Ladle hot jam into hot jars, leaving 1/4 inch headspace. Wipe jar rim clean. Adjust cap.

Process 10 minutes in a boiling-water canner. Yield: about eight 8-ounce jars.

Eggplant Salad with Fontina and Pesto 2 medium eggplants (about 2-1/2 lbs. Total) salt and freshly ground pep

olive oil 8 oz. Fontina cheese-cut into small pieces

6 green onions-diagonal ly sliced

1 large green pepper-seeded and diced

1 cup roasted red pepper, cut in thin julienne strips

lettuce

Dressing: 1 large clove garlic 1/2 cup firmly packed basil

leaves 1/4 cup grated parmesan

cheese 2 tbsp. white wine vinegar

1/3 cup olive oil salt and freshly ground pep

Slice, but do not peel, eggplant into 1/2 inch thick rounds. Sprinkle both sides with salt, and place rounds on paper towels for about 45 minutes. Meanwhile combine garlic, basil, cheese, vinegar and oil in a blender or food processor and whirl until smooth. Season to taste with salt and pepper. Cover and set aside. Pat any excess moisture from eggplant slices. Arrange in single layers on two large baking sheets

Preheat broiler. Lightly brush both sides of eggplant with olive oil. Place baking

Cream Cheese Brownie Pie 1 Pillsbury Refrigerated Pie Crust (from 15-oz. pkg.), softened as

directed on package 1 (8-oz.) pkg. cream cheese, softened 3 tablespoons sugar 1 teaspoon vanilla

3 eggs 1 (15.1-oz.) pkg. Pillsbury Thick 'n Fudgy Hot Fudge Swirl Deluxe Brownie Mix

1/4 cup oil

2 tablespoons water 1/2 cup chopped pecans

Heat oven to 350°F. Prepare pie crust as directed on package for one-crust filled pie using 9inch pie pan. In medium bowl, combine cream cheese, sugar, vanilla and 1 of the eggs; beat until smooth. Set aside. Reserve hot fudge packet from brownie mix for topping. In large bowl, combine brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs; beat 50 strokes with spoon. Spread 1/2 cup brownie

mixture in bottom of crustlined pan. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans. Bake at 350°F. for 40 to 50 minutes or until center is puffed and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning. (Pie may have cracks on surface.)

Place hot fudge from packet in small microwave-safe bowl. Microwave on HIGH for 30 seconds. Stir in remaining tablespoon water. Drizzle fudge over top of pie. Cool 3 hours or until completely cooled. Store in refrigerator. 8 servings

HIGH ALTITUDE (ABOVE 3500 FEET): Add 3 tablespoons flour to dry brownie mix. Bake as directed above.

> Blueberry-Lemon Jam 41/2 cups blueberries 1/3 cup lemon juice

- 2 teaspoons grated lemon
- peel 6 1/2 cups sugar
- 2 pouches Ball® Fruit Jell® Liquid Pectin
- Prepare home canning jars and lids according to manufac-
- turer's instructions. Combine blueberries, lemon peel and lemon juice in a large

saucepot. Add sugar, stirring to

BRIEFS



JACOB SIPES

Jacob Sipes notes his fourth birthday

Jacob Sipes, son of Guy and Raye Ann Spies of Kings Mountain, was four years old June 13. He celebrated June 17 with a pool party at the home of his grandparents. He and his guests enjoyed games and crafts.

He is the grandson of Tex and Carolyn Sipes of Kings Mountain and Janie Wise of Wilmington, and the greatgrandson of Carr Brooker of Raleigh.

Mike Holder named new division engineer

Mike Holder has been named new Division 12 engineer by the N.C. Department of Transportation.

Holder is a graduate of N.C. State University and has been with the department for more than 15 years. Most recently, he was the construction engineer for Division 12.

Holder replaces Ray Spangler, who has retired. He was employed by DOT for 38 years and for the past 17 years was Division 12 engineer. He oversaw highway and bridge projects in Alexander, Cleveland, Gaston, Iredell and Lincoln counties.

Marsha Hollifield, CTS, promoted by PSU in KM

Tim Blackwell, CTS, President of Personnel Services Unlimited, Inc. has announced

that Marsha

Hollifield,

CTS, has

been pro-

moted to

Manager in

the Kings

Mountain

Service



CARMEN HENWOOD

Carmen Henwood celebrates birthday

Carmen Elaina Henwood, daughter of Carolyn and Pierre Henwood of Kings Mountain, was one year old June 10. She celebrated with a Barney cookout party.

Thirty-five family members and friends enjoyed grilled hamburgers, Barney birthday cake, and ice cream.

Grandparents are Pat Hinson of Shelby, Reford White of Pennsylvania, and Pam and Russell Henwood of Rangiora, New Zealand. Great-grandparents are Magaline Thompson of Murphy and Aileen Hartley of Christchurch, New Zealand.

July 4th festivities set in Kings Mountain

The annual July 4 celebration will be held Tuesday, July 4 beginning at 3 p.m. on the Deal Street ball fields behind the YM-CA.

There will be pool games, kids games, entertainment, food and fireworks.

Southbound 49 will provide music. The fireworks show will begin at 9:30 p.m.

For more information, call Tripp Hord at 730-2102.

Larry Conger concert at Cleveland College

The Foothills Dulcimer Club¹¹³ of Shelby and the Cleveland Community College Student Government Association will present dulcimerist Larry



LAUREN MYERS

Lauren Nicole Myers celebrates birthday

Lauren Nicole Myers, daughter of Steve and Pam Myers of Gastonia, celebrated her fourth birthday Sunday, June 4 at the Atlanta Braves game.

Lauren also enjoyed a Scooby Doo water birthday party and cook-out at Linden ARP Church on June 17. Friends attending the party were Jordan Owens, Micaela Henderson, Tiffany Ross, Dylan Camp, Samuel Maney, Blaire Reynolds, Caroline Crumbly and Sarah Covington.

Lauren's mother is the former Pam Morrow. Grandparents are Larry and JoAnn Morrow of Kings Mountain and Ernest and Betty Myers of Thomasville.

Great-grandparents are John and Inez Morrow of Gastonia and Alma Pullum of Thomasville. Her uncles and Tim Morrow and Danny Myers.

Reel to Real film festival coming

The Cleveland County Arts Council and Gardner-Webb University will present a unique festival and exhibit celebrating the art of filmmaking with their "Reel to Real Film and Video Festival" July 17-22.

The event will offer a forum for independent film, video, and multi media artists to showcase their talents to the world, garner award winning name recognition, and bring people together to learn about filmmaking. Films of all genres from all over the U.S. as well as

July 3 celebration set at Cleveland Mall

Cleveland Mall will continue its tradition of fireworks in celebration of America's birthday. Events are slated inside and

outside the mall on July 3. There will be fun and entertainment for kids and adults in the parking lot, including a 24' climbing wall, a titanic slide. and lots of food vendors.

Inside the mall, Jody Warren, folk/gospel singer, kicks off a performance on Center Stage at 12 noon, followed by the Wagon Wheelers Square Dance Club at 2, Michael McLendon's magic show at 3, Majestic Praise gospel performance at 4, and Ocean Blvd. at 6:30.

Throughout the day, inside the mall, Michael McLendon will be performing walk-around magic, Diana Owens will be located near Chick Fil A with free face painting for kids, and Jad Mahaley will have kids karoke at the Goody's end of the mall.

Fireworks will begin at 9:30 or dark. A moonlight madness sale will follow the fireworks until 11 p.m.

The public is invited.

Fallout from fireworks may be damaging. Park and view at your own risk.

Winnie the Pooh play to be presented

The Greater Shelby Community Theater and the **Cleveland** Community College Student Government Association will present A. Milne's classic "Winnie the Pooh" June 23-24, June 29-30, and July 1 at 7:30 p.m. in the College's auditorium. In addition, a Sunday matinee will be held June 25 at 2:30 p.m. Tickets available at the door, are \$10 General Admission and \$8 for seniors/students. Discount advance tickets are available at the Cleveland County Arts Council, 484-ARTS. Group rates are also available at 487-1920.

Directed by Rebecca Reger, the children's production features Selena Skorman as Piglet, Matthew Pedelty as Eeyore, Megan Schau as Winnie the Pooh, Stefanie Stewart as Roo, Holly Price as Kanga, Brian Bettis as Christopher Robin, Katey Blalock as Rabbit, Daniel Busher as Owl, and Hannah Rose Clary, Laura Kistleburg, Anna Patterson and Alex Dedmon as Little Bunnies. Cast members and others have fliers of Winnie the Pooh in his birthday hat. Any child who has one of these fliers will be admitted free of charge if a paying adult accompanies him or here. Patrons are encouraged to see one of the cast members if they don't get a flier elsewhere. For more information call

sheets 2-4 inches below broiler element and cook, turning slices once, until lightly browned. (You may need to do this in batches.) Remove, cool slightly, and cut into large pieces. Place in a bowl and add Fontina, onions, green pepper, red pepper and dressing. Toss gently to combine, and serve on a bed of lettuce. Makes 4 to 6 servings.

Fruit Juice Tapioca Pudding Prep: 5 minutes Cook: 5 minutes 1/3 cup sugar 3 Tbsp. Minute Tapioca Dash salt 2 cups apple juice* MIX all ingredients in medi-

um saucepan. Let stand 5 minutes.

COOK on medium heat, stirring constantly, until mixture comes to full boil. (Pudding thickens as it cools.) Remove from heat.

COOL 20 minutes; stir. Stir before serving. Serve warm or chilled. Makes 4 servings. *Or use grape juice, pineapple juice, orange juice, grapefruit juice, juice blends or mango nectar.

For extra flavor, try adding a "mix in" to chilled Fruit Juice Tapioca Pudding. For example, you can jazz up Apple Juice Tapioca Pudding by topping it with raspberries or shelled walnuts. Or, turn Pineapple Juice Tapioca Pudding into a tasty tropical treat by garnishing it with flaked coconut and a maraschino cherry!

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dissolve. Bring to a rolling boil over medium-high heat, stirring occasionally. Stir in Fruit Jell® liquid pectin. Boil hard 1 minute. Remove from heat.

Skim foam if necessary. Ladle hot jam into hot jars, leaving 1/4 inch headspace. Wipe jar rim clean. Adjust cap.

Process 10 minutes in a boiling-water canner. Yield: about eight 8-ounce jars.

Register your dog at police department

The current Animal Control Ordinance mandates that all dogs wear a tag and be registered with the city. Tags will be given free from July through September.

To pick up a dog tag and reg-ister your dog, go by the Kings Mountain Police Department Monday-Friday from 8 a.m.-5 p.m.



branch office. HOLLIFIELD Hollifield

has been employed with PSU since 1997. She earned her Certified Temporary Staffing Specialist (CTS) designation in 1999. This designation is awarded by the National Association of Personnel Services, with the focus of this examination on employment law compliance. Hollifield graduated from Rutledge Business College and attended USC.

She is married to Dale Hollifield and has two children, Shannon and Jay.

Conger in concert July 15 at 7:30 p.m. in the College auditorium. There is no admission charge for the event, which is part of the college's 35th anniversary celebration.

Prior to the concert, Conger will conduct a two-hour workshop from 3-5 p.m. at Elizabeth Church. For more information on the workshop, call Joe Collins at 484-8414. For more information about the concert, call 484-4139.

Cleveland College announces hirings

Cleveland Community College recently announced several new staff hirings. Lisa Canipe has bee hired as Financial Aid Secretary. Sherri Jackson has been named Financial Aid Technician. Lori Hardin has been named Research Assistant in the Office of College Planning. Chris Nanney has been made Director of Occupational Extension.

Canada and Mexico have poured in to Cleveland County.

The week-long festival will feature screenings, a gallery exhibit, workshops and guest lectures. One of the guest speakers will be local film legend and mogul Earl Owensby.

For more information or sponsorship opportunities, con-tact Noel Manning, at 704-406-4631, or Will Eskridge at 704-484-2787. The festival website is www.realto reelfest.com.

482-0728 or 484-4139.

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