

ANNIVERSARY

COMMUNITY CALENDAR

COOKING CORNER



MR. AND MRS. WARREN HERNDON

Mr. and Mrs. Herndon note 50th anniversary

Mr. and Mrs. Warren Herndon will celebrate their 50th wedding anniversary on December 24.

The Herndons began their lives together in Kings Mountain, where they had three sons: Warren, Michael, and David.

In 1967 they moved to Winnsboro, SC after Warren (also known as "Red" or "Ape") was transferred from the Kings Mountain Quarry to the Riot Quarry. He retired from Martin Marietta in 1988.

Joan "Jo" retired from Manhattan Shirt Co. in 1992.

Lifestyles Deadlines

The Herald welcomes your lifestyles news for publication in each Thursday's paper. Lifestyles items include weddings, engagements, anniversaries, birthdays, club news, church news and community news.

Deadline for information and articles is 12 noon Monday. When holidays or other reasons make it necessary for the paper to publish a day early, the deadline is Friday at 12 noon. Items received after that time will run in other areas of the paper if time and space permit. If not, they will be held until the following week if they are still timely.

There is no charge for articles. However, a birthday picture and a \$5 preparation fee for birthday pictures and a \$10 preparation fee for wedding, anniversary and engagement pictures.

Wedding forms are available at the receptionist's desk at The Herald, 824-1 East King Street, Kings Mountain.

Information and articles may be mailed to The Herald, P.O. Box 769, Kings Mountain, NC 28086, brought by the office at 824-1 East King Street, or sent by fax to 739-0611. All articles and information are subject to editing for clarity, spelling and/or length.

News Deadlines

The Herald welcomes your news for publication in each Thursday's paper. We ask that you observe the following deadlines:

Deadlines for regular news and sports is 5 p.m. Tuesday. In cases of meetings and other activities held on Tuesday night, information will be received until 9:30 a.m. Wednesday.

Mondays

7 p.m. - Second Monday of each month, Kings Mountain Board of Education, Central School, 105 East Ridge St.

5:30-6:30 p.m. - Overeaters Anonymous, every Monday, Central United Methodist Church, Kings Mountain.

7 p.m. - Parents Without Partners, every Monday, Shelby Presbyterian Church. For more information call Alan Smith at 481-2986.

7 p.m. - Hurting Families Support Group, every Monday, Christopher Road Baptist Church, Shelby. For information call 538-0410.

8 p.m. - AA Big Book Study, every Monday, Serenity Club, Highway 74 at Bethlehem Road, Kings Mountain.

Tuesdays

6 p.m. - Cleveland County Board of Commissioners, first and third Tuesdays, County Administration Building, Shelby.

6:30 p.m. - Kings Mountain Lions Club, dinner meeting, second and fourth Tuesday of each month at Kings Mountain Woman's Club.

7 p.m. - Kings Mountain City Council, last Tuesday of the month, City Hall, East Gold St.

Thursdays

11 a.m. - every Thursday, Self Care Program, Bliss Center in Lawndale, Kings Mountain Senior Center, Boiling Springs United Methodist Church, and Charles Place, Shelby. Call Amanda Helms at 482-3488 for information.

12 noon - Kings Mountain Rotary Club, Ramada Ltd.

6 p.m. - Kings Mountain Kiwanis Club, Central United Methodist Church.

7 p.m. - Broad River Genealogical Society, fourth Thursday, Senior Center in Shelby.

Saturday

11 a.m.-4 p.m. - Kings Mountain Historical Museum, West Mountain Street, open during months of November and December.

10 a.m. - 4 p.m. - Christmas at the Gazebo, Patriots Park. Santa and Mrs. Claus arrive at 10 a.m. to take requests from, and have pictures made, with children. Entertainment includes dance groups, etc. Free.

Tuesday, December 26

1:30-6 p.m. - Bloodmobile, Shelby Presbyterian Church. Call 487-8594 for information.

December 31-January 1

New Year's at Myrtle Beach. \$129 includes transportation, seafood dinner and seating at Carolina Opry. Depart from Shelby Senior Center, 408 E. Marion St. For more information call Shirley Bridges at 482-3488.

January 8-9-10

9 a.m.-4 p.m. - AARP Tax Training School, at Shelby Senior Center. Call Marilyn Stamp at 482-3488 for information.

Wray graduates Navy Special Ops

Navy Seaman recruit Tosha L. Wray, daughter of John E. Hampton of 127 Marine Drive, Mooresboro, recently graduated from Operations Specialist School.

During the course at the Fleet Combat Training Center, Dam Neck, Virginia, students learn to operate surveillance and search radars, recognize and identify electronic signals, control aircraft approach devices and operate electronic navigation systems.

Tennessee Christmas Cake

This indulgent Christmas cake makes every day a holiday. Orange peel and toasted pecans are a tempting combination.

- 3/4 cup (1 1/2 sticks) butter or margarine, softened
- 2 2/3 cups granulated sugar
- 5 large eggs, room temperature
- 1 teaspoon almond extract
- 2 1/2 cups White Lily All-Purpose flour
- 1/4 teaspoon baking soda
- 1 cup sour cream
- 1 tablespoon grated orange peel
- 1 cup chopped pecans, toasted*

Preheat oven to 325 degrees. Generously coat a 10-inch tube pan or 12-cup bundt cake pan with cooking spray. Dust inside of pan with flour. In large mixer bowl, beat butter about 30 seconds or until creamy. Gradually add sugar; beat 5 to 7 minutes. Add eggs one at a time, beating well after each addition. Add orange juice and almond extract. In medium bowl, stir together flour and baking soda; add alternately with sour cream. Beat on low speed after each addition, just until combined. Do not overmix. Fold in orange peel and pecans. Spoon batter into prepared pan. Bake at 325 degrees for 75 to 90 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan. Drizzle with Honey-Orange Glaze while still warm. Cool completely on wire rack.

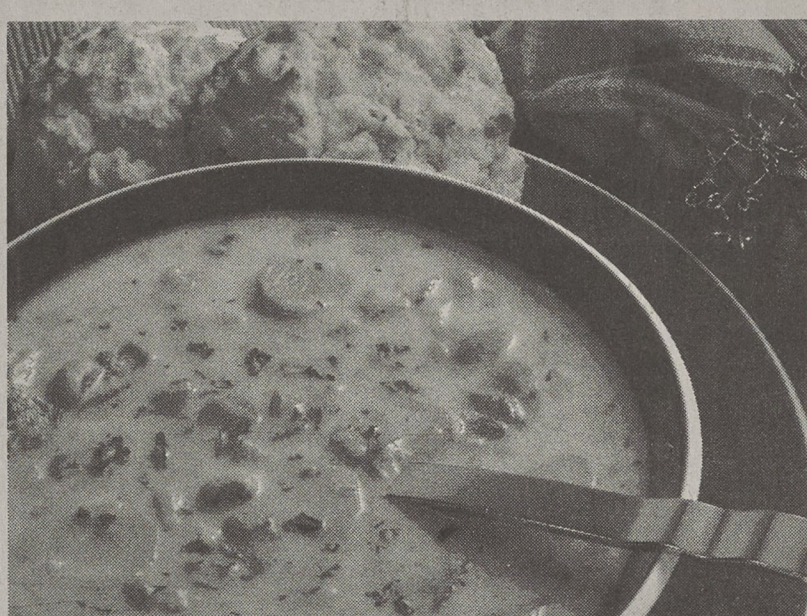
Honey-Orange Glaze

- 1/4 cup (1/2 stick) butter or margarine
- 1/4 cup packed brown sugar
- 1/4 cup clover honey
- 1 teaspoon grated orange peel

In 1-cup glass measure, microwave butter on high for 1 minute or until melted. Stir in brown sugar, honey and orange peel. Microwave on high for 1 minute. Drizzle over cake. Make a double batch of glaze and serve some with each piece of cake, if you like.

New Year's Day Black-Eyed Pea Soup

- 8 to 10 slices bacon
- 1 cup chopped onion
- 1 cup chopped celery
- 3 large garlic cloves, minced (1 1/2 teaspoons minced garlic)
- 2 cans (14 1/2 oz. each) or 1 carton (32 oz.) chicken broth
- 2 cups water
- 1 can (14 1/2 oz.) Italian-style chopped tomatoes
- 1 cup thinly sliced carrots



New Year's Day Black-eyed Pea Soup

- 1/2 teaspoon dried thyme leaves
- 1 package (2.75 oz.) White Lily Country Gravy Mix
- 1 cup milk
- 2 cans (about 16 oz. each) black-eyed peas, rinsed and drained
- 3 tablespoons chopped fresh parsley leaves

In Dutch oven or stock pot, cook bacon over medium-high heat until crisp. Remove and drain on paper towels; crumble bacon and set aside. Remove all but 2 tablespoons bacon grease from pan. Add onion, celery and garlic to pan; cook and stir for 5 minutes. Add chicken broth, water, tomatoes, carrots and thyme; heat to a boil. Cover; reduce heat and simmer for 10 minutes or until carrots are tender. Return mixture to rapid boil. In 2-cup glass measure, dissolve gravy mix in milk; stir into soup until thickened. Stir in bacon, peas and parsley. Reduce heat and simmer for 5 minutes to heat through. Serve with Cheesy Cornmeal and Herb Biscuits. Makes 8 servings

Cheesy Cornmeal and Herb Biscuits

- 2 cups White Lily Self Rising Flour
- 1 cup White Lily Self Rising Cornmeal Mix
- 1/2 cup (1 stick) cold butter or margarine, cut into pieces
- 1 cup finely shredded Colby, Monterey Jack or Cheddar cheese (4 oz.)
- 1 tablespoon dried parsley flakes
- 1 1/3 cups buttermilk

Preheat oven to 450 degrees. In medium bowl, combine flour and cornmeal mix; cut in butter with a pastry blender, two knives or your fingertips until pieces are about the size of peas. Stir in cheese, parsley and buttermilk until moistened. Drop by tablespoonfuls onto baking sheet coated with cooking spray. Bake at 450 degrees for 10 to 13 minutes or until light brown. Makes 12 to 14 biscuits.

Black And White Chili

- 1 large onion, chopped (about 2 cups)
- 1 cup chopped celery
- 1 tablespoon vegetable oil
- 1 to 1 1/2-lb. boneless skinless chicken breasts, cut into 1/2-inch cubes
- 2 cans (14 1/2 oz. each) or 1 carton (32 oz.) chicken broth
- 1 can (4 1/2 oz.) chopped green chilies (undrained)
- 2 teaspoons ground cumin
- 1 package (2.75 oz.) White Lily Country Gravy Mix
- 1/2 cup cool water
- 2 cans (15 oz. each) black beans, rinsed and drained well
- 1/4 cup chopped fresh cilantro leaves

In large saucepan, cook onion and celery in oil over medium-high heat for 5 to 7 minutes, stirring often, until onion is tender. Add chicken and cook until chicken is no longer pink. Add chicken broth, green chilies and cumin; heat to a boil. In 2-cup glass measure, dissolve gravy mix in water. Stir into boiling soup; stir until thickened. Cover; reduce heat and simmer for 10 minutes to allow flavors to blend. Stir in beans and cilantro; heat through. Serve with Peppered Sour Cream Biscuits. Makes 8 servings.

Peppered Sour Cream Biscuits

- 3 cups White Lily Self Rising Flour
- 3/4 teaspoon garlic-season black pepper
- 1 cup sour cream
- 2/3 cup milk
- 1/4 cup (1/2 stick) butter or margarine, melted

Preheat oven to 450 degrees. In large bowl, stir together all ingredients to form a ball. On floured surface, knead dough by folding it in half 5 to 7 times. Pat or roll dough to 1/2-inch thickness. With biscuit cutter, cut into 3-inch rounds. Place on baking sheet that has been coated with cooking spray. Brush with additional melted butter, if desired. Bake at 450 degrees for 13 to 15 minutes or until golden brown. Makes 12 to 14 biscuits.



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*Based on installation of standard system. Some restrictions may apply

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