

Shergill earns Eagle Scout

Paul Shergill of Boy Scout Troop 92 was honored at an Eagle Scout Court of Honor on March 23. To earn Scouting's highest honor Paul had to earn 21 merit badges, serve as a leader in his troop, and complete a major community service project.

His service project involved improvement to the cross country track at Kings Mountain High School.

Shergill has served the troop in several areas of leadership. He has participated in a 13-day, 80-mile hike at Philmont Scout Reservation in New Mexico, and earned BSA lifeguard Certification at Camp Bud Schiele. He is a senior at Kings Mountain High School and plans to pursue studies in medicine.

Shergill is the son of Bob and Pam Shergill. He has been a member of Troop 92 at First Baptist since 1995.



CONTRIBUTED PHOTO
Paul Shergill is pictured with his mother, Pam, at Eagle Scout ceremony.

COOKING CORNER

Today's Cooking Corner recipes come from the 'Recipes of A Lifetime' cookbook by Martha Smith Allen.

CHILI

By BRYAN HORD
1 lb. hamburger
2 tsp. salt
2 tsp. chili powder
1/2 tsp. black pepper
1 can tomato sauce
1 small can tomato paste
1 med. onion, chopped
catsup as needed to taste
Brown hamburger and onion. Add remaining ingredients and cook slowly for 3 hours or more.

MEAT LOAF

by MATTIE ALLEN
1 lb. ground beef
1/2 cup milk
4 saltine crackers
1 slice bacon
1 Tbsp. catsup
1 egg
1 onion, chopped
salt and pepper
Blend crackers, beef, milk, catsup, egg, chopped onion, salt and pepper and put in baking dish, which has been greased. Mix 3 tablespoons catsup, 1 tablespoon mustard, chop 1 slice of bacon and spread over the top. Cook in oven at 300 degrees for 2 hours.

BEEF ROAST

By MARTHA GLASSCOCK
1 3/8 oz. pkg. dry onion soup mix
5-6 lb. chuck roast
1 can cream of mushroom soup, undiluted
1 1/3 cup water
1/2 tsp. pepper
5 med. potatoes, peeled, halved
5 carrots, peeled, cut into pieces
Sprinkle soup mix in bottom of Dutch oven. add roast, cream of mushroom soup, water and pepper. Bring to a boil. Cover and simmer 2 hours. add vegetables and cook 45 minutes. 10-12 servings.

OVEN BBQ CHICKEN

By MRS. BOBBY STRANGE
1 cup catsup
2 lemons
1 Tbsp. peanut butter, optional
1 tsp. sugar
2 tsp. Worcestershire
1 med. grated onion
1/2 cup water
1 Tbsp. vinegar
1 tsp. A-1 sauce
1 tsp. Mexi-pep
1/4 tsp. mustard
Mix all the above ingredients in saucepan. Bring to a boil, if the peanut butter is used. Place cut up pieces of chicken in shallow pan. Salt then dot with butter. Pour the sauce over the chicken and cook for 1 hour in 350 degree oven.

SCALLOPED POTATOES

By MARTHA ALLEN
4 c. sliced Irish potatoes
4 Tbsp. all purpose flour
1/2 stick margarine
1 small onion, chopped
milk, enough to cover top of potatoes in dish
salt and pepper
In a deep baking dish, place a layer of potatoes, onions. Sprinkle some flour, salt and pepper, dot with butter, repeat this again. Pour enough milk to cover the potatoes, dot with margarine and bake 1 hour at least, covered. Remove lid, sprinkle cheese over top, return

to oven about 10 minutes. bake at 350 degrees.

SUGAR COOKIES

By MARTHA ALLEN
3 cups flour
2 tsp. baking powder
1 tsp. soda
1 c. Crisco
1 tsp. vanilla
2 eggs
1 c. sugar
4 Tbsp. sweet milk
Sift together flour, baking powder, soda. Cut in shortening as for pie crust. Add vanilla. Beat eggs, add sugar and milk. Beat thoroughly and mix with dry ingredients. Roll out on floured board and cut into any shape. Sprinkle tops with sugar. Bake at 400 degrees for 6 minutes. Do not work in too much flour. Refrigerate for awhile if dough gets sticky.

SHRIMP DIP

By THELMA McMICHAEL
1 can shrimp or frozen
1/4 c. mayonnaise
tabasco to taste
1 small 8 oz. cream cheese
1/2 c. sour cream
1 tsp. horseradish
2 tsp. lemon juice
Cut shrimp into small pieces. Let cream cheese soften to room temperature. Mix all together. Chill. Serve on crackers and use as a dip with chips.

SPINACH DIP

by SHIRLEY HUFFMAN
10 oz. pkg. frozen, chopped spinach, thawed
1 c. mayonnaise
1 c. dairy sour cream
1/2 cup chopped parsley
2 Tbsp. lemon juice
1/4 c. chopped green onion
2 tsp. dill weed
1 tsp. salt
1/2 tsp. white pepper
Drain the thawed spinach and chop finely, if desired, fresh spinach may be used. Wash, devein and cook only until leaves begin to wilt. Mix spinach together with remaining ingredients and chill, covered, until cool, about 3 hours. Yield is 2 1/2 cups.

CHICKEN PIE

By MRS. JOHNSON
1 can cream of chicken soup
1 chicken, stewed, taken off bone
1 1/2 c. chicken broth
Mix soup and broth from stewed chicken together in 9x12 inch pan. Put chicken that has been cut into small pieces over this mixture. Prepare batter as follows and spoon over chicken.
1 c. self rising flour
1 c. sweet milk
2 tsp. baking powder
1 stick melted margarine
salt and pepper

BBQ PORK OR BEEF

By DORIS BENNETT
For a 4 lb. Boston Butt roast or beef - Cook until tender, cut up while warm and add the following sauce.
2 c. catsup
2 Tbsp. Worcestershire
4 Tbsp. vinegar
1/2 c. broth or water
1 level tsp. chili powder
1/2 tsp. paprika
Heat this before putting on meat. This recipe makes enough for 24 buns.

HENRY'S CAKE

By HENRY DeLAUGHTER
2 eggs
dash salt
1 1/2 Tbsp. self rising flour
1/2 c. milk
1/2 c. cheese, crumbled
Pour all ingredients in bowl, except cheese and whip real good. Pour in eight-inch skillet with enough margarine to brown. Sprinkle cheese over this, brown on one side and then the other, lifting lightly. Cook on medium heat. Remove from heat, place on plate and spread with your favorite jelly. This makes a good breakfast dish or Sunday night snack.

MACARONI AND CHEESE

By INA SHUFFORD
4 oz. uncooked macaroni
4 oz. grated cheese
1 can cream of chicken soup
1 c. whole milk
1 stick melted margarine
Cook macaroni in salted water, drain. Mix all ingredients together and put in baking dish. Cover with buttered bread crumbs and bake at 350 degrees for 20-25 minutes.

BROCCOLI CASSEROLE

By HELEN MORRIS
2 boxes chopped broccoli
1 can mushroom soup
1 c. mayonnaise
2 eggs, well beaten
1 med. onion, chopped
1 c. grated cheese
Cook broccoli. Drain and mix with other ingredients and top with cheese. Dot with butter and cover with seasoned bread crumbs or Pepperidge Farm dressing and bake about 45 minutes at 350 degrees. May be cut in half for smaller serving.

CABBAGE CASSEROLE

By MARTHA ALLEN
1 med. cabbage head
1 can water chestnuts, sliced
1 1/2 c. grated sharp cheese
2 Tbsp. onion flakes
1 can cream of celery soup
4 oz. sour cream
Chop medium size cabbage head and cook in water 15-20 minutes. Drain well. Add 2 tablespoons sugar, salt and pepper to taste. Mix with all ingredients and cook at 350 degrees for 25 minutes.

CARROT CASSEROLE

By BILLIE GORDON
1 lb. carrots
2 oz. jar Cheez Whiz
1 can mushroom soup
1 can french fried onion rings
Cook carrots until tender and drain. Mix cheese and mushroom soup together and add French fried onion rings. Stir and pour into buttered casserole dish. Sprinkle onion rings on top. Cook at 350 degrees for 20 minutes.

HASH BROWN CASSEROLE

By EDITH SPAKE
1 large pkg. (2 lb.) frozen hash brown potatoes
2 cans potato soup
8 oz. carton sour cream
8 oz. sharp grated cheese, cheddar
1/2 tsp. garlic salt
1/2 c. Parmesan cheese
Mix all ingredients, except Parmesan cheese. Put in 2 1/2 quart casserole. Dot with butter and sprinkle with Parmesan cheese. Bake uncovered 1 hour at 350 degrees.

ARTS

KM students win art competition

Several Kings Mountain students were among the winners in the Cleveland County Student Art Competition at a reception attended by over 300 people on Thursday.

The annual event drew over 600 entries and gave 56 awards totaling \$1,235.

Kings Mountain winners included:

Jimmy Allen, third in painting; Sherrica Cole, second in print making; Stephen Hall, second in 3-D; Dylan Lawson, honorable mention in painting; Brandon Byers, second in print making; Shawlin Chantha Vong, second in 3-D; Megan Lowery, third in 3-D; and Hillary Smith, third in fine craft.

Pianists to perform for History Museum

Pianists Paul Kueter and Carole-Anne Mochernuk will perform in a benefit for the Kings Mountain Historical Museum April 13 at 8 p.m. at Joy Performance Center, 202 South Railroad Avenue.

The program is in celebration of the 100th anniversary of Richard Rogers.

Also on the program are soloists Virginia Neisler, C. Andrew Neisler, and Lindsay Hamrick.

Tickets are \$10 in advance and are available at Ashley's, Neisler Properties, Warlick and Hamrick Insurance, the Chamber of Commerce, and the Cleveland County Arts Council. Tickets at the door will be \$15.

Arts Society sets meeting on April 2

The Southern Arts Society will meet on Tuesday, April 2 at the Kings Mountain Woman's Club. The Board meets at 7 p.m. and the general meeting begins at 7:30.

The program will be on "Artistic Design and Fabrics."

Arts Society sets April 27 workshop

The Southern Arts Society will hold a pastel workshop by Joanne Wilfong from 9 a.m.-4 p.m. Saturday, April 27 at the Kings Mountain Woman's Club.

Students to sing at Earth Day event

By BEN LEDBETTER
Staff Writer

One group of Kings Mountain students will be singing at the Earth Day Festival Saturday, April 20, at Gastonia's Schiele Museum at 11 a.m.

The group is an honor's chorus, comprised of fourth and fifth grade students at East, West and North Elementary Schools.

Students are chosen to participate from an audition and from teacher references.

During the group's practices after school, it works on singing, music style, presentation, singing on pitch, performing and gaining self esteem.

And practice has already translated into several performances around the area.

The group has sung during school board meetings, school awards ceremonies and the recent tree lighting ceremony.

While the groups have performed separately for their respective schools, that will change for at least one performance.

"But this year, we're doing something different," Stephanie Pasour, music teacher for the program said. "We're putting all three groups together, which is going to total 71 children."

Pasour said her group has talents in many areas.

"It's just a really good group," she said. "They're very talented."

Pasour's husband Tony is in charge of the Earth Day

Festival, but it took more than a family connection to get the April performance.

"He has just seen each group perform, like at awards ceremonies," she said. "He asked this year. It really doesn't sound as well when you know that it's my husband that asked."

Pasour, who has been doing choral activities for eight years, said his invitation did sound sincere.

"I've never said 'We want to come,'" she said. "This was him inviting. I feel like it was a sincere invitation based on their ability to entertain."

While the group has had several performances, Pasour said she would like to have more on schedule.

"We would like to go to nursing facilities. If we were invited we would do other types of events," she said.

In her second year working with the honor's chorus, Pasour said one of her goals is giving her group experience through performing.

"One of my goals is to get the students more of an opportunity to perform and be of service to the community," Pasour said. "Because that's part of my curriculum, is getting music out."

While the middle and high school music programs have done well in the past, Pasour said she wants to make the elementary school music programs known.

"What I'd like to do is help build it here so that it can continue even further," she said.

FOOD INSPECTIONS

Cleveland County Health Department inspected the following food handling facilities during the week ending March 22.

**Indicates 2 extra points when employee attended an approved food handling course.

Restaurants:

Arby's, W. Dixon Blvd., 97.5**
Burger King, Kings Mountain, 92.0**
Nakata's Japanese Steakhouse, E. Dixon Blvd., 91.5
Redbone Willy's, 18N & Hwy. 27, 96.0
Sagebrush, W. Dixon Blvd., re-inspection, 91.5**
Sara Lee, Kings Mountain, 98.5**

Silver Dollar Bar & Grill, E. Dixon Blvd., 97.0
The Pier, Kings Mountain, 92.5
Tops Pizza Factory, Stagecoach Trl., 94.5
Trading Post Cafe, Casar, 96.0
Taco Bell, E. Dixon Blvd., 96.0**
Substation II, S. Lafayette St., 91.0
Yamato Express, E. Dixon Blvd., 95.0

Food Stands:

Harris Teeter Deli, E. Marion St., 99.5**
One Stop, Shelby Rd., 97.0
Unyun's, Corner 226S & Eaves Rd., 95.0
Wendell's Town & Country Catering, Kings Mountain, 97.5.

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