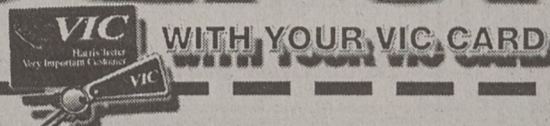


**Harris Teeter**  
Your Neighborhood Food Market

**FRI. MARCH 14  
THROUGH  
SUN., MARCH 16**

**THIS WEEKEND ONLY!**  
**TRIPLE**  
**MANUFACTURERS'**  
**COUPONS**



We will triple the value of all manufacturers' coupons with face value up to and including \$0.50 with your VIC card.

- Manufacturers' coupons \$0.50 or less will be tripled. Coupons over \$0.50 will be honored at face value only. No rain checks will be issued for coupon items which may be out of stock. Limit one manufacturer's coupon for any particular item. Items must be purchased in size specified on coupon. Coupons must be in date. This offer applies only to manufacturers' cents off coupons for items sold at Harris Teeter and not to free or tobacco product coupons. This offer does not apply to Harris Teeter in-store coupons.
- Coupon value cannot exceed the price of the item.
- Effective March 14th through March 16, 2003 only.

**Limit 20 total coupons per day only!**

Offer available in your local Harris Teeter store.

**SAVE BIG THIS WEEK ON THESE  
BUY ONE GET ONE FREE SPECIALS!**

Harris Teeter Rancher  
London Broil or  
Top Round Roast

**Buy One  
Get One  
FREE!**

With your VIC card



Bunch  
Broccoli or  
Cauliflower

**Buy One  
Get One  
FREE!**

With your VIC card



12 Double/24 Regular Roll  
Angel Soft  
Bath Tissue

**Buy One  
Get One  
FREE!**

With your VIC card



56 - 64 Oz.  
Edy's  
Ice Cream

**Buy One  
Get One  
FREE!**

With your VIC card



Prices Effective March 14 - March 18, 2003.

Offer available in your local Harris Teeter store.

We Reserve The Right To Limit Quantities. None Sold To Dealers. We Gladly Accept Federal Food Stamps.

**Tourism grant recipients  
honored at local reception**

BY ABIGAIL WOLFORD  
Staff Writer

Kings Mountain Tourism Development Authority [KMTDA] members recognized tourism grant recipients at a reception on Tuesday evening. The event took place at the Holiday Inn Express.

The grant money comes from a tax that travelers have to pay at the Kings Mountain hotel. The tax has enabled the KMTDA to give over \$46,000 worth of grants so far, said Tim Waters, chair of KMTDA. Grants go to businesses and organizations that promote tourism in the area.

Grant recipients were asked to say a few words about what the tourism grants did for their companies. More than a dozen recipients were present at the reception to give their thanks to the KMTDA for supplying the grants.

Reg Alexander, of Regal Ventures, said that his company used its grant to promote the CrossWalk event, which draws many people from out of town to Kings Mountain, and to purchase props. CrossWalk is a theatrical event that portrays the last few days of the life of Christ. The event takes place in

downtown Kings Mountain. Alexander said that he expects more than 200 citizens of Kings Mountain to participate this year.

Mickey Crowell, Kings Mountain Historical Museum Coordinator, said that the museum used its grant to publicize, purchase a computer and rack cards, and restore the log cabin.

Mary Neisler said that the Kings Mountain Little Theater used the grant to purchase a new screen for the theater. She said the theater currently shows films on Saturday night and plans to host a film festival, sponsored by the Cleveland County Arts Council.

Fire Chief Frank Burns said the grant money went to fund the advertising for the Barbecue Cook-Off, which will take place April 18-19 this year. The event has received national recognition and is now considered a state championship, meaning that the competitors could have the opportunity to go on to national or world events, said Burns. This year, all of the money raised by the event, will help the Woman's Club purchase a thermal-imaging camera for the police and fire departments to share.

**COOKING CORNER**

The recipes in today's 'Cooking Corner' come from a cookbook published by Shelby Presbyterian Church.

**CRANBERRY SALAD**  
By DELLE NEAL

- 1 lb. cranberries, grind
- 1 orange grind
- 1 cup sugar
- 2 cups celery, chopped
- 1 cup chopped nuts
- 1 small can pineapple
- 1 pkg. strawberry jello
- 2 cups boiling water

Combine ground cranberries, orange and sugar. Let stand one hour. Dissolve jello in boiling water. When syrupy, add all ingredients. Makes one large mold or several individual molds.

**CREAMY PEA SALAD**  
By STUART SCHWEPPE

- 1 10 oz. pkg. frozen peas, thawed
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon basil leaves
- 1/2 cup sour cream
- 9 slices bacon, cooked and crumbled
- 1/2 cup cashews, coarsely chopped

Combine first seven ingredients, stirring gently. Chill 3-4 hours. Stir in bacon and cashews. Serve on lettuce leaves.

**CHICKEN CASSEROLE**  
By THERESA SHERER

- 1 pkg. Pepperidge Farm stuffing mix
  - 3 cups diced stewed chicken
  - 1/2 cup mayonnaise
  - 1/2 cup milk or chicken broth
  - 1 can water chestnuts sliced thin
  - 1 jar pimento, chopped
- Mix together all ingredients except stuffing mix. In bottom of casserole, put half of stuffing mix. Pour chicken mixture in and top with remaining dressing mix. Bake in 350 degrees oven for 30-40 minutes.

**BROWNIES**  
By PEGGY BRIDGES

- 1/2 cup margarine, melted and cooled
  - 1 cup sugar
  - 2 eggs, beaten
  - 1/4 cup cocoa
  - 1 teaspoon vanilla
  - 3/4 cup all purpose flour
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1 cup milk, optional
- Stir well with wooden spoon as you add each ingredient. Pour into a 9x9x2 inch metal pan and bake at 350 degrees for 25 minutes.

**DEEP DISH SURPRISE**  
By JEAN HAMNER

- 1 stick butter
  - 3/4 cup sugar
  - 3/4 cup milk
  - 3/4 cup self-rising flour
  - 1 can fruit pie filling, any flavor
- Melt butter in square pan. Mix together flour, milk and sugar and pour over melted butter. Spread pie filling over mixture. If fruit is unsweetened, add sugar to taste. Bake at 350 degrees until browned.

**LEMON CAKE**  
By JUDY GREER

- 1 pkg. lemon Jello
  - 1 Duncan Hines deluxe yellow cake mix
  - 2/3 cup Wesson oil
  - 4 eggs
  - 1 teaspoon lemon extract
- Dissolve lemon Jello in one cup boiling water and set aside to cool. To cake mix, add Wesson oil, eggs, lemon jello and lemon extract. Put into greased tube cake pan and bake at 350 degrees for 30 minutes or until cake tests done.

- TOPPING**
- 2 cups sifted confectioners sugar
  - 7 tablespoons lemon juice
  - grated rind of 3 lemons
- While cake is cooling, prepare topping by combining above ingredients. Pour over cake while hot.

**CLUB NEWS**

**Ware hosts  
Garden Club**

Kings Mountain Garden Club held its monthly meeting Wednesday afternoon at the Patrick House in Kings Mountain. Hostess Jean Ware served delicious refreshments using a patriotic color theme of red and white.

Vice President Margot Plonk presided over the business session. The treasurer's report showed a balance of \$635.66. The club cleared \$210 from the 2002 rose sale.

Plans for the second annual miniature rose sale were discussed. It was decided to use decorated pots with cellophane and ribbon at a price of \$6 per plant. Plonk will print pre-sale tickets and mail a letter to club members announcing the time and date of May 10, the Saturday before Mother's Day, and location for the sale.

Plans were also discussed to provide delivery of pre-sold plants the weekend of the sale. Several community projects were mentioned for utilizing proceeds from the rose sale.

Fran Sincx presented an interesting and informative program on herbs. She pointed out that herbs have been used for medicinal purposes as well as for flavoring foods and fragrance.

Sincx also shared with members that the bay leaf, which is used to flavor soups and stews, was used in the 1620s to induce labor in pregnant women. Lavender, which is used today as a fragrance in soaps, perfumes and candles, was first used to relieve colic in babies and fainting in adult women.

Rosemary was the second herb of friendship and remembrance. Sincx provided members with a variety of herbs to take home and plant for their personal use.

**FOOD INSPECTIONS**

Cleveland County Health Department inspected the following food-handling facilities during the week ending March 7.

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

**Restaurants:**

- Barnette's Rest., N. Post Rd., 91.
- Bojangles, E. Dixon Blvd., 90\*\*
- Bridges BBQ, E. Dixon Blvd., 97.5\*\*
- Brackett's Cedar Park, Casar Rd., 90.
- Chen's Chinese Rest., W. Dixon Blvd. 97\*\*
- Dairy Queen, S. Dekalb St., 95\*\*
- Eaton Cafeteria, Hwy. 29, Grover, 96\*\*

- Fisherman's Feast, E. Marion St., 96.5.
- Georgia's Country Kitchen, Petty Rd., 94.5.
- Hardees, Grover St., 95\*\*
- Linwood Rest., Cleveland Ave., 92.5.
- Papa's Pizza, E. College Ave. -BS, 93.
- Prospect General Store, Mooresboro, 93.5.
- RG's Fish Camp, E. Stagecoach Tr., 90\*\*
- Sara Lee, Commerce Blvd., Kings Mountain, 92.
- Swooger Shack, Shelby Rd., Kings Mountain, 95.
- Taco Bell, W. Dixon Blvd., 96.5\*\*
- The Clock Rest., W. Dixon Blvd., 91.
- The Pier of Kings Mountain, York Rd., 93\*\*
- Thai Garden of Shelby, E. Dixon Blvd., 94.5.

- The Hub, Grover St., 90.
- Top's Pizza, W. Stagecoach Tr., 98.5\*\*
- Unyuns Rest., Earl Rd., 96.
- Village Store Grill, Goforth Rd., 97.
- Waffle House, E. Dixon Blvd., 92.
- Walmart Radio Grill, 98.5\*\*
- Wendell's BBQ, S. Battleground Ave., Kings Mountain, 93\*\*

**Food Stands:**

- Kathryns Cake and Catering, McCurry Rd., 98.
- Mckee Amoco, Polkville Rd., 96.
- Walmart Deli Bakery, 97\*\*
- Walmart Produce, 99\*\*
- Walmart Seafood, 101\*\*

**Meat Market:**

- Walmart MM, 98.5.