

SENIORS



ANDIE BRYMER / HERALD

Wednesday morning Basic Computing Level II students from left Jerry Dover, Beryl L. Hambright, Clint Wood, Ann Wood and Ellen Hobson and instructor Diane Freeman.

In the 'jet age'

Fifty-five senior citizens graduate computer classes at Patrick Center

BY ANDIE L. BRYMER
Staff Writer

Over 55 seniors graduated from computer classes Thursday night at the Patrick Senior Center.

While some of the students joke about being a dinosaur in the jet age, that hasn't kept them from learning the newest technology. The basic computing level II class covered business letters, fonts, graphics, bullets and numbering.

Some of the students in that class say they will use their new knowledge to email grandchildren and search the internet for bargains on clothing and jewelry.

Clint and Ann Wood took the class together. Now they joke about arguing over who will use the computer.

Beryl Hambright describes instructor Diane Freeman as being "so patient with us."

Freeman, a Cleveland Community College instructor, says she enjoys teaching the seniors. This is her sixth year at the college and third term at the Senior Center.

The center and the college have partnered to make the classes possible. Currently, introduction to computers, basic computing levels I and II, Excell and Power Point have been offered.

Freeman plans to add Microsoft Publisher to the curriculum in January.

Classes are free for individuals age 65 and over. Others pay a \$40 fee. For more infor-

mation on the next session, call the center at 704-734-0447.

"We'll keep on going as long as they keep registering," Freeman said.

Graduates in the Introduction to Computers class include Shirley Bimrose, Virginia Bridgeman, Burlie (Sonny) Peeler, Eoline Hord, Faye Barnett, Jewel Ford, Ben Goforth, Hayes P. Hayes, William (Bill) Love, Nancy Nickels, Marveta Spann, Victor Flake, Bob Martin, Emma Blalock, Becky Hartley, Betty Hartley, Von Smith and John Testerman.

Graduates in the Computer Basics Level 1 include Natalie Greene, Beryl Hambright, Patricia Noblitt, Clara Williams, Phyllis Carpenter, Katy Ingram, Martha Harrelson, Sallie Taylor, Lestenia McDowell, Ann Wood and Clint Wood.

Graduates in the Internet Basics class include Arlene Barrett, Pat Bolte, John George, Tim Gladden, Hilda Goforth, Betty Fite, Wilma Harris, Juanita Jackson, Sarah Manning, Maude Norris, Hilda Goforth, Victoria Bess, Jerry Dover and William Worthen.

Graduates in Computer Basics Level 2 include Hazelene Abernathy, Equilla Barnett, Carolyn Bell, Colene Bennett, Lawrence (Tib) Bennett, Ophelia Camp and Hazel Casey.

Graduates received certificates. Family and friends attended the ceremony which ended with a reception.

RECIPES

Bacon and Potato Scramble

4 slices Bacon, diced
1/2 cup Potatoes, grated
1 Tablespoon Onion, minced
3 Eggs, beaten
1/2 cup Cheddar cheese, grated

Brown the bacon pieces in a skillet. Remove the bacon from the pan using a slotted spoon. Reserve. Add the potatoes and onions to the pan. Brown, stirring frequently. Return the bacon pieces. Add the eggs and scramble with the potatoes. Top with the cheese and cover for 1 minute (or until melted). Serve warm. Serves 2

Donna's Chocolate Pie

1-9" pie shell, unbaked
1/8 tsp. Salt
1-1/2 cup sugar
5-1/2 oz. evaporated milk
3 tbsp. Cocoa
1 tsp. Vanilla
1/4-cup butter, melted
1/2-3/4 cup chopped nuts
2 eggs, slightly beaten

Prepare unbaked pie shell. Mix sugar, cocoa, and butter in mixing bowl. Stir well with electric mixer. Add eggs and beat for 2-1/2 minutes on med. high. Add salt, milk and vanilla. Mix well. Stir in pecans or whatever nut you prefer. Pour into pie shell and bake in 350 degree F. oven for 35-45 minutes. Pie is done when middle is barely shaky. Serves 6-8

Donna Williams,
Vardaman, Mississippi

Eggplant Lasagna

1 cup milk
2 eggs
1 cup seasoned Italian breadcrumbs
1 large eggplant, sliced into thin rounds
1 to 3 tablespoons olive oil
1 container (16 ounces)

ricotta cheese
1 cup grated Parmesan or Romano cheese
8 ounces mozzarella cheese, grated
2 tablespoons fresh parsley, minced
1 teaspoon salt
1 teaspoon pepper
Dash cinnamon
1 can (8 ounces) marinara sauce

In a small bowl, whisk together milk and 1 egg. Pour into a shallow dish. Fill another shallow dish with breadcrumbs. Coat each thinly-sliced eggplant round with the egg mixture. Then, dip both sides into the breadcrumbs. In an electric frying pan or over medium-high heat on your stove, fry the eggplant slices in olive oil until slightly browned. Remove the fried slices from the pan and place them on a bed of paper towels to absorb excess oil.

In a large bowl, beat the remaining egg and then add ricotta cheese, Parmesan or Romano cheese, 6 ounces mozzarella cheese, parsley, salt, pepper and cinnamon. Set aside. Thinly coat the bottom of a 9x13x2-inch baking dish with 4 ounces marinara sauce. Place a spoonful of the cheese mixture in the center of each eggplant slice. Roll the slice to create a tube filled with cheese and lay it in the baking dish, seam side down. Line up rolls close enough to each other that they don't come undone. Pour the remaining marinara sauce on top of the layer of eggplant. Top with the remaining mozzarella and cover with aluminum foil. Bake at 375 F for 45 minutes. Remove foil and bake for an additional 15 minutes or until the ricotta mixture is fairly stable.

Tips & Timing:

This recipe can be prepared ahead of time and refrigerated until baking time. Also, you may substitute 1 tablespoon dried pars-

ley for 2 tablespoons fresh parsley.

Spinach and Mushroom Pizza

1 Pizza crust (bread machine, prepared, mix, etc.)
1 cup Mushrooms, sliced
1/2 teaspoon Garlic, minced
2 tablespoons Olive oil
2/3 cup Spinach, chopped
1 Tomatoes, sliced
1/4 cup Basil, chopped
3 cups Mozzarella, grated

Heat the oil in a skillet. Add the mushrooms and garlic. Cook until just soft. Set aside. Top the crust with 1/2 of the cheese. Add the tomatoes, basil, spinach (squeeze out any excess moisture) and mushrooms. Top with the remaining cheese. Bake at 400 for 10 minutes (or until lightly browned). Serves 2-3

Garden Veggie Casserole

1 1/2 cup chopped zucchini
1 cup chopped yellow summer squash
1 cup chopped tomato
1 medium onion, chopped
1/3 cup grated Parmesan cheese
1 cup shredded mozzarella cheese
1 1/2 cup milk
3/4 cup baking mix
3 eggs
3/4-teaspoon salt
1/2-teaspoon pepper

Heat oven to 400 degrees. Lightly grease 13 X 9 inch baking dish. Sprinkle zucchini, yellow squash, tomato, onion and cheeses evenly in baking dish. Beat remaining ingredients in blender at high-speed 15 sec. or with a hand beater for 1 min or until smooth. Pour evenly in dish. Bake 35-40 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before cutting.

SENIOR BRIEFS

The following activities are scheduled for the H. Lawrence Patrick Senior Life and Conference Center. All persons ages 60 and over living in the Kings Mountain School District are encouraged to participate.

■ The Senior Center has received a shipment of new Senior Tar heel Cards. Any seniors interested in the card and stop by the Center and fill out a form. The card can be used at many businesses for discounts.

■ Commodities distribution will be Tuesday, Sept. 9 at 1 p.m. for seniors who

preregister by calling the center August 26-28 from 9-11 a.m.

Nutrition site participants should register with Susan Carpenter in the dining room. Only those who preregister will receive commodities at the Patrick Center nutrition site.

Those who do not preregister with the Senior Center may go to the Shelby Fairgrounds on Wednesday, Sept. 10 to pick up commodities from the Shelby Lions Club. Distribution begins at 8 a.m. and will continue until all commodities are distributed.

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