

Smith as described in Deed Book 1113, Page 254 of the Registry, South 24° 11' 04" West, passing an iron pin at 1,034.99 feet, a total distance of 1,400.32 feet to a rebar at a stone, the Southwest corner of Smith; thence leaving the Western line of Smith, North 8° 17' 30" West 809.93 feet to an iron pin found, located near the Eastern margin of Burke Road, said pin being located South 81° 17' 30" East 82.46 feet from an iron pin set on the Western margin of Burke Road being the Southeastern corner of the property of Gerald Conn as described in Deed Book 16-V, Page 475 and Deed Book 16-X, Page 27, of the Registry; thence in the right of way of Burke Road North 16° 38' 39" East, passing an existing iron pin at 418.45, a total distance of 883.41 feet to a railroad spike, the True POINT OF BEGINNING.

Said property being shown and depicted as two tracts, one of 17.574 acres (less an area shown as "Question of Ownership" containing 0.325 acre) and one of 1.381 acres, (18.630 acres in the aggregate) on that plat of Survey for Plastic Oddities, Inc., dated October 10, 1995, prepared by T. Scott Bankhead, Professional Land Surveyor Seal No. L-3001, and designated as Drawing No. D3 M 12, which reference is made hereto in order to incorporate the survey as a part of this legal description.

LESS AND EXCEPT FROM THE ABOVE-DESCRIBED PROPERTY:

Tract #2 ("Rep House"): Property located in Township No. 2 of Cleveland County, North Carolina, being more particularly described as follows:

To find the Point of Beginning proceed the following courses and distances from a railroad spike located in the intersection of Thore Road (S. R. 1143) and Burke Road (S. R. 1148, having a 60-foot right-of-way width): from the rail-

road spike in the aforesaid intersection, run Southwesterly with the right of way of Burke Road, South 22° 41' 49" West 21.36 feet to a railroad spike; thence with the right of way of Burke Road, South 19° 34' 32" West 30.50 feet to railroad spike; thence continuing with the right of way of Burke Road, South 18° 45' 27" West 428.09 feet to railroad spike in the center of Burke Road, being the Northeast corner of property of Trustees of Manna Baptist Church as described in Deed Book 16-U, Page 674 and Deed Book 19-B, Page 123 of the Registry; thence with the center of Burke Road, South 18° 54' 22" West 16.05 feet to railroad spike, the True Point of Beginning.

Thence from the True POINT OF BEGINNING as thus established, South 55° 20' 48" East 282.68 feet to a new iron pin (placed); thence South 13° 12' 02" West 314.87 feet to a new iron pin (placed); thence North 81° 17' 30" West 273.94 feet to an existing iron pin located in the Southeasterly right-of-way of Burke Road; thence North 80° 53' 49" West 30.74 feet to a bent existing iron pin in the right of way of Burke Road (said bent pin being the following courses and distances from a rebar found on the Northwesterly right-of-way of Burke Road: South 81° 26' 16" East 33.11 feet to a railroad spike; and South 82° 03' 31" East 18.74 feet to said pin), said pin also being located North 39° 20' 33" East 228.97 feet from a pk nail in the intersection of South Patterson Road and Burke Road; thence with the center of Burke Road the following three (3) courses and distances: North 18° 18' 34" East 199.85 feet to a railroad spike; North 18° 17' 18" East 131.90 feet to railroad spike; and North 18° 55' 32" East 112.03 feet to a railroad spike, the POINT OF BEGINNING.

Said property being depicted as 2.486 acres on that plat of Survey

for Plastic Oddities, Inc., dated June 7, 2000, prepared by D. Dobbins Lattimore, Professional Land Surveyor Seal No. L-3336, for Lattimore & Peeier Surveying, and designated as Drawing No. 00-191A, which reference is made hereto in order to incorporate the survey as a part of this legal description.

Said property is a portion of those tracts conveyed to Plastic Oddities, Inc. by virtue of the following deeds recorded in the Register of Deeds of Cleveland County, North Carolina: Deed Book 17-R, Page 204, Deed Book 18-Q, Page 156, and Deed Book 1038, Page 215.

The above-described real property will be sold "AS IS, WHERE IS." Neither the Substitute Trustee nor the holder of the note secured by the deed of trust being foreclosed nor the officers, directors, attorneys, employees, agents or authorized representatives of either the Substitute Trustee or the holder of the note make any representation or warranty relating to the title or any physical, environmental, health or safety conditions existing in, on, at or relating to the real property being sold, and any and all responsibilities or liabilities arising out of or in any way relating to any such conditions expressly are disclaimed.

The record owner of the above-described real property as reflected on the records of the Cleveland County Register of Deeds not more than ten (10) days prior to the posting of this notice is Plastic Oddities, Inc.

Pursuant to North Carolina General Statute Section 45-21.10(b), any successful bidder may be required to deposit with the Substitute Trustee immediately upon conclusion of the sale a cash deposit of the greater of five percent (5%) of the last bid or \$750.00. Any successful bidder shall be required to tender the full balance purchase price so bid in cash or certified check

at the time the Substitute Trustee tenders to him a deed for the property or attempts to tender such deed, and should said successful bidder fail to pay the full balance purchase price so bid at that time, he shall remain liable on his bid as provided for in North Carolina General Statutes §45-21.30(d) and (e). The owner and holder of the indebtedness secured by the Deed of Trust may make a credit bid. This sale will be held open ten (10) days for upset bids as required by law. This the 13th day of August, 2003.

James Christian Stevenson, Substitute Trustee Helms Mulliss & Wicker, PLLC 201 North Tryon Street Charlotte, North Carolina 28202 Telephone: (704) 343-2000 Facsimile: (704) 343-2300 KMH 2704 (9:25; 10:2)

PUBLIC NOTICE

Notice is hereby given that on August 15, 2003, an application was filed with the Federal Communications Commission, Washington, D.C., by Positive Alternative Radio, Inc., for a Construction Permit for a new Noncommercial FM Translator Station on Channel 261 (100.1 MHz) at Kings Mountain, North Carolina. Positive Alternative Radio, Inc. seeks authority to rebroadcast the signal of Radio Station WXRI-FM at Winston-Salem, North Carolina on the new FM Translator Station. The application proposes Fm translator operations with an effective radiated power .01 kilowatts horizontal and .01 kilowatts vertical. The proposed transmitting site is located at geographical coordinates of North Latitude 35-11-47, West Longitude 81-23-44.

A copy of the FCC Application is available for public inspection during regular business hours at the following location: 600 West Clemmons Road Winston-Salem, NC 27127 KMH 2724 (9:25)

COOKING CORNER

No Fail Fudge

- 2 to 2 1/2 pounds of dipping chocolate
- 1 pint of ice cream

While your chocolate is melting, either over hot water or in the micro, cut up ice cream and let it soften slightly. Once chocolate is completely melted, beat on the ice cream until it is thoroughly mixed in. Pour into buttered 9 x 13 pan and let set up.

You can use almost any flavor of ice cream, but if using vanilla, use either French vanilla or New York vanilla.

Pumpkin Crunch

- 1 can (15 oz) Solid pack pumpkin
- 1 can (12oz) evaporated milk
- 3 large eggs
- 1 1/2 C. sugar
- 1 t. cinnamon
- 1/2 t. salt
- 1 box yellow cake mix
- 1/2 C. (or more if desired) chopped pecans
- 2 sticks (1 C.) butter, melted
- Whipped topping

Preheat oven to 350. Grease bottom & sides of a 9x12 baking pan. Combine pumpkin, evaporated milk, eggs, sugar, cinnamon, & salt in a large mixing bowl. Pour into baking pan. Sprinkle dry cake mix evenly over pumpkin mixture. Top with pecans, then drizzle melted butter over cake & pecans. Bake for 50-55 mins., or until golden brown. Cool in refrigerator overnight so its nice & cold. Serve chilled & topped with the whipped topping.

Pina Colada Cake

- 1 Yellow Cake mix
- 1 can crushed pineapple (small) drained
- 1 can Cream of Coconut (shake well before opening)
- 1 can flaked Coconut
- 1 cup chopped pecans (optional)

Bake cake according to directions. While still hot take a straw and poke holes in top. Pour pineapple evenly over cake. Then pour Cream of Coconut evenly over cake. Top with Coconut and garnish with pecans.

Cranberry Nut Pie

- 1 1/4 c. fresh or frozen cranberries
- 1/4 c. brown sugar
- 1/4 c. chopped walnuts
- 1 large egg
- 1/2 c. sugar
- 1/2 c. flour
- 1/3 c. melted butter

Butter 9 in pie plate and layer cranberries on bottom. Sprinkle with brown sugar and nuts. In a bowl beat egg until thick add 1/2 c. sugar, beat again. Stir in 1/2 c. flour and 1/3 c. melted butter. Pour over cranberries and bake 45 minutes. Preheat oven to 325. Great served warm with whip cream or vanilla ice cream. Very rich dessert.

The Famous Pool Room Slaw Burgers

- 1 gallon chopped head of cabbage
- 1-quart mustard
- 1-tablespoon pepper
- 3 large onions, chopped
- 1-cup brown sugar
- 4-1/2 cups sugar
- 1-tablespoon salt
- Hamburger patties, grilled
- Hamburger buns

Put all ingredients in a large pan and just bring to a boil. Put slaw and burger on bun. The traditional way of eating this is without any other condiments. Put the rest of the slaw in jars and seal. It does not have to be refrigerated until opened.

Homemade Baked Beans

- 2 pounds navy or pea beans
- 1 large onion, diced
- 1 large bottle ketchup

- 3/4 box brown sugar
- 2 tablespoons molasses
- 3 small cans of tomato paste
- 1/2 lb. bacon

Soak beans over night. Rinse in morning. Cover with water and cook with large onion until beans are almost cooked. Add ketchup, brown sugar, molasses, tomato paste, and bacon. Bake in 300-degree oven until beans are soft. Add water if needed.

Homemade Sausage

- 3 Lbs. cheap Hamburger
- 1/4 t. garlic powder
- 1/2 t. onion powder
- 1 t. mustard seed
- 2 t. liquid smoke
- 1 t. black pepper
- 1 c. water
- 3 t. sugar cure

Mix above together then roll in foil shiny side inside pinch holes in to bottom of roll and refrigerate over night place on rack in pan (so grease will drip down) bake on rack in pan at 350 degrees for 1 1/2 hours. Make three equal rolls.

Coconut Pie

- 3 eggs
- 2 cups milk, scalded
- 1 teaspoon flavoring extract
- 3/4-cup sugar
- 1 cup grated coconut
- Pinch of salt

Beat the eggs and add the salt and sugar. Add gradually the scalded milk, then the coconut and flavoring. Line pie plate with piecrust. Pour in the coconut-custard mixture. Bake in slow oven for about 30 minutes.

Coconut Cream Pie

- 9- inch ready to bake pie shell, thawed
- 2 cups milk
- 3 eggs
- 1 cup sweetened flaked coconut
- 1/2-cup sugar
- 6 teaspoons all purpose flour
- 1 Tablespoons butter, softened
- 1-teaspoon vanilla extract
- 1/8-teaspoon salt
- 2 cups frozen whipped topped thawed

Bake the pie shell according to the package directions; set aside too cool. In a medium saucepan, whisk together all the remaining ingredients except the whipped topping. Cook over medium heat for 5 to 7 minutes, or until thickened. Pour into the baked pie shell and chill for at least 4 hours, or until set. Spread the whipped topping over the pie.

Aunt Ethel's Meatballs

- 1 lb hamburger
- 1 small onion
- 1/2 c milk
- 1-cup ketchup
- 2 T mustard
- 2 T white vinegar
- 1/2 cup sugar

Mix hamburger, onion and milk. Form into balls and brown. After browning put in casserole dish. Mix ketchup, mustard, white vinegar and sugar and spoon over meatballs in casserole dish. Bake at 350 degrees for 30 minutes or until it looks done.

Chocolate Sin Pie

- 2-1/2 lbs semisweet chocolate
- 1 lb sugar
- 12 eggs
- 1 pint heavy cream
- 1 tsp vanilla

Melt the chocolate in a double boiler. Bring to 130°F, than add the sugar slowly. Remove from heat. Texture of mixture will be grainy. Add 12 well-beaten eggs and mix well. Add cream and vanilla.

Grease the bottom and sides of a round 10-inch pan at least 3 inches high. Cut out a wax paper circle for

the bottom of the pan. Pour mixture into the pan so its 2/3 full. Put pan inside a large roasting pan and pour water so it comes halfway up the cake pan. Bake in an oven at 375°F for 45 minutes. Turn the heat down to 350°F and bake until a wooden toothpick comes out clean. Remove from oven and flip cake pan onto a serving dish.

Bow Ties With Sausage, Tomatoes & Cream

- 2 tbl Olive oil
- 1 lb Sweet Italian sausage, casings removed, crumbled
- 1/2 tsp Dried red pepper flakes
- 1/2 c Diced onions
- 3 clove Garlic, minced
- 1 can Italian plum tomatoes, drained, coarsely chopped
- 1 1/2 c Whipping cream
- 1/2 tsp Salt
- 12 oz Bow tie pasta
- 3 tbl Minced fresh parsley
- Freshly grated Parmesan Cheese

Heat oil in heavy large skillet over medium heat. Add sausage and pepper flakes. Cook until sausage is no longer pink, stirring frequently, about 7 minutes. Add onion and garlic to skillet and cook until onion is tender and sausage is light brown, stirring occasionally, about 7 minutes. Add tomatoes, cream and salt. Simmer until mixture thickens slightly, about 4 minutes. Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally to prevent sticking. Drain and combine with sausage mixture. Sprinkle with the grated cheese and serve immediately.

Oyster Spinach Bisque

- 1 10-oz. package frozen chopped spinach, cooked and drained
- 1/2 cup butter
- 1 sweet onion, chopped
- 2 garlic cloves, minced
- 1 pint select oysters, drained
- 2 chicken bouillon cubes dissolved in 1/3-cup hot water
- 2 cups light cream
- 1/3-cup flour
- 1 Tbsp. dry sherry
- Salt and pepper to taste

Place cooked spinach in a food processor and chop. In a skillet melt 1/4-cup butter and sauté onion and garlic; add oysters and cook until ends start to curl. Place mixture in food processor and chop. Melt 1/4-cup butter in saucepan, add chicken bouillon, cream and flour, and cook for several minutes stirring constantly. Add spinach, oyster mixture, and continue cooking. Add sherry and salt and pepper to taste and serve. You may serve this chilled also.

Crab Cakes

- 2 pounds backfin crabmeat
- 2 eggs, beaten
- 2 Tbsp. mayonnaise
- 1 Tbsp. dry mustard
- 1 Tbsp. lemon juice
- 1 Tbsp. Worcestershire sauce
- 2 tsp. Old Bay seasoning
- Salt and pepper to taste
- 2 Tbsp. olive oil
- 2 Tbsp. butter

Carefully pick through crabmeat to remove any shell pieces. Working very gently with your hands, gently combine all ingredients, except olive oil and butter, in a large bowl and gently mix. Be very careful not to break up the lumps of crabmeat. Gently shape into 8 - 10 patties, gently place on wax paper, cover with another piece of wax paper and refrigerate for 1 hour. This allows the crab cakes to hold together better when cooking. Heat olive oil and butter in a frying pan to medium/high heat. Brown crab cakes, one or two at a time, on both sides until lightly browned. Drain on paper towels.

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