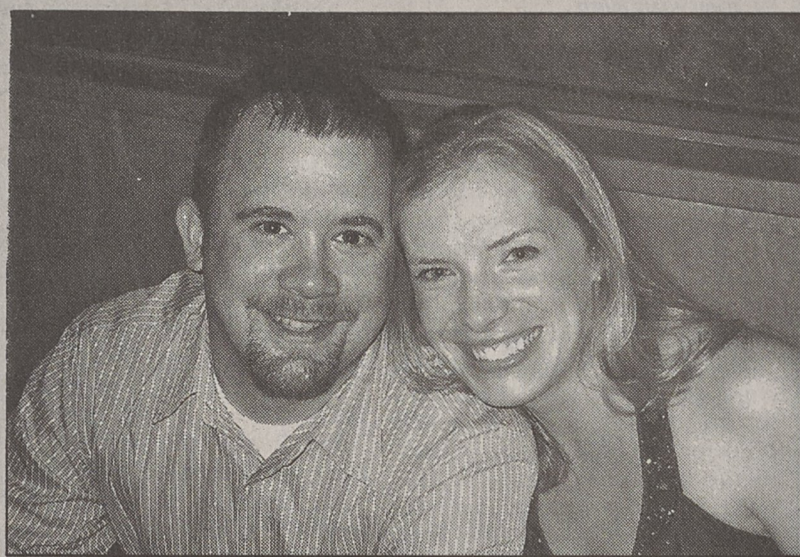


## ENGAGEMENT



MARYLEE M. MCCOY  
MICHAEL C. MARMER

## McCoy-Marmer couple announce engagement

Michael C. Marmer and Marylee M. McCoy, both of Richmond, Va., announce their engagement.

A wedding is planned in spring 2008 at the Historic Mankin Mansion in Richmond, Virginia.

Marylee is the daughter of Quint H. McCoy Sr. of Shelby and the late Nancy B. McCoy of Grover. She attended Grover Elementary School and King Mountain Middle School. She is a 1996 graduate of Shelby High School and a 2002 graduate of Virginia Commonwealth University with a bachelor's degree in English. She is membership director for Printing Industries of Virginia in Ashland, Virginia.

Michael is the son of Mr. and Mrs. Chuck Marmer of Bensalem, PA. He is a 1993 graduate of Truman High School in Bensalem, PA. He is branch manager for Trident Plastics Incorporated in Richmond, Virginia.

## COOKING CORNER

Here are a few recipes to spice up the grill this summer from FamilyFun.com.

### Fruited Chicken Salad

Salad:  
4 skinless, boneless chicken breast halves  
3 cups 1-inch chunks ripe cantaloupe  
1 medium English (seedless) cucumber, quartered lengthwise and cut into 1/4-inch pieces (2 cups)

Tarragon Dressing:  
1/4 cup plain lowfat yogurt  
1/4 cup reduced-fat mayonnaise  
2 teaspoons chopped fresh tarragon, or 3/4 teaspoon dried leaves, crumbled  
1/4 teaspoon salt

Step 1) Preheat grill to medium-high heat. Sprinkle chicken with salt and pepper. Grill about 5 to 6 minutes on each side, or until no longer pink in the center. Let cool, then cut into strips.  
Step 2) Make the dressing: In a large serving bowl, whisk the yogurt, mayonnaise, tarragon, and salt until well blended.  
Step 3) Add the melon, cucumber, and chicken. Toss gently to mix and coat. Serve at room temperature.

### Kids' Favorite Fruit Salad

Ingredients:  
1 (17-oz.) can fruit cocktail, drained  
1 1/2 cups miniature marshmallows  
1/4 cup drained maraschino cherries, halved  
2 medium bananas, sliced  
1 medium apple, coarsely chopped  
1 1/2 cups frozen whipped topping, thawed, or sweetened whipped cream  
Lettuce leaves

Step 1) In large bowl, combine all ingredients except whipped topping and lettuce; mix lightly. Gently fold in whipped topping. Serve immediately, or cover and refrigerate until serving time.  
Step 2) To serve, spoon salad onto lettuce-lined plates. If desired, garnish with additional maraschino cherries.

### Pan-fried Trout

Ingredients:  
1/2 cup all-purpose flour or cornmeal (extra crunch, use cornmeal instead)  
2 tsp. dried parsley  
1 tsp. dried minced onions  
1 tsp. garlic powder  
1 tsp. dried basil  
1/2 tsp. salt

1/4 tsp. dried lemon peel  
1/4 tsp. pepper  
Pinch of cayenne pepper  
Two 9 oz. trout  
1 tsp. butter or oil

Step 1) At home, mix the dry ingredients in a large, sealable plastic bag. At the site, clean and fillet the fish. Shake the cleaned fish in the bag of dry mix. Heat the butter or oil in a heavy frying pan set on a grill about 1 inch above hot coals. Cook the coated fish for 6 minutes, flip, and continue cooking until it flakes. Makes 4 servings.

### Savory Mediterranean Turkey Burgers

Ingredients:  
1 1/2 pounds lean ground turkey  
1 medium-size firm Bosc pear, peeled, cored, and coarsely grated  
1 egg, lightly beaten  
1 cup panko (Japanese-style bread crumbs)  
1/4 cup fresh flat-leaf parsley, chopped  
2 cloves garlic, very finely minced  
1 1/2 teaspoons fresh sage, finely chopped  
1 1/2 teaspoons rosemary leaves, finely chopped  
1/4 teaspoon ground allspice  
1 teaspoon coarse salt  
1/4 teaspoon freshly ground pepper

1) Mix together the turkey, pear, egg, panko, parsley, garlic, sage, rosemary, and allspice in a large bowl until well combined. Add the salt and pepper, or more to taste. (To test the flavor, cook a teaspoon or two of the mixture in the microwave or a small skillet.)  
2) Divide the mixture into 6 equal portions and shape them into patties, gently pressing the center of each to create a slight indentation. This will prevent the patty from bulging in the center, so that you end up with a flat, evenly cooked burger. Refrigerate the patties until the grill is ready.  
3) Prepare a charcoal fire or a gas grill to medium-hot. Wipe the rack with canola oil and lay the burgers on it indentation-side up. Let them cook, without pressing down on them, until the bottoms are well seared, about 5 to 7 minutes. Flip the burgers and continue grilling until they are completely cooked through (the juices will run clear), another 5 to 7 minutes.

# Summit Place selected Community of the Year

EMILY WEAVER

eweaver@kingsmountainherald.com

Summit Place Assisted Living of Kings Mountain was recently honored as the 2006 Bell Senior Living Community of the Year at the 2007 Leadership Conference for Steven D. Bell & Company.

Summit Place received this high honor because of its "continued success over the years" and "strong stable leadership," said CEO Mike Bateman of Bell Senior Living.

"In order for a senior living community to be successful, like a successful race team, there are a variety of factors to consider," he said. "It's not just the driver that determines whether or not a car crosses the finish line first. There is the car, the engine, the pit crew, track conditions, the driver, the owners of the team and much more working together for one common goal."

He said that they looked at 13 factors, in addition to the company's mission statement, to find 2006's Community of the Year. Those factors were: resident satisfaction surveys; turnover percentages; controllable expenses; operating margins; community involvement; whether or not the candidates assisted other Bell Senior Living communities; regulatory compliance survey results; sanitation, building and fire inspections; Worker's Compensation record; Average Daily Occupancy; whether or not the community had been managed by BSL one year prior to conference; maintenance of community grounds and common areas; and whether or not the candidates had a superior activity program.

Summit Place of Kings Mountain was up against 17 other senior living communities,



TERRI WRIGHT

currently managed by BSL. Bateman said that former Executive Director and current Regional Director of Operations Kristi Anthony "inherited a troubled community five years ago and worked diligently to develop a strong and committed group of key department managers that today have earned the distinction of the community of choice in their town and county."

All of its scores in each of the 13 criteria added up to Summit Place's Community of the Year success. "I don't say this about many communities, but I would feel comfortable putting my mother in this community," he said. "I know she would be treated with dignity and respect each day and receive the highest quality of care possible. Consistency has been the key to this community's success."

Anthony and current Executive Director Teresa Childers accepted the honor and a check of \$2,000 at the conference. The prize money went to purchase employee gifts and a popcorn machine for the resi-



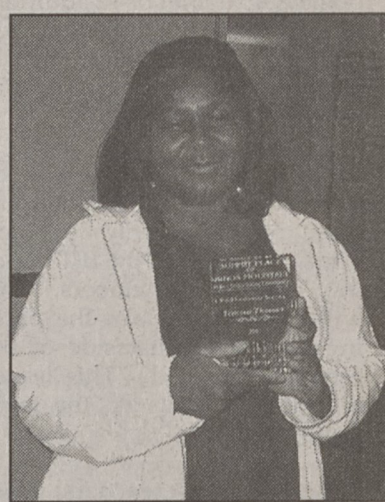
TERRI ELKINS



PATSY CLARK



OLIVIA MOORE



VANESSA THOMAS

Steven D. Bell & Company operates three divisions of real estate investment and management, including commercial, multi-family and senior living properties.

Several other awards were given to Summit Place staff members. Housekeeper Terri Wright was named Employee of

the Year. Nursing aide and Medical Technician Terri Elkins was named Rookie of the Year. Olivia Moore, dietary cook, was honored Best Dressed of the Year. Vanessa Thomas, weekend receptionist, was given the Best Customer Service award. Nursing aide and Medical Technician Patsy Clark was named Most Dependable in the Nursing Department.

## FOOD INSPECTIONS

Cleveland County Health Dept. inspected the following food handling facilities during the week ending July 22.

\*\*Denotes two extra points when an employee attended an approved food handling course. SF denotes the facility is smoke-free.

### Restaurants

Lil's Grill, N. Piedmont Ave., Kings Mountain, 96  
Little Caesar's Pizza, King St., Kings Mountain, 95\*\*  
Subway, York Rd., Kings Mountain, 97 SF  
Subway, KM Truck Stop, Kings Mountain, 97.5  
Chick-Fil-A, Cleveland Mall, 96\*\* SF  
Ingles Deli, Fallston Rd., 92 SF  
Ingles Deli, W. Dixon Blvd., 95\*\* SF  
Ingles Salad Bar, Fallston Rd., 91 SF  
Riverbend Snack Bar-YMCA, 98 SF  
Pizza Hut, E. Dixon Blvd., 90.

### Food stands

Food Lion Deli, Shelby Rd., Kings Mountain, 94 SF  
Linwood Family Mart, Kings Mountain, 98 SF  
Mac's Grill, Kings Mountain, 91  
Crest Chevron, Old Boiling Springs Rd., 97.5  
Dominos Pizza, Grover St., 96  
Gasland USA, S. Lafayette St., 97.6 SF  
Home Town Market & Deli, Polkville Rd., 98.5  
Ingles Market, W. Dixon Blvd., 94 SF  
Ingles Produce, West Dixon Blvd., 97 SF  
Pantry, West Dixon Blvd., 96.5

### Meat markets

Food Lion, Shelby Rd., Kings Mountain, 98\*\*  
Home Town Market, Polkville Rd., 97.5  
Ingles Market, Fallston Rd., 94.5\*\* SF  
Ora Market, E. Marion St., 96.5 SF

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