

BUSINESS

Need a ride? Cabbie taking fares in KM

DAVE BLANTON

dave.kmherald@gmail.com

Tim Price is trying to pull off a career change. But one thing will remain the same in the transition from old job to new one: He'll still be behind the wheel and perhaps sometimes at odd hours.

Price became an over-the-road trucker the late 1980s, which put him on long drives across the plains and Rocky Mountains, even into Canada and Mexico. During that time, he transported building supplies, fresh fruits, just about anything that could be sold or shipped.

Now, at 46, he wants to stick to driving but also closer to home. His cargo now is of the walking, talking and, hopefully, tipping variety. He sees Price's Cab as following in the footsteps of his grandfather's cab

business, which operated in Kings Mountain from 1938 to 1985, the year Frank Price passed away.

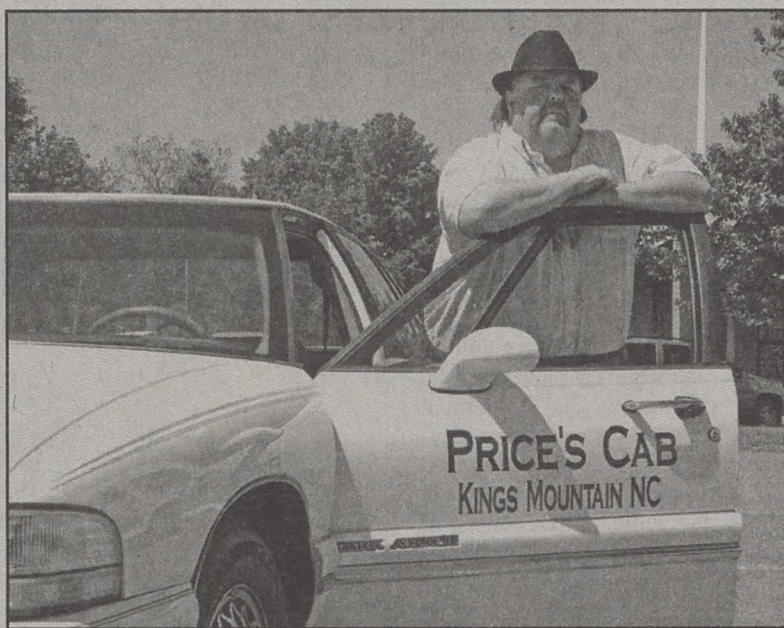
He grew up with his grandfather's cab stories and liked that fact nearly everyone in town knew Frank.

"I grew up in the front seat of a taxi," said Price, whose business card is almost completely plain save for the name of the company, its phone number and a common-sense plea that reads "Please Don't Drink and Drive."

For Price, who says he'll completely give up the tractor-trailer driving business by mid-summer, one of the

main differences between the two jobs is the difference in travel.

"Basically, what it means to me is being able to sleep in my own bed every night," he said.



Tim Price (pictured at left) is leaving a long career in commercial trucking to follow in his grandfather's footsteps of being a cab driver.

gonna say. You pick up old friends you haven't seen in 20 years."

He also thinks his getting back into the cabbie business as an Indian gaming resort is poised to move into town is pretty good timing.

"I'm betting on the casino being very good for my business," he said last week. "Gamblers, I think, will need rides to and fro."

He's planning to add a top light soon (orange with white bubbles). If business gets as strong as he hopes it will, he also has an eye on expansion and looks to set up shop in Forest City and Lincolnton.

Kings Mountain's only cab driver started picking up fares over the winter and he's quick to tell you when the rush is.

"First of the month is the busiest time," he said. "Folks are getting their checks and ... taking care of things like groceries. There's also the doctor visits and family visits that come around the first - or sometimes the fifth - of the month. First of the month is the busiest time. Groceries, family visits, doctor visits."

Price Cab, which will have Price and Tonya Morrison as drivers, will keep very broad hours. He says that during the week the cab will be available from 6 to 7 a.m. until about midnight. On the weekend, those hours will expand to closer to 2 a.m. to handle the town's bar-going crowd.

If you step into Price's roomy Park Avenue, the minimum charge is \$1.50. As the meter begins to run, he charges \$1.25 per mile. To travel across Kings Mountain at its widest - or about eight miles - that would come to about \$11.50, he says.

He has flat rates for a roundtrip to downtown Gastonia (\$35) and to Charlotte Douglas International Airport (\$65).

Market Minutes with Margot

Despite threatened rainstorms, the Foothills Farmers' Market- Kings Mountain was well attended last Saturday and saw many shoppers snapping up goodies for Mother's Day! One of the most popular items was handmade sugar scrubs by "The Anointed" made from Lineberger's strawberries. Talk about a divine scent!

Some people even layered strawberry scrub with chocolate scrub! Shoppers also were quite busy packing baskets with other handmade goodies for Mom! Also popular were the gorgeous hanging baskets by Eva's garden. After we spotted our favorite, my daughter Gracie bought my mother-in law, Pat Plonk, a gorgeous basket of mixed-color petunias! We surprised her by hanging it on her back breezeway!

Rhodesdale Farm was in attendance with the first hothouse tomatoes at market and also some beautiful fresh asparagus. Fresh asparagus just shouts "SPRING" to me! Please find my recipe for Mother's Day asparagus below.

Quail Hollow Farms again had the fresh lettuce planters (which we have been enjoying at the Plonk House for a few weeks now), squash, tomato and pepper seedlings and fresh herbs. Mr. Willis also sells farm fresh eggs for \$2.00/ dozen- harvested the day before the market! You can't get any fresher than that!

Please consider donating to Farmer Foodshare on your next visit to the Foothills Farmers' Market. Your donations go directly toward buying fresh fruit and vegetables directly from farmers who are in attendance. This is then donated to Community Kitchen and Crisis Assistance Ministry, and helps feed at least 700 people a week, and helps keep food dollars in our local economy through supporting Cleveland County farmers! This program is entirely volunteer-run. If you are interested, please see market manager!

Please be aware that Foothills Farmers' Market- Kings Mountain will be open as usual on Saturday morning from 8-12, but location for this coming week, May 17, will



Margot Plonk
Foothills Farmers
Market

be just down the street at the corner of Railroad Avenue and Gold Street at Patriots Park. (This is due to the Over the Mountain Triathlon transition area being set up where market is normally held.) See you on Saturday at Patriots Park!

Oven Roasted Asparagus

1 bunch Rhodesdale Farm asparagus
Olive oil for drizzling
Kosher salt
Chopped garlic, if desired
Fresh cracked black pepper
Heat oven to 425 degrees
Lop off the root ends of the asparagus after rinsing thoroughly. Pat dry, removing as much moisture as possible. Place in a single layer on a cookie sheet.

Drizzle with olive oil. Don't skimp! Sprinkle with kosher salt, garlic if desired, and cracked black pepper.

Cook for about 10 minutes. Asparagus should be lightly browned where it touches the pan, but will still have a little body to it when you bite into a stalk.

Just 41 calories for 8 stalks! ENJOY!



Chef Marty Mongiello and daughter, Raina, are pictured at the Kings Mountain Farmer's Market Saturday buying fresh lettuce.

New Legion officers installed



Pictured are the new officers of American Legion Post 155 following their installation Thursday by District 23 Commander Evan Thompson of Shelby. From left, front row, Thompson, Commander Curtis Thrift, First Vice Commander Louis Floyd and Second Vice Commander Jimmy Littlejohn. Back row, from left, Adjutant Michael Growel and Finance Director Ben Moomaw. Not pictured: Lewis Hoopaugh, Historian.

'Common Threads' exploring our textile heritage

ELIZABETH STEWART

lib.kmherald@gmail.com

Editors Note: This is the second in a series of stories on Kings Mountain's textile history.

"Common Threads: Kings Mountain's Textile Heritage from Prehistory to Today" features present-day industries as well as those

from past years in the current exhibit open to the public at the Kings Mountain Historical Museum through May 24.

One industry, Patrick Yarns, has a long history in the community and today spins a wide range of products for a diverse group of customers. Founded in Kings Mountain by the late H. Lawrence Patrick in 1963, the yarn mill spent its

beginnings making mop yarns. Now the company is on the cutting edge of science and technology in a global economy, evolving into an extremely sophisticated spinning facility that engineers and manufactures high tech specialty yarns specializing in unique custom yarns.

While a maker of industrial conveyor belts requires a sturdy yarn with minimal flexibility, for example, a safety-apparel manufacturer needs yarn that offers protection from cuts and heat. Patrick spins highly abrasion-resistant yarn for military applications, moisture absorption, and retention yarn for fiber-optic cables and antimicrobial yarn for water filtration.

Company President Gilbert Patrick has attributed Patrick Yarn's success to its specialized business strategy and the firm's willingness to offer above-average pay and good employee benefits.

Among the items that visitors to the Museum will see in the Patrick exhibits:

See: COMMON THREADS, 7A

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CITY OF KINGS MOUNTAIN

NOTICE OF PUBLIC HEARING
PLANNING AND ZONING BOARD MEETING
TUESDAY, MAY 6, 2014 - 5:30 PM
CITY COUNCIL MEETING, TUESDAY, MAY 27 - 6:00 PM

CITY COUNCIL CHAMBERS, CITY HALL

CASE NO. CUR-1-4-14

Bill L. Condrey, Carolyn Condrey and Mary Yarbrough Heirs are requesting to rezone properties located approximately at 1103 Shelby Road (Parcel 11964), 1105 Shelby Road (Parcel 56568), 102 W. Gold Street Extension (Parcel 58213) and 1100 West Gold Street Extension (11963) from R-10 to Conditional Use General Business (CUR-G-B).

A list of uses permitted in the specific application may be obtained at the Planning Department or you may call 704-734-4595 for additional information.

You are welcome to attend the Planning and Zoning Board meeting on Tuesday, May 6, 2014 and the City Council meeting on Tuesday, May 27, 2014 at 6:00 pm to express your opinion on the application.

KMH-3599