

LIFESTYLES

# Opening reception Saturday for 'Natural Beauties'

Opening reception for "Natural Beauties," an exhibit and sale of objects made from natural materials featuring basketry, gourds, glass and woodwork, will be held Saturday, Feb. 7 from 7-9 p.m. at the Southern Arts Society in the old railway depot in Kings Mountain.

The reception is free and open to the public. Many of the artists will be on hand to meet and discuss their work.

The show opened Tuesday,

Over a dozen artists will have their finely hand crafted basketry, gourds, glass and woodwork available for sale. While some forms remain traditional, many artists have given a modern bent to these goods. Baskets are adorned with found objects. Gourds are carved and decorated with beading and colorful paint. Woodworkers use hand cut and hand turned skills to shape unique objects.

"Natural Beauties" is sponsored by Southern Arts

Society. Southern Arts Society (the old train depot), 301 N. Piedmont Ave., Kings Mountain, NC. Gallery and gift shop hours are Tuesday through Saturday, 10 a.m. to 4 p.m. Currently on exhibit: "Natural Beauties" featuring traditional and artistic basketry, gourds, glass and woodwork February 3 through February 27. Admission is free. For more information call HYPERLINK "tel:704-739-5585" in\_blank704-739-5585.



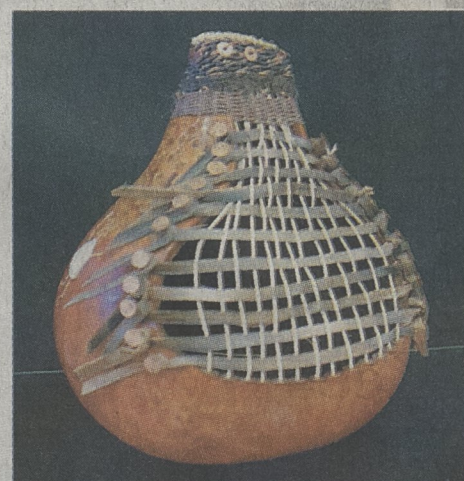
Engraved bowl by Diane Brzeski



tanned and beaded leather by Pam Perkins

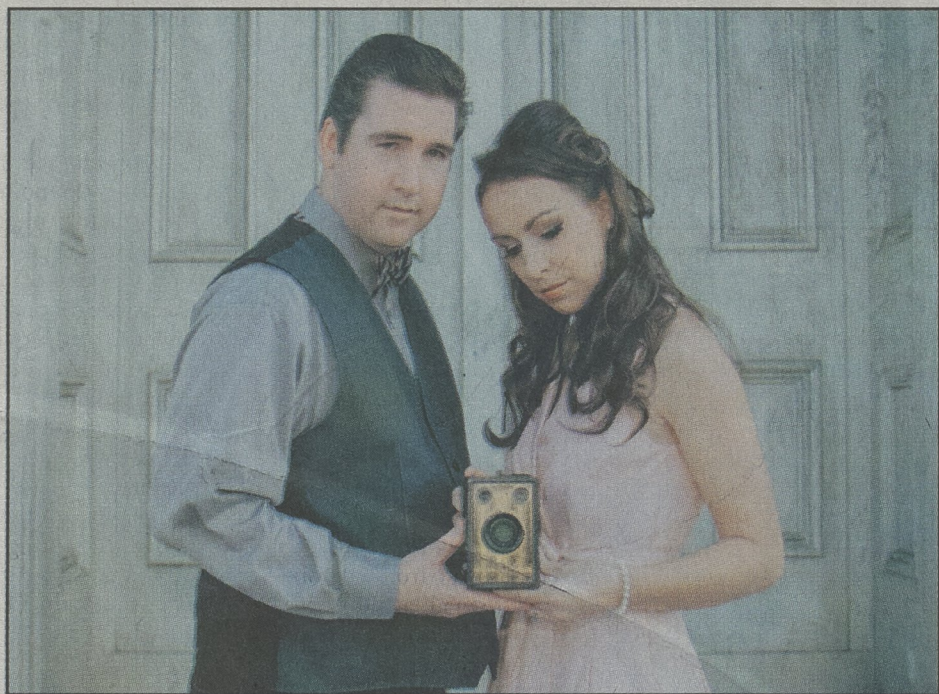


Turned wood platter by Bill Rucker



Woven gourd by Debbie Wilson

## Earl Scruggs Center headline Darin and Brooke Aldridge



DARIN AND BROOKE ALDRIDGE

Earl Scruggs Center at Shelby will headline the Sweethearts of Bluegrass Darin and Brooke Aldridge at a Valentine Day "meet and greet," refreshments, CD signing, a tour of the facility and celebration of the couple's release Feb.

17 of their new album, "Snapshots" recorded by Crossroads/Mountain Home Music that captures bits and pieces of our past. Admission is \$20. Register and purchase tickets on line at 704-487-6233. The Earl Scruggs

Center is free to Cleveland County visitors on Wednesdays from 10 a.m.-6 p.m. The Center is also open Thursdays-Saturdays from 10 a.m.-4 p.m. and Sundays from 1-5 p.m.

## YMCA's Moon over Mountain is Saturday at Duke Energy

Volunteers from the Kings Mountain Family YMCA are hosting the annual Moon Over the Mountain event on Saturday, February 7. Proceeds from this event support YMCA Community Outreach and Financial Assistance programs such as diabetes prevention, LiveStrong and Open Doors

The Moon Over the Mountain event is a major fundraising event for the Kings Mountain Family YMCA. It brings to-

gether local business and medical communities, professionals and philanthropists in the mission to help all people reach their God given potential in spirit, mind and body. This year's event will feature a seated dinner, silent and live auctions, entertainment and dancing.

For information about the annual Moon Over the Mountain event contact Michelle McCauley, Membership Director at (704) 669-3684.



(Ed. Note: The recipes in today's cooking column come from "Recipes of a Lifetime" by Martha Smith Allen)

### 7-UP or GINGER ALE CAKE

Edna B. Greene  
2 1/3 c. sugar  
1/2 c. Crisco  
1/2 lb. Margarine  
1 cup eggs (4-5)  
3 cups plain flour  
1 small bottle 7-Up or Ginger Ale  
2 tsp. Lemon flavoring  
1/2 tsp. Almond flavoring  
Grease and flour tube pan. Cream shortening and sugar. Add eggs, then flour, and 7-Up or ginger Ale alternately and flavoring. Pour in tube pan and bake at 325 degrees for 1 hour.

### 6 LAYER COOKIES

Mattie Allen  
1 stick margarine, melt in pan  
1 c. Graham cracker crumbs, spread over pan and margarine  
1 c. coconut, spread over crumbs  
12oz. Pkg. Semisweet chocolate tidbits, spread over coconut  
1 can condensed milk, spread over other ingredients  
1 cup nuts, pecans, chopped, sprinkle over top.  
Bake in 375 degree oven for 30 minutes. When cool, cut in squares.

### BANANA PUDDING

Martha Allen  
3 egg yolks plus 1 whole egg  
3 egg whites  
1 cup sugar  
1 Tbsp. Flour, plain  
11 oz. Box vanilla wafers  
2 cups sweet milk  
pinch salt  
1 tsp. Vanilla  
3 med. Bananas  
3 Tbsp sugar  
Place in mixer bowl egg yolks plus whole egg, 1 cup sugar, flour, salt. Beat this until creamy and lemon color. Add sweet milk and vanilla. Pour into saucepan on medium heat and let come to boiling point. Do not let boil. Remove from heat. In Pyrex dish, place layer of wafers, layer of bananas, sliced thin, and pour some of custard mix. Repeat this until you have used all ingredients. Beat egg white stiff, adding 3 tablespoons sugar and 1/2 teaspoon vanilla. Place on top of pudding mixture and bake for 10-15 minutes at 350 degrees or enough to brown top of meringue.



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MaxGardnerLaw, PLLC is located in the Historic Webbley at 403 S. Washington St., Shelby, NC and is a debt relief agency under Title 11 of the United States Bankruptcy Code.