

Math Academy, a first in Kings Mountain partners with community, churches, schools

Partnering with the community, churches and Cleveland County Schools, the Math Academy, a first in Kings Mountain, is a place for learning for 40 fifth and sixth grade students.

When the program started in the county eight years ago at two other sites some Kings Mountain students attended but more are attending this year as a new site was made possible through support of many people, according to Executive Director Tropicie McCluney. The local site at Mount Zion Baptist Church has been a busy place during the last three weeks.

Principal Monica Browner said 5th and 6th graders also attend Mount Calvary Church in Shelby, fourth graders attend Shiloh AME Zion Church and third and fourth graders attend Graham Elementary School in Shelby. The new sites this year are Kings Mountain and Graham Elementary.

The small class sizes and one-on-one teaching is paying off for the students. The Math Academy always has a waiting list of students. A referral process from classroom teachers is how the students are selected. They go to school from 8:15 a.m.-1 p.m. and are provided both breakfast and lunch and are picked up at their homes by three church vans. An enrichment program is a part of the schedule each day coordinated by Kristi Roberts and local trips will include the Southern Arts Society at the Depot and Mauney Memorial Library. A resource officer is present at all sites and students have the opportunity to tryout for robotics and robotics camp as

well as Science and Physics camps to be held at Cleveland Community College. The students use I-Pads and laptop computers provided by Cleveland County Schools. The graduates of Math Academy receive certificates and achievement medals. The local graduation program is Friday night at 6:30 p.m. at B. N. Barnes Auditorium.

Last week Mayor Rick Murphrey and members of the city council paid a visit to the Math Academy and saw first hand what the young people are accomplishing in their studies the past three weeks.

The program is free to students who receive scholarships to attend. There is no charge to parents.

A representative of the Farmer's Market visited the classes recently and students used their knowledge of mathematics to spent \$5 each on produce, which they weighed, and then presented to the Crisis and Ministry and other agencies in the county.

Site Managers of the Kings Mountain facility are Valerie Boyd and Larry Corry, Instructors are Amber Carpenter, Adrienne Ledbetter, Samantha Rikard and Jeannie Brittain. Executive Director is retired Principal Tropicie McCluney. Student volunteers are Terra Styers, Dasia Warren, Maurissa Springs, Britannie Browner and Hydeia Hughes.

Director McCluney describes the support from many people and agencies in Kings Mountain as "awesome." She added, "It is so wonderful to see these young students enjoying math."

Market Minutes with Margot



Margot Plonk
Foothills Farmers Market

Guess who is back?

Foothills Farmers' Market Kings Mountain shoppers were very pleased to see that long-time vendor, Busie Willis, was back at the market on Saturday. Busie and his son Travis, grow for Quail Hollow Farms. Busie had watermelons, Cherokee Purple tomatoes, and fabulous herb pots! I bought basil, lavender, and oregano. Among his other shoppers were Chef Marti and Chef Stormy Mongiello, of Inn of the Patriots. They also snapped up several pots of herbs, among other goodies. They put these to good use in a fresh Elliniki Salata -Greek Salad, which we were able to enjoy with them at a Saturday after-



noon cookout. Following is the recipe for this delicious creation by Chef Marti.

INGREDIENTS:

- 2 heads Romaine Lettuce torn by hand
- 1 Cup Tomatoes peeled and seeded
- 1 Cup Cucumber,

- peeled, seeded
- 1 Cup Red Onion, cut into thin rings
- 1 Cup Green Bell pepper seeded
- 1 Cup Kalamata Olives, pitted
- 1 Cup Feta Cheese, crumbled
- 1/2 Cup Extra Virgin

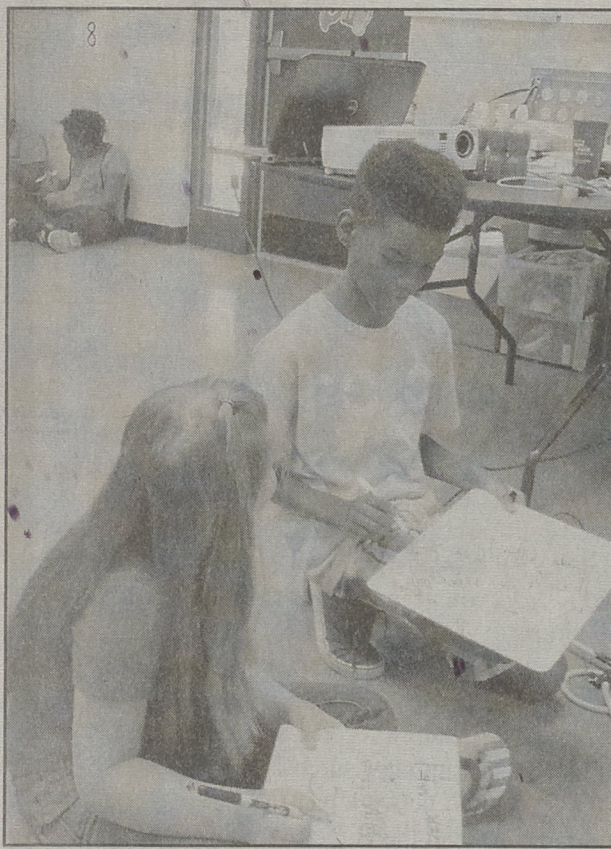
- Olive Oil
- 1/4 Cup Red Wine Vinegar
- 1/4 Cup Fresh chopped Dill, remove stems
- Splash Red Wine
- 3 Tablespoons Fresh Lemon Juice
- 2 Cloves Fresh Garlic mashed or crushed
- 1 Tablespoon Fresh diced Oregano

INSTRUCTIONS:

1. Make dressing by whisking together all dressing ingredients.
2. Scatter lettuce on platter with half the dill.
3. Combine remaining salad ingredients with the dressing; toss well.
4. Add more or less oil, vinegar and lemon juice as is desired
5. Distribute over lettuce and serve.

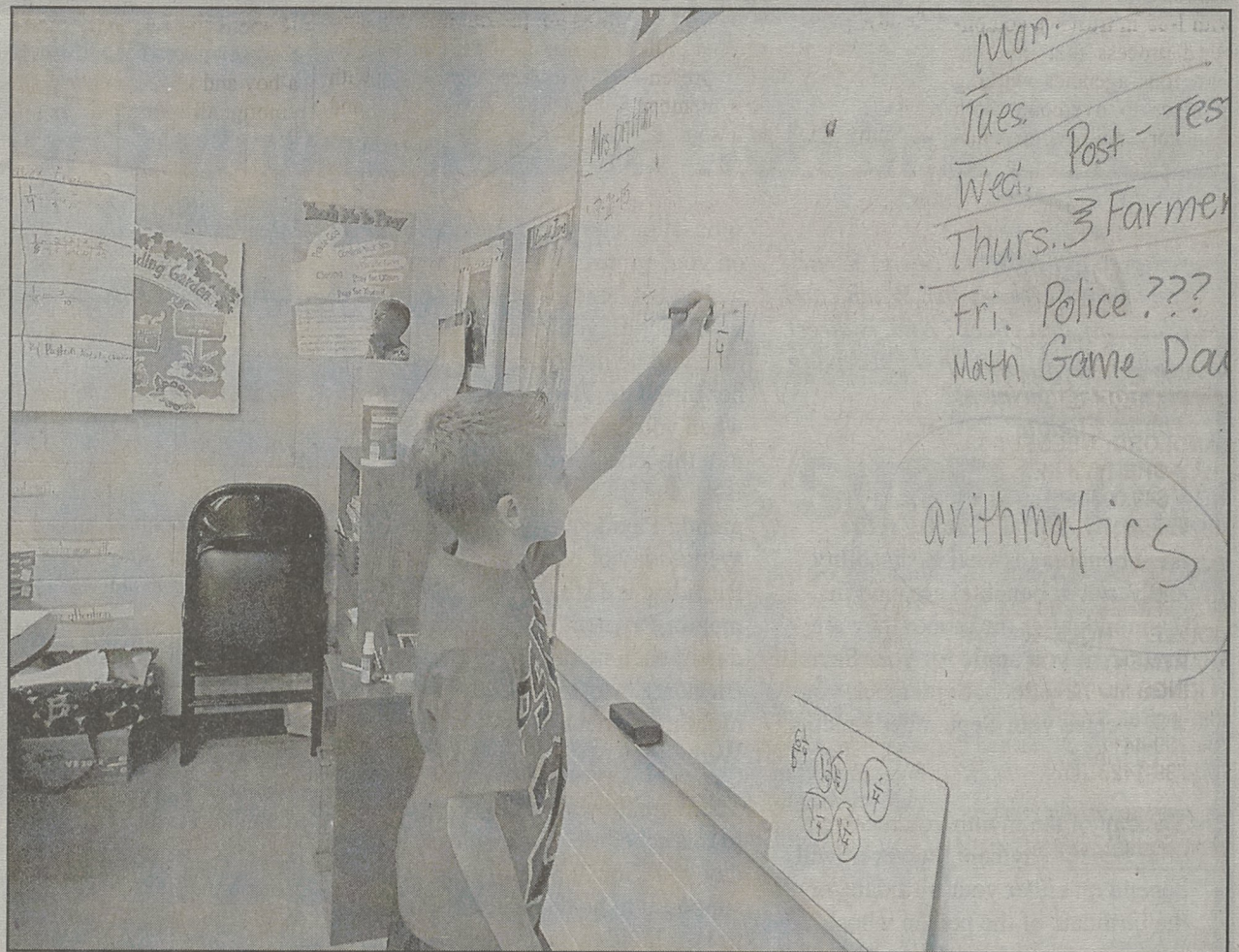


Members of Kings Mountain City Council and Mayor Rick Murphrey visit the Math Academy students in their classrooms at Mount Zion Baptist Church. Photo by HALEY WILSON



Priest Wilson, left, and Anna Wells are pictured in a math classroom at Mount Zion Baptist Church where the Math Academy has enrolled 40 students in 5th and 6th grades at the new site.

Photo by LIB STEWART



TREY PLATT works a math problem in the math class and receive scholarships to attend. Graduation Day for the 40 students is Friday at 6:30 p.m. at B.N. Barnes Auditorium. Photo by LIB STEWART

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*Letters to the Editor must be signed and include address and phone number. Letters are limited to 500 words or less and are subject to Editorial review. Thank you letters are required to be placed as paid personal notes.



CREAMY BANANA PUDDING

Millie Shytle

- 1 (14 oz.) can Eagle Brand sweetened condensed milk (not evaporated)
- 1 1/2 cups cold water
- 1 (4 oz) size pkg. Instant vanilla pudding
- 2 cups (1 pt) whipping cream, whipped
- 36 vanilla wafers
- 3 medium bananas, sliced and dropped in lemon juice

(Ed. Note - The recipes in today's cooking column come from a cookbook published by White Plains Shrinettes entitled, "Something Old, Something New.")

In large bowl, combine Eagle Brand milk and water. Add pudding mix; beat well. Chill 5 minutes. Fold in whipped cream. Spoon 1 cup pudding mixture into a 2 1/2 quart glass serving bowl. Top with 1/3 each of the wafers, bananas, and pudding. Repeat layering twice, ending with pudding. Chill thoroughly. Garnish with whipped cream, a couple vanilla wafers and some sliced bananas.