

# GASTON ALIVE

MAGAZINE

HOME

ADVENTURES



*Peace  
&  
Joy*

# Step Into Our Christmas House,

*With 13 Rooms Brimming With Holiday Trim And Gifts.*



## Blythe Gallery

Antiques, Fine Furnishings, Accessories and Gifts

**25% OFF!**  
**ANY HOLIDAY DECOR**

One coupon per customer please. Cannot be combined with any other offer. Offer valid 12/01/17-12/24/17 only.

117 N. Main Street • Belmont, NC 28012 • 704.825.8809 • Mon. - Sat. 10 a.m. - 5 p.m. or by appointment



*New Patients Welcome!*

Smile Whitening  
for **LIFE** **\$99**

Restrictions apply. Call for details.

**FREE** Orthodontic  
Consultation

Braces or Invisalign. Call to schedule.

[www.OakRidgeDentalArts.com](http://www.OakRidgeDentalArts.com)

*Taking care of All your family's dental needs*



*Full service dentistry in Gaston County*

**Belmont location:**  
203 S Main Street

**704.825.9635**

**Stanley location:**  
115 E. College Street

**704.263.8845**



ASK ABOUT OUR  
SPOTON LOYALTY  
PROGRAM!

GIFT CARDS  
ARE AVAILABLE!

# Sake Express

Voted #1  
Japanese Restaurant  
in Gaston County!

Japanese Steakhouse & Sushi

**BELMONT**  
675 Park St.  
704.461.0400

**GASTONIA**  
1327 E. Franklin Blvd.  
704.864.4466

**LAKE WYLIE**  
5360 Hwy 557  
803.610.0146  
(NOW OPEN!)

**MOUNT HOLLY**  
349 W. Charlotte Ave.  
704.827.4819



TRY OUR NEW  
**Bento Box!**  
FOR ONLY \$9.49

## RESTAURANT HOURS

Belmont • Gastonia • Lake Wylie  
Monday - Saturday 10:30 a.m. - 10:00 p.m.  
Sunday 11:00 a.m. - 9:00 p.m.

Mount Holly  
Monday - Thursday 11:00 a.m. - 9:00 p.m.  
Friday 11:00 a.m. - 10:00 p.m.  
Saturday 12:00 p.m. - 10:00 p.m.  
Sunday 12:00 p.m. - 9:00 p.m.

facebook.com/sakeexpress twitter.com/sakeexpress  
**www.thesakeexpress.com**

Buy One  
Get One  
**1/2 OFF**  
Any Entrée  
of equal or lesser value up to \$9.00.  
**GASTON ALIVE!**  
One coupon per customer please. Cannot be combined with any other offer. Does not include combinations. Expires 1.15.18.

Buy One  
Get One  
**1/2 OFF**  
Any Sushi  
of equal or lesser value.  
(Excludes Mount Holly)  
**GASTON ALIVE!**  
One coupon per customer please. Cannot be combined with any other offer. Expires 1.15.18.

## Your 40 Day Transformation

Up To 40 lbs in 40 Days!

Our Proprietary, Physician-Supervised  
Weight Loss System:

- Easy to follow
- Boasts an 88% long term success rate
- Allows our patients to lose weight fast
- Even works for patients who are diabetic, hypothyroid, or who have failed at every other weight loss system available.
- Allows you to literally watch the fat melt off your belly and thighs...and maintain it for the rest of your life.



Call For Your  
**FREE Consultation!**  
\*Consultation times are limited.

To Be Your Best...  
See the Best



Dr. Lidia Adkins,  
CFMP, DC, PKT

"If you are serious about losing  
weight, I can really help you."

**CAROLINAS WEIGHT LOSS INSTITUTE**

Weight Loss Designed For Your Body

You can schedule your  
Free Consultation by calling

**704-461-0265**

216 South New Hope Rd, Gastonia

facebook.com/cwli net www.cwli.net



Patricia  
Lost 100 lb!

\*This is an average. Results may vary.

Got CPAP...  
Need Supplies?  
Then... **GO**cpap.com

HSA  
APPROVED!

**www.gocpap.com**



Purchase today at  
GoCPAP.com  
and use coupon code  
**gastonalive**  
to receive  
**10% OFF!**  
\*On first time orders. Cannot be combined with any other offers. Expires 1.15.18.

Wishing you a Christmas full of joy and laughter,  
and the year ahead full of peace and love.

David, Df, Rick, Ben, Glenn and all of the  
staff and writers here at Gaston Alive.

featured this month

06

YUMMY POLENTA BITES

08

REMEMBERING JOHN ALEXANDER

10

WREATHS ACROSS AMERICA

12

TREE TRIMMING TIPS



HOME | GARDEN | STYLE | FUN | FOOD | HAPPENINGS



# on the cover



Our Christmas angel is Caroline Jessen, daughter of Brian Jessen and Melissa Cherry. The cover was shot in studio by Rick Haithcox. Graphic design by David James.

## our staff

### PUBLISHER

DAVID HAMRICK

### CONTRIBUTING PHOTOGRAPHERS

RICK HAITHCOX

### SALES

DAVID HAMRICK

### DESIGN

DAVID JAMES

### CONTRIBUTING WRITERS

NAN BRIDGEMAN

BEN DUNGAN

BIL JONES

GLENN SAWYER

### INTERN OPPORTUNITIES

PLEASE CONTACT US BY EMAIL AT  
INFO@GASTONALIVE.COM

### EVENTS

CONTACT US ABOUT PARTNERING WITH US FOR YOUR  
EVENT AT DHAMRICK@GASTONALIVE.COM



To be part of our team, or to submit art, photo or story ideas, please email us at: info@gastonalive.com

128 Birchwood Court  
Mt. Holly NC 28120  
www.gastonalive.com  
704.650.8330

Advertising Info: 704.650.8330  
info@gastonalive.com

GA|12|17

www.gastonalive.com  
www.facebook.com/GastonAlive



Gaston Alive Magazine is published monthly in the Gaston County, NC area by Art FX Media. All editorial contained within is the property of the publisher and cannot be reproduced in whole or in part without written permission. The publisher accepts no liability for the accuracy of statements made by the writers or advertisers. ©2017 Art FX Media.

## Organic Cleaning Services



www.organiccleaningcharlotte.com

704-813-1699

**\$50 OFF!**  
\*Deep Cleaning Only. Call For Details.

**"My house smells so fresh!"**

We use only natural products and  
100% therapeutic grade essential oils  
to clean your home or office!

Bonded • Insured • Background Checked

## Kubota BX Series

America's #1 selling sub-compact tractor\* among  
property owners, landscapers and gardeners.



- Powerful 3-cylinder, liquid-cooled Kubota diesel engine — 18-25.5 HP\*\*
- Proven Kubota HST transmission
- Versatile Category 1 3-point hitch
- Compatible with a wide range of versatile attachments

- Highly responsive hydrostatic power steering
- New Easy-Over mid-mount mower deck available in 54" or 60" widths\*\*\*
- Rugged 4WD provides powerful traction for heavy-duty work

**We are Kubota.**



126 Bessie Drive • Kings Mountain, NC 28086  
Toll Free: 888-428-7902 • Phone: 704-482-7061 • Fax: 704-739-3713



www.kubota.com

\*AEM/EDA Industry Data, May 2014. \*\*For complete warranty, safety and product information, consult your local Kubota dealer and the product operator's manual. Power (HP/KW) and other specifications are based on various standards or recommended practices. \*\*\*BX2370 and BX2670 only. Standard mid-mount mower available on BX1870 and BX2570 models. Optional equipment may be shown. © Kubota Tractor Corporation, 2016



## Acropolis Painting, Inc.

**GET 4 ROOMS PAINTED  
AND GET THE POWDER  
ROOM FREE!**  
\*Some restriction apply. Call for details.



**704-917-9045**  
Bonded & Insured

WWW.ACROPOLISPAINING.COM

gastonalive.com | facebook.com/gastonalive 5







# COOKING WITH



## GLENN

## POLENTA BITES

It's the holidays again, Christmas decoration started right after Halloween as well as the shopping be it a black, cyber or coupon. Rushing from store to store to find all those special somethings (sometimes for people we hardly know). Have we lost the spirit of Christmas? It's a confusing world.

For me the holidays are a time for friends and family, a time to catch up, a time to share stories and if you're at my house... food. During this season friends and family just drop-in and on those days we create a cheese plate or pull out some of the baking I might have done. But sometimes I have a day to prepare, so I love to make something special, something you won't get everywhere, or I might fix these to take to a party if I really want to create a wow factor.

In the South we all love our grits. Well, polenta is simply the Italian originator of the grit. It is easily found in the grocery and is usually a medium ground corn although you could use the grits you have at home just make them thick so they set up well as they cool.

I top these with Quail eggs (yes you can get them at a new local Belmont grocery) for two reasons. First, the pretty little sunny side up egg really ups the appeal of the dish. Second, and more importantly if cooked correctly the runny center of the egg mixes with the mushrooms and polenta to create a decadent mouthful sure to impress.

### INGREDIENTS:

- Polenta (Grits) Medium or Coarse
- Butter
- Maitake Mushrooms (Hen of the woods)
- Marsala
- Soy Sauce
- Onion diced
- White Pepper
- Garlic diced
- Quail egg

### Method:

Boil the polenta per the instructions depending on the grind (Medium or Coarse) season to taste and adding butter or a bit of cheese if you desire. Make sure to cook this down to a thick consistency so it will set well. While this is hot pour onto a greased jelly roll pan let cool then cover and refrigerate.

The polenta can be kept for days prior to the next step as long as it stays chilled.

For the mushrooms cut into ¼ inch dice. I like the Maitake mushrooms because they are so tender and delicious but any flavorful mushroom will work. Sauté the onions and garlic in butter till translucent add the mushrooms, Marsala, soy sauce and white pepper. Cook uncovered to reduce the sauce.

Cut the cold polenta into squares (or rounds if you prefer but that creates more waste) and lightly pan fry them on each side to add just a bit of crisp to each side of the cake.

The quail eggs cook just like regular eggs but very quickly so make sure you have everything else done and you can focus just creating perfect sunny side up eggs. Cook them till the whites are firm, but the yolks are runny. I cut mine into nice little rounds but you can serve them rustic as well.

To assemble put the polenta cake on the plate cover with mushroom mixture and top with the egg. I have yet to have a person who could eat just one..

Till the next time enjoy your Christmas and remember to Make it Your Own,

Glenn



## POLENTA



*Southerners love grits but we usually think of them as breakfast. In northern Italy where Polenta originally came from it was a staple to most every meal. Yes true peasant fare like potatoes or rice because it was plentiful and cheap even back into the Roman era.*

*In many countries without corn people use Faro, Chestnut flour, Millet, Spelt or even chickpeas to create the grain mush.*

*Polenta can take a long time to cook but many methods from the Microwave to adding a pinch of baking soda to shorten prep time. Your grandmother's favorite southern grits recipe will probably work as well.*

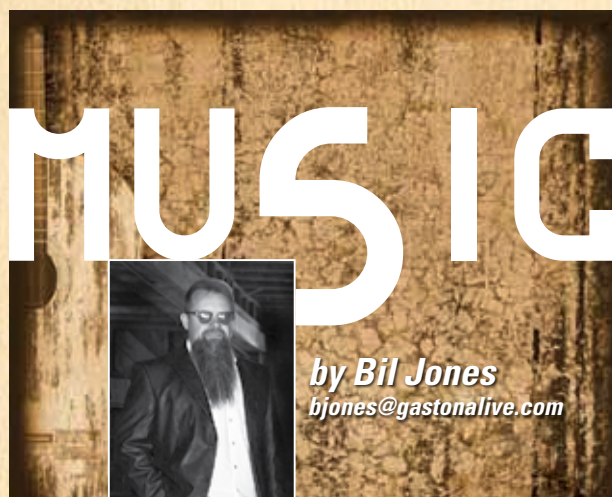
*Follow me on Facebook to continue the culinary adventure.*



facebook.com/glenn.sawyer.988



*Editor's Note: Gastonia resident and local jazz player John Whitesides Alexander passed away recently. The piece that follows was written by Bil Jones in May of 2013.*



# John Alexander

Late one evening quite a few moons ago, I entered the door of the world famous Double Door Inn in Charlotte quite by chance. Greeted by the sound of twin saxophones soulfully harmonizing, I worked my way through the crowded room to witness the full effect of this groovin' band and the horn section leading them. As the mass of bodies parted and my field of view became unobstructed, I realized there was but a lone sax player on the well worn stage before me. Masterfully playing both the alto and tenor saxes at same time was Gaston County musician John Alexander.



Woodwind artist, John Alexander is a native of Gastonia who garnered his music education at Erskine College in Due West, South Carolina, where he received a Bachelor of Arts degree in Music. John then joined up with Uncle

Sam for tours of duty with the 282nd Army Band at Fort Jackson, SC, and the 8th Army Band in Seoul, South Korea. His next stop was the University of Miami, where he was ultimately awarded a Master of Music degree in Jazz Pedagogy. John has put his education and military service to good use in the many classes and clinics for aspiring musicians he hosts regularly in our area to this day.

As a composer and arranger, John has recorded two CD's of his own original music – the 2001 release "You Need 'Dis" and "Many Hands" which was released in 2011. John has lent these skills to the Charlotte Jazz Orchestra, of which he is a member, and has appeared as a guest artist on albums of other artist too numerous to mention. In addition to his composing and arranging talents, he is music director for 'gtownsound', which produced the DVD "Reunion 2011, A Rhythm & Blues Revival" featuring Gastonia bands from the 60's and 70's including The Counts, of which John is an original member.

John has performed with Ira Sullivan, Louis Bellson, Curtis Fuller, Gap Mangione, Matt "Guitar" Murphy, Jack Jones, Woody Herman, Eddis Higgins, Astrud Gilberto, The Spinners, The Four Tops, K.C. and the Sunshine Band, and Lou Rawls, Natalie Cole, among others. He has appeared at the Mammoth Jazz Festival, the North Carolina Jazz Showcase, Jazz Charlotte, the Charlotte Symphony and as season opener for the Gastonia Community Concerts Association. Highlights of John's career include performing abroad in Okinawa, Japan in 1999 as a member of the Ron Brendle Quartet and as a member of a cultural delegation representing Gastonia at the annual spring festival in our sister city of Gotha, Germany in 2000.

Considered by those locally in the know to have been one of the hardest working men in jazz, John worked to hone his craft and his chops weekly. He recently performed at Blue Restaurant and Bar in Charlotte with Big Octave, and also with Delta's in Charlotte with the Charlotte Jazz Orchestra and the occasional Saturday at Delta's with Big Octave.

North Carolina seems to produce more than our fair share of notable sax players- John Coltrane, Lou Donaldson and Tina Brooks among them. The sound of John Alexander's soulful sax is a musical treasure to enjoy now and into the future.

**For more information about John Alexander and his music please visit;**

[www.cdbaby.com/Artist/JohnAlexander](http://www.cdbaby.com/Artist/JohnAlexander)

[www.gtownsound.com](http://www.gtownsound.com)

[www.jajazz.net](http://www.jajazz.net)



Caricature courtesy of Jerry Frazee.





**BUDDY HARPER**  
team realty

# Helping You Make The Right Move!

704-879-7155 • 5130 Wilkinson Blvd, Gastonia, NC 28056

[www.buddyharper.com](http://www.buddyharper.com)



**Buddy Harper**  
704-747-4016  
NC/SC LIC

**Tonya Freeman**  
704-467-0828

**James Freeman**  
704-718-7967

**Christyn Denton**  
704-363-9083  
NC/SC LIC

**Cindy Rankin**  
704-460-1521  
NC/SC LIC

**Angelia Matthews**  
704-460-4083

**Kristen Jones**  
704-906-2647  
Se Habla Español

**Sarah Jimison**  
704-678-9657

**Jill Bennett**  
980-295-9076

**Charlie Gonzalez**  
980-251-1215  
Se Habla Español

**Sarah Cerilli**  
724-777-8660

**Leigh Ann Calvert**  
704-813-2772

**Stacey Moore**  
704-775-2988

**HAITHCOX**

**PHOTOGRAPHY**



## Did you miss the Eclipse of 2017?

Did you only see a partial Eclipse because you didnt get to travel to a total location? Did your cell phone images just not turn out as well as expected? Then the answer is to purchase an original image by Master Photographer Rick Haithcox. The image is 6 1/2 x 16 signed, with location and date, matted and framed. The total framed size is 17 1/2 x 25. Total cost including sales tax is only \$395.00. Call or e-mail to get yours ordered in time for Christmas giving. 704-922-7696. [wrhphoto@aol.com](mailto:wrhphoto@aol.com).

Cash, check or credit card accepted.

# CIVIL AIR PATROL PARTICIPATES IN



BY BEN DUNGAN

It all started 25 years ago with one guy and some surplus Christmas wreaths. Morrill Worcester, owner of the Worcester Wreath Company, decided to make the 730-mile trip south to Arlington, Virginia from his home in Harrington, Maine to lay these wreaths on some of the graves at Arlington National Cemetery.

And just like that, a Christmas tradition was born.

That's the beauty of a Christmas tradition. Everybody has them. Some make sense and some don't. And that's OK. They only have to make sense to you. After all, it's in these traditions that help make the holiday season that much more special.

In 2007, this Christmas wreath-laying movement officially became a nonprofit better known today as Wreaths Across America. This month, there will be wreath-laying ceremonies not only at Arlington National Cemetery, but also in over 1,200 additional locations across the country.

And thanks to the efforts of the Gastonia Composite Squadron of the Civil Air Patrol, Gaston County will be represented also.

The Civil Air Patrol is an all-volunteer organization comprised of youth and adults that provide additional help and resources to the U.S. Air Force, especially in the area of continental U.S. inland search and rescue missions. In addition to this, the adult volunteers also serve as mentors to the young men and women participating in its Cadet Programs.



The Gastonia Squadron currently has 27 active members in its Cadet Program, ranging in age from 12 to 21 years old. Think JROTC, except they are not affiliated with the school system and they meet once a week all year round.

This group will be hosting their third annual wreath-laying ceremony at Oakwood Cemetery in Downtown



Gastonia on Saturday, December 16 at noon.

The first year they hosted the event, they raised enough money for 50 wreaths. Last year they were able to secure 100 wreaths. This year, they have set their goal even higher, hoping to raise enough money for 150 wreaths.

Oakwood Cemetery features gravesites for 79 veterans that go as far back to the Civil War, but also include most conflicts up through World War II. The remaining wreaths not used at Oakwood Cemetery are sent to Arlington.

1st Lt. Sue Beutler, the Public Affairs Officer for the Gastonia Squadron, saw that this event was taking place in other areas but noticed that there wasn't one in Gaston County. She saw it as a great opportunity for her group to get involved and make it a yearly tradition.

The Wreaths Across America's mission is to Remember, Honor and Teach. That mission fits nicely into the mission of the Civil Air Patrol of supporting America's communities.





"Our highest goal is to develop young men and women of integrity to carry on the legacy of those we honor, whether it be in military service or otherwise," said Beutler.

That's the beauty of this wreath-laying ceremony - it brings people of ages together. No matter who you are, where you are from, or whether you have any military service in your background or not, everyone is welcome.



It's a great way to teach the younger generations the importance of remembering what these veterans did. But for adults, I think it also serves

as a strong reminder for us as well - especially when we get caught up in the swirl of Christmas busyness.

Because as we all know too well, the Christmas to-do list is neverending.

Christmas traditions can be an amazing blessing. But they also can become a burden. When it becomes just another present to wrap, another batch of cookies to bake and another party to attend, maybe it's time to evaluate it.

Saying yes to one more thing may feel good, but fulfilling that 'yes' can be overwhelming. This Christmas, I challenge you to reevaluate those Christmas traditions you do just because you're suppose to do them. Ask yourself, are they draining your holiday gas tank or are they feeding your soul.

It's never too late to retire an old Christmas tradition and start a new one. Let the Gastonia Composite Squadron of the Civil Air Patrol help you hit the pause button on the holiday madness this year. Let them help you honor and remember this Christmas.

And while you're at it, lay a wreath.



**To learn more about the Gastonia Composite Squadron and the wreath-laying ceremony at Oakwood Cemetery in Gastonia on Saturday, December 16 at noon, visit them online at [www.gastoniacap.us](http://www.gastoniacap.us)**



# TREE TRIMMING TIPS



BY NAN BRIDGEMAN

I love the holidays and putting up trees. I have put up lots of trees over the decades, and not all have been a rip roaring success. When I was a young mother, I got the idea to make a cookie tree with our children. We baked and decorated cookies and hung them by red ribbon on a small tree in our kitchen. It really was cute for a day or two. Then the steam from bubbling pots and pans started softening the cookies. They slowly crashed one by one onto the floor. Ugh! The children were upset to see their handiwork shattered, but our two dogs loved hanging out in the kitchen and gobbling up our handiwork.



Over the years I have experimented and learned from pros tips that I want to share with you.

Before you make your tree purchase, you, you must decide whether you are a purist who must have a live tree, or a Christmas lover who keeps your tree up from Thanksgiving until Epiphany. If this describes you then an artificial tree is your best bet.

**REAL TREES** have a wonderful smell, and many families love the ritual of finding the “perfect tree” in the field or tree lot. If you go this route, be sure to condition your and tree clippings overnight in a deep bucket. (See the recipe for greenery/tree conditioner at end of this article.)

**ARTIFICIAL TREES** should look as real as possible. — Avoid “bottle brush” limbed trees, and look for a tree that has a lot of tips. This information is often listed on the tag, along with the number of lights on the tree. Pre lit trees are costly, but they can save time and nerves for a few years.

First, you will “plant” your tree. Lately I have been using large pottery or baskets to hold my trees as well as tree stands. Select a container or tree skirt that compliments your style. Large trees might need to be anchored to woodwork with stout fishing wire and eye screws so no calamities occur.

Once your tree is up and stable, it is time for lights. This can be tedious, so turn on holiday music and dive in. A rule of thumb is a minimum of 100 lights per foot of tree. In our area clear lights are the most popular but old fashioned colored lights, even bubble lights can be fun. At the shop, we snake lights up the trunk of our trees as well as stringing them on limbs. I love twinkling lights, as they can help create a magical feel, but leave some lights burning steadily so your tree doesn’t look like a blinking neon sign, which can be unnerving.

**RIBBON** is a wonderful addition to a tree. You can crown a tree with a collar of fat bows at the top. This year we have Santa popping out of the top of a crown of red and green bows, on our nostalgic “Santa Claus Is Coming to Town” tree. Kiting ribbon through the tree is an easy way to add color and movement to your tree composition. To save ribbon (and money) cut lengths of ribbon and place a floral wire in the center of the strand and pull tight. Then attach the loop inside the branches and “kite” your ribbon tail.

One of my floral reps who decorates shops, banks, and homes of special clients, taught me in order for a tree to have the “wow” factor, it should be decorated using 3 ELEMENTS OF COMPOSITION. I know this is beginning to sound like a freshman art class, but read on. It really isn’t so hard to grasp and does make sense.

1. **MASS** is a large cloud of color that is used repetitively in the tree. Flowers such as hydrangea blooms, poinsettias or a trio of amaryllis can give mass to a tree.
2. **LINEAR** is the opposite of mass. It is lines running through tree such and adds drama, height, and contrast to mass. Single stems, twigs, etc. can give your tree this.
3. **FILLER** unites the composition. Sprays can be fluffed to fill holes here and there in the tree.



### **ORNAMENTS** come last.

Solid ornaments unite a color scheme. Hang lots of large solid ornaments in the interior of your tree. If you have small solid ornaments, it is suggested to cluster in groups of three. Repetitive use of solids and matching ribbon is an easy way to unite a memory tree’s hodgepodge.

Story telling ornaments go on outer branches and show the theme. Put your prettiest ornaments at eye level on the outer branches. On our “O Holy Night” tree, once we tucked in our large jewel tone solid balls in the interior, we could place our special hand painted “Holy Family”, Shepherds and Wise Men on the outer branches.

Drop ornaments such as finials and icicles should be carefully placed, so they are vertical for neatness. On our Holy Tree, we hung lots of glittered crosses taking care to keep them vertical.

Garlands go on last, looped through branches.

Once your tree is trimmed, make sure you take time to enjoy it. Make some hot chocolate or if later in the day, sip some eggnog or wine while you admire your handiwork. You have completed your largest holiday decorating task with aplomb.

*Nan Bridgeman retired as an educator at a local museum, and owns Blythe Gallery, an interiors shop in Belmont. She enjoys helping customers create their own personal “happy place”.*



# Wills & Trusts For All Family Situations

- Preserve And Protect Retirement Accounts
- Plan For Special Needs
- Give More To Your Loved Ones



Attorney  
Andrew Brandt

Stricker Law Firm, PLLC

Stricker | Brandt | Simonds, Jr.

112 Kenwood St. • Belmont, NC 28012 • 704-829-8034 • strickerlaw.com

*your holiday wish list...*

Martin / Takamine / Ibanez / ESP / Vox  
Ampeg / Pearl / Ludwig / Tama  
Mapex / Sabian / Audio-Technica / Shure  
Mackie / Peavey / Yamaha / Bach / Chauvet

**THE MUSIC CENTER**

940 E. Franklin Blvd. • Gastonia 704-861-1037

**\$2 OFF**

Any Purchase Of \$25 Or More

**Lake Wylie Discount Liquors**

5081 Charlotte Hwy • Lake Wylie • 803-831-8161  
With This Coupon. Cannot Be Combined With  
Any Other Offer. Offer Expires 1/15/2018.

**\$5 OFF**

Any Purchase Of \$60 Or More

**Lake Wylie Discount Liquors**

5081 Charlotte Hwy • Lake Wylie • 803-831-8161  
With This Coupon. Cannot Be Combined With  
Any Other Offer. Offer Expires 1/15/2018.

**\$10 OFF**

Any Purchase Of \$100 Or More

**Lake Wylie Discount Liquors**

5081 Charlotte Hwy • Lake Wylie • 803-831-8161  
With This Coupon. Cannot Be Combined With  
Any Other Offer. Offer Expires 1/15/2018.



**Lake Wylie Discount Liquors** 5081 Charlotte Hwy • Lake Wylie • 803.831.8161

BP Gas Station 	Auto Zone <input type="checkbox"/>	Food Lion <input type="checkbox"/>
Lake Wylie Discount Liquors	<input type="checkbox"/>	<input type="checkbox"/>
<b>HWY 49</b>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Publix	<input type="checkbox"/>	<input type="checkbox"/> Wal-Mart

Please Drink Responsibly

**LAKE WYLIE**  
**THE No. 1 STORE**  
**Liquors**

**SVEDKA**  
IMPORTED VODKA



# Merry Christmas And Happy New Year From All Of Us At Budget Blinds.

Our lavish selection of window treatments includes shutters, blinds, draperies, and shades.



## Budget Blinds

a style for every point of view®

704-864-8778 • [www.budgetblinds.com/southgastonia](http://www.budgetblinds.com/southgastonia)

Visit Our New Showroom!

3826 S. New Hope Road • Suite 10 • Gastonia, NC 28056

©2017 Budget Blinds, LLC. All Rights Reserved. Budget Blinds is a trademark of Budget Blinds, LLC and a Home Franchise Concepts Brand. Each franchise independently owned and operated.

Ask Us About Catering Your Next Event!

## Akropolis

Greek Cafe



704-868-3636 • 3070 East Franklin • Gastonia (Next To La Fuente)

### \$5.00 OFF!

ANY PURCHASE OF \$25.00 OR MORE

One coupon per customer please. Cannot be combined with any other offer. Expires 1.15.18

### BUY ONE ENTRÉE GET ONE 1/2 OFF!\*

\*WITH PURCHASE OF 2 BEVERAGES, 2ND ENTRÉE MUST BE OF EQUAL OR LESSER VALUE

One coupon per customer please. Cannot be combined with any other offer. Expires 1.15.18

## LA FUENTE

Mexican Grill



Owner Ben Dorantes and Staff



ASK US ABOUT CATERING YOUR NEXT EVENT!

Hours  
Mon.-Thur.: 11a-10p  
Fri.-Sat.: 11a-10:30p  
Sun.: 11a-9p

### 704-866-7744

3070 East Franklin • Suite #2 • Gastonia (Right Below Best Buy)

### BUY ONE ENTRÉE GET ONE 1/2 OFF!\*

\*WITH PURCHASE OF 2 BEVERAGES, 2ND ENTRÉE MUST BE OF EQUAL OR LESSER VALUE

One coupon per customer please. Cannot be combined with any other offer. Expires 1.15.18

### \$5.00 OFF!

ANY PURCHASE OF \$25.00 OR MORE

One coupon per customer please. Cannot be combined with any other offer. Expires 1.15.18



GA|12|17

[gastonalive.com](http://gastonalive.com)

Presorted  
Standard  
U.S. Postage  
**PAID**  
Greenville, SC  
Permit # 1431

## Merry Christmas, from Belmont Capital Advisors



**Joseph Roop,**  
Founder & Chief  
Investment Strategist

It's easy to get wrapped up in the holidays – all the events to attend, cards to send, and presents to buy. But, this holiday season, let's take a step back and focus on what really matters – spending time with our loved ones and letting them know just how important they are.

For Belmont Capital Advisors, this includes our amazing clients, each of whom feels like members of our extended family. Without you, our success couldn't be possible. Rest assured, you will be in our thoughts during this special time. Thank you all for making 2017 an amazing year. With clients like you, we know that 2018 will be even better, and we can't wait.

***Wishing you health, wealth, and happiness for years to come,  
JoePat Roop***

 **BELMONT CAPITAL**  
ADVISORS, INC.  
*Retire(mean)™ for living*



### You Are Invited for Photos with Santa

**It's the Season for Giving, and we want your family to get in on the fun. Bring your kids and grandkids, along with a donation to benefit the Belmont Community Organization, and you can photograph your family as they meet St. Nick.**

**Remember to bring your camera!**



**PLEASE JOIN US AT**  
123 N. Main Street, Belmont, NC

**December 8th, 5:00 - 9:00 pm**  
**December 15th, 1:00 - 4:00 pm**

**CALL US TODAY TO SCHEDULE A COMPLIMENTARY, NO-OBLIGATION CONSULTATION: 704.825.1560 [www.belmont-capital.com](http://www.belmont-capital.com)**

The Kalos Disclaimer: Securities offered through Kalos Capital, Inc. member FINRA and SIPC and investment advisory services offered through Kalos Management, Inc. both located at 11525 Park Woods Circle, Alpharetta, GA 30005 (678)-356-1100. Belmont Capital Advisors, Inc. is neither an affiliate or a subsidiary of either Kalos Capital Inc. or Kalos Management, Inc. Kalos Capital, Inc. does not provide tax or legal advice. The opinions and views expressed here are for informational purposes only. Please consult with your tax and/or legal advisor for such guidance.