



Lori McAdams Chalkboard Barista Detail Scratchboard (Photos provided)

Southern Arts Society opens new exhibit

Southern Arts Society in Kings Mountain, NC, presents "The Illustrated Line" an exhibition of works by Lori McAdams on view in the Ferris Gallery January 21 through February 28. Also on view are works by Alex Peterson (photography), Terry Randolph (colored pencil), Annie Sylling (painting) and Chris Tessner (mixed media). The public is invited to meet the artists during a reception on Saturday January 25, from 6 - 8 pm.

Lori McAdams is an artist and illustrator based in Belmont NC. She has an artistic interest in unique items that is often reflected in her art. Using fine lines and a great sense of depth, Lori's sharp attention for detail brings the past into the present. She works mostly in scratchboard, watercolor, colored pencil and acrylic. With scratchboard, which is traditionally black and white, Lori often adds color to bring out the details in her work. Even when she works from present day inspirations, the graphic quality of her works lends an old world feel to them.

Old buildings, antique and consignment shops, quirky coffee shops and old bookstores are her main hunting grounds for subject matter. Old - and not necessarily expensive - jewelry stores for rich artworks. Older, often repurposed buildings make for back and store portraits. Sometimes drawing an object leads to the surmer "what is this odd thing?"

Part of this fascination with vintage subject mat-



Lori McAdams watercolor of David Blue.



Lori McAdams Mixed Media artwork.



Lori McAdams Straw Hat - mixed media.

ter resulted in her series of vintage hats, rendered in color with minute detail in watercolor and occasional acrylic. They are on view at this exhibit, and she plans to continue the series, while seeking secondary art projects to share them on.

Her scratchboard works are rendered in even as detail - with parallel fine

lines creating the tonal varieties. While loving the graphic black and white drawings, she has branched out into using color - not simply for adding life to the line drawings but using warm or cool as the base ink to be scratched away.

One of her favorite projects is working on Southern Arts Society's annual calendars. Even though these are colorful, hand-pulled screen prints, she uses scratchboard for the original art, which is imaged onto the screen. The greatest challenge has been reigning in her usual detailed method, and creating simpler, yet effective, calendar pages.

Lori's work has been exhibited in these North Carolina Galleries: The Charlotte Art League in Charlotte, Southern Arts Society in Kings Mountain, Arts on Main in Gastonia; the Jeanne Busch Gallery at Gaston College in Dallas; and the Railwalk Studios and Gallery in Salisbury. Lori graduated from Parsons School of Design (BFA), and MA UNC Charlotte (MA).

To see more about Lori and her art visit: www.mcadams-studio.com and lorimc.adams.com

Southern Arts Society (SAS) Gift Shop is Gallery is located at 301 N Piedmont Ave at the intersection of Piedmont and Bellguard Avenues, Kings Mountain, NC, in the historic Southern Railway Depot. SAS offers a gift shop, ongoing exhibits and art competitions, programs and classes in a variety of media for artists of all levels.



Casseroles

SAUSAGE BREAKFAST CASSEROLE

1 lb sausage
3 cups shredded potatoes, drained and patted
1/4 cup butter, melted
12 ounces milk Cheddar cheese, shredded
1/2 cup onion, shredded
1 (16 ounce) container small curd cottage cheese
6 jumbo eggs

• Preheat oven to 375 degrees. Lightly grease a 9x13 inch square baking dish.

• Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

• In the prepared baking dish, stir together the shredded potatoes and butter. Line the bottom and sides of the baking dish with the mixture in a bowl, mix the sausage, Cheddar cheese, onion, cottage cheese, and eggs. Pour over the potato mixture.

• Bake in the preheated oven, or until a toothpick inserted into center of the casserole comes out clean. Let cool for 5 minutes before serving.

BAKED RAVIOLI

1/4 pound ground beef
1 clove garlic, minced
1 (4 1/2 ounce) can diced tomatoes
1 tsp. Italian seasoning
1 tsp. salt
1 lb. ravioli
2 cups fresh spinach leaves

1/2 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese
2 tablespoons shredded Parmesan cheese

• Preheat oven to 450 degrees. Grease a 9-quart casserole dish.

• Cook and stir ground beef in a skillet over medium heat until the meat is browned and crumbly, 5 to 10 minutes; stir in garlic and cook just until fragrant, about 1 minute. Pour in diced tomatoes and stir in Italian seasoning and salt. Reduce heat to low and cook at a simmer, stirring occasionally, until you complete remaining steps.

Bring a large pot of water to a boil, stir in frozen ravioli, and reduce heat to medium. Cook ravioli until tender, 6 to 7 minutes. Drain.

• Place half the ravioli into the bottom of the prepared baking dish and cover with

layers of half the spinach, half the ground beef sauce, half the mozzarella cheese, half the Cheddar cheese, and 1 tablespoon shredded Parmesan cheese. Repeat layers once more and sprinkle top with remaining 1 tablespoon Parmesan cheese. Cover dish with foil.

• Bake in preheated oven until casserole is bubbling and cheese has melted, about 30 minutes.

CHEESY TUCHEINI BAKE

1 lb ground turkey
2 large zucchini, halved lengthwise
3 eggs spaghetti sauce
1 (8 7/8 oz) can whole kernel corn, drained
1 cup shredded mozzarella cheese blend

• Preheat oven to 350 degrees. Brown turkey in a large skillet over medium heat. Drain fat.

• Place halved zucchini slices in a baking dish. Pour the ground turkey, spaghetti sauce, and corn on top. Cover with aluminum foil.

• Bake in preheated oven until zucchini is tender, about 30 to 35 minutes. Uncover and sprinkle with cheese. Bake uncovered about 5 minutes.

TWICE BAKED POTATO CASSEROLE

2 large baking potatoes
1/2 pound lean ham
1/4 cup shredded milk Cheddar cheese
1/2 cup sour cream
1/4 cup milk
2 tablespoons melted butter, melted
1 teaspoon dried chives
1/2 teaspoon salt
1/2 teaspoon ground black pepper

1/2 teaspoon garlic powder
1/4 cup shredded milk Cheddar cheese

• Preheat oven to 400 degrees. Grease a 9x13-inch casserole dish.

• Poke a few holes into each potato using a toothpick. Bake potatoes in the preheated oven until fully cooked, about 1 hour. Cool for about 15 minutes.

• Place the bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on paper towels and crumble.

• Cut a thin slice from one side of each potato; carefully scoop out the flesh and

transfer to a bowl. Discard skins. Mix 3/4 cup Cheddar cheese, sour cream, milk, butter, chives, salt, black pepper, and garlic powder with potatoes. Spread potato mixture into the prepared casserole dish; top with 3/4 cup Cheddar cheese and crumbled bacon.

• Bake in the preheated oven until just bubbling, 10 to 15 minutes. Cool for at least 5 minutes before serving.

EASY SHEPHERD'S PIE

3 cups hot cooked potatoes
4 ounces cream cheese, cubed
1 cup shredded Cheddar cheese, drained
2 cups pulled, rinsed 4 cups frozen mixed vegetables, thawed
1 cup beef gravy

• Preheat oven to 375 degrees. Brown meat in large skillet. Meanwhile, mix potatoes, cream cheese, 1/2 cup of the shredded cheese and the garlic until well blended.

• Drain and fluff the skillet, stir in vegetables and gravy. Spoon onto 8-inch square baking dish; cover with potato mixture and remaining 1/2 cup shredded cheese.

• Bake 30 min. or until heated through.

TORTILLA CASSEROLE

12 (6 inch) corn tortillas
20 cup chopped green onions

1 (4 oz) can diced black olives, drained
2 (4 oz) cans diced green chile peppers, drained
1 (4 oz) jar diced pimientos, drained
5 ct. Monterey Jack cheese, shredded
4 ounces Cheddar cheese, shredded

5 eggs

2 cups milk
1 (8 oz) jar salsa
• Lightly grease a 9x13 inch baking dish. Line the bottom of the dish with 4 tortillas. Sprinkle with 1/3 each of the green onions, olives, chile peppers, pimiento peppers, Monterey Jack cheese, and Cheddar cheese. Repeat twice with the remaining ingredients.

• In a large bowl, beat together eggs, milk, and salsa. Pour over the layered ingredients. Cover with plastic wrap and refrigerate overnight.

• Remove the casserole from refrigerator, and remove plastic wrap. Preheat oven to 375 degrees.

• Bake 45 to 60 minutes in the preheated oven.