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by MARK WINEKA

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Jimmy Shoaf and friends carry

on apple butter tradition.

by MARK WINEKA

On this page: A cardinal in one of Ann Alessandrini's quilts. On the cover: Shoafs' apple butter is perfect for pancakes, toast or biscuits. — Photos by Jon C. Lakey

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Sew many things to talk about

ne Saturday in early 2017, Adele Goodman, photographer Jon Lakey and I spent a crisp, winter morning and early afternoon driving over the countryside of western Rowan County looking at barn quilts.

Goodman knew where to find them, and they made great photographs for Lakey in one of our previous issues of Salisbury the Magazine. I also should mention that a group of women from the Salisbury-Rowan Quilters' Guild were following us that day — Teri, Kate, Judy, Chloe and Rita.

The adventure was sort of a field trip for them, a chance to see the kinds of patterns they are familiar with in quilting repeated as works of art on the sides of barns. Teri Davies, president of the guild, mentioned that day how the magazine should consider a story about the guild and especially with some of the women who have been with it since the beginning.

"One of the guild's stated purposes is to 'promote interest in quilting as an art within the community,' and an article in the magazine would certainly do that," Davies told me in a series of emails we exchanged over the coming months.

Davies delved into the guild's minutes and noted the organizational meeting for the guild was held Sept. 6, 1990, at Pockets, the onetime restaurant on West Innes Street. The minutes stated, "Those in attendance were Carrie Beard, Celeste Shue, Marie Wood, Nancy Isenhour, Susan Smith, Betty Yates, Joyce Heilig. We will be known as Salis-



bury-Rowan Quilters' Guild."

Davies actually had me at "hello" during our barn quilt excursion. I suggested we wait on a quilting story until the following winter — quilts would lend a sense of warmth. Meanwhile, I found myself reading the guild's newsletters, visiting quilters' homes, attending meetings and entering an unfamiliar world of fabric, sewing, rotary cutters, stacking and whacking.

But mainly what I found were artists disguised as quilters. Many thanks to Davies for leading me to the guild and an inspiring group of women. You finally can read about the guild in this issue.

Something else to keep you warm is spending a couple days with Jimmy Shoaf, his family and friends as they make apple butter. It's a slow, laborious task with lots of stirring involved, but it's also perfect for socializing and creating an apple butter that's as delicious as the Golden Delicious apples from which it is made. I know. I've had some.

While we're on sweet stuff, Deirdre Parker Smith and Wayne Hinshaw took a quick trip up the road to Lexington and returned with a report and photos on Piedmont Candy Co., famous for its Red Bird peppermints. No doubt you ate plenty of those over the holidays.

Also in this issue, Salisbury dentist Dr. Jimmie Anderson shares some of his photography. He goes to great lengths to capture wildlife around Lake Norman, and you also might have seen Anderson in recent years photographing sports action at Salisbury High School.

Reginald Brown provides us the important history behind the J.C. Price House on West Monroe Street, and Rebecca Rider introduces you to a Healthy Rowan program taking root in Rowan County elementary schools called "The Daily Mile." It will make you want to be more active.

Our Rowan Original is the multi-talented Cam Beard Hall, and Salisbury Symphony Executive Director James Dane Harvey gives us some musical food for thought in his Salisbury's the Place column.

So welcome to 2018 and what some forecasters have promised will be a fairly mild winter. Still, if you get cold, you know what to do: Grab a quilt. **S**

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Mark Wineka, Editor, Salisbury the Magazine

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'The Hush' is pure Hart



• "The Hush" is coming.

John Hart's new novel brings back his favorite character, Johnny Merrimon.

Johnny was the wild, determined, fearless but damaged boy in "The Last Child," a book Hart's fans and even critics loved. What happened to him after he discovered the truth about his twin sister's death?

What happened to the people who tried to love him and bring him back into a loving family?

What horrible memories haunt him from his gruesome discoveries?

It's been 10 years since the events that changed Johnny's life and rocked his hometown to the core. Since then, Johnny has fought to maintain his privacy and his sanity, but books have been written about his ordeal.

Living isolated in a wilderness beyond town, Johnny's only friend is still Jack, now an attorney.

"The Hush" is being called more than an exploration of friendship and its depths. It takes readers to unexpected and dark places only Johnny would know.

Hart, author of five consecutive New York Times bestsellers and backto-back winner of the prestigious Edgar Awards, returns with a novel that will grab you from the first page and spin you into a world only he could imagine.



• Jojo Moyes is now on book three of the "Me Before You" series, with **"Still Me,"** a sequel to "After You."

Lou arrives in New York ready to start a new life, confident she can embrace this new adventure and keep her relationship with Ambulance Sam alive across several thousand miles. She is thrown into the world of the super-rich Gopniks: Leonard and his much younger second wife, Agnes, and a never-ending array of household staff and hangers-on. Lou is determined to get the most out of the experience.

Before she knows what's happening, Lou is mixing in New York high society, where she meets Joshua Ryan, a man who brings a whisper of her past. As Lou tries to keep the two sides of her world together, she finds herself carrying secrets — not all her own — that cause a catastrophic change in her circumstances. She has to ask herself, Who is Louisa Clark? And how do you reconcile a heart that lives in two places?



• "Bunk: The Rise of Hoaxes, Humbug, Plagiarists, Phonies, Post-facts, and Fake News," by Kevin Young, chronicles a distinctly American brand of deception in this history of hoaxers, fabricators, liars and impostors.

Young traces the tradition of journalistic duplicity from an 1835 newspaper story reporting winged men on the moon to the fabrications by the New Republic's Stephen Glass in the late 1990s. He explores forgeries and falsifications in literature, including the exaggerated claims of James Frey in his memoir "A Million Little Pieces."

While many of these hoaxes will be familiar to those with a decent grasp of American history and current events, there are plenty of obscure examples, such as the 1941 emergence of the 9-year-old poet-prodigy Fern Gravel, charmingly declared "the lost Sappho of Iowa" by the New York Times, who was later revealed to be the brainchild of author James Norman Hall.

Young explores the many instances where the hoax intersects with race and racism, notably P.T. Barnum's exploitation of the supposed centenarian Joice Heth, a black nursemaid of George Washington, and the more recent instance of Rachel Dolezal, a white woman pretending to be black, who led her local chapter of the NAACP.

Using these examples, Young declares the hoax a metaphor for a "deep-seated cultural wish" that confirms prejudicial ideas and stereotypes. While the book suffers a bit from its glut of examples, Young's remarks on race and his comparison of Trump and Barnum, both of whom gained power from spectacle, are well worth sifting through the drier material. **S**

THROUGH THE LENS

by jon c. lakey

Salisbury's Hurley Park is celebrating its 30-year anniversary. The next issue of Salisbury the Magazine will feature pictures from all four seasons in the park. Here, a snow last year covered the park in a blanket of white.



Stage struck

In theater world, Piedmont Players' Cam Beard Hall loves being a techie.

am Beard Hall, Piedmont Players box office manager, volunteer coordinator and membership drive chairman, is an eighth generation Rowan Countian. Her family came here in the 1700s.

She lives in Mount Ulla, and has been married to Bill Hall for 36 years. They have three dogs, a horse, three nieces and three nephews-in-law, as well as three great-nephews and two great-nieces.

Cam's parents were Patsy and Pat Beard, and her sister is Sally Beard Smith.

"I literally grew up in the Meroney Theater," Cam says. "My great-grandfather, Peter Bryce Beard, purchased the Meroney Theater and our home on Bank Street about the same time, 1915.

"I had a great family. We did things other people weren't doing. My grandfather, in the 1950s, was taking us out to eat Chinese food; we went to Italian restaurants. Nobody did that. ... We stayed in Blowing Rock every summer where my grandmother had a house."



Cam Beard Hall can be found in the box office at the Meroney Theater. — Photo by Jon C. Lakey

What influences guided you to become the person you are?

I grew up with amazing support from my family and their friends. My parents went to kindergarten with lots of their lifelong friends. Some of their children went to kindergarten with me and we are still friends. This sense of belonging and family helped me to be the person I am today and being a "cradle" Episcopalian, very active at St. Luke's Episcopal Church, was definitely influential.

How many other jobs have you had?

Here are the important ones ... my first real job was stage managing the tour of "Godspell." I always say that is where I got my real education. And staying in the entertainment business, I worked for 15 years in NASCAR. I went to every race keeping score for Butch Mott and Ray Evernham teams and also worked in the shop doing everything from accounting to helping with decaling the cars. I think the only thing I didn't get to do was drive! Going to Victory Lane was so amazing and exciting and I got to go twice!

What draws you to community involvement?

When I worked in racing, I lost touch with the Salisbury community. I became box office manager for PPT in 2010. I was back in my hometown, I am downtown every day and I love being able to reconnect with old family friends. I am a people person, and have become more involved in the community working with all our fabulous volunteers!

Talk about your time at Catawba College.

It is sad, but true, I didn't choose to go to Catawba, my mother chose it for me! I became disenchanted with the horse show world and

quit a job ... I came home and my mother told me I was going back to school. I was in the Dean of Admissions office the next day. She had friends in high places! When I found out they were taking a spring break theater trip to England, well, I was really glad to be at Catawba. I got back in the theater where I belonged and the rest is history. I loved working with Parkie (James Parker), McC (Hoyt McCachren) and Epp (Jim Epperson). I met Reid Leonard at Catawba, a foreshadowing of things to come? I was cast in "The Rivals," my first big role, very scary, but fun! I wasn't really an actress, ... I was/am a backstage person. I love stage managing and being a techie, which eventually got me a job with the "Godspell" tour as stage manager/road manager. And what a ride that was! 160 performances later, I had to actually go on for an actress who left the company early.

What is it about theater that draws you in?

Theater is magic. You can become another person, step into their clothes and lives, bathe in the glory of stage lighting and live in another place. On stage, you are special and back stage you are important. I love being a techie. I've made so many friends volunteering backstage and front of house. Theater is fun.

Name some of your favoriteproductions, here and elsewhere.

As a Catawba student – "The Rivals," "Man of La Mancha," "Antigone."

With PPT at Catawba — "Evita," "Anything Goes" and "The Foreigner;" "Leap of Faith" at the Meroney and "Macbeth," "The Wizard of Oz" (my dog child was Toto) and "Tarzan" at the Norvell. Way too many others to name!

What are your hobbies — or obsessions?

I love my dogs, Rocket and Trixie, the

snake-hunting border terriers, and Kate, the always shedding Labrador. I've ridden horseback since I was 2, I competed in hunter shows and in dressage and eventing. I foxhunted for 37 years with the Yadkin Valley Hounds and was Master of Foxhounds for 35 years. I have one horse, Mr. P, and enjoy trail riding with my sister, Sally.

I've always loved dance, I still enjoy my adult ballet class with Donna Weinhold and my Zumba class at Trinity Lutheran Church with Karin and Debbie.

Of course, I love theater, but my obsessions are cooking, I am a real "foodie," and England. If I won the lottery, I would have an English cottage in the Cotswolds with an Aga stove, room for a pony and a neighborhood pub!

Five words you would use to describe Salisbury ...

Old, beautiful, Fame, Meroney, Clyde.

What's your pet peeve?

Dishonesty.

What are two foods in your fridge or pantry?

Parmigiano-reggiano and butter! Red wine and single malt Scotch.

If you could go back and talk to a young Cam Beard today, what piece of advice would you share?

Believe in yourself, and stay in England! I am so fortunate to be able to do the things I love ... traveling, riding, theater, drinking good wine with fine meals and having a great family. I have a pretty good life! **S**

Sweet spot

Red Bird candy keeps earning its stripes.

Written by DEIRDRE PARKER SMITH Photography by WAYNE HINSHAW

ou know Red Bird candy — it's the soft pillows of peppermint that melt in your mouth. It's the stick that went into a Christmas orange so you could suck the juice out.

It's been around since 1919, and it's still cooked and packaged in Lexington, just off Highway 64.

We like Red Bird around here — we found stories about it in our Salisbury Post newspaper files from 1975 and 1996. It's been another 21 years, so it's time to remind people about our good fortune.

Although the recipe for the candy is the same, the methods have certainly changed over the years. The big copper kettles are gone, production is up, and the parent company, Piedmont Candy Co., has diversified.

What hasn't changed is the aroma. The air around Piedmont Candy's small complex is filled with the scent of warm sugar.

When Marketing Director Jenna Paquin opens the plant's door, an almost overwhelming wave of peppermint fills the air, clearing out your sinuses and making your eyes water.

Get adjusted, and you'll notice a faint white dust — likely something the sugar plum fairy left.





FOOD



The Red Bird Puffs. In front is peppermint; in back from left: soft assorted (10 flavors), cotton candy and birthday cake flavors.

The 100-pound batch

of peppermint candy has the red stripe

added by hand before

it is ready to be lifted

into a machine that will roll the big mass

of candy into a long

diameter.

stripe about an inch in

Paquin takes us on a speed tour — from enormous bags of pure cane sugar to boxes filled with buckets of the peppermint pillows, which are what they're making today.

We're visiting during the holiday rush, which started around September. Seventy full-time and a number of part-time em-

ployees are working six 10-hour days each week to meet demand. They were working seven days for a while.

"We can make 55,000 pounds of candy a day," Paquin says. In 1976, using copper kettles, then-owner Bob Ebelein could make 2,600 pounds a day.

"We used the copper kettles up to 2000, then went for these larger cookers," Paquin says.

They're big all right, and the light amber liquid

that oozes out of them is still hot stuff that has to go through a few more steps before it's ready for the bag.

Paquin says the company could fully automate the plant and make a lot

Story continues on page 20.

<image>

Wishing You JOY. Wishing You Cheer. Wishing You All a **Happy New Year!**

As we ring out the old year and ring in the new, I'd like to wish all the best to each one of you.

I appreciate the opportunity to serve you, and look forward to your continued friendship.

2017



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Above: Piedmont Candy Co. marketing director Jenna Paquin.

Right: A worker runs a pulling machine for a 100-pound batch of candy, making it glossy.







Above: Peppermint Puffs packaged into 4-ounce bags.

Left: An employee works red coloring into the melted sugar to create the red stripe for the candy. The peppermint flavor is in the white part.



Above: A 100-pound batch of candy flavored peppermint comes out of the cooker. Right: Workers hand-inspect the peppermint puffs as they move down the line, removing any that are poorly shaped.



4

1

3

The 100-pound batch of peppermint candy with the red stripe added is in a machine that rolls the candy into an inch-size strip for the cutting machine.

FOOD



Above: Four-ounce bags of the peppermint puffs make their way through the packaging area. Right: Photos of the Red Bird candy process in the past when they used the big copper kettle for cooking the mixture.

more candy with a lot fewer employees, but owner Chris Reid wants to maintain the homemade quality the candy has always been known for.

Employees still have to move fast and carefully to heft 100-pound blobs of hot sugar from cart to pulling machine, to table to the contraption that rolls the big blob into what will become bite-size pieces.

Once the sugar and water reach a temperature of 310 degrees, the molten liquid goes into a cooling vat that brings the temperature down to 200 degrees, about right for pulling and twisting it to add air. The blobs of candy are translucent. Pulling and twisting turn them white and glossy as the sugar cools.

An employee cuts off a 5-pound hunk to color it red. The peppermint flavor went into the white mixture. The red is just sugar and color.

Watching the pulling machine work the candy, much like taffy at this point, you appreciate how hard it would be for mere humans to pull and twist 95 pounds of warm, peppermint flavored sugar. Still, someone has to take it off the machine for the next process, forming it into a large log before applying four red stripes for the pillows.

Then it's another heft to the machine that precisely reduces that log to a ribbon the perfect size for the pillows. Next, a trip through the cooling room brings down the temperature



in about an hour. Doing it the old way took 24 hours.

Even with newer equipment, this is very physical labor, and Paquin says the company takes care to train new workers gradually so they don't hurt themselves.

After a tumble in large pierced bins, the peppermint pillows bounce along a conveyor to the first quality control inspection. Three women quickly sort the candy, taking out pieces that are not quite right — too red or too white, too large or too small.

Don't worry, those pieces won't be thrown away. They are sold as seconds. As Paquin points out, variations make the candy look homemade, which it nearly is.

Once wrapped individually, they get another quality inspection, and then they'll be packaged in plastic bags or tubs.

Another building produces different lines. Piedmont makes some store-brand candies for Walgreens, CVS and other stores. Ninety percent of what the company makes is the peppermint puffs, but there are a few other flavors, and some is made into the sticks many remember from childhood.

The sticks come in four flavors — peppermint, lemon, cinnamon and cream penny, which is vanilla.

The pillows are peppermint, cotton candy, birthday cake and assorted fruit, with a mix of six flavors like lemon and orange.

Red Bird also makes minis in lemon and peppermint that are all natural. The peppermint is white and the lemon gets its color from turmeric, a mild spice.

Here's a Red Bird-infused recipe you might want to try:

PEPPERMINT CRUNCH TRUFFLES

- 1 package Oreos
- 1 cup crushed Red Bird Peppermint Puffs or Sticks

• 1-8 oz. package cream cheese

- 1⁄4 teaspoon peppermint extract
- 1 lb. dark chocolate

Preparation:

Process Oreos in a food processor until crumbly. Add chunked cream cheese, peppermint extract and $\frac{1}{2}$ cup of the crushed peppermint candies until combined, being careful not to over-process.

Shape into 1-inch balls and place into the freezer until they are cold to the touch and hold together well.

Melt the chocolate in a double boiler. Coat the balls into the chocolate by placing them in the chocolate and rolling them around with a spoon to cover. Lift the balls out of the chocolate with a fork, allowing the excess chocolate to drip, then carefully place on a sheet of waxed paper and sprinkle the top of the truffle with remaining crushed peppermint candy.

Allow to set.

Truffles will last for a few days in a covered container in the refrigerator. **S**



The Red Bird stick candy. Sticks include cinnamon, peppermint, and cream penny.



THE ARTS



Dr. M.J. Sims-Maddox is a tenured professor in political science and chairs the Department of History & Political Science at Livingstone College. Also a published author, Sims-Maddox sits at her home in Salisbury and discusses her 'Priscilla' trilogy.

Political intrigue

Livingstone College professor's writing career started with a dream.

Written by SHAVONNE WALKER | Photography by JON C. LAKEY



stack of legal pads fills a table inside the airy dining room at the home of Livingstone College political science professor M.J. Simms-Maddox. The batch of notepads don't hold lectures or scholarly research, but ideas for her future novels.

Simms-Maddox, who chairs the college's history and political science department, unintentionally began her journey to authorship in the late 1990s after a recurring dream about her father, who had died in 1981. She began to explain the dream to her friend, Ada White Taylor, while the two were on a hike up Grandfather Mountain.

Taylor encouraged Simms-Maddox to write down the conversation she had with her father in the dream.

"The dream was the impetus to get me started," Simms-Maddox said.

She began writing and soon a book poured out of her, so she sent the unedited, unsolicited manuscript to a publisher. Simms-Maddox admits she would not suggest anyone fol-

low her early footsteps. An editor at the publishing company looked through her manuscript, told her she had great potential, but suggested she connect with a good editor herself.

Simms-Maddox spent 10 years with an editor who lived in Berkeley, Calif., with whom she eventually cut ties over creative differences. One of the editor's suggestions was that she explain up front to readers that her THE ARTS

main book character was African-American. Simms-Maddox disagreed, citing major authors who never disclose the race of their book characters.

"Why can't I write a story about a person who happens to be black?" she argued.

Simms-Maddox had written before, but never taken on fiction. The Clio, S.C., native previously operated her own public relations agency and has, over the past 30 years, authored various academic and religious publications.

Most recently, she has published two fictional novels — "Priscilla: Engaging in the Game of Politics" and "Mystery in Harare" and is currently in production on her third, "Three Metal Pellets."

Simms-Maddox conducted an online search for a new book editor. Her search repeatedly landed on the same few editors, so she picked three that she liked. Simms-Maddox has worked with those same three editors since before her first

book ("Priscilla") was released in 2016. Her editors live in Wendell, N.C.; Phoenix, Ariz. and London. Each one helps her craft different elements of her books, including character development, grammar and plot.

Simms-Maddox is the first to admit she has no formal creative writing experience.

"My ideas for my writing come to me wherever I am," Simms-Maddox said. "I sit at this table and write."

The editing process is not like two revisions and she's done, Simms-Maddox said. Her books often will undergo dozens of rewrites before she's happy with the end result.

She has written about topics that have significance to her life experiences, including having her main character be the daughter of a minister. Simms-Maddox's father was a Methodist minister. She also has included terrorism elements in her books, in part based on terrorist attacks that occurred in Europe in the 1980s. She had vacationed there around the same time and recalled hearing the news of the attacks.



The cover design for Simms-Maddox's new book, 'Three Metal Pellets.'

In her books, the title character Priscilla is immersed in the political world.

Priscilla is loosely based on Simms-Maddox's life and her own career paths. Simms-Maddox has degrees in government, philosophy and political science. She also served as a legislative aide in the Ohio Senate.

Some of the authors and characters who inspire Simms-Maddox are H.C. McNeile, creator of the novel "Bulldog Drummond"; Sherlock Holmes creator Sir Arthur Conan Doyle; Agatha Christie; and Nelson DeMille. She's also a fan of "Hasta Manana," a book by Livingstone College's academic affairs vice president Carolyn Wilkerson Duncan.

She purposely doesn't read other authors while she's in the writing process for her own book so that their work doesn't influence her own.

It's not as hard as many would think to juggle being a college professor and author, Simms-Maddox reveals. She's keenly focused on writing and doesn't want to "lose this opportunity," she said. Although Simms-Maddox does not have a book agent, she does work with a group of consultants through Professional Woman Publishing, which offers private book publishing, coaching, proofreading, cover design and other services.

She didn't let not having an agent stop her from writing.

"I would encourage anyone who wants to write to write," she said.

Simms-Maddox says she doesn't see herself stopping at her trilogy and in fact has other stories she wants to tell. She's encouraged by the emails and other correspondence she receives from people who've told her they see themselves in her main character.

"That's very meaningful when people relate to what I write about," she said.

Her expectations were that people would gravitate to the politics in the books, but she's received more comments about Priscilla.

"I would love to be Priscilla," she said.

As for a fourth book about Priscilla, the author promises, "the saga continues." \boxed{S}

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Salisbury dentist sees the world through his camera.

Written by MARK WINEKA | Photography by JON C. LAKEY

r. Jimmie Anderson often woke before sunrise, made himself a Thermos of coffee and walked down to the pontoon boat docked at his house on Lake Norman.

His wife, Luanne, and their daughter, Julianna, would still be sleeping. After clearing the cover and uncoiling the ropes, Anderson motored off toward his spot along a shoreline of Lake Norman State Park. It was about a 10-minute trip, and the water was like glass.

With the boat anchored, Anderson hopped onto the beach and carried with him a small folding chair, a hacksaw for cutting branches, camouflage netting, a tripod and his camera bag. Within minutes, he had walked up a cliff overlooking the water and secured himself a vantage point in line or just above the osprey nest he wanted to photograph.

The ospreys always noticed his arrival and for a while would refuse to visit their nest. He could hear them overhead, talking in protest. Anderson unfolded his chair, set up the tripod and drew the netting over himself and this hiding spot he had created.

"Then I just sort of waited on my shot," Anderson says. "... Those birds are pretty smart. They knew I was there."

It often took a half-hour to an hour before the adult ospreys no longer saw him as a threat. It was then they would circle and land at the nest, sometimes with a fish in their claws to feed the three chicks.

Over a two-month span this past summer, Anderson probably came to this vantage point



Salisbury dentist Dr. Jimmie Anderson is developing a passion for nature and landscape photography. One of his favorite places to shoot is around Lake Norman.



Above: Anderson hides himself under netting to keep from scaring away birds. Below: Anderson takes his pontoon boat out on Lake Norman.

15 times. He witnessed the chicks go from just being hatched to learning to fly. Anderson visited his cliffside perch at both sunrise and sunset, and his patience paid off with beautiful photos of ospreys in flight and taking care of their young.

"It's something I think I'm going to be doing a long time," Anderson says of his overall love for photography. "But I don't think I'll be giving up my day job."

Drs. Jimmie and Luanne Anderson are dentists in Salisbury who own and operate Anderson Dental Group. A mechanical engineer before he turned to dentistry, Jimmie Anderson sees a lot of similarities between the eye for detail he needs in both photography and tasks such as replacing teeth with implants, crowns, bridges, dentures and partials.

"You have to know what you want for your final results," Anderson says. "There are many details that create a nice smile, and knowing these details help you know what to do in order to create that perfect smile.

"... So with both dentistry and photogra-



phy, your goal is to create or capture something pleasing to the eye. I find myself walking around looking at things differently now. I see things more as a potential photograph." Anderson's passion for photography blossomed as daughter Julianna, now a freshman at the University of North Carolina at Chapel Hill, grew older.

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Above: An osprey brings food to the nest; below left, the geometry of flowers; below right, a turtle suns himself on a log.



Photos by Dr. Jimmie Anderson





Above: Anderson's lens delves deep into a flower; right: an osprey takes wing; below: Anderson finds interesting lines in this railroad bridge.







Anderson captured the rolling surf in this photograph from the coast.

"It never really got to a serious level until my daughter started sports," Jimmie says.

As she played women's soccer and volleyball at Salisbury High School, Anderson began documenting the athletic exploits of Julianna and her teammates. He also prowled the sidelines with his camera during Salisbury High football games.

"A lot of what I do is just to make sure kids have photos for themselves," Anderson says, "and they can download them from the website. This way, they'll always have some."

But early on, Anderson wrestled with framing, F-stops, ISO settings and the shutter openings he needed to deal with the poor lighting of high school stadiums and gymnasiums. "It's difficult to take a good picture if you don't know the building blocks of good photography," Anderson says.

Anderson gives a lot of credit to a six-week course he took in the summer of 2015 from

Sean Meyers and Dr. Seth Holtzman. Back then, Anderson used a Sony camera — a good piece of equipment, but it didn't have the lowlight capabilities he needed for his sports venues.

On his instructors' recommendation, Anderson bought a bigger camera body — a used Nikon D4S model, and with other suggestions, he started seeing more detail and crispness in his photos.

Anderson began feeling familiar with concepts such as direct and indirect lighting, dynamic range, the golden hour at sunset, components of the light spectrum, depth of field and lens sizes.

The class he took with Meyers and Holtzman "answered a lot of questions," Anderson says. "I just wanted some critique. I went there mainly for that reason."

Toward the end of the summer class, each student was asked to submit two photographs

for an exhibition at the Center for Faith & the Arts. Anderson offered a photograph of a railroad bridge and the family dog in the water at Lake Norman. He ended up selling those photos for \$90 total.

With those sales, Anderson laughs, "I became a professional photographer."

Otherwise, he has learned a lot more about photography from trial and error, looking things up on the internet and talking with photographers such as Meyers and the Salisbury Post's Jon Lakey.

The Andersons' summer home at Lake Norman provides a lot of inspiration. On other, non-osprey excursions, Anderson might motor 30 minutes farther north where Lake Norman is more like a river. On these trips, he takes photos of egrets, turtles, flowers, sunsets or sunrises and various landmarks along the way.

Anderson has found an audience for his work. The newspaper sometimes relies on his

sports photographs. Salisbury High uses his work to illustrate portions of its sports banquets. Some of his wildlife photos hang in the boat rental business of his Lake Norman neighbor.

Anderson, 60, is an Army brat who was born in Germany. His father served in the Army 27 years. A 1983 graduate of Texas Tech, Anderson studied mechanical engineering and worked in manufacturing for 11 years. But he longed to be his own

boss and decided dentistry would be a good fit. "The engineering makes you focused, ana-

lytical and structured, which helps in dentistry and photography," Anderson says.

Anderson enrolled in dental school at UNC-Chapel Hill, and it's there he met Luanne, who was a year behind him. After they



were married and through school, the Andersons wanted to find a place where they could have a second home on a lake.

The office of Dr. Bob Wilson, who was retiring, came open in Salisbury. It was big enough for two dentists, and the Andersons moved to Salisbury, where they still live and have about a 50-minute commute to the getaway house on Lake Norman.

The Andersons attend St. John's Lutheran Church, where Jimmie plays guitar for the contemporary service. This winter, the couple plan to take a vacation to Norway, and Jimmie hopes to capture the Northern Lights in photographs.

What else is on the horizon for Anderson and his camera? Mountain color, landscapes, hummingbirds and surfers on the coast are just some of the subjects he mentions. He also has agreed to be a wedding photographer for one of

his employees, and the next photographic technique he would like to try is focus-layering in black and white.

No matter what he pursues in photography, Anderson will be paying attention to details.

"There's a lot that goes into it," he says. "There really is." **S**



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AT HOME

Meaningful metaphor

Home of Livingstone's first president served as post-slavery model for black families. / *By* REGINALD W. BROWN

No race can rise above the dead level of the home.

- Dr. J.C. Price

n the 2017 OctoberTour, you might have visited the family home of Dr. Joseph Charles Price, Jennie Smallwood and their descendants. Price was a founder and the first president of Livingstone College, and this noteworthy Salisbury house is now for sale through Historic Salisbury Foundation.

The home is located in the Livingstone College Historic District at 828 West Monroe St. on a thoroughfare once known as College Avenue, a route laid out in 1885 to connect the campus to Salisbury's city limits.

A North Carolina highway historical marker, an antique horse-head hitching post and the menacing blue bear in Livingstone's Friendship Plaza mark or stand near the oldest residence in today's West End of the city.

The two story, cross-gabled Victorian house (with

attic) was built around 1884 with bricks made by students in the campus brickyard. William H. Goler, who became Livingstone's second president, supervised its construction. Price, his wife, five children, a son-in-law and three of four grandchildren made the house their home over three generations. It faces south-

ward towards Livingstone's campus.

A grandson, Charles Price Sherrill, restored and updated the house on his return to Salisbury from New York. He and his wife, Blanche, lived in the residence until his death in 2013. Like his grandfather Joseph in 1893, Charles died in the home. Sherrill stated in an interview before his passing that no nails were used when the house was built and that a handcrafted dining room mantel was designed and built by Livingstone students as a gift to



Visitors do self tours of the J.C. Price House on West Monroe Street during the recent OctoberTour. — Jon C. Lakey photo.

Dr. Price.

When approaching the house, one is drawn to a rocking-chair porch with railings wrapped around its front facing southward and down a section of the home's westward side. A portico extending from the porch with a step on its westward side and facing Livingstone's campus shelters the entrance. The residence can be considered a metaphor for something Price once said:

"No race can rise above the dead level of the home. If we are to act for the best interests of ourselves and the country, education must enter into our homes and give to them tone and character."

One can conclude that his successful descendants — and the house's projection onto generations of those who called Livingstone College home — reflected Price's conviction. His household was a post-slavery model for black families headed by loving and educated parents and that the character, church, state, economic,



Left: In London, Dr. J.C. Price wowed audiences with his speeches and was called 'The World's Orator.' Right: Jennie Smallwood Price was the wife of Dr. J.C. Price, the first president of Livingstone College.


The front door has a stained glass window overhead. — Jon C. Lakey photo

social and spiritual well being of a people are bounded and determined by their homes. A strong household was the foundation for the hopeful future epitomized by his signature expression:

"I care not how dark the night; I believe in the coming of the morning."

Joseph Charles Price was a freeborn slave whose life began in a household defined by chattel slavery. Born on Feb. 10, 1854, near Elizabeth City, he was the only child of Emily Palin, a free woman of color, and Charles Dozier, a slave and ship's carpenter.

One of Price's darkest days was when his father was sold away and taken to Maryland, and one of his brightest moments was their reunion after the Civil War in Baltimore. His father had a second family and became a prominent Baltimore citizen after the war.

Young Joseph's mother married David Price whose surname he took. During the Civil War in 1863, they moved from Elizabeth City, a slave territory, to New Bern, a free zone held by Union troops. There he began his formal education at St. Andrew's Chapel, known later as St. Peter's AME Zion Church.

The Rev. James Walker Hood, the first black missionary to the South who became a bishop and Livingstone's first trustee board president, established the church and



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AT HOME



Left: One of the corners in the back room is rounded. Right: Reginald Brown greets guests as they enter the J.C. Price House during the recent October-Tour. — Jon C. Lakey photos

school. Price later attended St. Cyprian Episcopal School for the children of ex-slaves run by a Boston society known as the Lowell Normal School of New Bern.

A Freedman's Bank record notes Emily Price as a seamstress and that Joseph's stepfather, David, died in 1865. According to an 1870 U.S. Census, before teaching in Wilson from 1871 to 1873, Price helped his widowed mother by working as an upholsterer. He joined St. Peter's, his mother's church, at age 19 and resumed his education at Shaw University in Raleigh as a law student.

Price then changed his mind. He transferred to Lincoln University in Pennsylvania in 1875 to study for the ministry. William E. Dodge, a New York entrepreneur regarded as the "Christian Merchant" by his associates, was Price's benefactor while he also was receiving aid from Bishop Hood's conferences.

Price graduated valedictorian in 1879 and spent another two years at Lincoln's theological seminary. Before his graduation in 1881, he was ordained elder in the African Methodist Episcopal Zion Church.

Price's notoriety began with his North Carolina prohibition speeches for Dodge and the National Temperance Society in 1881. One of his scheduled stops was at the Grand Prohibition Mass Meeting held in Salisbury on July 4, 1881. He gained more fame when he became an advocate for the civil rights, education and the exercise of self-help for first generation freedmen while serving as their spokesman to philanthropists. This activism led to the establishment of Livingstone College (from Zion Wesley Institute) as a home of higher learning in a Christian setting.

Price earned international recognition after his acceptance of an urgent appeal in the fall of 1881 from Bishop Hood to serve as Zion Wesley Institute's agent in England for one year. This followed his appointment as a delegate by the bishop to the World Ecumenical Conference at Wesley Chapel in London, where he wowed audiences and was called "The World's Orator."

Price raised \$10,000 in England and re-

turned to North Carolina after his mother died. He married Jennie S. Smallwood on his return in 1882 and they had their first child, William Dodge Price, in 1884.

Jennie Smallwood was born Feb. 14, 1862, in Beaufort, North Carolina, and was orphaned early in life and taken to Brooklyn, New York, by relatives. She stayed with a family of abolitionists who took an interest in her education and cultural development and sent her to Scotia Seminary in Concord. Joseph and Jennie were engaged in Brooklyn before he traveled overseas.

While Price was in England, black and white citizens in Salisbury raised more than \$1,000 to move Zion Wesley Institute from Concord. Nearly 40 acres of land and a 10-room farmhouse called "Delta Grove," owned by James Madison Gray, was purchased in August 1882. Price returned, the school opened in October 1882, and the 28-year-old Price was elected as its first president by the board of trustees.

Price served until his death at 39 of Bright's kidney disease on Oct. 25, 1893. A mausoleum

marks his grave in the Poets and Dreamers Garden on the Livingstone campus.

Four days before his death, Price called the family to his bedside. Jennie (who was pregnant with Josephine), William Dodge, Joseph Crummell, Emma Louise, Alma and a cousin witnessed his last moments of consciousness. All of them except Crummell and the cousin are buried in the Oakdale/Union Hill Cemetery in Salisbury. Richard Sherrill, who became Josephine's husband, is buried next to her in the cemetery.

Joseph Charles Price is cherished and remembered for a school and home he built. White Southerners such as Josephus Daniels and Theodore Franklin Kluttz and Northern philanthropists such as William E. Dodge, Leland Stanford and Collis P. Huntington supported Livingstone.

Price believed, however, that African Amer-



Dr. J.C. and Jennie Price had five children, including three daughters. Left is Emma Louise Price, who became a Livingstone College librarian; middle, Alma Price Braithwhite, wife of an Episcopal minister in Fayetteville; and right, Josie Price Sherrill, also a Livingstone librarian.

icans must shoulder the real responsibility for educating themselves and building their homes, because this is where families take root.

"No race can rise above the dead level of the home." **S**

Salisbury resident Reginald W. Brown is the author of "Oakdale/Union Hill Cemetery: A History and Study of a Twentieth Century African American Cemetery."

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Jean Painter holds up one of her quilts during a meeting of the Sunny Days chapter.



BLANKET STATEMENT

Members of the Salisbury-Rowan Quilters' Guild never stop learning, sharing.

Written by MARK WINEKA | Photography by JON C. LAKEY



The quilt hanging on Ann Alessandrini's living room wall might be her favorite and that's saying something, given the number of quality quilts she has made over the years.

In her sewing room, Ann Alessandrini works on one of her newest quilts.

She named this masterpiece "My Dream Garden," and it highlights her two favorite things: birds and flowers. Created back in 2009, the quilt took six months of constant sewing by hand. "It was so much fun," Alessandrini says.

As soon as she was finished, a daughter in Colorado made her claim. "Mom, that's mine," she said. So off to Colorado the quilt went, only to return recently when Alessandrini wanted to show it off as part of her trunk show for the Salisbury-Rowan Quilters' Guild.

In competition, "My Dream Garden" won ribbons for best hand-quilting, viewer's choice, judge's choice and best in show.

A self-taught quilter, Alessandrini says, "I'm always shocked when I get best in show."

Alessandrini is one of eight women considered life members in the Salisbury-Rowan Quilters' Guild, which has been going strong for 27 years. The enthusiasm in the 58-member organization is so strong it required the establishment of two chapters, each meeting at the Rufty-Holmes Senior Center.

The evening, or Starry Nights group, starts at 6:30 p.m. on the second Thursday of a month. The day chapter — Sunny Days — meets at 9:30 a.m. on the third Thursday.

"I belong to both, and I attend both," says 89-year-old Marie Wood, one of the guild's founders.

Guild participants have their own language. Be prepared to talk about stacking and whacking, patterns and pinning, "Y" seams and seam rippers. And that's just a primer.

Their smart phones are filled with hundreds of photos, not necessarily of grandchildren but of fabrics, patterns and finished quilts they've cataloged for reference. Part of their monthly meetings are devoted to various guild members or guests giving demonstrations. Cathy Simmerson and Diane Watkins recently showed the Sunny Days group how to make quilted pillows and Christmas ornaments, respectively.

Otherwise, the women conduct business, share refreshments and work on various projects.

"It's not just about making quilts, it's about making friends." says Cathy Yochim, describing



Mary Kesler with her military quilt. A friend's soldier husband took it with him on a tour of Afghanistan, and he had all the men and women in his unit sign it.

how all the experienced quilters have taken her under their wings since she joined Sunny Days about a year ago.

Judy Young, the guild's librarian, says she didn't know anyone when she moved to Rowan County. She quickly found friends in her fellow quilters.

"This means a lot to me," says Young, a retired teacher. "Sometimes we just come sit, sew, talk and share."

The quilters can't get enough of their pastime. Mary Kesler laughs, remembering how her husband protested after she had attended the Appalachian Quilting Party for at least the 15th straight year. "I would think you would know how to quilt by now," he said.

The guild has a big quilt show every two years. The May 4-5, 2018, show will be held at the First Baptist Church Ministry Center (the old YMCA building on North Fulton Street). Some 200 quilts are placed on display, plus there will be a tea room, vendors and guild members selling handmade items.

Every three months, the guild spends a meeting making about 40 cuddle quilts for the Family Crisis Center. The group also creates quilts for veterans in appreciation of their military service. Shelley Lenhausen heads that effort.

"I always cry," Lenhausen says of the quilt presentations to veterans.

Kesler unfolds one of her own quilts that a friend's soldier husband took with him on a tour of Afghanistan, and he had all the men and women in his unit sign it.

Lenhausen and Cindy Sipp designed the quilt that transforms Lenhausen's Honda Passport into a quilted car. Guild members supplied the orphan blocks making up the car quilt's wild pattern. The car is used to promote the guild and its quilts for veterans.



Quilting is strong in Rowan County with many active members in the Salisbury-Rowan Quilters' Guild. The guild has two chapters that meet at the Rufty-Holmes Senior Center — Sunny Days and Starry Nights.

"You never stop learning," Nancy Isenhour says of participating in the guild. "It's interesting and fun. I really love traditional quilting, and I love to work with vintage fabrics."

The guild met for the first time in 1990 at the Rufty-Holmes Senior Center, thanks to Marie Wood and students who had attended her quilting classes at Rowan-Cabarrus Community College.

Wood took her first quilting class in 1978 at Buncombe County Community College in Asheville. She was living near Western Carolina University at the time and made the weekly drive east on Interstate 40 to attend. The instructor was Georgia Bonesteel, a quilting star on public television.

"I wanted to learn from her," says Wood, who has been an accomplished seamstress since childhood.

Later, Wood's own classes at Rowan Tech grew



A quilted car cover was on display at the recent OctoberTour.

to 60 students a week. Overall, she taught quilting for about 14 years, including sessions at Markey Fabrics in Spencer.

"She's the epitome of all the quilters," says Fran Tannehill, another guild life member. "She's a wonderful teacher and a great friend."

With Wood's guidance, Tannehill made her first hand-sewn bed quilt in 1985. Tannehill says Wood is a technician who taught her how to buy fabric, then lay out a plan.

Wood's sister, Jean Painter, joined the guild the year she retired.

"I just liked it," Painter says of quilting. "She's the one who taught me a lot. If I needed any help, I could go to her."

Quilters usually put labels on each of their completed works of art. Wood has, for example, a crazy patch quilt she dubbed "Stop to Smell the Roses," and a quilted vest she labeled "Springtime."



Nancy Isenhour wears her handmade quilted jacket beside a table full of her award-winning quilts and wall hangings.





Young's grandmother was a professional seamstress.

"For most of us," Young says, "it was grandmothers and moms" who provided the early training and passion for

Fran Tannehill wraps up in one of her favorites, a four-generation quilt whose beginnings reach back into the 1800s. Tannehill showed this piece at the guild's show in 2007. — Mark Wineka photo moms' who providing and passion for and sewing. Young's own sewing pursuits were do derailed while she of followed her teaching career and raised dre

a family. "The minute I retired," she says, "I really dove in. My story is kind of similar to others."

Tannehill likes the social aspects of quilting. "The personalities of the

quilters — they're all so willing to help," she says. "It's amazing what you can learn from each other."

Beyond her membership in the

guild, Tannehill also established a weekly group at Trinity Oaks that makes children's quilts. The Trinity Oaks residents' quilts go to children's hospitals and women's shelters.

Through the years, Tannehill has documented and taken photographs of every quilt she has done — 124 and counting. They have gone to children, grandchildren, other relatives and friends.

"It's a very satisfying skill to have," Tannehill says. "I'm always proud of them."

Isenhour quilts a lot of miniatures and wearables. "Needle arts are something I've always done," she says. At her home, her needle arts are displayed on walls, on floors (braided rugs), on beds and wrapped around her husband to keep him warm, Isenhour says.

Isenhour looks smart in the quilted jacked she made in 2012 and named "Wild and Scrappy." "It's a nice warm



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jacket," she says. "I've worn it and love it."

Teri Davies, president of the guild, says the rotary cutter was a tool that changed everything for quilters. Instead of cutting out hundreds of shapes with scissors, the rotary cutter, which looks much like a pizza cutter, made cutting simpler, quicker and more precise.

Most quilters also use sewing machines today.

Besides Wood, Alessandrini, Tannehill, Kesler and Isenhour, other life members of the guild include Rose Bolick, Anna Greene and Sarah Philpot.

As a little girl, Alessandrini made baby doll clothes. By the time she was 11 and 12, she had started making her own clothes and children's wear for her stepmother's young children, who wore them proudly to church.

"I had a lot of encouragement along the way," Alessandrini says.

Her father was a perfectionist when

it came to sewing, and it rubbed off on Alessandrini, a mountain girl from Boone.

"I'm very particular, let me put it that way," she says. "I have to please myself. If I'm happy with it, then it's good enough."

A nurse by training, Alessandrini started quilting in the late 1980s once her kids were grown and she had more time. "I just picked up some books

One of Marie Wood's hand-quilted blankets.

and started," she says. "Once I started, it was like, wow, this is what I want to do."

Alessandrini rotates her quilts in and out of rooms, based on the appropriate seasons. She hangs many of them on walls like pieces of art. Every bed in every bedroom holds layers of quilts.

She points to a mystery quilt hanging in a hallway and describes how 75



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Ann Alessandrini works on a quilt.

four-patch blocks were combined before she added butterflies and flowers to give it more of her signature look.

"That's the thing about quilting," Ann says. "It's all your own."

She says her Dear Jane quilt has over 5,000 pieces. On another bed is a quilt with the log cabin pattern. A Christmas quilt includes squares for each of her 13 grandchildren. "It's more fun than housework," she says of them all.

In addition to the guild, a group of ladies meets every two weeks in the sewing room at Alessandrini's house for more needlework lessons. At the center of the sewing room, which has about six different things in the works, is Alessandrini's 25-year-old Pfaff sewing machine.

There's also a sign in Alessandri's sewing room that says it all:

"Quilters are a stitch above the rest." S





The Salisbury-Rowan Quilters' Guild has two chapters that meet at the Rufty-Holmes Senior Center.



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STIRRING THE POT

It takes time and patience, but making apple butter can be a darn good time.

Written by MARK WINEKA | Photography by JON C. LAKEY



It takes two days, 15 bushels of apples, constant stirring and a lot of friends, but Jimmy Shoaf and Joe Jonas make an apple butter that would make any biscuit proud.

"It's perfect," Shoaf says, having a quick taste.

Is, but Jonas that nit says,

Spread on long tables before them are rows of mason jars — 81 quarts and 45 pints, or roughly 26 gallons.

"Tastes right to me," Joe Dean says, using a spoon to scrape out the remnants of an otherwise empty pot. "I think they hit the nail on the head this time."

Many of the quarts and pints immediately go home with the folks who helped in making the apple butter. Other friends and members of the Shoaf clan know to stop by and pick up a free jar or two with Jimmy and Jean Shoaf's blessing.

The Shoafs never think of selling it. The homemade apple butter disappears quickly, and Jimmy and Jean make sure they put some jars aside for themselves.

"I'll look out here, and it'll be gone in a couple of days," Jimmy says.

The apple butter is still quite hot when the home-

made labels go on. Kenno Shoaf designs the labels, which include the month, year and a little slogan — "Raised on a tree, made from the heart."

"I enjoyed it," Jonas tells Shoaf at the end of the long, but satisfying second day. "I look forward to it every year."

. . .

Since 2009, Jimmy Shoaf — with Jonas as his muse — has devoted two days in mid October to making apple butter the way Jonas' mountain kinfolk made it in Cana, Virginia, not far from the North Carolina line.

"In the mountains, it was a necessity," Jonas says of canning apple butter and other foods for the winter. His family cooked their apple butter in a 25-gallon copper kettle that his sister still owns.



The first day consists of an apple-peeling party.



Fifteen bushels of Golden Delicious apples are used to make the apple butter.







Hand-cranked devices core and peel the apples one by one.

"It's a lot of fun," Jonas says of the process. "It's a social gathering."

At his place off U.S. 601, not far from the Shoaf Barn Dance building, Jimmy leaves it up to his friend Jonas to guide the apple butter-making operation and be the ultimate taste-tester.

"No one's going to get his job," Jimmy says.

"When I hit it, I know it," says Jonas, a preacher who lives in Davie County. "I just have a certain taste I'm looking for."

Shoaf and Jonas enjoy their drive north to Virginia in early fall to pick up a load of Golden Delicious apples — 25 bushels worth. Jonas swears by the Golden Delicious variety of apples because they're among the juiciest and sweetest.

"These are the best," Jonas says, looking over a bin full of the yellow apples. "They cook up better. They're a sweet apple. You don't have to use much sugar with them."

Jimmy Shoaf says he makes apple butter every year mostly for the fellowship, "and because a lot of people haven't seen it done." At various times, it's not unusual for more than 20 people to be gathered for apple butter-making in the garage and carport outside the Shoaf Machine Shop.

The first day lasts from 9 a.m. to 1:30 p.m., with a barbecue lunch thrown in. The people who participate that day end up peeling and slicing up about 15 bushels of apples for the apple butter. Other apples are used for homemade cider — Shoaf has a cider mill — and fried apple pies, or what old-timers call snits.

The snits, made by Jean Shoaf, use dried apples from the previous year, and they are a prized delicacy for everyone showing up on Day 2. That second day goes from 6 a.m. to 3:30 p.m. and includes a lunch of country ham, pinto beans, cream potatoes, slaw, cornbread, desserts and iced tea or soft drinks.

By now, the apple butter-making has become tradition. The Shoafs' friends and family just know to show up and help. Jimmy's cousin Haskell Shoaf, who lives in Atlanta, has been an enthusiast from the beginning.

The autumn days usually are nippy enough for a fire in the wood stove in the garage.

The coring, peeling and slicing of apples on Day 1 is an outside-in operation as folks such as Gene Weaver, Larry Watson, Jean Shoaf, Charles and Brenda Everson, Donald Shoaf, John Smith and Joe Simmerson gather around long folding tables.

The group has up to five hand-cranked apple peelers going at one time on the outside of the tables. As the apples are cored and peeled, they move to the men and women in the middle who slice them up and push them into 18-gallon Tupperware containers.

On Day 2, the early-risers start at 6 a.m., knowing a good six to seven hours of cooking and stirring are ahead of them. It all

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Above: Friends pour and ladle the hot apple butter into quart and pint jars. Below left: The last remnants of apple butter are scraped out of the cooking pot. Below right: Boiling apple butter pops skyward during the cooking.







Left: About 26 gallons of apple butter are produced. Right, Joe Jonas, middle, and Jimmy Shoaf, front, head up the operation.

begins with a 30-gallon stainless steel pot being filled with a gallon of apple cider and sliced apples.

The heat from a propane gas burner underneath is turned on high, and the hours to come are filled with cooking down the apples, adding more apples and stirring all the time.

"You need to stir constantly because it will

scorch," Jonas says. "... Just stir, stir, stir."

The relentless cooking and stirring creates a boiling caldron of what looks like molten lava, popping and spitting. John Smith, one of the guys stirring every now and then, notes you want to stand outside the splash ring visible around the pot.

The beauty of the process is that only one guy

can stir the pot at a time. There's no official order or length of time for when someone stirs. You just stir when the mood hits you. The guys taking turns are like men asking for a dance. They nod or tap the guy stirring on the shoulder and take over.

It's an easy, rhythmic chore, with surprisingly no music piped in.





Guys line up for their turn at stirring the apple butter.





"I don't know about the rest of the crew," one of the men stirring says, "but you don't want me singing."

Jonas fashioned the big stirring stick from an oak tree on the Shoaf property, and it was cut in the Shoafs' saw mill. "Jimmy gave me the wood, and I ran it through the plane," Jonas says.

It's a long-handled implement, allowing the user to keep far enough away from the boiling pot. A large paddle is affixed to the end of the stick, and the holes in the paddle allow the hot liquid to flow through as the stirring continues.

Over time, the cooking apples go from a tannish, applesauce-like color to more of a reddish hue.

"It's a rusty-looking color," Jonas says, midway through the cooking. "It's going to be a good color. It's already turning."

When the sugar goes in during the last hour of cooking, it caramelizes and turns the boiling mixture to a darker red.

Apple butter requires only apples, apple cider, sugar, oil of cinnamon and a four or five drops of oil of cloves. "That stuff is strong," Jonas says.



Jimmy Shoaf adds more apples to the pot.

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THE ELLINGTON

He produces a tiny bottle of the cinnamon oil and says he'll only use about half. It's strong stuff, too. As a home remedy, folks used to put cinnamon oil on their gums if they had a toothache.

As with the sugar, the clove oil and cinnamon oil are added late in the cooking process.

Jonas periodically scrapes the rim of the pot with a spoon, blows on it to cool and gives a taste. He also looks for a certain texture and consistency — a flakiness coming off the spoon.

Making apple butter often attracts bees and yellow jackets, but they aren't much of a problem this time around. The day is comfortable, cool enough for flannel shirts and light jackets, unless you're stirring.

When the final product is to Jonas' liking, an assembly line forms and small-



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After



The jars of hot apple butter wait for their lids and rings.



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er pots of the apple butter are ferried to long tables of empty mason jars. From there, the hot apple butter is ladled from sauce pans and funneled into the waiting pints and quarts.

The rings and lids go on next, and the heat from the apple butter eventually seals the lids. You can hear the suction taking place.

"That would be good on a hot butter biscuit, wouldn't it?" Jonas says, well pleased.

Apple butter also goes well, of course, with toast, cornbread and pancakes. Jonas recommends apple butter and peanut butter together.

"That makes a good sandwich," he says.

Getting jars back through the year is crucial to the next apple butter-making production, and most people are good at remembering. "I don't let them get away," Jimmy Shoaf says.

What's next on the agenda? "We get together in November and make sausage," Shoaf reports.

But that's another story. S



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Jeremiah Hunter and Zavion Crudup from Susan Waller's second grade class at Landis Elementary run on the gravel walking trail behind the school. The Daily Mile helps to make sure students get 15 minutes of physical activity.

Moving company

The Daily Mile pushes students toward new goals in physical activity.

Written by REBECCA RIDER | Photography by JON C. LAKEY



Chelsea Salazar, from Rachel Langevin's class, reaches out to meet the outstretched hand of Kristi Mitchem as she runs by at Landis Elementary.

he children take off like a flock of brightly colored birds. For 15 minutes a day, they're set free from books, desks, formulas and the incessant tick of a clock. And they run — with legs loping long and arms spread out as though taking flight, they race towards a goal only they can see.

A mile a day. It's an idea that began an ocean away, Alyssa Smith with Healthy Rowan said. Several years ago, schools in the United Kingdom began encouraging teachers to make time for students to walk, run or jog for 15 minutes in the middle of each school day.

The program, known now as the "Daily Mile," jumped

— first to schools in Richmond and Montgomery counties, and then to Rowan County thanks to a grant from the James P. Duke Endowment and the Healthy People Healthy Carolinas initiative, which seeks to address obesity and chronic disease.

Physical activity is linked to

improved moods, decreased absenteeism, better behavior, academic improvement, increased focus and positive health outcomes. But incorporating it into a school day outside of recess or physical education classes can be difficult. That's where the Daily Mile comes in.

"We're meant to be physically active people," Smith said.



"It's not good for us to be sitting all day — and it's especially not good for children. And so they're able to go out, engage in the physical activity, come back to class and be ready to learn again."

In addition to setting free students on a track

for 15 minutes each day, the program also gives them a challenge: to work up to running a mile in 15 minutes.

It's a finish line that not only helps fight obesity and chronic disease, but also can help improve a student's self-esteem. "Some of these kids — especially in elementary school — have never set a goal necessarily and then worked to achieve that," Smith said.

The Duke Endowment grant provides Healthy Rowan with \$150,000 annually for three years to pilot the program in Rowan-Salis-



bury Schools.

In its first year, the Daily Mile was launched at three area schools: Shive, Landis and Overton elementaries. With help from the United Way, runner David Freeze and Vulcan Materials, gravel-covered walking tracks were built at each school, and teachers trained in the how-to of the Daily Mile.



"And that's just where things are focused at the moment," Smith said.

In Richmond and Montgomery counties, each gravel walking track cost more than \$20,000. But thanks to Freeze, the United Way and Vulcan, Smith said the Daily Mile has only paid about \$5,000 total for tracks at six schools.

"We want to make sure that we're very responsible with the funding that we've been given," she said. "And just the fact that we're able to do so much in our community is amazing, and we wouldn't be able to do that without the partners at the table."

The rest of the funding goes to support training and staff salaries.

Healthy Rowan plans to keep adding schools each year until funding runs out — but it's a program that Smith said the organization is working to make sustainable for the long term.

"Because that's where we're going to see those in health outcomes, you know, 10 years down the road," she said. "Because hopefully we've created this generation of young people who appreciate physical activity for physical activity."

But it hasn't necessarily been easy.

"It's a culture shift," Smith said.

Because of the nature of the program, teachers are taking 15 to 20 minutes out of their lessons and class time to corral students outside and onto the track.

"It's a little hard to get used to because of schedules," said Katherine Sease, fourth grade teacher at Landis Elementary School.

Students still have special classes such as art, music and P.E., and Sease said that sometimes she forgets that when she dismisses students for the Daily Mile, it will be the last time she sees them for the day.

But making that adjustment is most of the battle. Once she and the kids are outside, the Daily Mile becomes not another thing Sease and her class have to do, but something to enjoy.

"The kids love it," she said. "They love to get out here in the middle of the day."

Several of her students break from the group and take off running





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"wide-open," enjoying the chance to stretch their legs and the freedom of movement.

It also gives teachers a chance to bond with their students. Carolyn Okula, a fourth grade teacher at Landis, walks the loop with her students, chatting with them as she goes.

"I enjoy it," she said of the program, "I think the kids do, too."

But kids haven't forgotten the goal, she said, and are constantly working towards completing that mile.

"They push themselves to do more than they did the day before," she said.

At Landis, the Daily Mile has become a time kids look forward to, and their goals something they're excited about. When children return to the classroom, pink-cheeked from the run and the chill, they are more focused and more eager to learn.

And sometimes, the people walking around the track with students are parents, or volunteers, or members of local businesses.

"Communities are getting more involved, spaces are becoming more accessible for physical activity, businesses are going and walking with kids," Smith said. "It just becomes this whole community impact as a result of just bringing in this one tiny program that's relatively simple."

Smith and Healthy Rowan are working with schools to have an open-use policy for tracks, which would allow parents, students and the community the chance to use the tracks after school.

"I just see this as a bigger picture for our community," she said. 🔊



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A big crowd turned out for last year's Oyster Roast at the F&M Trolley Barn. This year's event is Jan. 27. — Photo by Wayne Hinshaw

DECEMBER 2017

Old Stone House Christmas

Dec. 30-31: Old Stone House — Dec. 30, 10 a.m.-4 p.m.; Dec. 31, noon-4 p.m. Tours of the historic house and the enhancement of a Colonial family's Christmas celebration in Rowan County will highlight the weekend. Located at 770 Old Stone House Road. Contact 704-633-5946 or www.rowanmuseum. org for more information.

JANUARY

New Year's Eve at the Bell Tower

Dec. 31-Jan. 1: Bell Tower Park — 8 p.m.-midnight. Free. Say goodbye to 2017 and ring in 2018. Festivities include live music, a video feed from Times Square, hot chocolate and other goodies, as well as ringing of the bell at midnight.

'Big Band Bash' Jan. 6: Keppel Auditorium, Catawba College — 6:30 p.m. For more information contact: salisburysymphony.org or director@ salisburysymphony.org.

Jan.-Feb. 2018

Upcoming events in the Salisbury-Rowan area



The First Regiment of the Mecklenburg Militia/Hopewell Company roasted food over a fire, marched and fired off rifles during last year's annual Christmas Celebration at the Old Stone House. This year's event is Dec. 30-31. — Photo by Amanda Raymond

Rowan County Chamber of Commerce Annual Gala

Jan. 11: West End Plaza — 6 p.m. The Chamber's 92nd annual gala celebrates Rowan's entrepreneurial spirit with awards, dinner and entertainment.

1 **Oubt:** A Parable'

Jan. 18-28: Lee Street theatre — 7:30 p.m. This drama explores the inextricable bond between faith and doubt when a steely nun accuses a beloved priest of molesting a child in her school. This riveting play, which was adapted into a film starring Meryl Streep and Philip Seymour Hoffman, won many drama awards in 2005, including the Pulitzer and the Tony. Call the Lee Street theatre box office at 704-310-5507 or go to www.leestreet.org for more information.

18 **'The 4th and Fiedler's Finest'** Jan. 18: Keppel Auditorium, Catawba College — 7:30 p.m. This concert will feature Beethoven's Symphony No. 4 and other popular classics. For more information: salisburysymphony.org or director@salisburysymphony.org.

Waterworks Oyster Roast Jan. 27: F&M Trolley Barn — 6:30-11:30 p.m. 13th annual event. This is a major fund-raising event for Waterworks Visual Arts Center. For more information: www.waterworks.org or 704-636-1882.

35th Annual Winter Flight 8k Jan. 28: Catawba College — 1:30 p.m., Half-Mile Fun Run will start; 2 p.m. start of the 5k Walk and the 8k Run. The oldest 8k in the state. For more information: www. salisburyrowanrunners.org or 704-310-6741.

FEBRUARY

Rowan County History Course Feb. 1-May 3: Various locations and times over 13 weeks, starts at Rowan Museum — 6:30 p.m., or 7-8:30 p.m., with Easter week off. The course covers Rowan history from pre-1753 days to the present. Sponsored by Rowan Museum Inc. and Historic Salisbury Foundation. Call the foundation at 704-636-0103 for more information.



This year's Rowan County Chamber of Commerce Annual Gala will be at the West End Plaza on Jan. 11. — Photo by Jon C. Lakey.

Wine and Dine on the Rails

Feb. 9-10: N.C. Transportation Museum. Passengers on a special museum train will enjoy dinner and drinks as the train moves throughout the museum's 60-acre site. Enjoy a cocktail hour before the ride and an amazing dinner on board. Contact the museum at 704-636-2889.

'Twilight: Los Angeles 1992' Feb. 13-17: Hedrick Little Theater,

Catawba College — 7:30 p.m., This Tony-nominated drama documents the aftermath of the acquittal of the four LAPD officers charged with assaulting Rodney King. Constructed solely from interview material with both well-known and anonymous "characters" affected by the beating, trial, and verdict, the play — originally performed as a one-woman show — gives voice to 36 individuals touched by this now infamous event and the historic riots which ensued. This production, presented by a multi-actor cast, will capitalize on the author's signature documentary style to attempt to provide perspective on and promote continued discussion around issues that still resonate powerfully within the context of current events.

'Julius Caesar'

Feb. 16-17, 23-24: Norvell Theater — Caesar's assassination is just the halfway point of Shakespeare's Julius Caesar. The first part of the play leads to his death; the second portrays the consequences. As the action begins, Rome prepares for Caesar's triumphal entrance. Brutus, Caesar's friend and ally, fears that Caesar will become king, destroying the republic. Cassius and others convince Brutus to join a conspiracy to kill Caesar. Call the Piedmont Players Theatre box office at 704-633-5471 or go to www.PiedmontPlayers.com for more information.

'Bernstein and Prodigies: A Family Concert'

Varick Auditorium, Livingstone College — 4 p.m. This concert will feature the Salisbury Symphony, as well as the Rowan County Fifth Grade Honors Chorus and Young Concert Soloists. For more information contact: salisbury-symphony.org or director@salisburysymphony. org.

Piedmont Airlines 70th Anniversary N.C. Transportation Museum — all day. Winston-Salem-based Piedmont Airlines launched its first passenger flight on this day 70 years ago. With the Piedmont Airlines DC-3 renovation at full steam, the museum will be showing off the final stages of the restoration and honoring the airline that grew out of the heart of the state's Piedmont region. Go to www.nctrans.org/Events for more information.

22 **'The Realistic Joneses'** Feb. 22-Mar. 3: Lee Street theatre — Visit "The Realistic Joneses" and meet Bob and Jennifer. Their new neighbors, John and Pony, have even more in common than their identical homes and shared last names. As their relationships begin to irrevocably entwine, the Joneses must decide between their idyllic fantasies and their imperfect realities. Call the Lee Street theatre box office at 704-310-5507 or go to www.leestreet.org. **S**



Father and son, Carlos and Sebastian Santos, 16, of Huntersville

Duke Dash 5k & Healthfest

KANNAPOLIS — In its fourth year, the Duke Dash 5k & Healthfest has become a tradition for many Rowan and Cabarrus county families. One Concord family even had eight members run the 5k.

The Duke Clinical and Translational Science Institute (CTSI) hosts the community appreciation event at the N.C. Research Campus, where Duke manages clinical research studies. With the MURDOCK Study as the foundation, Duke's work in Kannapolis — called Translational Population Health Research, or TransPop — continues to grow. New studies in Kannapolis include the MURDOCK COPD Study and the Project Baseline study.

More than 200 people completed the Duke Dash 5k and Walk With A Doc on Sept. 23.

— Photos by Emily Ford



Father and son Bennett Yost of Kannapolis and Steven Yost of Mount Pleasant



Jesse Bouk pushes son Bryce, while father-and-son duo, Tony Nunes Sr. and Tony Nunes Jr., enjoy the 5k.



Above: Ismael Hernandez-Lopez, 11, of Kannapolis. Right: Maia Smith leads a yoga class after the 5k.





Above: Marie Wagner of Kannapolis with her 11-year-old twins, Jackson and Jakob. Right: Kristen Harwood of Kannapolis with her dog Fin, who was the first canine finisher.







Above: Judy Dougherty of Kannapolis with her mother, Mary Wilson, 85, of Concord, who won the prize for oldest participant and has completed a 5k every month for two years. Left: The Gordon family of Concord had eight runners in the 5k, including patriarch Paul Gordon, 69.



Father and son Kirby and Khalil Anthony, 16, prepare to run their first 5k together with support from Kayla and Tara Anthony, all of Charlotte.



Alan Cudney (29) and Jenny Artman (6) as they approach the finish.





Young Lillian Helton (76) takes the lead from April Helton (74),



THE SCENE salisbury high gala





Left: Samantha Dagenhart and Lori Graeber. Above: Taylor Fender, Caroline Bostian, Randy Wood, Amy Shellhorn and Suzanne Jenkins

Salisbury High Red, Black and Gold Gala

Billed as a tailgate at the F&M Trolley Barn, the Salisbury High School Red, Black and Gold Gala included a dinner, dancing, cocktails, games and a multitude of silent auction items to raise money for extensive capital improvements on the school campus.

— Photos by Mark Wineka



Jay Stevens and Guy Hoskins





Above: Tabitha and Michael Myers Left: Nichole Hardister, Jordan Graham and Elissa Brown

Melody Lee, Tami Nianouris and Andrea Bullock





Chris and Kristine Blackwell



Charles Whaley and Todd Dagenhart
salisbury high gala THE SCENE



Above: Kimberly Stevens, Jay Stevens and Lesleigh Drye. Right: Cathy Sexton, Tom Sexton, Barbara Peach and Bob Peach





Left: James and Sherri Lutz. Middle: Charlie Graeber and Dan Outlaw. Right: Leigh Ann Loeblein and Kimberly Stevens



Alex Harris, Sallie Kate Meyerhoeffer and Paige Kearnan



Above: Lauren Whaley, Allison Doby and Megan Parrish. Below: Peggy Fisher and Michele Smith





Above: Winfred Greene with Ed and Shirl Hull. Right: The top four competitors were Megan Ferden and Taylor Durham, Diana Dandro-Keith (the 2017 winner), Donny Clement (2016 winner) and Lily and Mikey Wetzel.



Melissa Hammer-Grubb and Paul Grubb

Big Chili Cook-off

Thirteen contestants competed for the best chili recipe at the Waterworks Visual Arts Center's ninth annual Big Chili Cook-off, held at the F&M Trolley Barn Oct. 7. Attendees voted with gold coins for their favorite chili, vied to win raffle items and danced all evening. Proceeds support Waterworks' efforts to provide diverse opportunities in the arts through education and outreach. Cheryl Goins of Pottery 101 donated original bowls for each chili contestant.

— Photos by Heather Alsip



All kinds of toppings were available for the chili being tasted.



Goldie and Jeff Chapman



Waterworks President Marianna Swaim with Jeremy Ferden.



Tricia Staggers and Keri Allman

big chili cook-off THE SCENE





Left: Paul and Carrie Bardinas. Above: Taylor Durham, Megan Ferden and Julie Ferden. Right: Mary Allen and Mark Conforti.







Above: Josh and Lindsay Triplett

Left: The chili gave way to dancing later in the evening.





Above: Aboretta Chambers and Deloris High Left: Step, kick, cross, shuffle, repeat. Right: Laura Shaffer, Lizz Johnson, Lori Burke and Amy Foote





Laurette Tupper and Caroline Zastrow



Joseph Hawk and Barrow Koslosky

Shelley Lenhausen, Cindy Sipp and Judy Young stand next to Shelley's quilted car, which is used to promote the Salisbury-Rowan Quilters' Guild.

OctoberTour's Bank Street Cafe

To go along with its 42nd year of the OctoberTour of homes, Historic Salisbury Foundation also offered Bank Street Cafe, which featured food, craft beer and wine, vendors, artists, live music, antique firetruck rides, Civil War re-enactors and children's games and stories.





Brett Henson, Lauren Graham and Gabby Nesbitt



Cathy and Louis Boyd



Carmen Hopkins, Janet Pope, Sue Day Whitley and Jane Hines

bank street cafe THE SCENE



Emmaline Goodnight, Kari Downs, Lucy Heilig, Elizabeth Applewhite and Georgia Heilig (in front)



Jennifer Arnez, Juan Arnez, Alivia Arnez and Kaitlyn Knight



Tony Krapf, Jay Horne and Rob Kent



Frank and Rita Dyson



Janet Pyatt of The Backcountry Peddler stands with Aaron Kepley of the Rowan Museum.



Rhonda Bivins and Patt Legg



Laurie Klaus

Anna Moorefield and Leah Campion



Anne Cote Hoffman and Samantha Haspel



THE SCENE blues and jazz festival



Jessica Jaynes and Terri Jones



Cassandra Alexander and Leroy Colbert



Ron Turner, Dawn Turner, Anne Moultrie and Ralph Moultrie

Rowan Blues and Jazz Festival

Concert-goers enjoyed food, drink and music at the Rowan Blues and Jazz Festival, which had a "Reunion Time" theme this year. Many favorite performers from years past were on stage, including the Rowan Big Band All Stars, featuring Nikki Jones Bailey; Blazin' Blues Bob; the Nathan Pope Band; Mac Arnold and Plate Full of Blues; Patty Ray Virginia Blues Band; Live House; Joe Robinson and Friends; Diana Tuffin; and Butch Stewart. The event was held off the 200 block of West Fisher Street, across from Rowan Public Library.

— Photos by Mark Wineka



Gretchen Hunter and Shirley Cuthbertson



Aaliyah Wright, Julia Scott and Sabrina Harris, owner of Bougie Styles



Mary Wilkerson, Chalmers Branch and Betty Branch



Keith Morgan and Fannie Gibson



While the Blues and Jazz Festival was underway nearby, Rowan Museum invited folks to a two-hour, drop-in social at the Utzman-Chambers House on South Jackson Street. Pictured on the back porch, Joe Lancione and Tom Wolpert prepared food and drink for the event.

community thanks banquet

THE SCENE



Above: Julie Fuller, staff member Teen Aron and board member Mike Fuller.

Right: Volunteer Nicholas Black with staff member Cathy Teat



Community Thanks Banquet

The Community Care Clinic of Rowan County held its annual Community Thanks Banquet honoring volunteers at Sacred Heart Catholic Church. Two special awards were presented. The James Michael Fuller Volunteer of the Year Award went to Nicholas Black and the Fred & Alice Stanback Silent Angel Award was given to Dr. David Smith, who is retiring from his staff position at the CCC. Executive Director Krista Woolly gave a rundown of the CCC's accomplishments over the past year.

— Photos by Nancy Shirley





Left: Dr. David Smith, recipient of the Silent Angel Award. Right: Eva White.



Community Care Clinic board members DeCarlo Duling, Dr. Rachel Ross and Nickalaus Goodman



Left: Carl and Mary Repsher. Right: Dr. Boyd and Kris Watts



Krista Woolly recognizes Emily Patterson, Katelyn Storey and Dr. Jessica Juhaish.



The cornhole tournament is the centerpiece of the annual Toss for Tots fundraiser benefiting Prevent Child Abuse Rowan.

Toss for Tots

A congenial crowd gathered Oct. 28 at the Trolley Barn for Prevent Child Abuse Rowan's annual Toss for Tots (cornhole tournament) fundraiser, which raised more than \$17,000. One

of the staff members in the agency's signature blue was intern Mary Burridge, family support manager for Smart Start Rowan. "I am passionate about child abuse prevention because I grew up in an abusive home," Mary said. "I didn't realize how many cases of child abuse there are each year in Rowan County — and there are many kinds of abuse. So the more we can

get the word out about Prevent Child Abuse Rowan, the better. We need the community to support events like this."





Left: Peyton Lemmert from Smoke Pit serves desserts of peach cobbler and banana pudding. Right: Alice Rich explains the ring toss to Pam and Patrick Basham.





Angie Wilson and Sharon Beck





Above left: Tina Buckles and Treva Hinson enjoy their Mason Dixon drinks in lighted mugs sporting the agency's logo. Right: Kiani Gardner, left, and Erin Stonestreet try their luck during the friendly cornhole competition.

voices of hope

THE SCENE





Right: Chris Sease and his daughter, Penelope





Above: Blaine Smith performed and served as emcee.

Right: Mary Heather Steinman prepares to release her balloons at the end of the concert.





Part of the crowd at Voices of Hope prepares for the balloon release at the end of the event.

Voices of Hope

The Michael Yang Foundation presented the 16th annual Voices of Hope Music in the Park concert at Library Park in Spencer. The day featured many local performers, food, prizes and the traditional balloon release at the end. The foundation supports bereaved parents and other family members coping with the death of children, and the concert celebrates and remembers the lives of those who have been lost. The foundation was started in 2002 by Lori and Steve Yang.

—Photos by Nancy Shirley



Dot Honeycutt, Lori Yang's grandmother, once again made a quilt for Voices of Hope and contributed it to the raffle items.



Left: Gwen Barr and her daughter, Lucy. Right: Amery Barton and Chris Gratton.

Tuned in

With its diverse musical talents, city is sitting on a gold mine

alisbury is the place ... for music!

Music is Salisbury's most ubiquitous cultural product. You might think I'm being biased, but let's look at it: Eleanor Qadirah presents the Blues

and Jazz Festival, which sees our city host some of the finest musicians in the region; Morgan Ridge's Railwalk Brewery presents live music with local musicians, as does Mean Mug, which also is host for an open mic night; Downtown Salisbury Inc. recognizes the power of the local music scene by presenting a hugely popular Busker's Bash, where burgeoning musicians of all ages and genres fill the streets with music; and I will be eternally grateful to Lee Street theatre for presenting Salisbury resident and internationally acclaimed Pat "Mother Blues" Cohen in a performance that changed my life.

Churches are also home to some of the finest musical offerings in our city. Two churches I've recently attended are making a great impact in the community's music scene. First Methodist's Stanback Department of Sacred Music, under the leadership of Matthew Brown, gets world-class talent to perform right here in the 'Bury as part of his First Arts series, and St. John's Lutheran, with Rob Durocher and Rosemary Kindard, has a tradition of presenting fine musical performances.

Our schools and colleges play an important role in training young talent. Both Catawba College and Livingstone College's music departments not only offer great concerts to attend, they also are home to some of the best music faculties who foster a greater sense of music appreciation on their students and cultivate young talent. Special mention should be given to all the K-12 music teachers, especially those in the public school system, who battle against all odds to instill a sense of music appreciation in our future generations.

And, of course, I hope you all know that Salisbury is one of only five cities of equal size in the entire nation that can boast its very own symphony. It's something the community should be proud of. We (the Symphony) recognize our responsibility to serve the entire community by presenting great musical performances of all genres and providing meaningful education and outreach initiatives. This season we are presenting five concerts

of orchestral music, from masterworks to collaborations with artists such as Darrell Harwood. Get your tickets to our concert now at www.salisburysymphony.org.

There are other music-makers that I am sure I am overlooking, but it only goes to show that Salisbury's music scene is on fire. Dear reader, did you know how musically blessed Salisbury is?

We're sitting on a gold mine. While oth-

er regions in our state have healthy music scenes, I don't know any others that are as diverse as ours or as untapped as ours. The question is, what should we be doing with all this talent?

Answer: Support it. Nurture it. Develop it. Promote it. Harness it. I know I've mentioned the idea of creating an arts festival in Salisbury to rival the likes of Spoletto and Chatauqua, but given the musical talent in Salisbury, it is very easy



by JAMES DANE HARVEY to conceive a music-specific festival, something more inclusive than typical musical festivals which typically focus on a specific genre. Our music making defies a singular genre; it crosses cultures. If we could bring together all the top-quality music making in the county, have a central calendar of events, coordinate promotion and incentivize collaborations, we would be able to strengthen this artistic product and commodify it for the benefit of our

city.

Salisbury deserves to be a destination whose reputation rests on something positive. Our musical culture has the capacity to deliver the results we all want to see for our town: prosperity, social cohesion and a sense of pride and joy. **S**

James Dane Harvey is executive director of the Salisbury Symphony.

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