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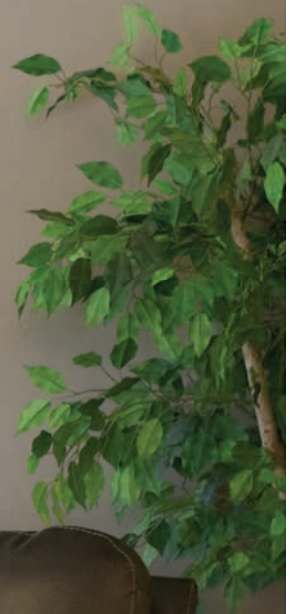
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by SUSAN SHINN TURNER

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his liking on the Hough family's property near
China Grove. (Jon C. Lakey photo)*

*On this page: A boat makes its way to the dock at
Tamarac Marina during a bass tournament at
High Rock Lake. (Andy Mooney photo)*



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Just so you know: All roads lead to Salisbury

If there's one thing the late Salisbury Post columnist Rose Post taught me, it was the belief there's always a Salisbury connection. Some huge event might happen on the other side of the world, and Rose could find a person there who used to live or work in Salisbury, or had family here.

Better yet, Rose had the dogged telephone skills to track them down.

The truism that all roads lead to Salisbury proves itself again in this issue of *Salisbury the Magazine* thanks to Kathleen Bergeron, a writer/historian who moved to North Carolina about a half-dozen years ago to aid in her research of James Pinckney Henderson, a Lincolnton native who became the first governor of Texas.

Kathleen happened to land in Salisbury, and she lives in the former home of the late John Ramsay, an architect of considerable consequence for many projects, including the modernist houses he designed.

"When I decided to move to North Carolina to work on a book, I began looking for mid-century modernist homes," Kathleen said. She investigated what was available online, contacted a Realtor, received some photos and video of the Ramsay house and sealed the deal — from Paris.

"I did everything except the final walk-through, inspection and closing, all from an apartment on Rue Etienne Marcel," Kathleen told me.

So Kathleen came to live in Salisbury to work on a biography of Henderson, who for a while practiced law here. She also discovered Henderson's best friend was Ashbel Smith, a native of Hartford, Connecticut.

I had never heard of Smith, but in a period of 10-plus years in the mid-1820s to the mid-1830s, he could be considered one of Salisbury's more influential citizens. He had two degrees from Yale University and quickly became a highly respected educator, orator, physician and even a wannabe astronomer.

The events of the Alamo, Texas' becoming a republic and the entreaties of his good friend Henderson combined to prompt Smith's relocation to Texas, which became a fateful move.

Again, it all started in Salisbury.

When Kathleen offered to write a story for the magazine on Ashbel Smith, I was all in, and you'll find her piece about the "Ben Franklin of Texas" in this issue. I'll let her words do the talking, but suffice it to say Smith became an important figure in Texas history



for whom buildings were named, statues were erected and awards given in his honor.

Kathleen tells me there's another long-ago Salisbury connection to the Lone Star State.

"There was a young man who walked the streets of Salisbury when Ashbel Smith was teaching here," she said. "His name was Abner Cook. He was born here, but his family was poor and probably had no money to send him to the school where Smith taught.

"Many years later, though, Cook had settled in Austin, Texas, and become a popular architect and contractor. Among the buildings he designed was the governor's mansion."

Cook also served as architect for an addition to the University of Texas' main administration building at a time when Smith was president of the college's Board of Regents.

"Smith managed the selection process for the contractor, so he definitely knew Cook," Kathleen said. "The two men must have had some interesting discussions about their times in Salisbury.

"Small world, eh?"

Yes, I keep learning that lesson over and over again.

Mark Wineka,
Editor, *Salisbury the Magazine*

THROUGH THE LENS by Christopher Derrick



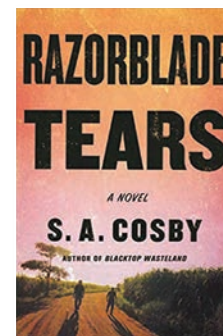
*Christopher Derrick
of Salisbury took this
photograph of the Bodie
Island Lighthouse in
North Carolina.*

Find true moments of beauty in these summer reads

I hope your summer has kicked off as adventurous as my family's — we have read a lot of great books from the comfort of our air-conditioned abode. I want to share a few books that I loved diving into, plus a few my daughters also enjoyed so far this summer:

Razorblade Tears by S.A. Cosby (336 pp, Flatiron Books) is one of the greatest novels regarding the search for retribution I have ever read; I finished this book in one sitting. Cosby — author of last year's *Blacktop Wasteland* — tells the tale of two homophobic fathers (and former felons) who begrudgingly join forces to solve the murder of their married sons when no one else will; this book stars incredibly unique main characters whose inner struggles over their failings as parents are described with aching clarity.

The hypocrisy of nearly every character is laid bare as the body count rises in this story. I came for the unusual premise, and I stayed for the main characters' delicious banter: "Folks like to talk about revenge like it's a righteous thing, but it's just hate in a nicer suit." There are a very few minor plot holes here and I would have enjoyed a couple more realistic glimpses of the murdered couple — who are seemingly perfect (they saved for their own funerals) — but there are some true moments of beauty in this tale, which I highly recommend for a fast-paced thrill of a read.



Maggie Shipstead's *Great Circle* (608 pp, Knopf) took me much longer to finish than *Razorblade Tears*, but I clung to every word of this adventurous novel, which spans the globe over most of the early 20th century, as airplanes opened the world to those unafraid to travel — along with those who had nothing to risk losing. This book is a sweeping epic that I fear many will avoid only due to its length — and what a sad omission that would be.



The central story reminds me a bit of *The Amazing Adventures of Kavalier and Clay* or *Pachinko* — a thorough examination of a family experiencing exceptional circumstances (mainly due to war). It took me a while to warm to the present-day narrator of this story (an entitled actress named Hadley, who is portraying the primary character, fictitious aviator Marian Graves, in a film), but I enjoyed most of Hadley's realizations as her story progressed in between flashbacks to Marion's past.

Shipstead is a remarkable writer, very descriptive without devolving into wordiness. I did feel this one went on slightly longer than it should have, but only by about three pages towards the end. *Great Circle* is well worth your time this summer if you are ready to invest a few days in a grand journey within your mind.

Finally, I'd like to share two awesome new early-reader series that my daughters and I have savored and re-read multiple times this summer — first, the *Mindy Kim series* by Lyla Lee and illustrated by Dung Ho (96 pp, five books in the series so far, Aladdin), which displays great depth of story for an emerging reader. (I must note a trigger warning here for Mindy's deceased mom, who passed away after extended illness prior to this series' origin).



My daughters are obsessed with Mindy's campaigns to obtain a dog, good friends, and fantastic vacations; I appreciate Mindy's politeness and kindness, which are not often

on display within the characters of early chapter books.

Another lovely new voice on the tween scene is *JoJo Makoons* by Dawn Quigley and illustrated by Tara Audibert (80 pp, Heartdrum). This first book is part of the "We Need Diverse Books" campaign, celebrating JoJo's life on an Ojibwe Native American Reservation through relatable tales of her friends, school, and delightful relationship with her cat, Mimi. My girls and I are impatiently waiting to learn more about JoJo and Mindy as these series evolve. **S**



► The titles mentioned above are available at Salisbury's independent bookstore, South Main Book Company, located at 110 S. Main St. Call 704-630-9788 or email southmainbookcompany@gmail.com to confirm store hours and events. Alissa Redmond is the owner of this store.

ROWAN ORIGINALS

It's hard to believe, but it has been six years since a group of middle-school girls — Ellen Yang among them — won the hearts of Rowan Countians when they captured softball's Little League World Series title in Portland, Oregon.

In a nationally televised game on ESPN, the Rowan girls (Southeast champs), defeated East regional champ Rhode Island, 4-2. Head coach Steve Yang (Ellen's dad) and the rest of the Rowan team and coaches came home to celebrations and honors worthy of world champions.

Ellen Yang, a rising seventh-grader at the time, and most of her friends on that team graduated from high school this year. As with many of the other girls, Ellen went on to do well in school academically and athletically.

Ellen starred at Salisbury High in softball and volleyball, and this past spring made a bit of news by also being a starter on the Hornets' baseball team, for whom she played a solid second base.

In high school, Ellen served as co-president of Junior Civitans, vice president of the National Honor Society and was a member of the Key Club. She also was class treasurer in ninth grade and class vice president in 10th and 11th grades. During the first semester of her senior year, as schools were still gripped in the jaws of the pandemic, she carved out time to deliver Meals on Wheels lunches.

Ellen, 18, attends St. John's Lutheran Church, where she participated in the youth program. Her siblings are John, Alex, Aaron, Ashley and Luke, and her parents, Steve and Lori, are founders of the Michael Yang Foundation, whose Circle of Hope support network helps parents coping with the deaths of their children.

By the way, as you probably remember, Coach Yang and Ellen's sister, Ashley, brought home another Little League World Series title in 2019.

Salisbury the Magazine recently caught up with Ellen for the Q&A that follows, recognizing she serves as one example of this year's resilient high school graduates everywhere who are now transitioning into new life experiences.



Wearing Carolina blue, appropriate for when she'll start classes at the University of North Carolina at Chapel Hill in August, Ellen Yang paused for this photo outside her Salisbury home. (Mark Wineka photo)

| Q & A |

The next step

*A wealth of rewarding experiences behind her,
Ellen Yang heads off for college*

WRITTEN BY MARK WINEKA

Back when you were much younger and playing softball for the 2015 Rowan team in the Little League World Series, how surprised were you at the heroes' welcome the team received when you got back home?

I was very surprised but also felt very supported. At the time, I hadn't fully realized how big it was to win the World Series, but that win brought our whole community together and seeing everyone welcome us home was awesome and made us all feel so special.

What's your fondest memory of that first World Series?

My fondest memory at our first World Series was providing the whole Ugandan team with a backpack. I remember seeing all of them having to carry their equipment, so we thought it would be nice to get them a bag to put it in. They were so grateful and appreciative when we met to give them their bags.

Out of softball, volleyball and baseball, what's your favorite sport and why?

My favorite sport is and always has been softball. Don't get me wrong, baseball has been very fun, and I've always loved playing volleyball, but softball was my first sport and I've loved it since the beginning. I've played softball the most and just love every aspect of the game.

You've dedicated yourself to a lot of time on diamonds and courts. What interests do you have beyond sports, or what things do you enjoy doing otherwise?

Other than playing sports, I like to spend time outdoors or with my family and friends. I enjoy going on vacations with my large family, or even just staying at home together. I have been soaking in this time with my friends and family even more now that I will be soon leaving for college.

Why did you choose UNC-Chapel Hill?

And were there some other schools you were seriously considering?

I chose UNC-Chapel Hill because of many reasons. I just think the campus is beautiful with all the trees and natural areas. I love how there is a town or a main street on campus that's always busy (Franklin Street), but one of the main things that attracted me, besides my whole fami-

*Salisbury High's Ellen Yang covers second during a baseball game against South Rowan.
(Wayne Hinshaw photo)*



ly going to UNC, was the athletics. I have always gone to UNC football and basketball games growing up and knew I wanted to go to those games as a student or to a school that had big sports programs and was very involved. UNC has always been my No. 1 choice with possibly Clemson being my second.

What was your best subject in high school?

Math.

Least favorite subject?

Either history or English.

What do you plan to major in at UNC and why?

I am currently undecided, but I plan to major in something in the STEM field. Math and science have always been my best/favorite subjects so I want to do something around that.

Have you ever asked someone for an autograph and, if so, who comes to mind and where did it happen?

The first person that comes to mind is Jennie Finch. The majority of the World Series team and I went to a Jennie Finch camp the fall after winning the World Series, and I remember waiting in line to get Jennie Finch's autograph and

to take a picture with her and her gold medals.

Who has been the biggest inspiration in your life so far?

My parents. They set a great example and lead the path to a great future for myself, while always teaching me to be the best person I can be.

What's the most used app on your phone?

Snapchat.

If you had only one song you could listen to for the rest of your life, what would it be?

I would listen to "The Climb" by Miley Cyrus.

Favorite movie or television show?

My favorite movie is "Instant Family."


Favorite college or professional athlete?

My favorite college athlete is Montana Fouts.

What do you consider the best sandwich and what's your favorite food overall?

The best sandwich is a turkey and provolone sandwich with lettuce and mayonnaise. My favorite food is mac and cheese.

Describe the rest of your life in five words ...

Hopeful, eventful, exciting, loving and joyful. 

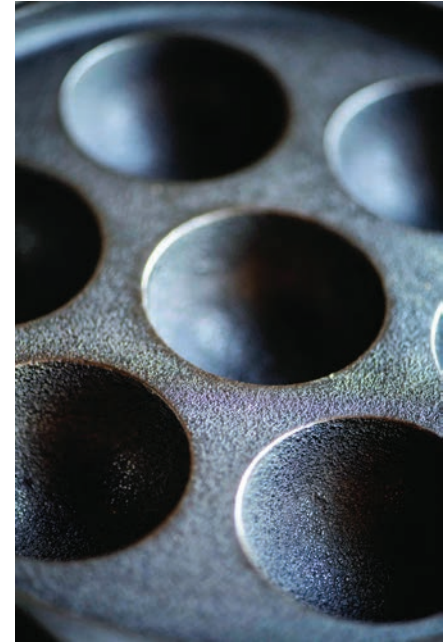


Greg Culp gathers, restores and resells cast iron cookware.

Iron man

Greg Culp's newest hobby is rooted in the past

WRITTEN BY DEIRDRE PARKER SMITH | PHOTOGRAPHY BY JON C. LAKEY



What is Greg Culp's new obsession? Not hot dogs. No, the former owner of Hap's Grill has been there, done that. Yes, he's still a scuba diver and teacher. But there are full shelves in his garage and some kind of bucket with a battery charger and a lot of rust.

The new obsession is cast iron pots, pans, cake molds, you name it.

"I've always loved it. It's sexy," he says, rubbing his fingers over a well-seasoned, smooth pan.

"As a kid that's what everyone cooked with. ... You'd go to your grandparents' house and she'd have fried chicken and biscuits and it was all cooked in cast iron.

"We always cooked the chili at Hap's in big, cast iron pots."

Clyde — Salisbury's artist/antique picker/floral designer/gadfly — was more than a regular at Hap's, working the counter. Greg remembers visiting Clyde at home near the site of the Confederate Prison, and "he would always be cooking

something in cast iron."

Greg's former hobby, scuba diving, is now his business. Buying, refurbishing and selling cast iron is his hobby.

Winters are slow at Salisbury Scuba, Greg's dive shop in Granite Quarry, so this gives him something to do.

Clyde finds quite a bit of cast iron, Greg says. It comes to Greg rusty, with years of neglect. Who knows what was cooked in it last? There are layers of stuck-on gunk and rust. A lot of people would look at it and trash it, but Greg sees the sheen underneath, the years of cornbread and fried chicken and pineapple upside down cake.

He took to the Internet to find out as much as he could about cast iron and how to clean and care for it. He learned all about the different makers and how to tell them apart.

One of the most useful things he learned and now does is how to clean out the gunk and remove the rust without hours of scraping and scrubbing with steel wool, which can scratch the pan, or worse, a grinder, which can inflict permanent damage.



Not only is cast iron useful, it's attractive.

As he collects and sells, he also refurbishes.

Electrolysis takes the rust off the pans. You remember electrolysis — it was used to remove unwanted hair back in the day.

Electrolysis uses electric current to drive a chemical reaction that will, with time, remove the rust, without disturbing the iron pan in any way — and that's the bucket and battery charger's job.

Watching the old pans come out of the baths is like a rebirth — they almost look brand new.

"I use a lye bath to get the gunk off first, then it goes into the electrolysis bucket," Greg says. He learned how to make the setup for the electrolysis — nothing too complicated, but not something you should try inside the house — on the Internet.

Then he uses BuzzyWaxx, a mix of local beeswax, grapeseed and canola oils, to season the pans. BuzzyWaxx is made in Stanly County by three men, one of whom, Casey Aldridge, also finds cast iron for Greg. It works so well, Greg says Lodge, the only U.S. maker of cast iron, sells it.

"You know how if you use Crisco your pan gets kind of sticky after you season?" Greg asks.



Above: The Griswold company of Erie, Pa., manufactured this bowl.

Left: Buzzy Waxx seasons Culp's pans.



"It's because the oil has a low smoking temperature. You put a couple pans in your oven at 500 degrees with the Crisco and you'll set off the smoke alarm."

He has experience: "The BuzzyWaxx doesn't smoke — the oils and beeswax have a higher smoking temperature."

Greg wants to make one thing clear: DO NOT use the self-cleaning cycle of your oven to season your pan. "Talk about smoke! I've seen where people did that. You could start a fire in your oven and burn the whole kitchen down."

Once the old pot or pan is clean, the details come out.

Greg's favorite brand of cast iron is Griswold, which was around in the late 19th century

through 1957. There are books for collectors with photos of the many different pans, the various company logos, and pricing information. Griswold cast iron is a collector's item. Greg has done his homework and can easily identify a real Griswold. The most desirable and pricy Griswold logo is the slant lettering.

For new cast iron, Lodge is about the only choice, but the company has been around since 1896.

"New Lodge pots are rough, see, feel it," Greg says. That's supposed to make it easier to season and develop an almost non-stick surface. His friend Casey says he can guess a skillet brand by how rough the cast iron is.

One way to tell an older Lodge pot, before the logo, was by three notches on the lip of the pan; some pans have USA stamped on them, too. If you find a pan with just one notch, those are the oldest Lodge pans.

Cast iron is making a comeback.

"It's real popular as a wedding gift," Greg says. Typically that gift will be a couple different size skillets and a pot with a lid.

The problem has been that people do not know how to care for and use cast iron. Cast



iron pans can be washed with soap and water, but they must be seasoned immediately and heated to dry, or the rust will return.

“Mostly, when people taste stuff cooked in cast iron, they’re convinced.”

He has a small pot, a miniature Dutch oven, that his girlfriend uses to make an individual pineapple upside down cake. Full-size pineapple upside down cakes were traditionally made in cast iron, caramelizing the pineapple.

“It’s so good to cook in because it heats up slow, but then it holds that heat,” Greg says.

That’s what attracts collectors and cooks.

Preheat your pans before cooking and learn how the heat builds and cooks, Greg says.

“If you get something really sticky, I just put some water in the pan and let it simmer for a while, and that loosens it right up.”

Another way to get rid of sticky residue is to use salt to scrub the pan. A little vinegar can work on the rust, if it’s not too bad.

Greg has all sizes and shapes at any given time and a few specialty items, like pans molded to look like ears of corn, to fancy cake molds, to citrus juicers.

“The most popular ones are the two-quart pot, with a lid, if you can get it, and the larger skillets,” he says. He even has three-footed Dutch ovens that cook over an open fire.

Also on the shelves are promotional skillets with a logo, like Tabasco, or Bonnaroo, the big music and arts festival.



Most pans are marked by simple numbers, indicating the pan style, with 3, 5 and 8 being popular sizes; 3 is about 6½ inches wide and 8 is 10½ inches or slightly larger.

“I had a 70-something guy come in here and wanted to buy all the No. 3s I had,” Greg says. “He was making individual desserts in them for his grandkids.”

While the price per pan varies by size and rarity, Greg charges a standard \$20 per piece for cleaning pans, pots and lids.

For big Dutch ovens, it’s \$30. And if you come to him, you’ll save a ton on shipping the

pan off somewhere. “I’ve had pans that sold for \$30, but cost like \$60 to ship,” Greg says. “So we try to find ways for folks to pick up.”

A vintage skillet and lid on Culp’s stovetop.

You can tell he gets a kick out of cleaning and refurbishing the pans: “You bring ‘em back to life, you know?”

Lids for older cast iron are rare — they often got separated from the pot or pan, but he has several Griswolds with marked lids. And he’s got another treasure — a combo set, with a frying pan as a lid, and a pot below. “I’ve seen these on a campfire, cause you can cook things that will rise.”

FOOD

Some lids have dimples or little nodes that collect the steam from cooking and return it to the dish, braising the food.

If you see a cast iron pan with a seam of raised iron on the bottom, that's a gate mark, and it's mostly pre-1900. The mark is made when the iron is poured into a sand mold to shape it. Many of the gate mark pans have a lip around the bottom that allows it to sit flat.

On some old pans the lip was made to fit right inside the opening of a wood stove, with specific pans made for specific stoves.

To find Greg's pans, go to Facebook and look for "Greg's cast iron, buy, sell and restoration." Cast iron moves fast, he says, so be on the lookout. Greg also sells the BuzzyWaxx, or you can find it online at buzzywaxx.com.

He's always excited to see what shows up, from a left-handed spout on a skillet to square skillets, some of which were called breakfast skillets and divided into three cooking areas.

"You don't own cast iron," Greg says. "You take care of it till the next generation comes around."



PINEAPPLE UPSIDE DOWN CAKE IN CAST IRON

- 12 slices canned pineapple (from 3 8-oz. cans)
- Maraschino cherries
- 3 Tbsp. butter, melted
- ½ cup packed brown sugar
- 1 box yellow cake mix
- 1 cup pineapple juice (from the slices)
- ½ cup vegetable oil
- 3 eggs

Heat oven to 350 degrees.

Add melted butter to 12-inch cast iron skillet. Sprinkle brown sugar evenly over butter. Arrange 8 pineapple slices in bottom of skillet. Cut remaining slices in half; arrange around inside edge of skillet. Place 1 cherry in center of each whole and half pineapple slice.

In a large bowl, beat cake mix, pineapple juice, oil and eggs with electric mixer at low speed until moistened; beat 2 minutes on high speed. Pour into skillet over fruit.



*Above: Culp shows what refurbishing, left, can do for a pot.
Below: Culp truly has a 'handle' on cast iron.*



Bake 40 to 45 minutes or until cake is golden brown and springs back when touched lightly in center.

Cool cake in skillet 5-10 minutes. Run knife around edge of cake to loosen. Place heatproof plate upside down over skillet; turn plate and skillet over. Remove skillet. Serve cake warm.

PAN-SEARED BRATWURST WITH BEER AND ONIONS

- 4 Bratwurst sausages
- 2 Tbsp. unsalted butter
- 1 sweet onion, sliced
- 1 cup beer (dark if you prefer)

Preheat cast iron skillet over medium-high

heat. Add the butter and let it melt and start to turn light brown. The temperature should be about 325-350F at this point.

Sear bratwurst for about 3 minutes per side, until deeply golden brown.

Add onions and beer and bring to a boil. Once boiling, reduce heat and continue cooking, flipping the sausages and stirring the onions, until the internal temperature of the sausages reaches 160F.

Cook uncovered to let the liquid reduce and intensify its flavor.

Serve on rolls or over mashed potatoes. **S**

Deirdre Parker Smith is a freelance writer living in Spencer.

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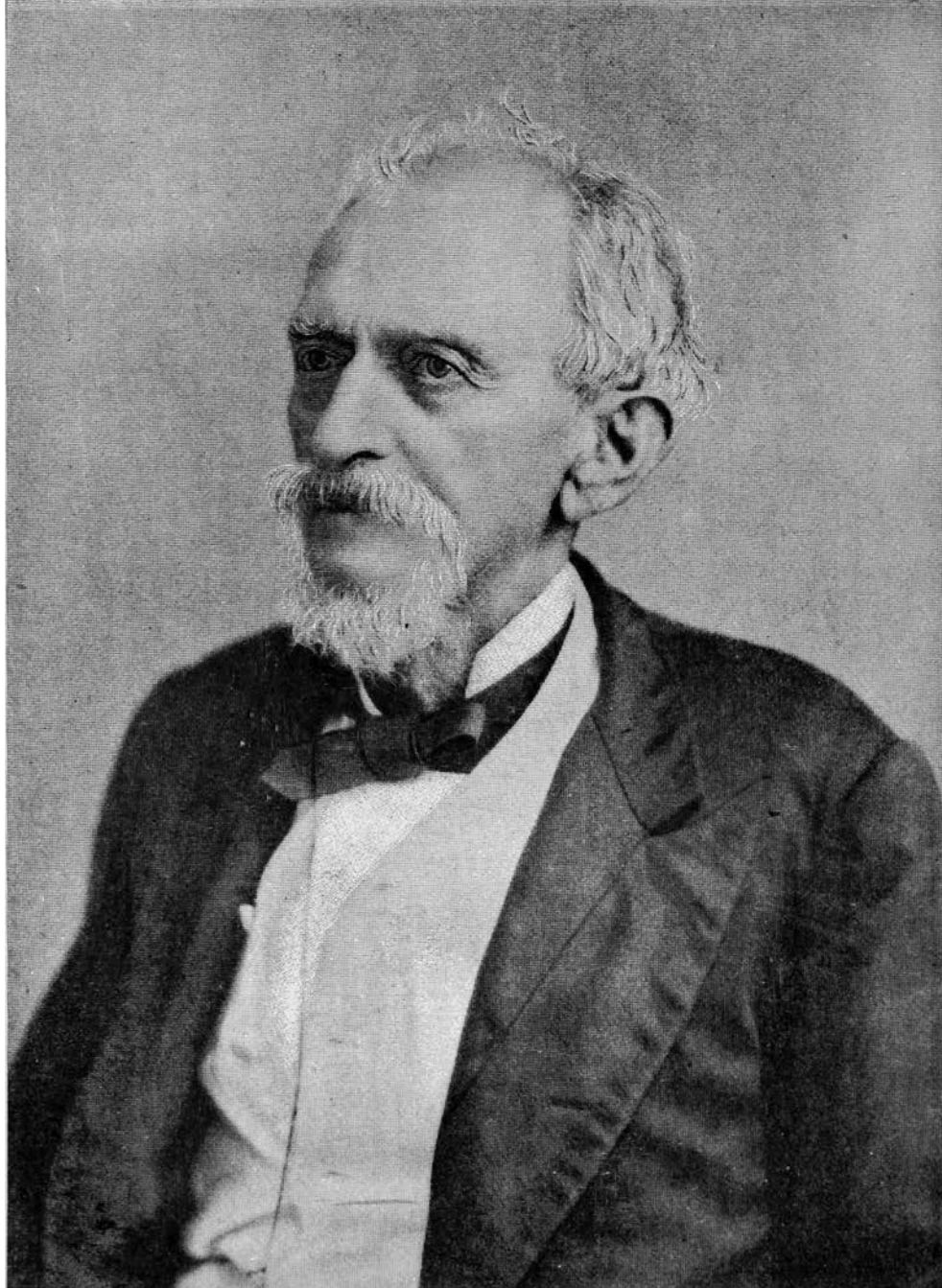


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Ashbel Smith

How a young Salisbury educator,
doctor became the 'Ben Franklin
of Texas'

WRITTEN BY KATHLEEN A. BERGERON



Just under a hundred years ago, one of Salisbury's leading citizens, Charles Fisher, wrote a letter to the president of Yale University, asking for a recommendation of one of the college's new graduates to serve as teacher in Salisbury's school. A few weeks later, in the fall of 1824, a diminutive young man — he stood 5 feet, 4 inches tall at most — showed up to teach.

Ashbel Smith was still a teenager, but he had already earned two degrees at Yale. And, despite his small stature, he would prove to be one of the most remarkable characters who ever lived here.

That name, "Ashbel," by the way, comes from the Old Testament. It was the name of one of the sons of Benjamin, as mentioned in Numbers 26:38.

Opposite: While he was in Salisbury, roughly from 1824-1837, Ashbel Smith became a well-known educator, orator, doctor and newspaper owner. (Photo courtesy of *Texas Medical Journal*).

Above: This is the building in Paris where Ashbel Smith lived while he was the Republic of Texas' minister to Britain and France. Today it is Hotel Vendôme, which is about a quarter-mile from the Louvre. (Photo courtesy of Kathleen Bergeron)

The new schoolteacher soon acquired a reputation as both a talented educator and an eloquent public speaker. The year after he arrived, he was chosen to give the main address at the town's annual Fourth of July celebration. But, as much as he loved educating young people, he wanted to do more with his life.

Initially, he focused on studying law, but later changed to medicine. After two years, the young man went back to Yale to get his medical degree, then returned to Salisbury, now as Dr. Smith. He soon built up a large clientele across the area.

Yet, Smith maintained a scientific curiosity that went beyond medicine. For example, while returning from visiting a patient outside the city on the night of Nov. 13, 1833, he viewed a remarkable event. It was a meteoric display so brilliant that many of the thousands who viewed it across the United States feared it signaled

the end of the world. Smith's reaction was to write a thoughtful article for the local newspaper and send a detailed letter to Denison Olmsted, a noted physics and astronomy professor at Yale. The celestial activity, now known as the Leonids meteor shower, occurs about every 33 years, but the display in 1833 was particularly noteworthy. One estimate said that, at its peak, the storm that night displayed more than 100,000 meteors per hour.

In all, Dr. Ashbel Smith spent a little over a decade in Salisbury, expanding his list of patients, acquiring property and, in 1835, becoming half-owner of the local paper, the *Western Carolinian*. He enjoyed discussions with local leaders such as Charles Fisher and John Beard, as well as John Morgan, rector of Saint Luke's Episcopal Church. He became a member of that church in 1833 and was baptized and confirmed by Bishop Levi Silliman Ives.

Dr. Smith also courted several of Rowan County's young ladies, and one might have assumed that the doctor would probably marry a local girl, have a gaggle of children, and remain in Salisbury for the rest of his life, perhaps at some point running for political office.

However, an event 1,200 miles away changed his life forever. Early on the morning of March 6, 1836, Mexican troops under General Antonio Lopez de Santa Anna stormed the Alamo mission in San Antonio and killed all members of the defending Texan army. A few noncombatants were released to tell the story. Santa Anna would later be quoted as saying that the battle, "was but a small affair."

However, the commandant of the post, William B. Travis, had written several letters pleading for help, and one, in particular, was reprinted in newspapers across the United States. Hundreds of Americans heeded Travis' call, but, of course, arrived too late to aid those in the Alamo. Meanwhile, Texas' commanding general, Sam Houston, and his ragtag army defeated the Mexicans at San Jacinto, and a new republic was born.

Dr. Smith's best friend, James Pinckney Henderson, a Lincolnton native who had practiced law in Salisbury, read the news about the Alamo



Known to students as 'Old Red,' this is the Dr. Ashbel Smith Building on the Galveston campus of the University of Texas Medical Branch. The building originally housed the medical school and now has offices, classes, study and recreational areas for UTMB students. (Photo courtesy of the University of Texas Medical Center)

and spent his own money to equip a small band of volunteers to head to Texas. He arrived too late to join Houston's army, but leaders of the newly declared Republic of Texas quickly recruited the young lawyer into the government.

Less than six months later, Henderson had been appointed attorney general, and he wrote to Smith that if he came to Texas, he could be surgeon general. Two months passed, and, with the death of Texas' secretary of state, Stephen F. Austin, Henderson was promoted to that role. He again wrote to Smith, now saying that if he would live in Texas for six months to qualify for citizenship, he could then have the post of Texas' minister to France.

After several months of hesitating, Ashbel Smith left Salisbury in March 1837, but told friends that after his time in Texas he would probably settle in New Orleans or return to Salisbury.

Texas, however, had other plans for him. He

was, indeed, made surgeon general, and later, minister to England and France, and, after that, the new republic's secretary of state.

Once Texas became part of the Union, Smith worked for the establishment of the Texas Medical Association and the Texas State Agricultural Society, and was elected to the state legislature three times.

During the United States' war with Mexico, Smith served as surgeon general to the Texas troops, and during the Civil War was a colonel in the 2nd Texas Infantry.

He pushed for the establishment of Prairie View State Normal School, the first Black College in Texas, as well as the University of Texas in Austin and the first Medical Branch of the University of Texas in Galveston. He served as the first president of the University's Board of Regents, from 1881 until his death in 1886.

Dr. Smith authored numerous articles and pamphlets, was a delegate to the National Democratic Convention, served as a judge at the Great International Exhibition in Philadelphia in 1876, and represented the United States in the Paris International Exposition in 1878, taking detailed notes of new agricultural implements and new strains of crops. And he practiced medicine up to the last months of his life. When he died, a special train carried his body from Houston to Austin, where it lay in



This statue of Ashbel Smith stands a short distance from his Evergreen estate in Baytown, Texas. The inscription on its base is a quote from Smith that says, 'Life has duties to perform to its last moment. This world is not a resting place.' (Photo courtesy of Kathleen Bergeron)



This medallion (front and back) is given as the Ashbel Smith Award by the University of Texas School of Medicine's Alumni Association. According to the UT Medical School Branch, 'the award, recognizing outstanding service to the medical profession and to humanity, honors the memory of Dr. Ashbel Smith. A prominent figure in Texas medicine, politics and education, Smith was considered a driving force behind establishing the University of Texas at Austin in 1881 and a medical department that would later be known as UTMB in Galveston in 1891. (Photo courtesy of the University of Texas Medical Branch)

state in the House of Representatives before it was buried with high honors in the Texas State Cemetery.

After his death, he was called "the best educated man in Texas," and "a Texas institution." Others referred to him as "the Ben Franklin of Texas," because, like that other great American patriot, Smith showed a deep interest in so many aspects of life — education, medicine, agriculture, science, military, politics, and, of course, the ladies.

A statue of Smith, wearing his long coat and holding his cane, stands in Baytown, Texas, a short distance from his estate, Evergreen. At the base of the statue, a quote from Smith reads, "Life has duties to perform to its last moment. This world is not a resting place." Clearly, those were not the idle comments of an old man. In his 81-year lifespan, Ashbel Smith performed more "duties" than most of us

will ever even contemplate.

Today there are schools, buildings, literary societies, and awards named in his honor. He was a friend of kings, presidents, and prime ministers, as well as such noteworthies as Samuel F.B. Morse, James Fennimore Cooper, and the Marquis de Lafayette.

But like so many others — Andrew Jackson, Elizabeth Dole, Sidney Blackmer, the list goes on — Salisbury was where he got his start. For Ashbel Smith, this was the personal-professional incubator that allowed him to move from fresh college graduate to educator to newly-minted physician to community leader, all with the warm support of a small community of friends. It allowed him to try his wings before later soaring onto much larger vistas elsewhere. **S**

Kathleen A. Bergeron is a writer and historian who lives in Salisbury.



The marker on the side of Paris' Hotel Vendome translates to 'Embassy of Texas. In 1842-43, this building was the seat of the Embassy of the Republic of Texas in Paris. With Franco-Texan Treaty of September 29, 1839, France became the first nation to recognize the Republic of Texas as an independent state between 1836 and 1845.' Ashbel Smith lived here when he was Texas' minister to France and Britain. (Photo courtesy of Kathleen Bergeron)

REEL *life*

Youth is served through RoCo Bass Anglers

WRITTEN BY MARK WINEKA | PHOTOGRAPHY BY ANDY MOONEY





RoCo Bass Anglers Garrett Christy, right, and Jake Ross, left, work a bank while boat captain Randy Christy observes. The anglers, students at Carson High School, ended up winning the two-day state high school tournament by catching 10 fish weighing in at 27.88 pounds.



M

iddle schoolers Levi Graham and Aden Blalock spent the whole day fishing on High Rock Lake as a team, and all they had to show for it was one bass.

But what a fish it was — the biggest catch of the N.C. Bassmaster High School and Junior Series State Tournament’s first day. Reeled in around 7 that morning by Graham, the bass tipped the scales at 5.53 pounds.

“I wish we could have caught more,” Graham told State Youth Director Bob Bauer, who interviewed him over a loudspeaker at the weigh-in.

A West Rowan Middle student, Graham also told the crowd the crankbait he used to land the bass. It turned out his two-man team’s lone fish wasn’t enough to qualify for the junior national tournament held later in the summer in Tennessee. The state’s winning junior team, Troy Watson and Shockley Hiatt of the Mayberry Anglers club in Mount Airy, caught four fish totaling 9.9 pounds.

The result in no way dampened the enthusiasm Graham and Blalock have for being a part of the RoCo Bass Anglers Club for

youth. How could it? “We get to go fishing about every month or every two months,” Graham told *Salisbury the Magazine* later, “and we get to hang out with our buddies.”

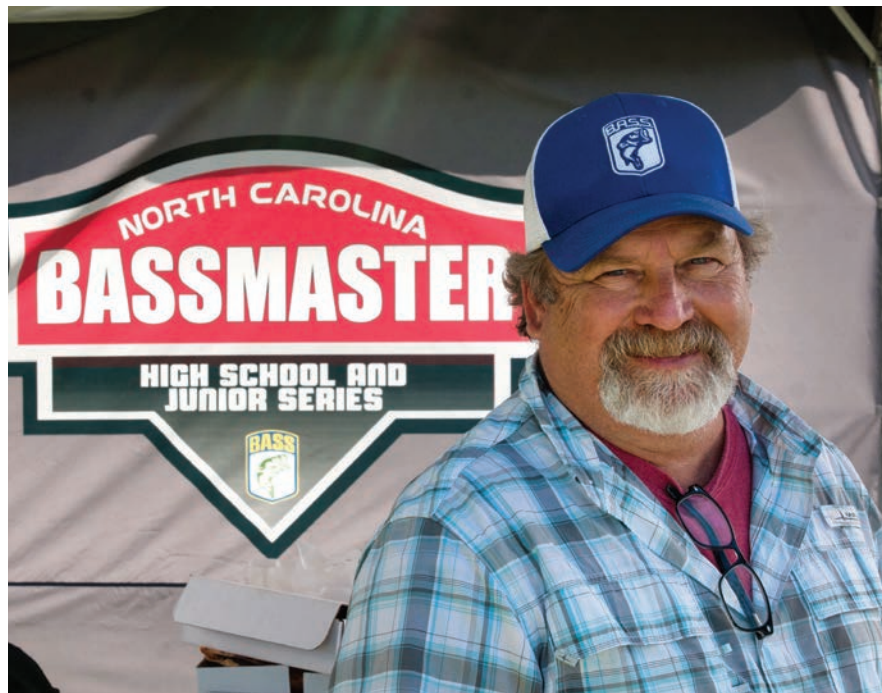
Unlike the juniors who fished for only one day, high schoolers in the state tournament cast their lots the whole weekend at High Rock, and the RoCo Bass Anglers team of Garrett Christy and Jake Ross, both students at Carson High, won the N.C. championship by the slimmest of margins.

Their two-day total for 10 fish weighed in at 27.88 pounds, beating the runner-up duo of Max and Mike Pierlott of Riley’s Catch in Huntersville, who had 10 fish at 27.62 pounds. Both teams qualified for the Bassmaster High School National Championship held this year, also in Tennessee.

Chris Corriher, one of the founders of the RoCo club (officially chartered as the Rowan County Next Generation Anglers) in 2019, says it would have been a dream to have this kind of tournament fishing opportunity when he attended South Rowan High decades ago.

“I’d probably still be in high school,” says Corriher, who also

Levi Graham, left, and RoCo teammate Aden Blalock hold up the 5.53-pound fish caught by Levi during the Junior Division competition of the state tournament at High Rock Lake. This bass turned out to be the first day’s biggest fish in both the Junior and High School divisions. Levi attends West Rowan Middle School; Aden, Mount Pleasant Middle School.



Top: While his dad, Mike, pilots their skiff, Easton Green casts from the bow during the state tournament. Easton, a student at Corriher-Lipe Middle School, competed in the Junior Division of the state tournament.
Above: Bob Bauer of China Grove is the longtime state youth director for the High School and Junior Series of North Carolina Bassmasters.
Left: A bag's worth of fish at the Saturday weigh-in.



Ben Koontz, left, and RoCo teammate Nathan Wyatt fish while boat captain Trace Bigelow, middle, observes. Koontz and Wyatt are middle-schoolers from West Rowan and Mount Pleasant, respectively.



served as this year's state tournament director. "Seriously, most of the adult men who fish say, 'I wish I would have had this in high school.' I think maybe Bob might have gotten this stuff started. I don't know if this existed before him, but I know he was instrumental in growing it in the county."

One of the tournament's many boat captain volunteers, Rodney Eury of Stanly County holds up one of the day's catches from the RoCo Anglers high school team of Dalton Eury and Hunter Alexander.

A China Grove resident, Bob Bauer confirms he got the state youth fishing program going 16 years ago when he was affiliated with the South Fork Youth Club.

"I ended up getting wrangled into it," Bauer says of becoming state youth director, a position for which he's grooming Corriher to take his place. "It's been fun — 90 percent great, 10 percent dealing with angry people."

Bauer remembers the first youth Bassmaster series tournament having six boats on Lake Hickory, and one of his sons, 10 at the time, helped him in running the small event.

Today, the Bassmaster youth fishing series has 175 anglers registered across the state. "The ones you have here are the hard-core ones," Bauer says of the kids who competed in the state tournament.

To qualify for this year's N.C. championship at High Rock Lake, a team had to have competed in at least two of the year's five events leading up to it. The other tournaments were held at Lake Tillery, Lake Norman (twice), Falls Lake and Lake Hickory.

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A Tradition for Life

Even amid a brief gasoline shortage this spring, the state tournament at High Rock Lake attracted 40 high school teams and 11 middle school (junior) teams. Many of the pairs — 15 high school and six junior — wore the patriotic-themed RoCo team jerseys.

“We’re half the field almost,” Corriher said.

Overall, the youth Bassmaster series has a good representation of clubs from the Piedmont and west into the mountains, but it has been struggling lately to increase the school teams and clubs from down East. “Finding the leaders to keep it going is tough,” Bauer says, explaining how it goes in cycles at times and is not unlike finding and keeping dedicated leaders for Scout troops.

Bass fishing is a sanctioned varsity high school sport in South Carolina, Georgia, Alabama, Tennessee and Kentucky. North Carolina might get there eventually. Some high schools in North Carolina offer fishing as a club activity, while community clubs such as the RoCo Bass Anglers fill in the void elsewhere.

Bauer says it has been shown that 70 percent of the kids who fish (and often hunt, too) don’t otherwise play traditional sports in high school and, for that reason, it’s a good sport for high schools and middle schools to consider.

“You’re recruiting a kid who has no other connection to the school (sports-wise),” says Bauer, whose Carson High son, Ben, landed the “Big Fish” on the second day of the state tournament at 6.2 pounds.

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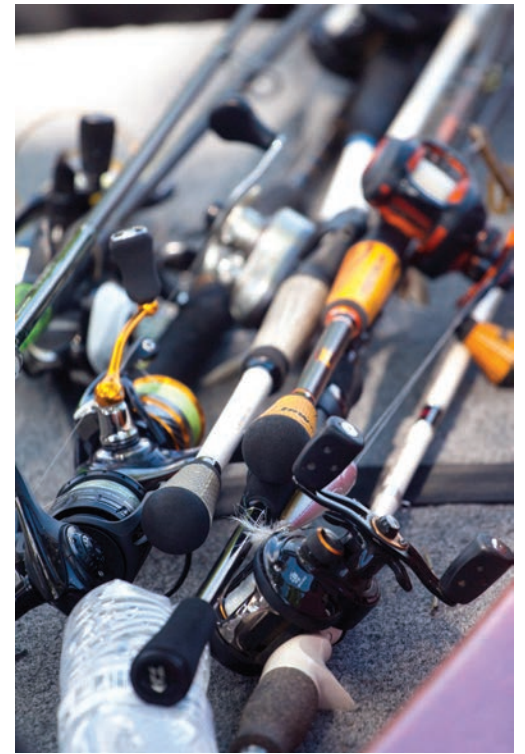
Corriher, Bauer and some dedicated teacher advisors led the effort to charter the RoCo Bass Anglers in 2019 after club fishing programs at county high schools went through various starts and stops through the years.



State Tournament Director Chris Corriher pilots his agile Skeeter on the waters of High Rock Lake during the tournament’s first day. Corriher also is one of the founders and adult advisors of the RoCo Anglers Club for youth.

RoCo Bass Anglers teammates Wyatt Trexler of East Rowan High and Kade Sturgill of North Lincoln transfer their day’s catch to a bag that they’ll transport to the first day’s weigh-in. Helping them is boat captain Josh Brady.





Above: Tools of the trade — rods and reels — fill one of the bass boats. Left: Dalton Eury, left, of Stanly County and Hunter Alexander of Carson High School in Rowan County fish near the shoreline during the first day of the state tournament at High Rock Lake.



Left: Karson Simpson, who attends West Rowan High, holds up her biggest catch of the first day. Right: State Youth Director Bob Bauer, left, informs the crowd how many pounds of fish were caught by the RoCo team of Ty Lowery, right, and Waylon Waller (not pictured).

South Rowan High student and RoCo Angler Dustin Green fishes at the Bringle Ferry Road bridge near Tamarac Marina. Boat captain Eric 'Big E' Richards watches. Green's fishing team partner had tested positive for COVID-19, so Green had to go it alone in the state tournament at High Rock Lake.



Above: Jonah Stewart, left, checks his line while team member Nathan Trull fishes in the background. Stewart attends Christian Family Academy in Conover, and Trull goes to Mount Pleasant High. Left: Preston Venable, left, and RoCo Bass Anglers teammate Ben Bauer, both of Carson High School, hold up their first day's catch. Bauer went on to catch the second day's (and tournament's) biggest bass at 6.2 pounds.



Todd Bare, chief assistant to state tournament director Chris Corriher and one of the RoCo Anglers advisors, readies fish for a weigh-in.

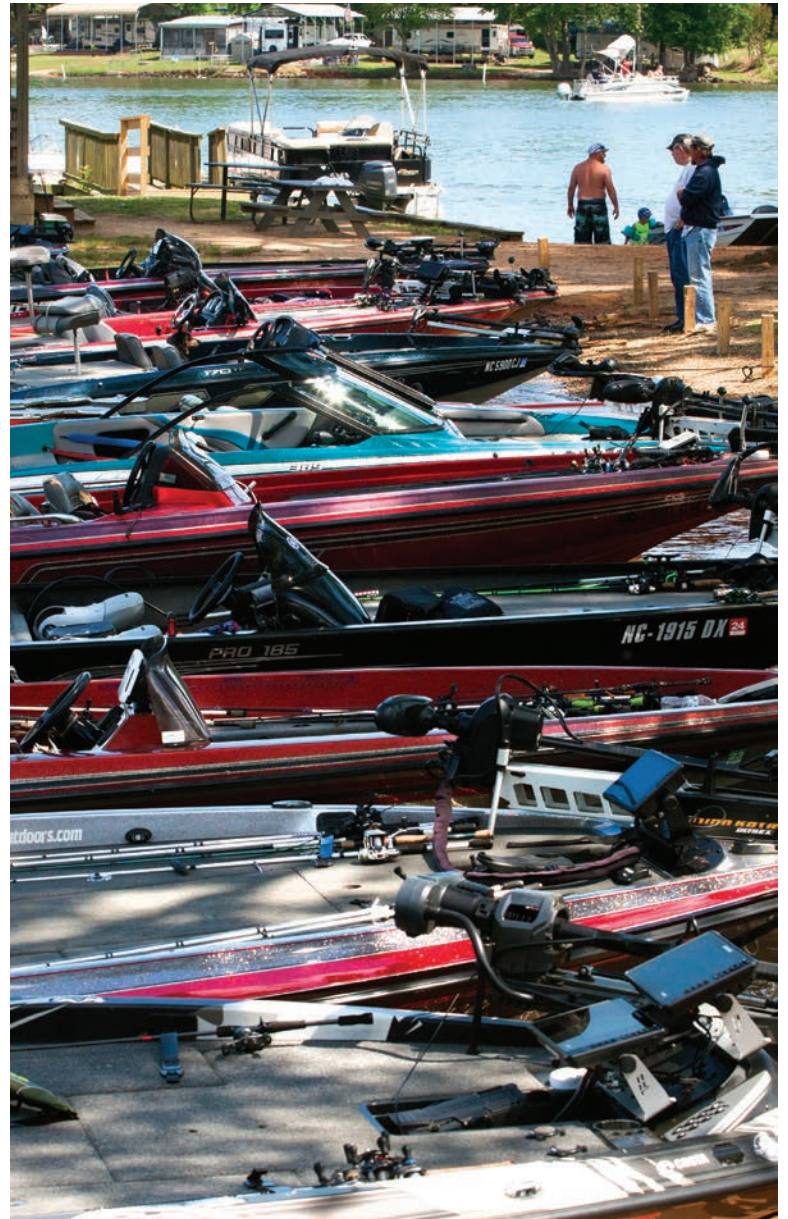
In two years, the RoCo club's membership has gone from 12 to 40-plus kids in the high school and junior divisions. The juniors encompass anglers from age 10 through the eighth grade.

One difficulty with making bass fishing a high school varsity sport in North Carolina is that the season extends over many months, starting in the fall and carrying over into early spring. "We just need to figure out how to make it work," Bauer says.

In South Carolina, the state's wildlife commission works closely with school administrators, and it has turned out to be a good formula. "If you give them (schools) an avenue, it grows," Bauer says.

Ashley Keller serves as an advisor for the fishing club at Morganton Freedom High School, where her son, Hunter, is a Bassmaster All-American, one of 12 chosen annually in the nation. After graduation, he will spend his first two years at Catawba Valley Community College, which has a fishing program, and then try to be recruited by a four-year school after that.

"This kid is living to fish," Corriher says, while noting that kind of dedication is not unusual among the youthful anglers. "We've got guys in the club who are making their own jigs. I know we have guys who are painting baits, making lure modifications and stuff like that. ... Your only



Above: Bass boats from the tournament entrants find the parking crowded back at the marina when it comes time for weighing in. Below: RoCo teammates Drake and Grant Sturgill of North Lincoln High had a good first day thanks to landing these bass.



limitation is your imagination.”

While most of the RoCo anglers come from Rowan County schools — Carson, West, East and South high schools are all represented — the club also has attracted kids from other counties and home schoolers looking for a chance to fish competitively.

Three brothers from Lincoln County are, for example, part of the RoCo bunch.

The club meets roughly once a month, usually at places such as South Rowan High or the South Rowan YMCA, owing to Corriher’s roots. The meetings include instructional tips, tournament recaps and messages geared toward community service and conservation.

Corriher says a focus is stewardship. The RoCo membership includes boys and girls. Fleming Candy Co., a major outfitter for fishermen in Rowan, is the club’s biggest sponsor.

“People do it out of the goodness of their hearts,” Corriher says of all of the club’s sponsors and volunteers.

Riley’s Catch in Huntersville provided a good model for the RoCo club, and setting it up this way took the burden of collecting fees and handling the paperwork off of teacher advisors at the individual high schools.

“The easiest way to do it is for one person to do it for the whole county,” says Corriher, who was the longtime N.C. Department of Transportation district engineer in Rowan before his retirement in 2019.

The entry fees of \$40 a team for Bassmaster high school tournaments and \$20 per team for the juniors “hasn’t kept anyone from fishing yet,” Corriher reports.

• • •

In the series tournaments, including the state championship, each team’s daily five-bass limit must include three fish that are at least 14 inches long and two other fish of any size. All the fish are returned to the lakes after the weigh-ins.

A lot of teams don’t necessarily catch five fish during their day out on the water. In that case,

they turn in the number of fish they do catch, even if it’s just one.

“Sometimes, one guy catches all five; another time, the other guy catches all five,” Corriher says. “It is truly a team sport and a team event. It goes by pretty quickly, depending on how the action is. There are lulls, then there is action so fast your head is spinning.”

Late in the morning on the first day of the state tournament, Corriher took his own bass boat onto the water to check on some of the RoCo teams.

Dustin Green, a South Rowan High student, was fishing near the Bringle Ferry bridge. He was like many of the competitors surveyed that morning. It was tough going, and Dustin had only one fish so far.

The day was made tougher in that Dustin had to fish alone because his teammate had tested positive for COVID-19. His boat’s captain was a volunteer, Eric “Big E” Richards.

“It’s a community effort to put this thing

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together and do this,” Corriher says.

From their boat, Christy and Ross, the eventual state champions, relayed better news. They had already caught the limit, and they were fishing now to improve on what they had in their tank. Their three biggest bass were caught on three different baits.

With Ethan Fesperman, a former points champion as their boat captain, Nathan Trull and Jonah Stewart were methodically casting their lines near some docks, knowing that bass often like man-made cover.

Farther out on the water, Easton Green, a student at Corriher-Lipe Middle School, told Corriher he also was having a tough day. Not a single bite.



A youth angler's tackle box reflects the many shiny artificial baits bass find attractive.

“Easton, keep grinding,” Corriher told him.

Elsewhere on the lake, Coleman Self and Jackson Wilson, a team from Shelby Crest High, said they had caught three so far.

“Y’all just keep grinding,” Corriher repeated to them. “It takes just one bite to turn your day around.”

Trace Bigelow, a Carson High graduate and volunteer boat captain for the RoCo middle school team of Ben Koontz of West Rowan and Nathan Wyatt of Mount Pleasant Middle, relayed much of the same disappointment in the fishing so far,


“It’s been tough,” Bigelow said. “We’ve lost two fish on the hook. Bass aren’t stupid — I’ve learned that.”

Fishing a cove, Hunter Alexander and Dalton Eury had two decent bass in their boat, but

they knew it was hardly enough.

“Five pounds today and 25 pounds tomorrow,” Alexander promised. **S**




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Danielle and Nathan Hough stand near Nathan's bee boxes. Danielle has done marketing for Hough Honey outside of her full-time job as events coordinator at the N.C. Transportation Museum.

BEE-UTIFUL *dreamer*

Nathan Hough follows his family's honey of a passion

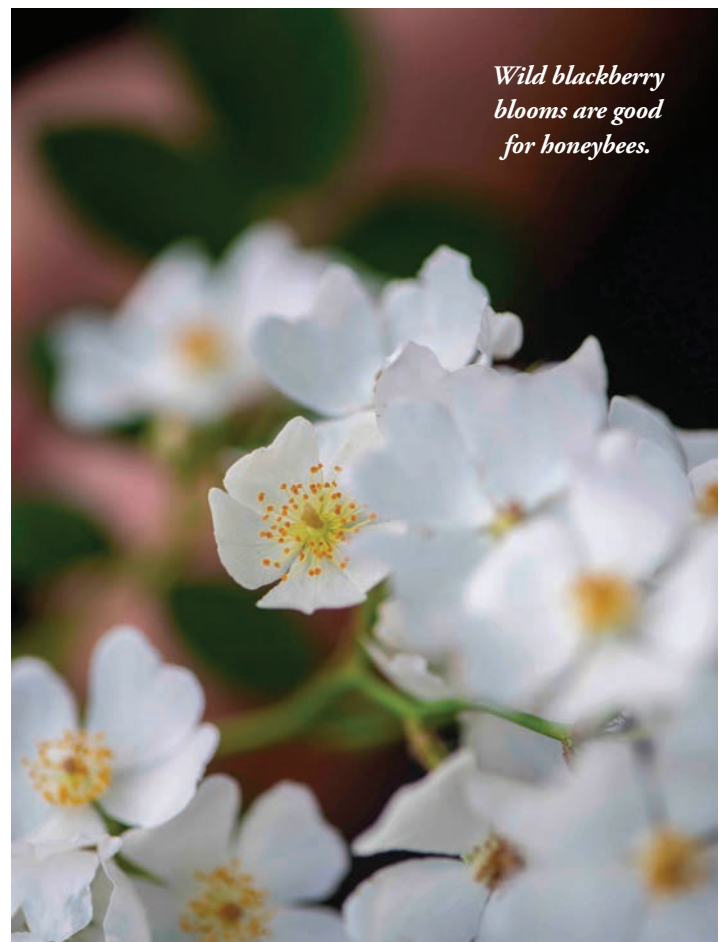
WRITTEN BY SUSAN SHINN TURNER | PHOTOGRAPHY BY JON C. LAKEY



A (Hough) honey of a spread.



A drip of honey on Nathan Hough's finger gives these bees a good grip.



Wild blackberry blooms are good for honeybees.



Danielle Hough designed the labels for her husband's honey.

Nathan Hough comes toward me with a beekeeper's hat and gloves. This afternoon, he has instructed me to wear long sleeves, long pants, and boots, so I have on my husband's corduroy shirt, my jeans, and my winter duck boots. It's early May and it is not cold.

He puts the hat on me and ties it snugly around my waist. I take a deep breath, not mentioning I am claustrophobic. He then puts the gloves on me. Taking notes will be challenging, but I'll make do.

"Let's take a walk," he says.

We walk quietly over to his hives. He instructs me to use his smoker before he carefully opens one. I give it a couple of puffs.

"The smoke is a hallucinogen and slows the bees down," he explains.

He has hives at his parents' place and others at his in-laws' home.

He opens one hive and we find that the bees are busy as, well, bees. He pulls out a frame.

"That's what we're looking for," he says of the frame glistening with honey. "A full frame. That's what every beekeeper wants to see."

Nathan checks his hives every eight to 10 days. When the honey reaches 18.3 percent moisture — how the bees know this is a mystery — the bees cap each cell in the frame. When the frames are full, Nathan harvests the honey. They're heavy.

Nathan has a degree from Western Carolina University in natural resource manage-



A honeybee zeroes in on red clover.



In every crevice, bees continue to work.

ment with a concentration in soil and water. He is inside sales manager for Cozart Lumber and Supply, but beekeeping is his passion.

It's also serious business.

"Life as we know it would end without bees as our pollinators," he says. "They're the workhorses behind all the pollinators."

We begin walking his family's property.

"I manage this property like a refuge," he says. "We have lots of wildlife and pollinators."

Pollen is all about perspective, Nathan says. "When everybody else's cars are green that's hog heaven for beekeepers."

Last fall, Nathan planted a field of clover, which bloomed in spring. The crimson clover reseeds itself. It's beautiful, and the bees are having a ball. Sunflowers follow the clover in late July.

"The idea is to keep the area in bloom all summer long," he says.

Throughout the acreage, Nathan has seen deer, turkeys, bobcats, coyotes, foxes, rabbits, and doves. And, of course, the bees.

The worker bees are female and the drones



Nathan Hough and his grandmother, Mary Frances Weddington Hough, walk in a field of red clover the family planted near Nathan's hives.

are male, whose sole purpose is to breed with the queen. To the trained eye, the queen looks different from the rest of the hive with her elongated thorax.

Nathan's dad, Boyd, estimates that the tulip poplar trees on their property could be 50 years old. The bees love the poplar trees, while mountain hives produce sourwood honey.

"The honey here is predominantly tulip poplar and crimson clover, with a little bit of wild blackberry mixed in," Nathan says.

FOURTH-GENERATION BEEKEEPER

Nathan represents the fourth generation of his family to keep bees.

Bees betray their relentless work ethic on one of Hough's many frames.



“I’ve more or less been around it all my life,” he says. Nathan introduces a new queen to his hives every three to four years. “It’s a changing of the guard,” he notes. It’s like that in his own family. His grandmother, Mary Frances Weddington Hough is 91, and now serves as his mentor. She knows anything and everything about bees and beekeeping. For example, she says, the honey flow begins around April 10. When the persimmons stop blooming the first week of June, honey season is over. “Did you tell her that persimmons are just as good as clover?” she asks when we return to the backyard, where she is holding court in the swing. Nathan calls her the Queen Bee. She is. “When my husband Claude died in 2014, I couldn’t do all of it by myself,” Mary Frances says. “I had to have some help. I trained quite a few neighbors. This one came along and he wanted to be trained, too. He’s done a good job.”

Mary Frances says there can be 50,000-60,000 or more bees per hive. “A common reason that hives swarm is that they run out of room,” Nathan says, or there’s an aging queen. It’s the natural process of a hive dividing. Makes sense.

By law, Mary Frances says, no one can exterminate a swarm. So beekeepers are



always on standby to collect a swarm.

Not long ago, Nathan's mom, Karen, noticed a swarm of bees in the air, and wondered what they were doing. They landed in a tree not far from their backyard swing.

"Mom texted me and I reached out to my wife, Danielle," Nathan says. "She brought me over a brood box (the bottom box of the hive where the queen lives). I laid down a plastic tarp and laid the brood box on top of it. I got a cardboard box, got up on a step ladder and shook the tree. They fell into the box, and I dumped them into the brood box."

"Most beekeepers carry a five-gallon bucket with them to catch swarms," Mary Frances says.

"You use what you've got," Nathan adds.

As for Danielle, she's done Nathan's marketing, designing his labels and jar lids for Hough Honey. She's events coordinator for the North Carolina Transportation Museum.

"I didn't know what I was getting myself into," she admits.

Boyd, Nathan's dad, sure seems to know a lot about beekeeping, too. He keeps reminding Nathan to mention this or that fact.

"I have learned a lot being around Nathan and my mom," Boyd says.

Nathan has moved some hives up to Danielle's parents' home in Robbinsville.

"The four-hour drive was a little bumpy," Danielle says of the trip. "We heard them. Nathan and my dad moved them the next morn-

ing when they had calmed down a little."

Up in the mountains, there's an electric fence around the hives to keep the bears out.

Nathan tends to get about a quart of honey per frame when the harvest takes place in mid June. The sourwood honey is harvested in August.

OVERWINTERING

The harvest completion doesn't signal the end of Nathan's work, though.

"Anywhere from 30 to 40 percent of hives are lost to winter mites," Nathan says.

"That's typical," his grandmother adds.

"To adequately overwinter your bees," Nathan says, "you need to treat your bees for



Hough pulls a frame to check on his bees' honey-producing progress.



The blooms of tulip poplar trees attract honeybees.

mites.”

He waits until January, when it's a warm day, more than 55 degrees. “I prefer 60,” Mary Frances says. “You've got to be careful.”

Nathan puts Apivar strips into the brood chambers. “This essentially fumigates the hive.”

Bees don't have to worry about the cold. Their hives stay about 90 degrees year-round.

GOOD FOR THE ENVIRONMENT

After our stroll, we sample tulip poplar honey and sourwood honey on pieces of bread. There's definitely a difference in the look and taste, with the tulip poplar honey being darker in color and with a more layered, richer taste.

You can get two or three different jars of honey, and none tastes the same, Mary Frances says.

That's because different frames will have a slightly different taste profile even when they're in the same hive, Nathan says.

Nathan sells his honey for \$12.50 a pint and \$25 a quart.

“You're not going to make money,” his dad says, “but it's a good hobby, and it's good for the environment.”

“If you're covering your time,” Nathan says, “you're doing good.”

To purchase Hough Honey, call or text Nathan Hough at 704-798-2061. . . .



Hough pulls a frame from one of his many boxes.

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Beekeepers find camaraderie, support in Rowan association

To be a successful beekeeper, Marcel Renn says, you need to do three things along with working with your bees: complete bee school, subscribe to a periodical such as the American Bee Journal, and join the local chapter of beekeepers.

Renn is president of the Rowan County Beekeepers Association and has been a beekeeper since 1996.

“We provide camaraderie, continuing education and, hopefully, mentors to other beekeepers,” he says. “If you don’t have a mentor, you won’t be very successful.”

The club meets at 7 p.m. the second Monday of each month at the Rowan County Cooperative Extension Office, 2727 Old Concord Road.

Awareness of harm caused by mites and pes-

ticides, Renn says, has made the public more aware of the importance of honeybees. “Now beekeeping has become popular because people realize we need pollinators.”

The club has more than 100 on its roster, and about 40 to 45 active members, Renn says. “But since the pandemic, we’ve been hovering at around 20 for our in-person meetings. There are very few young beekeepers, and unfortunately, that’s the way it is. Beekeepers typically don’t quit, they just fade away.”

Bee school is offered about every other year. The 2021 class saw 45-50 members, with 60 to 80 in previous years.

Someone may develop an interest in bees in middle school or high school, but then college and getting established in a job take precedence, Renn says. “There can be a 20-year gap

in keeping bees.”

Many farmers keep bees, he notes, because of their importance to crops.

Renn suggests that someone who wants to keep bees start with two hives and then build slowly from there “just to get a feel of how much labor is involved.”

“Beekeepers have a saying,” he says. “If you have fewer than 15 hives, it’s a hobby. If you have more than 15 hives, it’s a job.”


As for Renn? He has more than 70.

For more information about the Rowan County Beekeepers Association, contact Marcel Renn at 704-637-6931 or marcelrenn@gmail.com. **S**


Susan Shinn Turner is a freelance writer living in Raleigh.

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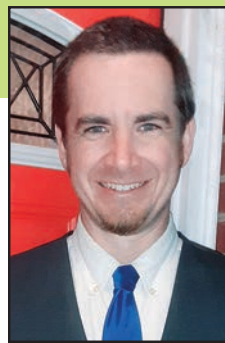
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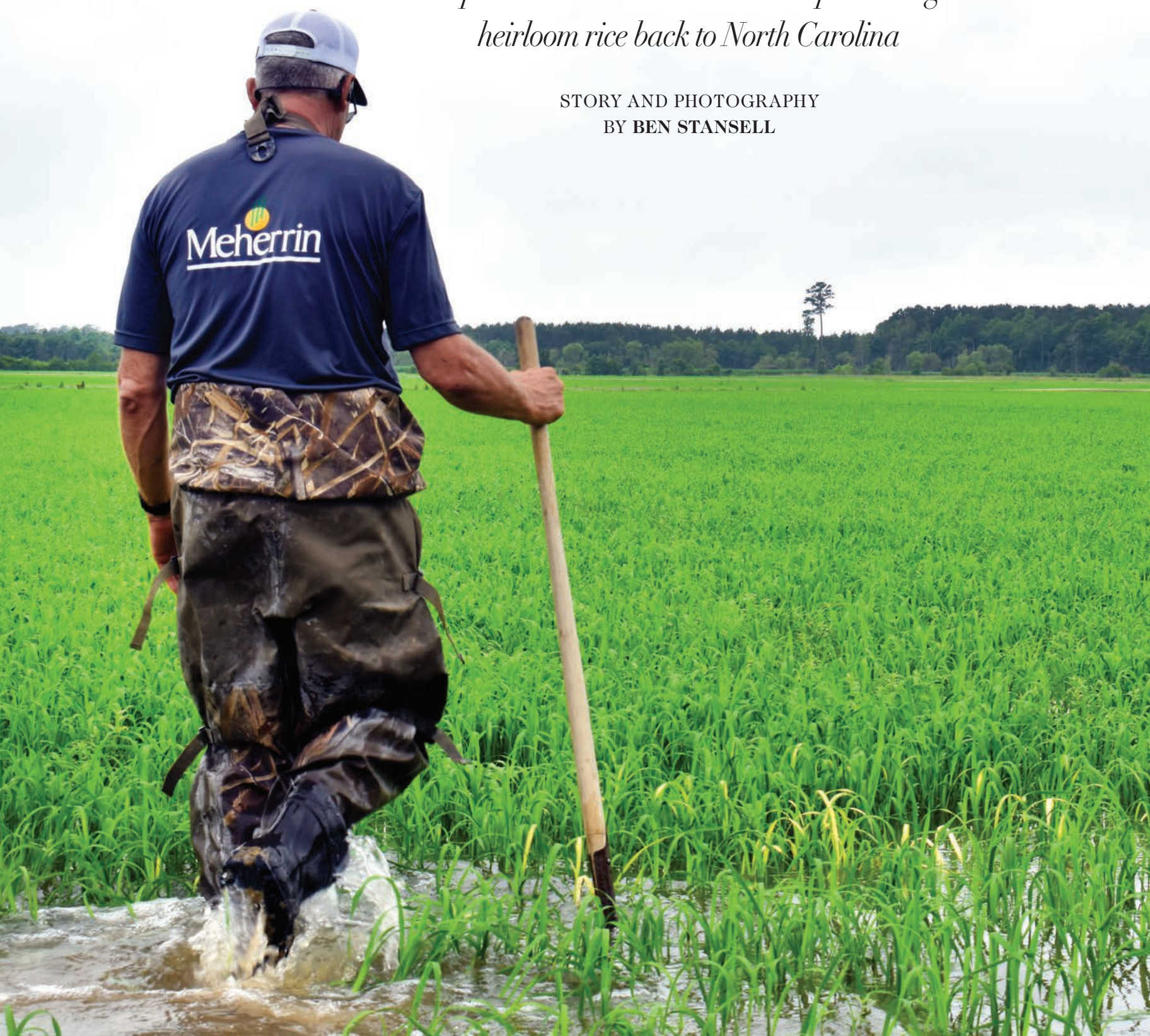


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Good as gold

*Upstart Tidewater Grain Co. helps to bring
heirloom rice back to North Carolina*

STORY AND PHOTOGRAPHY
BY BEN STANSELL



Looking down at his mud-caked boots, Al Spruill was reminded of home.

The thick gunk coating his camouflaged waders was soil from an eastern Arkansas field, but it could've passed for the mushy muck his family has been farming for generations in Pamlico County along the North Carolina coast.

Spruill was standing in a rice field in Stuttgart, Arkansas — the self-proclaimed “duck and rice capital of the world.” With a shotgun draped across his shoulder, Spruill was there for the former, but quickly found himself fascinated by the latter.

“I thought, if this soil is as sorry as ours, I know I can grow rice on it,” Spruill said.

Over a beer at a local restaurant that night, Spruill and one of his hunting partners, Tommy Wheeler, huddled around a napkin and wrote out a plan. They were thinking about doing something that hadn't been consistently done in the Old North State for almost 100 years: grow rice commercially.

Although Spruill and Wheeler enjoyed a bowl of jambalaya or rice

pilaf occasionally, the two weren't interested in the grain itself — at least, not initially. They were intrigued by what hunters throughout the Southeast had long known. Ducks like rice.

But unlike the corn growing at their own duck hunting grounds in Merritt, North Carolina, rice could be harvested and turned for a profit.

Years after that trip to Arkansas, Spruill and Wheeler are the owners of Tidewater Grain Company and are thought to be the only commercial rice growers in the entire state. They grow and sell an heirloom rice variety called Carolina Gold. The historic grain, which can trace its American origins to the South Carolina coast in the late 1600s, helped make the Carolinas a thriving rice empire.

Tidewater's rice is grown on the coast, but is packaged and delivered to restaurants, retailers and rice-ravid customers from Wheeler's warehouse and home near Kannapolis.

“The food centers of North Carolina are Asheville, Charlotte, Greensboro, Raleigh,” said Wheeler, whose day job is at Roush Fenway Racing. “It doesn't make sense to distribute from Pamlico County. Then it's a lot more shipping. It's important to have a facility in Kannapolis as we get larger and larger.”

After their trip to Arkansas years ago, where Spruill had his muddy epiphany, he and Wheeler started digging into the surprisingly storied past of rice in North Carolina. They discovered that not only had rice been grown in North Carolina before, but it was grown in massive quantities.

“The stretch of coastal land from Savannah, Georgia, all the way to Tidewater, Virginia, was known as the rice empire,” Spruill said.

Not afraid to get his waders wet, Al Spruill walks through a rice pond with his shovel in hand, ready for any water moccasins that may be lurking.

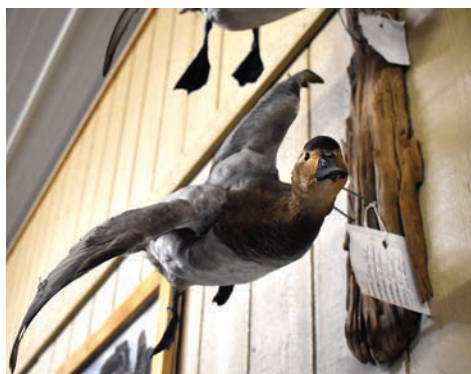
There were many reasons why the Carolinas emerged in the 18th century as a world-renowned hotspot for rice production. Climate and topography were certainly factors, but the biggest may have been the free labor provided by the slave trade.

Another factor in rice's rise was the prized Carolina Gold grain, which was coveted across the globe for its admirable starch structure and extraordinary mouth feel.

“There was a long-grain version of Carolina Gold that existed from 1845 to 1861 called Long Gold,” said David Shields, a professor at the University of South Carolina and chairman of the Carolina Gold Rice Foundation. “That was the version of the rice that won all of the gold medals in the London exhibition and Paris exhibition. It commanded the highest price at the world rice market in Paris in the mid-1850s.”

“It's a super big rush for us to go to a high-end restaurant and order a plate that has our rice on it. It's amazing.”





Above: Tommy Wheeler holds a jar of unmilled rice in one hand and a bag of the finished product, ready to be cooked and eaten, in the other. Left: One of the trophies attached to the wall in the Tidewater Grain Company warehouse. The endeavor started with a shared passion for duck hunting among a group of friends, but has since blossomed into a full-fledged business.

Carolina Gold rice has genetic roots in Asia, Shields said, but was likely brought over from West Africa.

The Long Gold variety disappeared around the start of the Civil War. Rice production in the Carolinas halted altogether in the early 20th century, when a convergence of factors, including the end of slavery, the rise of commodity rice crops and a few gnarly, untimely hurricanes put an end to the boom. That explained why Spruill, who has farmed other crops along the coast for most of his life, had never known another rice grower.

The crop remained dormant until the 1980s, when a doctor named Richard Schulze plant-

ed Carolina Gold rice at his Turnbridge Plantation in the Lowcountry of South Carolina. Shulze brought the grain back from the dead for the same reasons Wheeler and Spruill sow its seeds — to lure ducks for hunting.

Since Shulze revived the rice, several South Carolina farmers have started cultivating it commercially. If only in the Lowcountry, the grain has regained a fraction of the prominence it once had and is now heralded by some of the best chefs in South and North Carolina.

When Wheeler and Spruill learned about Carolina Gold's rich history and reputation among restaurateurs, they abandoned the idea of growing any other grain.



“Al and I talked about it and we said, ‘Man if we’re going to grow rice, let’s grow the best rice,’” Wheeler said. “Let’s not just try to grow another commodity crop. Let’s grow a niche market item that’s going to be farm (to) table.”

Having never grown rice, Wheeler and Spruill knew they needed guidance. So they went to the experts at the Carolina Gold Rice Foundation. Led by scientists, farmers and historians, the foundation is a bastion of knowledge on dozens of Southern heritage grains, with Carolina Gold being chief among them.

“First, we had to convince them we weren’t bozos,” Spruill said.

They were successful, and with the support



of the foundation, Wheeler and Spruill got their hands on enough of the sought-after seeds to fill a 5-acre plot of land — just enough to know if it worked, but not enough to be devastated if it didn't.

That fall, when Wheeler tasted the rice they'd grown for the first time, a sense of pride and bewilderment came over him.

The rice, he said, was as good as gold.

Knowing they had a delicious product was thrilling for Wheeler and Spruill, but they still had to figure out how to sell it. They found their answer at a state food showcase held at the Embassy Suites in Cabarrus County in early 2021.

Al Spruill prepares to patch a problem area in a metal riser with a dirty fistful of what he affectionately calls his 'riser whisperer juice.'

Among some of the state's biggest and most-beloved brands, Wheeler and Spruill set up a small booth, some instant pots and a few bags of their product.

"You had everything from Texas Pete to Hampton Farms peanuts, and then there was Tidewater Grain Company, this little upstart rice company," Wheeler said. "We went into this first trade show with a real modest goal of

finding one person that will buy it from us who is not from Pamlico County."

The company found more than just one.

Many chefs, brewers and restaurateurs who attended the event and tried the rice placed orders on the spot, or followed up days after.

"We were blown away," Wheeler said. "We were like 'We are not growing enough rice.' We went in there thinking we could find one customer and the response was just shy of overwhelming. Everybody wanted it."

A large part of their growth can also be attributed to a Charlotte-based meal delivery company that helped the weather the pandemic.



Tidewater Grain Company's rice is sold locally at the Patterson Farm's market.

When this spring planting season came along, they decided to grow about twice as many acres.

Tidewater is currently growing rice in seven different ponds. Each pond is separated by earthen levees but is connected by a surprisingly intricate and fragile irrigation system, which relies on metal risers and pipes running hundreds of feet.

Water is particularly important to growing rice, since the fields are flooded for several weeks in the summer to prevent the growth of any harmful weeds.

Every morning before the sun rises, Spruill prowls the perimeter of the ponds in his Gator, looking for any signs of trouble. It can be anything from too much water pooling together in a particular corner to a water leak caused by crawfish burrowing through the levees.

"Me and the crawfish aren't friends," Spruill said.

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In his hands, Tommy Wheeler holds Carolina Gold rice before and after it has undergone the milling process.

Wheeler helps on the farm on the weekends, and he's also constantly checking in on the rice ponds through an app on his phone that connects to sensors in the fields.

All of Tidewater's grain is grown in Pamlico County, but is shipped in trucks to Wheeler's warehouse in Rowan County, where it's packaged in white plastic buckets or small bags, bound for restaurants and breweries across the state. It's also sold at Patterson Farm's market in western Rowan. Tidewater's rice lives in Rowan County for almost as long as it does in the fields, since it's shelf stable and the company sells it to customers throughout the year.

Tidewater's rice is now served by chefs at some of North Carolina's most esteemed eateries, including at Catch in Wilmington and Per-simmons Waterfront Restaurant in New Bern. It's also turned into delicious craft beer at breweries like Town Brewing Company in Charlotte.

William Dis-sen, executive chef and owner of The Market Place Restaurant in Asheville, Haymaker Restaurant in Charlotte and Billy D's Fried Chicken at the North Carolina Zoo, has turned Tidewater's grain into a variety of dishes.

Dis-sen has used the rice in everything from a Hispanic-style horchata drink, to a rich and creamy risotto. It also makes a great base, he said, for a roasted pork belly or smoked chicken thigh.

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“It has a wonderful texture and flavor,” Disson said. “It cooks wonderfully as a pilaf, it cooks wonderfully as a risotto. It has a clean rice flavor. You can taste the essence of the Lowcountry in one bite.”

For Wheeler, tasting the rice he and Spruill grew, packaged and delivered is a gratifying feeling unlike any other.

“It’s a super big rush for us to go to a high-end restaurant and order a plate that has our rice on it,” Wheeler said. “It’s amazing.”

Before Wheeler and Spruill planted the Carolina Gold rice, there were only a couple of historical sites growing it in North Carolina. Now, Tidewater Grain is one of, if not the only, commercial Carolina Gold growers in the state.

“They may be the first that’s intending on making (Carolina Gold rice) part of the commercial culture of North Carolina food,” Shields said.

Wheeler has plans to increase the capacity of Tidewater’s warehouse in Kannapolis in the near future. The company is also poised to open its own milling operation soon.

As for the ducks, Wheeler and Spruill said they haven’t taken to the rice fields quite yet.

“Give it time,” Spruill said.

The two will be watching for the ducks in the fall, after their crop of Carolina Gold is harvested and the fields are flooded again.

Tidewater Grain Company’s rice can be found at Patterson Farm’s market, or online at tidewatergrain.com. **S**

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Right: The Moore House on South Ellis Street, owned by Bob Lambrecht and Jon Planovsky, was recently awarded landmark status by the city. **Above:** A portrait of Beulah Stewart Moore hangs on a wall in the stairwell. **Below left:** The backyard features numerous outbuildings, features and gardens. **Below right:** An original fireplace and mantel hold several Beulah Stewart Moore art reproductions.



Miss Beulah's masterpiece

Moore House stands as a landmark twice over

WRITTEN BY PETE PRUNKL | PHOTOGRAPHY BY SEAN MEYERS



Editor's note: When History Speaks is a regular contribution provided by Historic Salisbury Foundation.

On Feb. 3, Salisbury City Council made it official. The Moore House at 124 South Ellis St. was a designated “local landmark.” Not only is the house an exceptional example of American shingle-style architecture, but its first owner was an authentic Salisbury personality.

Beulah Stewart Moore (1865-1949), or “Miss Beulah” as she preferred to be called, would be considered an outspoken social activist today. She was a founder and first presi-

dent of the Travelers Club, one of the early benefactors of Rowan Public Library. A bronze Salisbury History and Art Trail marker with her image is tucked beside the Henderson Law Office on the library grounds at the corner of West Fisher and South Church streets. She is also remembered as an editor of *The Salisbury Truth* and *Salisbury Watchman* newspapers, the first woman to run for mayor of Salisbury (1922) and the eccentric who traversed downtown streets with a talking parrot on her shoulder.

Above all, Beulah Moore was an artist. She studied in New York City with nationally prominent artists Elliott Daingerfield and William Merritt Chase. In September 1894, Miss Beulah invited Daingerfield to visit her home in Salisbury.



The living room offers great views to the front of the property.



This fountain is one of many backyard points of interest.

The famous painter spoke with local artists about his current work and the projects he planned for Edgewood Cottage, his summer home in Blowing Rock, North Carolina.

For over a century, locals assumed the plans for the house Miss Beulah had built in 1892 came from her fertile imagination. Drawings of the exterior and interior of the house were in her handwriting and no architect was ever mentioned as its designer. It was not until 2020 that a New York architect informed the house's current owners that Miss Beulah probably borrowed the design of her house from a magazine.

In April 1892, Art Interchange magazine published Frederick G. S. Bryce's architectural drawings for a "Five Thousand Dollar House." As an artist herself, Miss Beulah likely subscribed to Art Interchange and the design must have appealed to her artistic sensibilities. The Bryce house would fit perfectly on the property she owned on South Ellis Street. The plans she drew for the exterior and interior and Bryce's

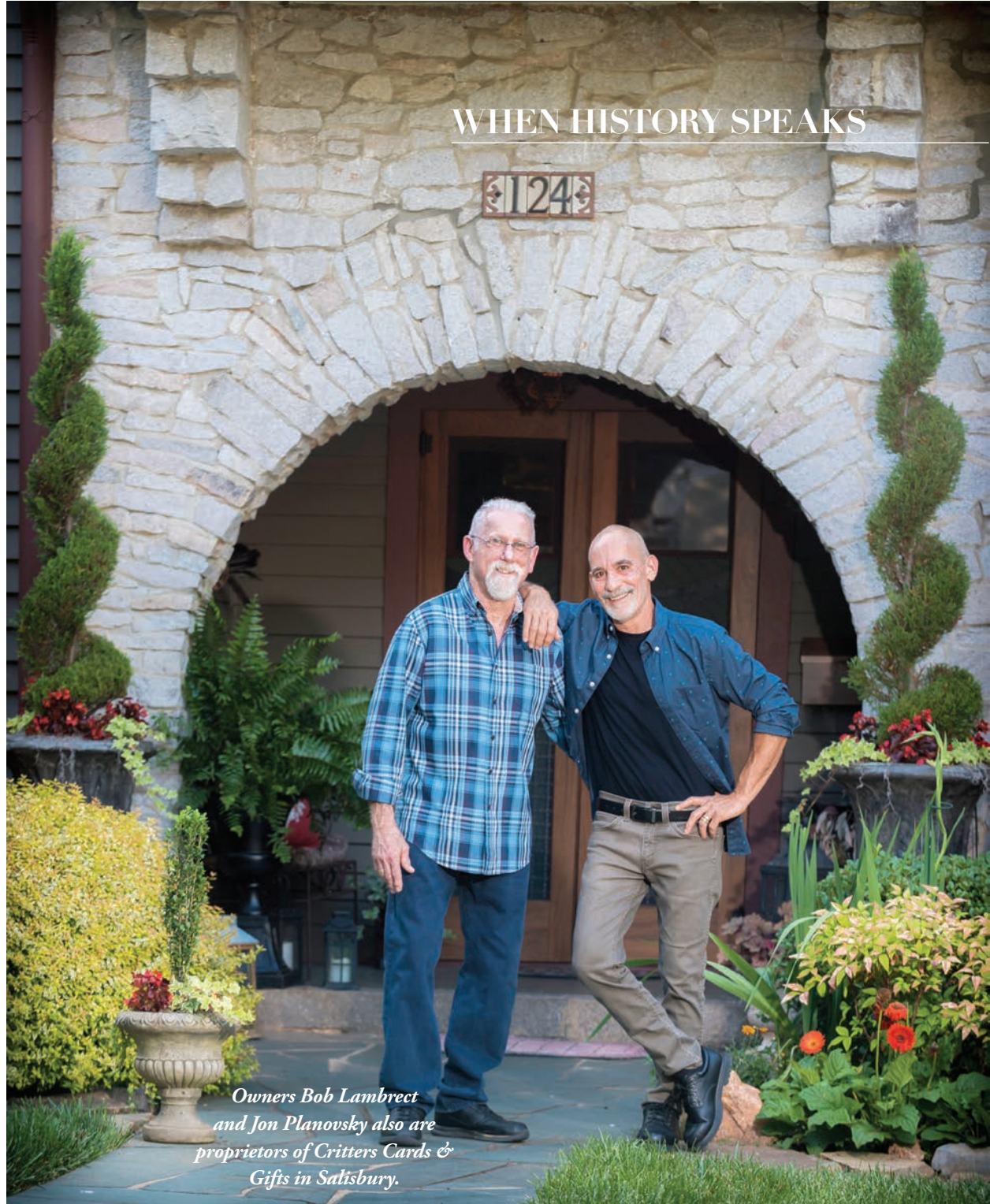


A reading nook sits off the main foyer.

drawings were almost identical. Her house with its two-story fieldstone turret, gambrel roof, Romanesque archway, second-floor balcony and defining second-floor wood shingles was a reality by the end of 1892.

Inside, it's the woodwork that takes your breath away — the chair railing, floor molding, crown molding, pocket doors and quarter-sawn oak and heart pine floors. On the far wall of the entranceway, F.G.S. Bryce envisioned a wide, five-tread staircase that ended in ceiling-high oak paneling and a wide bench seat. To the left of the panel, the staircase continues to the second floor after making a dramatic right turn. In the turret alcove Bryce sketched curved and cushioned wooden seats under two tall, curved windows. For warmth and coziness, he added two fireplaces — one near the alcove and one on the opposite wall. Miss Beulah liked all of Bryce's design ideas.

Soon after the house was constructed, Miss Beulah adapted the house to her needs. First to go was the slanted roof on the south side porch. She had the roof made level and windows converted to French doors so she and her art students could walk out onto the balcony from her second-floor studio. Around 1913, Miss Beulah no longer used the fireplaces to heat the house.



Owners Bob Lambrect and Jon Planovsky also are proprietors of Critters Cards & Gifts in Salisbury.



Left: Detailed door plates and oak doors are throughout the home. Right: Fine craftsmanship shows on the front doors.



Steam heat with iron radiators were more efficient. To reduce the risk of fire, she replaced the original roof shake shingles with ones made of asphalt.

During the 1950s, new owners modernized the 1890s interior and did away with some of the fancy interior woodwork. Removed were ball-and-stick decorations on a fireplace, spandrels in the alcove, wooden columns on pony walls, picture molding and the ball tops on the stairway newel posts. They also removed five of the wooden surrounds on the eight fireplaces and covered the openings with plasterboard.

Despite its modernization, when the current owners, Bob Lambrect and Jon Planovsky, saw the house in 2007, they felt they had walked into their dream house. They closed their business in California, sold their recently remodeled home there and moved to Salisbury where they reopened their Critters Cards & Gifts store. Meanwhile, their goal was to restore the Moore House as Miss Beulah left it in 1947.

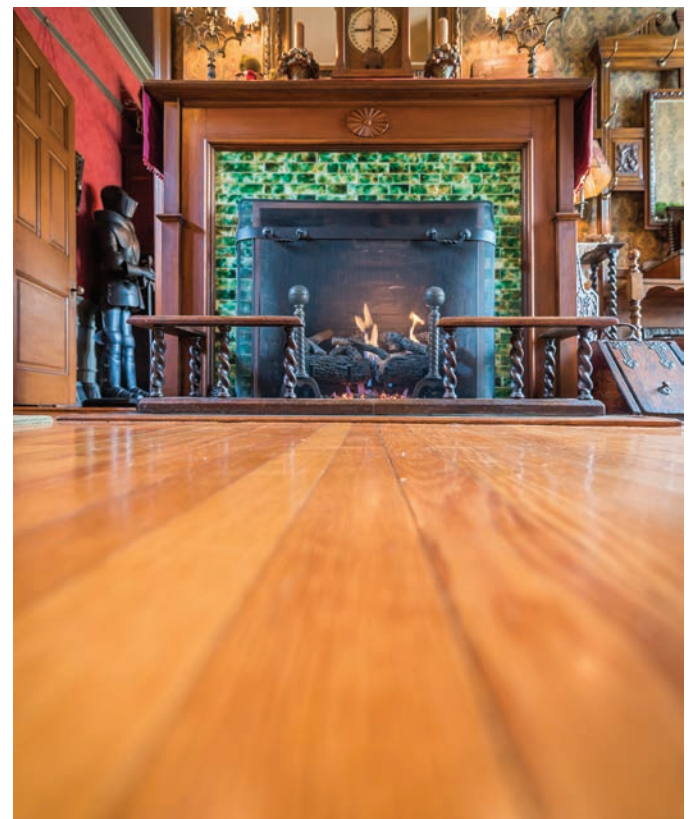
Their first task was to rebuild the long-neglected granite and brick chimneys at the center of the house and on the south side. Next in line was the downstairs interior. Fireplaces were opened, surrounds and tile replaced. Carpeting was removed and the quarter-sawn and heart pine floors refinished. Deteriorated French doors and windows were professionally reproduced. All the picture rail molding was re-milled from scrap wood

Above: Lambrect and Planovsky have transformed the back of the property into a wonderful garden retreat. **Left:** Artwork, clocks and lamps are part of the decor throughout the home.



The master bedroom has a reading nook and windows with views to the front of the home.

On the grounds of Rowan Public Library, this Salisbury History and Art Trail marker stands close to the old Henderson Law Office. The marker notes Beulah Stewart Moore's involvement with the Travelers' Club, instrumental in establishing the library. (Mark Wineka photo)



Pine floors and fireplaces provide part of the richness.



Detailed mantels and tiled fireplaces adorn the home.



The stairwell leads past large windows facing the backyard.

found in the attic and installed. They twice extended a patio at the rear of the house — once with bricks salvaged from Grimes Mill and again with decorative pavers.

To accomplish these and further renovations that continue to the present day, Lambrect and Planovsky relied on two essentials: photographs of the house as it appeared in the early 20th century and professional contractors. Houses like the Moore House are not restored to their 19th century glory with off-the-shelf purchases at Home Depot and Lowe's. Removed, damaged and deteriorated woodwork, windows and doors must be professionally reproduced to resemble those that Miss Beulah and F.G.S. Bryce designed. That expense is why the city of Salisbury has included tax abatement as an incentive for owning a local landmark. The city is telling landmark owners that it understands the expense of maintaining these historic properties and how much they improve and enrich our community.

The last time the house was open to the public was during Historic Salisbury Foundation's OctoberTour in 2004. Now, for the first time in 17 years, in these pages we get to explore one of our town's most authentic and revered local treasures. Miss Beulah and F.G.S. Bryce would feel comfortable with the restoration Lambrect and Planovsky have so thoughtfully undertaken. Perhaps even the chatty parrot would approve. **S**

Pete Prunkl is a freelance writer who reports on antique auctions for Maine Antique Digest and is the author of Beyond the Hedges, a recent book on the growth and development of Historic Salisbury Foundation.

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WHEN HISTORY SPEAKS



The covered side porch is a great place to relax. Right: Church keys hang from a door knob in an upstairs room.






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THE SCENE



Olivia Eggers, left, and Greyson Jones found a good spot under a large tree on the Utzman-Chambers grounds.



With Liz Burns conducting, the Salisbury Symphony Youth Orchestra plays on the front lawn.



Lisha Weeks and Elliot Rushing

May Day

Rowan Museum ushered in spring for many people when it celebrated May Day (May 1) at the historic Utzman-Chambers House on South Jackson Street. The day included music by the Salisbury Symphony Youth Orchestra, a wrapping of the Maypole by the young To The Pointe dancers, lemonade, crafts, magic by Buddy Farnam and tours of the Rowan Museum-owned house. Special guest was Betty Lomax, who used to coordinate May Day activities at Catawba College.

— Photos by Mark Wineka



Left: Mary Roakes, standing, chats for a moment with Betty Lomax, who used to be in charge of May Day activities at Catawba College. Roakes was a member of the 1962 May Day (and Maypole) Court at the college. **Middle:** Michelle Deese, left, waits for some of the May Day activities to begin with Chasity Chapman, dance instructor for To the Pointe. **Right:** Mamie-Lee Jones (back) with children King, Aaliyah and Addison.



Dancers with the To the Pointe studio wrap the Maypole on the lawn of the Utzman-Chambers House.



Marion LeBleu and Alice Kubisty



Jessica Goodman makes and decorates a May Day flower basket with little Brooks Goodman.



Magician Buddy Farnam shares a trick with his audience inside the house museum.



Hope Bostian captures some photos of the young orchestra players, including her sister, Grace.



As the youth orchestra plays, Brad Trick videos as son Noah looks on.



Jennifer Yule, left, shows L. Lawing how to lace together a clover wreath or crown. Susan Lawing is in the back.



Ran Lassiter and Courtney Simmons



Andrew Hodges plays guitar on the back porch of the house as Connie Burlinson, organist at St. Paul's Lutheran Church, listens in.

Tin Yan, left, and sister Margaret Redmond, right, stopped to pet Lisa Chapman's dog, Tyson.



Bud Mickle finds a good vantage point from the porch of the Utzman-Chambers House.



To the Pointe dancers Drew Lefler, Eliot Sharp and Peyton Shumake gathered next to the Cpl. Franklin Fletcher Smith Jr. fountain in the back yard of the Utzman-Chambers House.

THE SCENE



Margo Gaither, in back, and her daughter, Monique Gaither, prepare to step off one of the fire trucks they inspected.



Capt. Ron Herion, Capt. Todd Munsey, Alee Haglan and Paula Herion of the Cleveland Community Fire Department.



Paula Herion, far right, takes her tour participants through the training room.

Cleveland Community FD Open House

The Cleveland Community Fire Department held an open house at its new station as part of a daylong celebration in the town that included a Lions' Club breakfast, a grand opening at Elsie's, an open house at the new library and an evening concert. Tour-goers at the fire department saw a state-of-the-art, six double-bay facility designed to meet the department's needs for the next 50 years.

— Photos by Mark Wineka



Left: Tommy and Velma Knox

Right: Capt. Todd Munsey shows a family the kinds of equipment stored in the compartments of a fire truck.





Above: Eddie Auman and Christine Auman. **Right:** A new room near the trucks holds all of the firefighters' turnout gear.



Left: Cleveland's call number in Rowan County is '45.' **Right:** Arthur Brown and John Steele in front of an old model chief's car.



Kristin Saine with her boys, Carson and Garrett



Above: Chad and Kelly Finney with their children Paige, Natalie and Caden. **Left:** Cleveland firefighters Sam Herion, Jimmy Long and Greg Fleming stand on the attractive side porch to the new station.



Pat and Donald Bost with April Burton

1 'The Sweet Delilah Swim Club'

July 29-Aug. 7: The Norvell Theater, 135 E. Fisher St., Salisbury — 7:30 p.m. shows July 29-31 and Aug. 5-7; 2:30 p.m. matinee show, Aug. 1. Free from husbands, kids and jobs, these women meet at the same beach cottage, The Sweet Delilah, on North Carolina's Outer Banks to catch up, laugh and meddle in each other lives. A hilarious and touching show, focusing on four of those week-ends spanning 33 years. A Piedmont Players production. Go to piedmontplayers.com or call 704-633-5471 for tickets and information.

5 Waterways of Rowan Plein Air Exhibit

Aug. 5: Rail Walk Studios & Gallery, 409 N. Lee St., Salisbury — 11 a.m. Enjoy beautiful works of art featuring waterways in Rowan County by Plein Air Carolina Artists.

7 Salisbury Gun Show

Aug. 7-8: Rowan County Fairgrounds, 1560 Julian Road, Salisbury — 9 a.m.-5 p.m. Aug. 7 and 10 a.m.-5 p.m. Aug. 8. A 6 Shooters Gun Show event. General admission price: \$5. Children under 12 free. Go to 6shows.com for more information.

7 Jo Dee Messina Concert, Fireworks

Aug. 7: Village Park, 700 W. C St., Kannapolis — 7 p.m. Jo Dee Messina provides the music as part of the Village Park Concert series. Free to the public. Food and drinks will be sold. Stay for fireworks after the concert.

12 The Embers in Concert

Aug. 12: Veterans Park, 119 W. Main St., Kannapolis — 6 p.m. The Embers perform. Free to the public. Food and drinks will be for sale. Folks are welcome to bring their lawn chairs.

13 Kannapolis Movies in the Park

Aug. 13: Village Park, 700 W. C St., Kannapolis — 8:30 p.m. Showing: "Avengers Endgame." The Movies in the Park series is free. Children and teens under age 18 should be accompanied by a parent or legal guardian.

14 Second Saturday Bookshop

Aug. 14: West End Plaza Event

August 2021

Upcoming events in the Salisbury-Rowan area

Center, 1935 Jake Alexander Blvd. W., Salisbury — 10 a.m.-4 p.m. Books, DVDs, coffee-table books, Friends Literary gift baskets and book bags for sale. Cash, credit cards and checks accepted. All proceeds benefit Rowan Public Library.

15 Blankets & Bluegrass

Aug. 15: Dr. Josephus Hall House, 226 S. Jackson St., Salisbury — 6-8 p.m. Bring your blankets, lawn chairs, picnics and beverages, spread out on the Hall House lawn and enjoy the music of The Trailblazers. Tours also available for the Hall House. Donations encouraged at \$10 per person. Call Historic Salisbury Foundation at 704-636-0103 for information. Once you have submitted the RSVP form you are officially signed up for the event, and your name will be at the check-in table. Proceeds benefit HSF.

20 'Noises Off'

Aug. 20-Sept. 4: Lee Street theatre, 329 N. Lee St. — 7:30 p.m. Fridays and Saturdays. Called the funniest farce ever written, "Noises Off" presents a manic menagerie of itinerant actors rehearsing a flop called "Nothing's On." Doors slamming, on- and off-stage intrigue, and an errant herding all figure into the plot of this hilarious play. Go to leestreet.org or call 704-310-5507 for tickets and information.

21 Eagle Point Nature Preserve Cleanup

Aug. 21: Eagle Point Nature Preserve, 665 Black Road, Salisbury — 9 a.m.-noon. Join your friends for a trash cleanup at the preserve, located along High Rock Lake. Bring sunscreen, bottled water, gloves and closed toes for safety. Trash bags and grabbers are provided. Event is led by Xylem Watermark in partnership with Rowan County and Ducks Unlimited. Part of Rowan Creek Week.

21 Rowan Creek Week Kickoff

Aug. 21: Horizons Unlimited, 1636 Parkview Circle, Salisbury — 1-4

p.m. Celebrate Rowan Creek Week with an afternoon of exploration and fun with a water-themed, full-dome planetarium show, the marine touch tank, nature trails and more. Creek Week community partners also will be sharing information on their organizations and various Rowan Creek Week events.

21 Ride to River Park

Aug. 21: The Pedal Factory, 311 E. Council St., Salisbury — 4 p.m. Take a bike ride from downtown Salisbury to the new River Park on the Yadkin River at the Rowan-Davidson County line. Event is part of Rowan Creek Week. For information, call 704-870-7145 or go to www.rowancreekweek.org.

21 Family fishing

Aug. 21: Dan Nicholas Park, 6800 Bringle Ferry Road — 5 p.m. This free event allows participants to learn the basics of how to fish in an educational and easygoing environment. Bait and loaner poles provided.

21 RiverDance

Aug. 21: Salisbury Station, 215 Depot St. — 6 p.m. This is the Three Rivers Land Trust's premier fundraising event. Locally sourced foods and signature drinks featuring local flavors will be served throughout the night. Dancing, with music provided by Virtual Sounds Entertainment. Live and silent auctions as well. Go to the Three Rivers website for ticket information.

22 Yadkin River Sunset Paddle

Aug. 22: York Hill Boat Access, 11418 Old Salisbury Road, Linwood — 7 p.m. Join the Three Rivers Land Trust Paddle Club for a guided group sunset paddle. From the boat access, participants will paddle up the Yadkin River for about an hour, facing the sunset, then turn around and float back with a full moon as the guide. Row Co River Adventures will provide rental equipment for those needing it. Proceeds donated to Three Rivers Land

Trust and each rental includes a land trust membership. To book a rental, call Row Co directly at 704-870-8362 or go to rowco@rowcoriveradventures.com. The length of the paddle is 3 miles. Easy headlamps are recommended. Glow sticks are provided. For more information, contact Nicky at nicky@threeiverslandtrust.org.

23 Stanback Forest Hike

Aug. 23: Fred and Alice Stanback Educational Forest and Nature Preserve, 11th Street, Spencer — 5:30 p.m. Join the Three Rivers Land Trust Hiking Club as it celebrates Rowan Creek Week with a family friendly 2-mile nature hike in what many locals also know as Spencer Woods. The hike will be guided by Three Rivers Land Trust Conservation Director Crystal Cockman. For adults and children. Closed-toe shoes and bug repellent are recommended. Register for the event on the Three Rivers Land Trust website. Contact Nicky Black at nicky@threeiverslandtrust.org for more information.

26 Wood Duck Box Building


Aug. 26: Stanback Educational Forest and Nature Preserve, end of 11th Street,

Spencer — 6 p.m. Learn about the importance of conserving duck habitat and how to provide do-it-yourself duck boxes for your property. Boxes built during the demonstration will stay in the nature preserve.

26 History on Tap

Aug. 26: Team Chevrolet Call Center, 322 Depot St., Salisbury — 6-8 p.m. Tour the historic site and receive tickets for free New Sarum beer samples. Donations suggested at \$10 for this Historic Salisbury Foundation event, part of a summer series. Call HSF at 704-636-0103 for information or visit app.hatchback.com.

27 Salisbury-Rowan Utilities Tour

Aug. 27: SRU Administrative Building, 1 Water St., Salisbury — 1:30 p.m. As part of Rowan Creek Week, join the Salisbury-Rowan Utilities staff for a presentation on the Yadkin River water treatment process and a tour. The event is geared toward teens, adults, teachers and water resource professionals. Closed-toe shoes recommended. Light refreshments and literature will be provided. Registration required. Contact SRU's Jim Amaral at jamar@salisburync.gov. 



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