

THE BEST OF SALISBURY, ROWAN AND THE PIEDMONT

# Why is having an on-site crematory so important?





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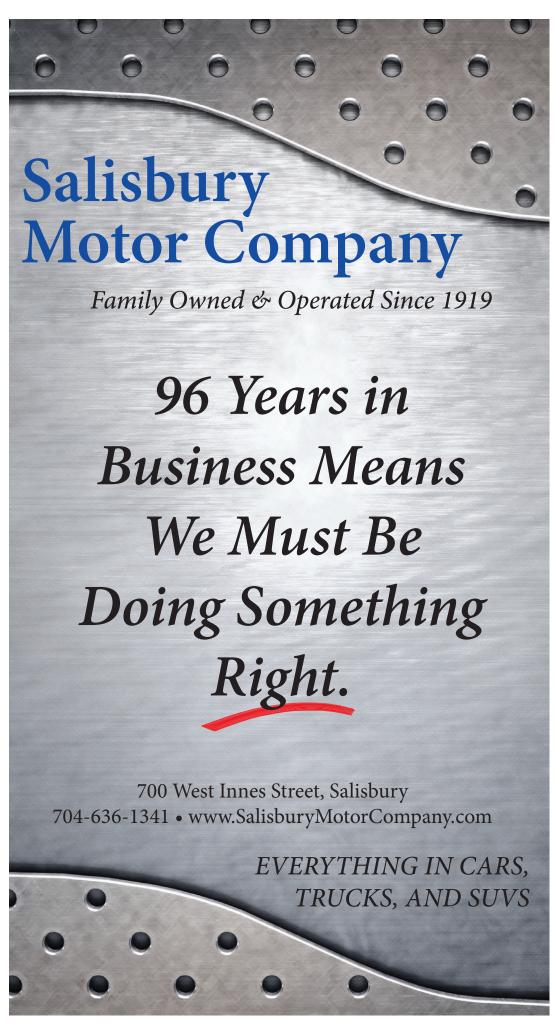
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Wine from local wineries can add flavor to any table. PHOTO BY JON C. LAKEY

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# One man's education never stops, and thank goodness for that

side benefit to reading all the stories produced for Salisbury the Magazine is I come away a little bit more educated, and many people will tell you that should have happened a long time ago.

But take Deirdre Parker Smith's cover story this month on the wineries and vineyards of Rowan County. First of all, who knew we

had four? You also learn quickly that our Rowan County folks produce award-winning wines in a wide range of varieties, including muscadine, dry European and sweet fruit wines.

I didn't know this, either: Somehow, North Carolina is credited with saving the wine-making industry in France. True story. Not even 20 years ago would you have thought of Rowan County as a wine-producing locale. Now acres of grapes are growing on what might have been cotton and tobacco fields in the past. It's an interesting agricultural transition, but it's great to see entrepreneurs courageous enough to try something new and succeeding.

There's more to my continuing education in this issue of Salisbury the Magazine. Susan Shinn gives us an interesting profile on John Morehead, an artist/sculptor whose fish creations — everything he does has a fishy theme — have always intrigued me. How could he make things so cool out of materials that are, for the lack of a better word, junk? But Morehead seems to make every piece whimsically wonderful, and thanks to Susan and photographer Jon Lakey, you'll understand this fish monger a little better.

One more thing I've always wondered about are all the bicyclists who gather on Sunday afternoons and Thursday evenings in the parking lot across from Rowan Public Library, which is close to where I work. Who are these people, where are they



going, and why are they having so much fun? Well, it turns out writer Shavonne Walker and photographer Wayne Hinshaw answer those questions in this month's edition. These regular social rides are something you might want to check out.

This month's educational experience continues with Elizabeth Cook's inside story on the restoration of the Peter

Kern House, which will be featured on OctoberTour. There's also an Italian-infused pumpkin recipe you might want to try before Halloween, or maybe get yourself geared up to take the Salisbury Ghost Walk. Go back in history with Theo Buerbaum and his postcards, and allow guest columnist Joe Morris to put this place we call home in a historical context you will find interesting.

We appreciate all the positive feedback we have received with the first issue of Salisbury the Magazine, and moving on, we would like future editions to include some letters and comments you send in or leave on the magazine's Facebook page. Feel free to email me your observations at mark.wineka@salisburythemagazine.com.

By the way, our Facebook page is www. facebook.com/salis-burythemagazine. "Like" the page, and you'll see some updates as we work on each issue. As our readership grows, we'll also be using Facebook a lot to ask for your help in stories our writers and photographers are working on.

Now it's time for me to go back to school.

Mark Wineka,

Editor, SALISBURY the magazine

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# THROUGH THE LENS

BY JON C. LAKEY



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John Morehead's brain is an interesting place. And yes, there's definitely something fishy going on there.

The local artist is known for his fabulous, fantastic, fish-themed creations, made out of stuff that most folks would throw away.

Take, for example, "Ted." This piece is made from a guitar body. It has hockey sticks for a tail, salad tongs for fins. Its top fin was a guard on a table saw, and a metallic soap dish forms a snarling mouth.

"Maury" the electric eel is made from an old steam pump, a brass metal float from a toilet (never been used) and part of a trumpet. It also includes heating elements from one of Cheryl Goins' old kilns at Pottery 101, where you can find these and other pieces of John's art.

"I never start with an idea or drawing," says

# Something's HISHY

Artist John Morehead makes whimsical creations from scrap items

by SUSAN SHINN photos by JON C. LAKEY

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At the Theater

A piano and movie reel went into the commissioned piece for the Norvell Theater called "Casting Call."

John, a longtime Freightliner employee. "I see fish."

He often works in his garage most of the afternoon and into the evening after his first-shift job ends.

"If I'm on a roll," he says, "time just flies."

Funny thing is, he doesn't even own a rod and reel.

No matter.

"There's so many variations and shapes," John says. "There's starfish and squids. Mine aren't anatomically correct. The fins are in the wrong place or the eyes are too big."

No matter.

"When I make something, I make it for me," he says.

He does do commissions. And his most visible commission is a piece of outdoor art for the Norvell Theater, appropriately entitled, "Casting Call." It's a huge fish made from the harp frame of an upright piano, whose fins are aluminum film reels that came from Tinseltown. He added corrugated metal for the other fins. He decided not to add any teeth, as he does with some of his fish.



# "I don't do fine art. I do fun art, and mostly fin art."

"I don't want it to be menacing, because it's outside a youth theater," he notes.

He thought about filling in some of the holes in the harp, but also decided against that. In this case, less is more.

"Ed Norvell contacted me and said, 'Do anything you want to do, and take all the time you need,'" John says. "It was like a great weight was lifted off me, but I knew I had to do the right thing."

It took him almost a year to find the piano part, but once that happened, the piece came together fairly quickly.



**Creative creations** 

**Top:** "Ted" was made from a discarded guitar. **Above:** Morehead (right) explains the thought behind "Casting Call" which he created for Edward Norvell (left).

"We decided to recess the wall between the Norvell and Santos and make it an art wall," Ed explains. "Susan and I have supported the public art program in Salisbury from the beginning."

But Ed says he's always wanted more local artists to be represented thus the request to John.

Mounted Morehead turns every items into sculptures with

"I'm been collecting John's stuff for awhile,"

Ed says. "He puts things together in such wonderful, whimsical ways. I love outdoor public art, and I thought this would be a nice addition using a local artist."

John scours flea markets and yard sales for raw materials. He keeps boxes and bins full of potential fins, tails and eyes. If someone calls and says they're getting rid of some stuff, he always goes. Usually, he bypasses the pile someone has saved



for him and heads straight to the "throwaway" pile for what he wants.

He created "1918 Bone Fish" from old organ casing and part of a 1918 car tag.

"That's the good thing," he says. "I don't have to buy a shiny new sign. I like the old, rusty parts."

Sometimes just having part of some-

thing works better than having the whole thing, he says.

A radiator cover from a Ford tractor became "Jellyfish." A couch leg forms its snout.

"The stripes reminded me of a jellyfish," he says. "It could be a flag. It could be a dachshund. You buy it and you can call it

# Ready Rowan Night – First Friday Friday, October 2nd, 5 – 9 pm Prepare for the zombie apocalypse

the next day by participating in a large scavenger hunt Friday night throughout downtown to gather supplies for your very own free "go bag", while supplies last.

## 6th Annual Downtown Salisbury **Zombie Walk**

Saturday, October 3rd, 1 – 9 pm

Enjoy a fun-filled day of zombie and emergency preparedness activities, live music, costume contest and more! Meet special guests Savana Wehunt and Santiago Cirilo as seen on AMC's The Walking Dead. At sundown prepare for the official zombie walk beginning at 7:30 pm. Zombie walk tickets are \$10 for adults and \$5 for children 12 and under. Each ticket includes a professional five minute zombie makeover, raffle tickets, and souvenir! Bring





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Dress up your kiddos in a spooky fun costume and head downtown for the annual Halloween FunFest hosted

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## Paw Around Downtown – First Friday Friday, November 6th, 5 - 9 pm

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anything you want to."

Hen Henderlite bought "Eddie Van Herring," another piece fashioned from a wildly-colored guitar body, as a Christmas present for son-in-law Charlie Zalman.

She and husband John were having dinner downtown during a Friday Night Out and walked into Pottery 101 afterward.

"That was the first time we'd seen his work," she says. "Charlie loves rock and plays the guitar. On Christmas morning, he said, 'I don't know whether to play it or put it on the wall."

He and wife Jordan chose to hang it above their front door.

Hen likes the way John repurposes things and says, "His creativity is hysterical."

Cheryl says that John's work is a welcome addition to her business.

"The customers love it," she says. "They love to stand and try to figure out all the parts. It's fun to imagine what's in his head."

John's work, she says, has been a great fit for Pottery 101. "It's three-dimensional, like our pottery. And I like the fact that he's a local artist. Lots of times, he's here for openings, and customers get to meet him. It's been a nice relationship. I've loved having him here."

Local musician Bob Paolino also has several of his pieces, including a piece called "Blazin' Blues Bob," his performance moniker.

"How could I not buy it?" Bob says. "I'm hanging it in my man cave."

The piece portrays Bob wearing his trademark hat and glasses, and it's even playing left-handed, just like Bob.

"They just were so unusual," he says of the pieces he's collected. "They were made





To scale

**Top:** A piece of Morehead's art contains a Volkswagen hood ornament. **Above:** Various metal shapes came together to become "Maury." **Right:** Piece titled "1918 Bonefish."

out of everyday items."

John thinks the key to his success is that his art is fun, and he doesn't take himself too seriously.

"I don't do fine art," he says, "I do fun art, and mostly fin art."

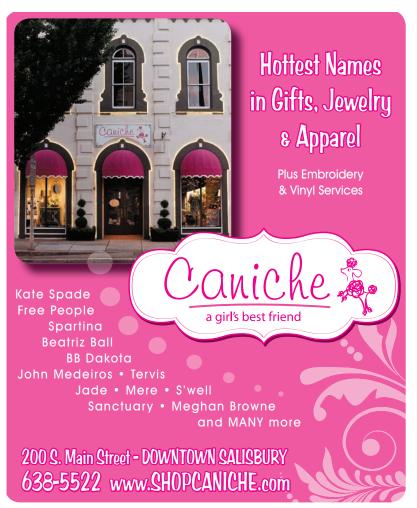
Not everybody likes it, he allows. He often hears, "Hey Fred, you've got that stuff in the basement, you can make that."

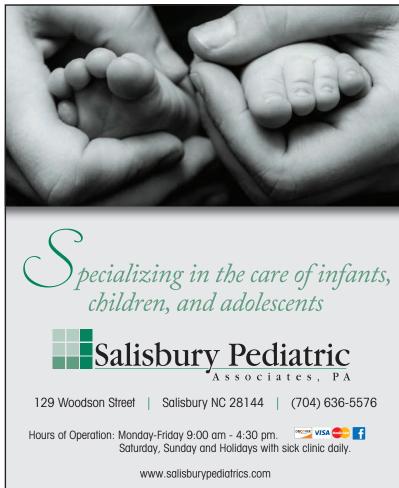
"I never say anything," John says, "but I'm thinking, 'Knock yourself out, Fred."

You can see John Morehead's art at



Pottery 101, located at 101 S. Main St. in Downtown Salisbury, as well as on his Facebook page. S









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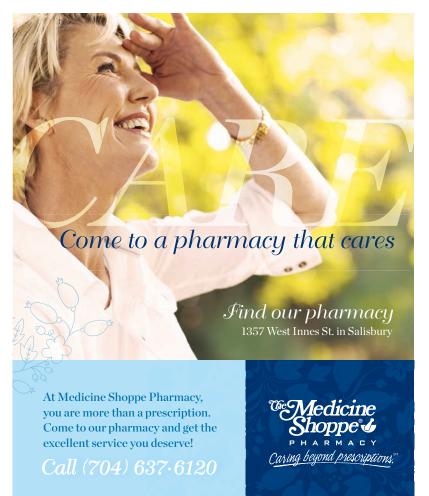


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# Not your pilgrim's 1111

Pinocchio's Chef Lopriore makes ravioli, Giuseppe-style

by DEIRDRE PARKER SMITH photos by JON C. LAKEY



All hail the lowly pumpkin, staple of autumn and Thanksgiving meals all over America.

Chef Giuseppe Lopriore of Pinocchio's in Spencer learned to love pumpkin, as much as he loves his adopted country. He talks about the taste, the versatility and the health benefits.

Because it is rich in fiber, it slows digestion, so you feel fuller longer. It is low in calories and full of beta-carotene, which is converted to vitamin A in the body, good for healthy eyes. It also boosts your immune system with vitamin C. And it has two antioxidants what can help prevent cataracts.

Giuseppe loves pumpkin so much, it has become the signature dish of his restaurant: Pumpkin Ravioli.

The sauce — butter, mascarpone cheese, sage and speck, Italian cured bacon — is the perfect finishing touch.

The saltiness of the bacon and the creaminess of the pumpkin filling combine for a delectable pumpkin dish



Hard at work

Top: Chef Giuseppe Lopriore places dollops of pumpkin on the dough for the ravioli. Above: Giuseppe chops the speck and sage.

that is nothing like pumpkin pie.

Giuseppe buys lots of pumpkins in the fall, bakes them, scoops out the flesh and freezes everything for use until the next pumpkin season.

He also makes pumpkin soup, pumpkin gnocchi, and once in a while, pumpkin gelato.

He uses a pasta attachment on a standing mixer to slowly stretch and thin the dough, so the finished product is less than a sixteenth of an inch thick. Carefully picking it up, he drapes one layer over a small ravioli tray that helps form the pasta. Using a piping bag, he puts in just more than a teaspoon of filling for each one. Then he brushes another thin sheet of pasta with beaten egg, so the two sides will stick together, and places that long sheet carefully over the filling, then presses it down to seal the two sides of pasta together.

Using a traditional ravioli cutter, he zips along his pan, sealing and cutting the pillows of pasta in one move. Placing them on a baking sheet, he covers each layer with plastic and freezes each piece individually.

He puts perfect pumpkin ravioli in big plastic jars and adds a date, so it's ready when needed.

To cook, Giuseppe slips the ravioli into a pot of boiling,

salted water and starts the sauce with a tablespoon or so of butter, then fresh sage. In goes cooked speck and a ladle of pasta water to make a sauce. A few swirls, and he adds a tablespoon of marscarpone cheese — sweeter than our cream cheese, but similar in texture, and maybe a bit more butter, a little more water, until it looks right. Then he takes the ravioli straight from the water and tosses it in the sauce.

It goes on to a plate and into the dining room, wafting Thanksgiving-like smells of buttery cooked sage and bacon.

It's a celebration.

## Pumpkin Ravioli

- 1 pound cooked pumpkin (he likes the white pumpkins)
- 8 ounces ricotta cheese
- 3-4 ounces grated parmesan cheese
- 1/4 tsp. freshly grated nutmeg
- Salt

Mix all ingredients together until smooth.

## For pasta:

- 1 to 1½ pounds plain flour
- 1/4 pound semolina
- 8 eggs
- · Water, if needed

1. Mix all ingredients and add water, if it is too dry to form a ball. "It should be pretty dry, and firm so you can roll it out thin," Giuseppe says. Let it rest 30 minutes before putting through the pasta maker.







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- 2. Then roll to the thinnest setting and use a ravioli pan to help shape the pasta. Pipe in a teaspoon or two, filling all the bottom layer of pasta. Roll the top layer thin, flour lightly, then brush with an egg wash (two beaten eggs), place over the filled pasta and press down to seal. Use a ravioli cutter to separate the ravioli and place on a tray.
- **3.** To cook the fresh ravioli, place gently in boiling, salted water. It will take just a few minutes, 5 or less.
- **4.** For the sauce, use a table-spoon of butter to start, 3-4 whole sage leaves, an ounce of

speck, which he says is not easy to find. You can substitute bacon or prosciutto, "something smoked," he says.

A tablespoon of marscarpone cheese (available in many supermarkets)

4. Melt the butter in a saucepan and add the sage and cooked speck or bacon, stirring to combine and heat through. Add a half cup or so of the pasta water to make sauce, then stir in marscarpone cheese, combining all into a smooth sauce. Finish with a teaspoon or two more butter, remove pasta from water, toss in sauce and serve. S



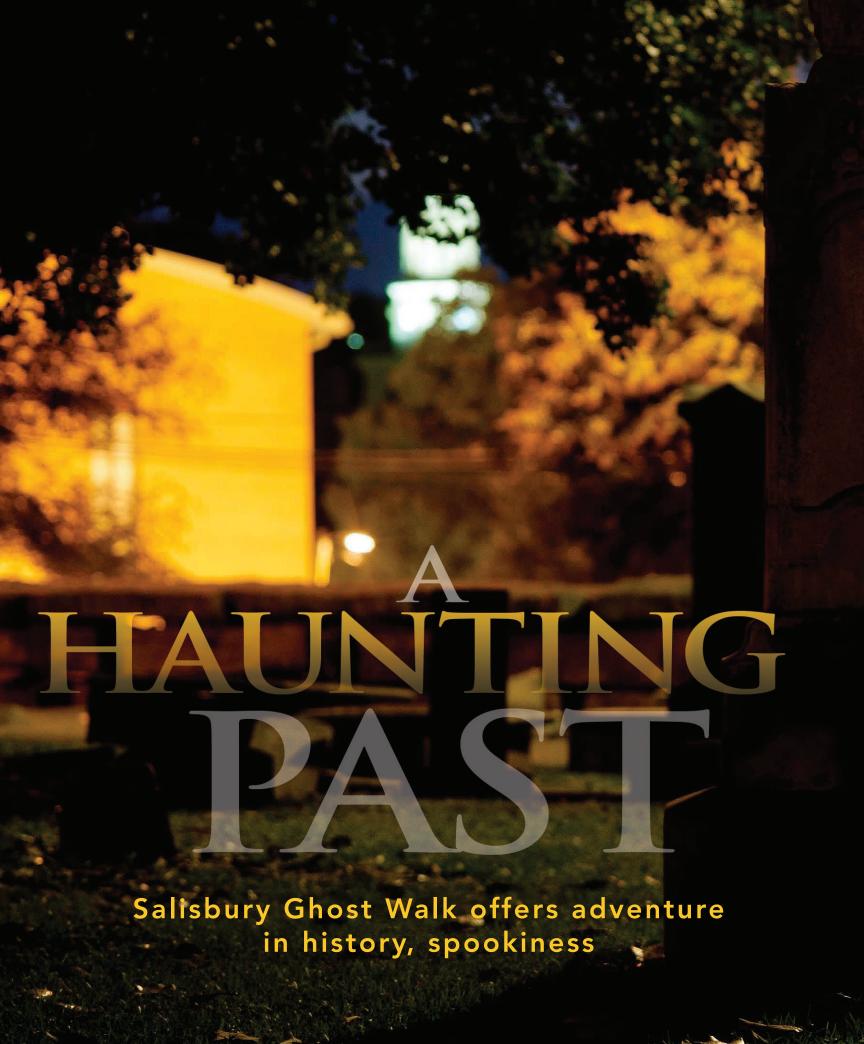
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mily Adcock, who had just moved to Salisbury from Alabama, was looking for ways to learn more about her new city. An advertisement for the Salisbury Ghost Walk caught her eye, and she signed up for a Friday night tour.

She said the enjoyable evening was like being part of a television episode involving ghost hunters, but she also liked the way guide and Salisbury Ghost Walk owner John Tucker infused history into his downtown tour of a six-block area.

He combines old haunts with haunting. Tucker likes to discuss ghosts who frequent his history-filled stops, and some of his stories are supported by paranormal investigations he also offers up to the pub-

lic on occasion. "I don't think we've ever been disappointed," Tucker said.

For those investigations, he relies on paranormal research societies, which bring in considerably expensive recording and video equipment. Tucker shares recordings and images obtained in those investigations, and he encourages his walkers to bring a camera in case they might capture some of the disembodied spirits which often show up as orbs in the night.

The Hall House almost always has orbs around its chimneys, Tucker said, showing a picture as evidence and adding, "I capture these every weekend." He also points to a photograph stored in his laptop computer of a blue orb in the Hall House garden.

Tucker employs — and invites others to try — a free Ghost Radar Classic telephone application that tells him when one of those spirits is close by, or sometimes, even what they're saying.



**Grave situation** 

On special occasions, the Salisbury Ghost Walk stops outside the gate to the Old English Cemetery. John Tucker leads the ghost walks and knows all the haunting stories.



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Photo courtesy of John Tucker

### **Ghost stories**

Top: Zach Tucker checks over some of the equipment used in a paranormal investigation at Salisbury Wine Shop. Right: Brad and Cara Kluttz and their family were among those getting ready for a recent Salisbury Ghost Walk tour.

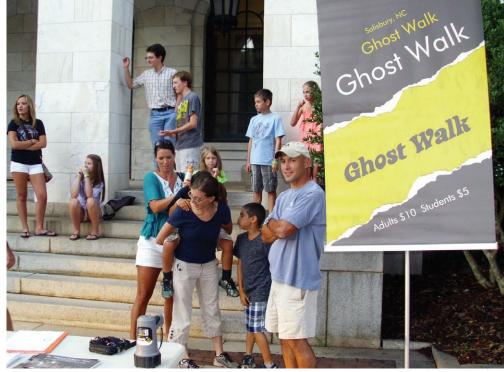


Photo courtesy of John Tucker

"I actually did capture two orbs," Adcock said.

Adcock had been on ghost walks in other cities, but this one was the first to delve into the history of the locations, too. "He was very knowledgeable about all the history," Adcock said of Tucker,

The Salisbury Ghost Walk, held on many Friday and Saturday nights from April through October, usually takes about a hour-and-a-half. But Tucker extended the tour for Adcock and others on her particular night and walked them down to the gate of the Old English Cemetery, across from St. Luke's Episcopal Church.

The cemetery includes some of British Gen. Charles Cornwalis' soldiers from the Revolutionary War, and Tucker also likes to point out four tiny headstones, lined up in a neat row, of Jane Brown's children, all of whom died before the age of 2.

Before he knew about Jane Brown, Tucker said, he was in the cemetery one evening when his camera caught a green orb glow-

ing around her tall tombstone. Green is a calm, gentle, maybe even protective color in the paranormal world. His ghost radar app also spelled out the word "brawyn," which puzzled Tucker for awhile, until he returned to the cemetery in daylight and noted the burial site belonged to Jane Brown and her family. "Brawyn" was the way a Southern lady might say the name "Brown," Tucker decided.

The Salisbury Ghost Walk starts at 130 W. Innes St., in front of the Rowan County Administration Building. The tour takes in places such as the Presbyterian Session House and Bell Tower, the Wrenn House, Hall House, Andrew Murphy House, the Henderson Law Office, Empire Hotel, Meroney Theater, the Conrad Brim House, Bell Block, the Wallace Wholesale Annex and Salisbury Wine Shop — though that doesn't touch all the places or stories.

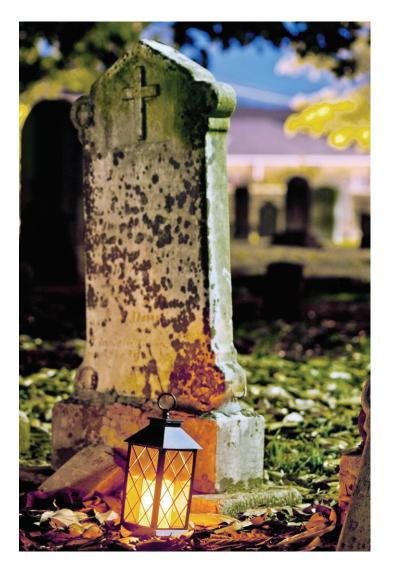
Participants on the walk have ranged from children in strollers to a senior who was 92. Families sometimes make the walk their night on the town. Tucker also has had college kids, youth groups, clubs and even the Rowan Chamber's Leadership class. He also has seen out-of-town visitors from cities such as Raleigh, Greensboro, Winston-Salem, Charlotte, Asheville and Columbia, S.C.

Private tours for groups of eight or more are available year-round.

Christine Lentz has been on the Salisbury Ghost Walk twice — once as a leader with a church youth group and another time with her family. She said she has lived in Salisbury 17 years and had no idea of the history behind many of the places she passed every day.

As for the ghostly aspect of the tour, Lentz said she was "creeped out" a little bit her second time because her camera caught a figure in the upstairs window of the Wrenn House, fitting in with the "Girl in the Window" story Tucker delivers on every ghost walk.

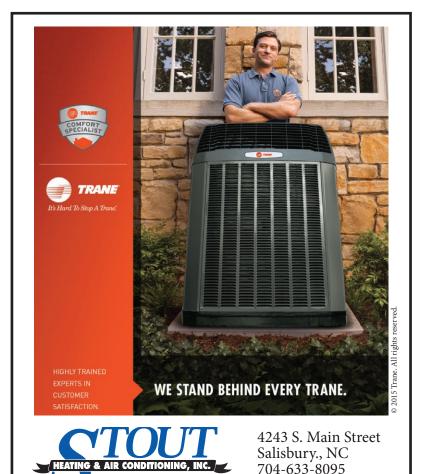
A 10-year-old girl with a connection to



the Wrenn House when it was an all-girls school died somehow — maybe a tragic accident, maybe of smallpox — but she reportedly haunts the building.

When the Wrenn House was a restaurant, several owners and employees said they heard children's laughter or the sound of little footsteps running. Some people saw an apparition of a young girl on the second floor near the steps. In more recent years, others have claimed to see the girl at the northeast corner window.

Tucker said photographs taken in the Wrenn House once showed a strong energy source and also revealed the images of Jimmy Wren (the spelling was different from the restaurant) and his sister, Molly, reflected brightly in a downstairs mirror. In the late 1890s, Jimmy and Molly were invited to live in the house. Jimmy designed ball gowns, and Molly did the sewing. Jimmy also made and decorated special occasion cakes and managed the three-man black orchestra playing for all the parties at the



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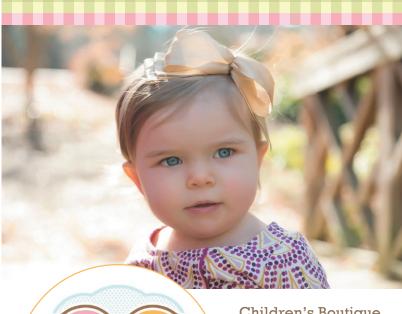


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Boyden House (Empire Hotel).

The Jimmy Wren reflected in the mirror was wearing a pillbox hat, like one he might have worn at the hotel, Tucker said.

The Salisbury Ghost Walk started in 2010 with Karen C. Lilly-Bowyer. Narratives from the tour are published in her book, "The 'Wettest & Wickedest' Town: An Illustrated Guide to the Legends and Ghosts of Salisbury, N.C."

Lilly-Bowyer wanted help on her Salisbury Ghost Walk, and she initially sought out Robert Jones at Rowan Public Library as a possible candidate. But someone told her of Tucker, a full-time Lutheran pastor, who was working part-time in the children's library with Jones.

Tucker already was telling students stories about Blackbeard the pirate and, in addition, had researched two of the ghost stories on Lilly-Bowyer's tour. They walked the route, talked and decided they would make a good team. By 2012, Tucker bought the Salisbury Ghost Walk from Lilly-Bowyer.

"It's been my baby ever since," he said.

On nights with a lot of reservations, Tucker is assisted by Phil Hagen, a fellow pastor from Woodleaf. With good-sized crowds, they will split up and go in different directions. Tucker said he has found more than 30 in a group doesn't work well.

Tucker's personal interest in ghost stories started while he was a church youth director in Washington, D.C. He traveled to Harper's Ferry, W.Va., to attend the ghost walks there. He went so often, he learned the script by heart and sometimes ended up giving the tour.

The Salisbury Ghost Walk usually ends outside the Salisbury Wine Shop. This location was once Theo Buerbaum's bookstore, and for decades into the 1980s it was a women's apparel shop named Purcell's, owned and operated by Richard and Margaret Dobkin.

For a time during Prohibition, the basement apparently served as a speak-easy.

Subsequent retailers after Margaret Dobkin often reported much "activity" at night — things such as the elevator door opening by itself on the second floor, lights flickering on and off and footsteps being heard overhead.

Margaret Dobkin's spirit is said to live on the third floor, in a corner room where she had her office. During paranormal investigations, her spirit is given credit for turning a flashlight on and off to answer the investigators' questions.

Down in the basement, Tucker said, investigators have seen

considerable activity on their K II meters when they mention alcohol and drinking, Once, when they laid out playing cards and money on the floor to simulate a poker game, a spirit told them what the next card turned up would be — a 10 of clubs.

That's what it was.

Tucker said his Salisbury Ghost Walk is simply a combination of entertainment and history, and "everybody walks away happy."

More information on the Salisbury Ghost Walk, the schedule of tours and prices is available at www.salisburyghostwalk.com, or by calling 704-798-3102. Walks are usually held Friday and Saturday nights. Customers are encouraged to bring cameras and flashlights. S



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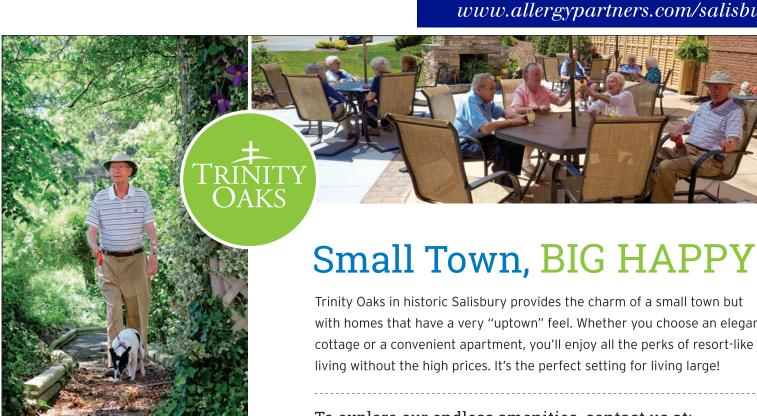
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owan County is in the
Piedmont of North
Carolina, and lucky
for us, it's a lot like the
wine growing regions
of France and Italy.
And that's why there
are now four vineyards/
wineries in the county, ranging
from native muscadine wines to dry European wines to sweet fruit wines.

The wine industry in North Carolina has spread its vines almost as fast as kudzu, with Rowan boasting the 100th winery in the state, Cauble Creek.

Did you know North Carolina's Mother Vine, on the coast, saved the French wine industry in the 1800s? Its resistance to a tiny bug made it viable to graft other grape varieties onto it, thus saving wine making in France.

Muscadine is still the reigning queen in our region, but as more and more people have transformed their lands from tobacco or other crops, vinefera grapes, which broadly include most familiar dry wines, have thrived in our state.

Still, it's not easy, and requires lots of attention. Now we can enjoy the fruits of local vineyards.

What makes our wineries special is the personal attention you'll get at each one. In some cases, the owners themselves will lead you through a tasting or tour.

Employees will often call return customers by name and remember what they like.

Most places have a mailing list so you can learn about special events or sales.

Their goal is to make you happy so you will continue to support them.

If sweet muscadine is what you en-



Making juice

Morgan Ridge Vineyards Owner Tommy Baudoin dumps the harvested grapes into the machine that will crush and remove the stems from the grapes.

joy, you can visit Old Stone Vineyard near Granite Quarry, Cauble Creek off N.C.150, or the brand new Douglas Vineyard in Kannapolis.

If you like the drier wines, Morgan Creek makes multiple award-winning reds and whites, and has a dry rose made from syrah grapes that's good cold or at room temperature.

Three of the wineries offer fruit wines, especially popular in the summer, with flavors such as sweet peach and sweet-tart blackberry.

Each place has a unique atmosphere, from the shiny wooden tasting bar at Morgan Ridge, with the pond just outside the window, to the dark wood and airy light of Cauble Creek, surrounded by fields of grapes.

Old Stone's tasting room has windows into its tank room.

# Morgan Ridge

organ Ridge, owned and operated by Tommy and Amie Baudoin, has been producing wine since 2007.

Their 7 acres of grapes were planted in 2004 and include seven different varieties.

Theirs is the only winery in the county with a full catering kitchen, offering lunch, Friday night dinners and a Sunday brunch.

Morgan Ridge has also added craft beers to its offerings and its name, Morgan Ridge Vineyards and Brewhouse. All wines and beers are made onsite by Tommy Baudoin, while Amie handles much of the vineyard and tasting room work.

The beer styles change with demand and the seasons. Morgan Ridge offers wine tastings and beer flights, as well as serving wine and beer with meals.



Their wines include merlot, sangiovese, cabernet sauvignon, chambourcin, white syrah and syrah. Red Dawg is a more refined wine than the name indicates, with a blend of merlot and chambourcin aged 12 months in oak.

White wines are a chardonnay and seyval blanc. There's also a semi-sweet blush from 2013, and to satisfy folks who only like fruit wines, they have Applelicious, Peach Out, Shipwreck Red (pomegranate) and What the Fruit, a blend of pineapple, white grape and pear juice.

Their traditional dry wines have won numerous awards in North Carolina and farther afield, including a bronze at the



Working hard

Top: Friends help out with the harvest at Morgan Ridge. A handful of volunteers helped staff spend four hours gathering a press full of grapes. Above: Morgan Ridge Owner Tommy Baudoin checks on the tank that the crushed and pressed Seyval Blanc juice with be stored in.

2013 Grand Harvest Awards in Sonoma, Calif.

They recently received the Grape Growers Excellence Award in North Carolina.

The property includes a large tasting room, with tables for dining, a pavilion for special events, including music and wedding activities, a changing room/bathroom building and a raised platform by their pond for weddings.

Morgan Ridge is open Wednesday-Sunday, 11 a.m.-7 p.m. The phone number is 704-639-0911.

Lunch is served by Chef Jason Nain Wednesday-Saturday, noon-3 p.m. Brunch is offered Sunday, noon-3 p.m., and Friday nights are reserved for Wine Down Dinners, with a different menu each week showcasing fresh, local food and seafood. Reservations are required for all dining options.



The stemmed and crushed grapes fall into a tray before heading to the press.



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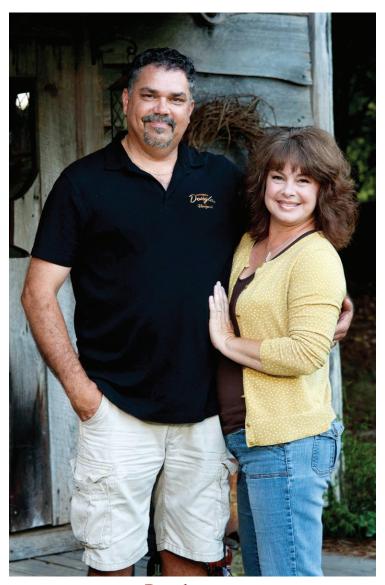












**Proud owners**Douglas Vineyards located on Freeze Road in Kannapolis is owned and operated by Doug and Denise Fink.

# **Douglas Vineyards**

ouglas Vineyards is Rowan's youngest winery, open just since April.

Doug Fink is the owner and winemaker, growing

about 4 acres of mostly muscadine grapes. At this point, he's using some of his fruit and some he has bought to make his wines.

He specializes in traditional North Carolina sweet wines made from muscadine grapes. He added fruit wines — strawberry, peach, blackberry, raspberry, blueberry and pomegranate.

The fruit wines have names such as Starting Point (strawberry) and Midnight Blue (blueberry), and are grape wines with natural flavors.



**Newest winery** 

**Above:** Douglas Vineyards is located on Freeze Road in Kannapolis. **Right:** Douglas offers 13 different selections of wine made with locally grown grapes. **Below right:** The tasting room at Douglas Vineyards.

Fink buys most of his product from North Carolina suppliers, but some of the juice for the fruit wines is from out of state.

His muscadine wines are a red Noble and a white Carlos and a blush combo of the two. He planted his first vines in 2012. "It takes muscadine about three years to get established," he said. He's expecting about 3,000 pounds of grapes. The dry summer has been a problem.

Fink has built a 2,000-square-foot facility with a big front porch that has ceiling fans, so guests can sip outside. Between 200 and 300 people came to his spring grand opening.

Like many tasting rooms, Douglas Vineyards is just open on the weekends. But Fink is hoping to host weddings and other events.

Having worked in the retail world for 32 years, Fink is ready to try something new, especially since he's recently married.

He has taken his wines to a couple of festivals. "It's done really well," he says. "I have repeat customers." One reason is his reasonable prices — the muscadine wines are \$10.95; the dry





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wines, \$15.95. A tasting of six wines is \$6, and you get to keep your glass.

The blush muscadine is his favorite.

"People have been really positive so far," Fink says.

Fink is self-taught, first trying recipes he found on the internet, then making friends with winemakers who gave him tips. "I think it's going pretty well."

Because Fink is still working full time, Douglas Vineyards is open Saturday, 11 a.m.-6 p.m.; and Sundays 1-6 p.m. The winery is at 7696 Freeze Road in Kannapolis. The number is 704-936-0243.

He says folks have sat on the porch for hours, talking and sipping, and that's just fine with him.

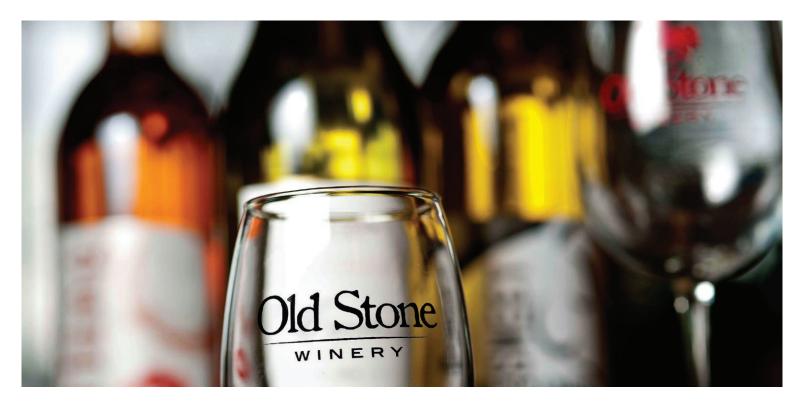


Award winning Stone Vineyard specializes in muscadine wines and a variety of others.

#### **Old Stone Winery**

ld Stone Winery was founded in 2001 by Mark, Barbara and Marcus Brown, who then sold the winery to Darin and Naomi Griffin in 2009, making it the oldest winery in Rowan County.

Darin Griffin was a helicopter pilot in the U.S. Army for eight years, then worked for GE before being lured into the wine industry. Wife Naomi also spent eight years in the Army



as a nuclear-biological-chemical warfare defense officer. On returning to the U.S., she became a family nurse practitioner. The couple have three children.

The Griffins fell in love with wine when they lived in Germany while in the Army. "When this opportunity came up, we felt like it would be fun," Darin Griffin says.

The winery on U.S. 52 features a gift shop, tasting bar and tank room.

It's open Tuesday-Saturday, 11 a.m.-6 p.m., and Sunday 1-5 p.m. Tours and tastings are available during open hours.

The tasting charge is \$5 for 8 wines, \$10 for 16 wines and you may keep the glass.

The Griffins own the winery, while the Browns still own the vineyard. Darin had some training from a consultant, and now he's the winemaker. "Wine is half science, half heart," he says.

The red wines include a syrah, merlot, cabernet franc, red muscadine, blush muscadine, Christmas wine with

#### White and red

Old Stone Winery has a variety of traditional wines, as well as fruit wines.

hints of holiday spices; Fling, a rose blend of white merlot and cabernet; Sweet Velvet, a blend of muscadine and cabernet sauvignon.

The white wines include chardonnay; barrel fermented chardonnay; Lucky, a dry white blend of pinot gris, chardonnay and viognier; sweet muscadine, a bronze

medal winner from the 2012 competition; and white muscadine semi-sweet, a 2012 silver medal winner from the 2012 wine competition.

Their fruit wines are blackberry, cherry, peach and pomegranate — and made with 100 percent fruit.

The winery is at 6245 U.S. 52, just outside Granite Quarry. The phone number is 704-279-0930.





#### Cauble Creek

auble Creek is the 100th winery in North Carolina and is now celebrating its fifth anniversary. It specializes in muscadine wine from grapes grown on the property, making it an estate vineyard.

In addition to their wines, William Monroe "Biff" Yost and wife Anita also sell muscadine food products and gifts and the winery/tasting room is available for special events.

They harvest their grapes in September and October. Biff wanted to get back to the land after years in industrial engineering. "I got into it for longevity, for bringing back agriculture, for growing and producing in the U.S.," he said. Biff is president of the N.C. Muscadine Grape Association.

Their wines are semisweet and sweet, made from the Carlos and Doreen bronze

grapes for white wine and from Nobles grapes for the red. The blush wines are a mix of all three.

The Yosts name their wines after family members — Sweet Anita, Ellis, Monroe, Otho Lin.

Their two blush wines are Carolyn Grace and Rosetta. Rosetta won a bronze medal at the 2012 Mid-Atlantic Southeastern Wine Competition.

Ellis is a white wine made from pinot gris grapes, not muscadine, but it is evolving.

There are four white muscadine wines, La-Vinia, Mae Belle, Phyllis and Sweet Anita. La-Vinia is semisweet and has won two gold medals. Mae Belle is a simple white; Phyllis Ann is semi-dry and made from the Carlos grape; Sweet Anita is a sweet white also from the Carlos grape, and they call it "grape juice with a kick." It, too, has won awards, a bronze and a silver.

Monroe is a semisweet red and won a gold and a bronze medal in competition. Otho Lin is a straightforward red muscadine; Worthy is a sweet red comparable to Southern church communion wine, and it has won silver and bronze medals.

Wiffer, with their dog's portrait on the label, is a cabernet franc wine, with a light body and a hint of black cherry.

Biff is buying quality North Carolina grown vinefera grapes to make a few dry wines, too.

On their website, www.caublecreek.com, the Yosts provide information on the health benefits of muscadine grapes, touted for the antioxidants in their seeds and skin.

They are open Friday-Saturday, 11 a.m.-6 p.m., and Sunday, 1-6 p.m., and are located a 700 Cauble Farm Road. Tastings are \$8 for up to 14 wines and include the glass. Call 704-633-1137. S







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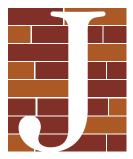
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im Carlton is intimately familiar with the bricks of the Peter Kern House in eastern Rowan County. After Jim and

wife Kathy bought his old home place in 2012, he scraped the clay mortar between the handmade bricks and filled in around them with fresh cement.

Every. Single. Brick.

For generations, Kerns and Carltons have referred to this as the Brick House, and Jim was not about to let it crumble.

When he talks about the house though, Jim doesn't dwell on repointing bricks or restoring mantels or climbing scaffolds. He talks about the joy of reclaiming his boyhood home.

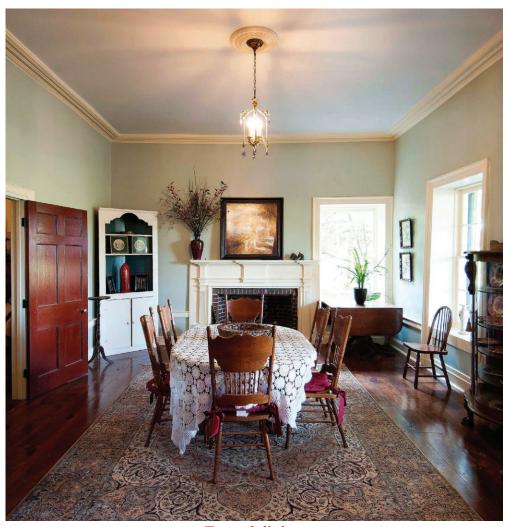
"It's like peace, like heaven on earth," Jim says, sitting on the broad, sunny porch. "It brings back a lot of memories."

Jim's great-great-great-grandfather — "that's three greats," he says — Peter Kern had the house built around 1820 in the Trading Ford area.

Kern was the son of German immigrants who came to Rowan County on the great wagon road. Peter Kern became one of the largest landowners in the county. At one time the house was part of an 1,100-acre plantation.

Kern married three times, the third time at the age of 64 to young Fannie Cauble, a mere 19.

By the time Jim's generation came along
— the eight children of Pritchard and
Della Carlton — the land was still being
farmed, but his father worked in the city.
Pritchard Carlton practiced law in Salisbury, dropping the children off at school in town each day on his way to work.



Formal dining

The dining room in the Carltons' restored 1820 house includes one of three original mantels.

"It's like peace, like heaven on earth," Jim says, sitting on the broad, sunny porch.
"It brings back a lot of memories."

Jim recalls sliding down the bannister of the curved stairway, hunting in the surrounding countryside, fishing in the Yadkin River, riding the combine and the tractor. The family had dogs, cats, horses. Cousins came in the summer to avoid a polio outbreak in the city.

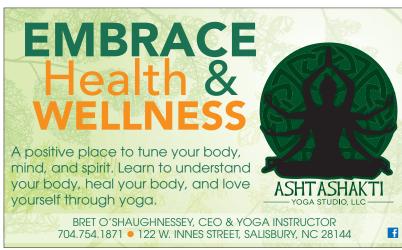
The Brick House stayed in the family until Jim's father died in 1990. The Kern Carlton side of the family acquired the house and gave it to Historic Salisbury Foundation to sell to someone who would restore it.

Jim was too busy with his business, Piedmont Transport, to undertake the project.

From 1995 to 2012, the house passed through the hands of three different owners with grand plans to restore the stately Federal-style home.

"All three bombed out," Jim says.











**Upstairs and downstairs**The spiral staircase connects the first floor and second floor halls.

Those owners rescued the house from vines that had overtaken it, tore off a 1920s addition, made progress toward bringing the house back to life.

But all moved on, leaving the restoration unfinished.

Three years ago, Jim learned the house was being auctioned on the courthouse steps. Busy at work, he sent Kathy to the auction with a blank check.

She knew what the Brick House meant to Jim.

"We had circled the place so many years," she says. They would stop and look in the windows. "There was something magical about it," she says. "It was a little hidden treasure."

The only other person at the auction was the auctioneer. Within minutes, the Peter Kern House was back in the family.

The Brick House had sat abandoned for six years. Without an architect or contractor, the Carltons tackled the job of restoring the house. Brick by brick, window by window, wall by wall.

And what walls they are — 18 inches thick with solid masonry.



Interior design

Above: Kathy Carlton uses yellow goldenrod in many of her decorations. Below: A table and chairs sit in front of a window in the upstairs hall.

The house has 12-foot ceilings, deep molding in every room and was clearly built to last.

"I was amazed, working on the windows and doors and floors, how square this house still is," Jim says.

Ready for retirement, he sold his business two years ago and dedicated every day to working on the house. Kathy pitched in when she got off work at Morton Transport. "Everything was scraped down to the bare wood and done over," Jim says.

That included the exquisitely detailed mantels, which Jim took apart piece by piece to remove paint and repair water damage.

They put a new porch on the front of the house and added a kitchen and full bath in the back.

David Frame at Old Carolina Brick helped them match the original brick for the addition. A brick











**Details** 

Top left: Goldenrod decorates the kitchen door. Top right: Facing beds in an upstairs bedroom. Above left: The hand hewned rafters are pegged and numbered with roman numerals. Above right: One of two fireplaces in the Kern house.

mason rebuilt the tops of the chimneys with a pile of 1,500 handmade bricks found in the nearby woods.

Where original materials were not available, the Carltons went for high-quality materials that would last, like handmade cedar window shutters. "I don't want to do this again," Jim says.

The front door leads to a broad hallway that runs down one side of the house, opening to the parlor and dining room on the right and, at the end of the hall, the kitchen. A few steps in, you realize the graceful, sweeping staircase goes over the

front door.

Painting the walls above the stairs took some ingenuity. Even with a platform on the stairs, Jim had to duct-tape a paintbrush to the end of an extended pole to reach the top of the wall.

Under the stairs is the only closet in the house, one where a Confederate soldier is said to have hidden when Union troops came through.

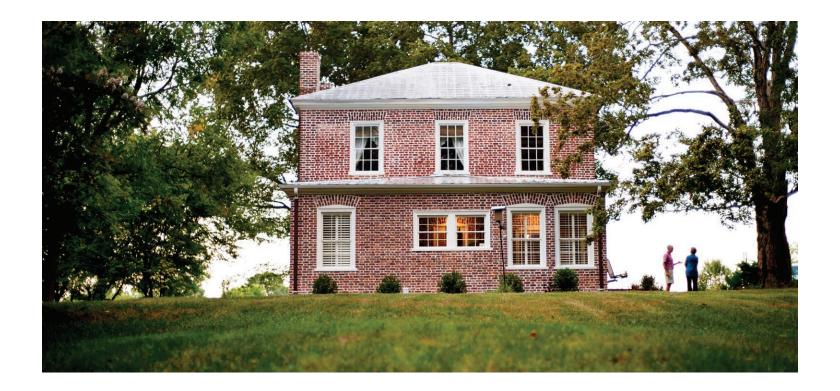
On the second floor is the same wide hallway, this time leading to two large bedrooms — one for the boys, one for the girls when Jim was growing up.

Pull-down stairs lead to the attic, where wooden pegs the size of ice cream cones join sturdy, hand-hewn rafters that are carved with Roman numerals.

Originally, the house had no bathroom; Jim refers to a "two-seater" outhouse on the edge of the yard. He and Kathy included a new bathroom in the addition in the back, complete with whirlpool tub.

The adjacent kitchen is light and airy. Cabinets were kept to a minimum to add to the feeling of openness.

"This is my happy place," Kathy says, touching up an arrangement of goldenrod



and Queen Anne's Lace. "It's livable and it's fun."

The kitchen sink from the 1920s addition was salvaged and installed in the new kitchen. "My mother washed thousands and thousands of dishes in that sink," Jim says.

The house is furnished with great finds and family pieces — a rustic bench a friend was going to take to the Salvation Army, a family heirloom desk acquired in exchange for an old Jeep, a table from his mother's kitchen.

The old safe in the front hall came from Jim's father's law office. It was so heavy that Jim got it right inside the front door and decided that was where it would stay.

Jim points to an unusual chandelier in the dining room. It came from a Kern ancestor's North Main Street house, now just a memory because it was torn down to be replaced by a county building.

All these treasures and more will be on display during Historic Salisbury Foundation's 40th annual OctoberTour, coming up Oct. 10 and 11. Most of the tour focuses on structures in Salisbury, but the drive out Long Ferry Road to Kern Carlton Road and the Carltons' house will be well worth it. The Peter Kern House is one of the oldest standing brick Federal period houses in the county, according to the foundation, and one of the oldest plantation seats in eastern Rowan. For their beautiful restoration of the house, Jim and Kathy received Historic Salisbury Foundation's Preservation Award.

The Carltons, who still have their residence on Bethel Drive, use the Peter Kern House as a place to get away and a gathering place for family. On Memorial Day, the first ever Carlton family reunion drew 79 people, including nephew Graham Carlton Jr. and his bluegrass-playing friends. There were hayrides, skeet-shooting and games, and talk about the family tree.

Earlier this year, the Carltons established a nonprofit foundation, the Peter Kern House Foundation, for preserving, maintaining and researching the property. The restoration started in May 2012 and finished in January 2015.

Jim reflects on it all as he sits on the front porch, shaded by two huge maple trees that he figures are as old as the house. Jim points to the front field. "In the evenings, if you look across here, the deer start coming out."

Yes, he says, the restoration took a tremendous amount of work, especially since he and Kathy were determined to do it themselves.

"If I'd known three years ago what I know now," he says. But he knows he would have done the exact same thing. "I've never been afraid of work."

Besides, he did not like the idea of other families owning the house where he and many of his ancestors grew up. He remembers thinking, "Doggone, that's ours."

And so it is, once again. S

# along for the

Bike outings offer fun, exercise in numbers

By Shavonne Walker Photos by Wayne Hinshaw

The Sunday Social

Riders enjoy the

Sam Earnhardt was mostly sedentary after a long day of working on his feet. He had a few health issues, and diabetes was one of them. When his doctor gave him the diabetes diagnosis, Sam immediately made up his mind to lose some weight.

Earnhardt lost close to 100 pounds, but he still needed a way to continue to be active that didn't require high impact on his feet. He never imagined a used mountain bike and a regular Sunday ride with his sister would be the change he needed.

Sam is now a part of a growing group of area residents who bike not for competition, but just to enjoy the ride and fellowship of other cyclists. Most of them, like Sam, don't wear cycling shoes or spandex. Some even have borrowed road, mountain or BMX bikes. The group cycles a few times a week through town on what they call social rides.

There's a Sunday Social Ride that's a little faster-paced, a Thursday "slow ride," and



ride. The Sunday Social Ride began nearly two years ago.

Sam was introduced to cycling through his sister, Sharon Earnhardt, who coaxed him into it by finding him a bicycle to ride. Cyclists are encouraged to wear a helmet, bring a water bottle and employ tail lights, especially if they'll be biking at dusk.

Regular cyclists are between the ages of 19 and 60, with a few young children who accompany their parents with the aid of a tandem bike trailer.

Sharon Earnhardt, one of the founders of

the Sunday Social Ride, began cycling about a year and a half ago. She linked with Eric Phillips, owner of Skinny Wheels Bike Shop, located in downtown Salisbury, and other cyclists — Rhonda and David Harrison and Sam Lebowitz. She quickly discovered that what she liked about riding was less about the competition and more about its social aspects.

"I wanted to ride where people could come to socialize and see the beautiful greenways," she said.

She enjoyed the leisure rides through the greenways in town and eventually recruited her brother, Sam, and her children, Sara and Shafiq Moujahed. She also encouraged Safiq's girlfriend, Molly Ward, a Catawba

College student, to cycle.

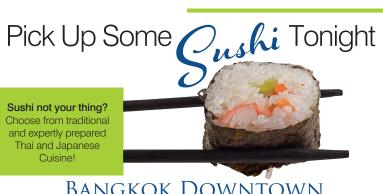
Shafiq rides a BMX bike, while his sister and girlfriend steer road bikes. He has been riding since his was a child but had not ridden on a BMX bike for a number of years.

"It's a great game-changer," Shafiq said. "My uncle is getting much healthier."

What he likes, he says, about biking with the social riders group is there's no pretense to do anything other than just ride.

"It's a great way to get the community together and have fun while exercising," added Ward, who has plans to recruit other Catawba College students.



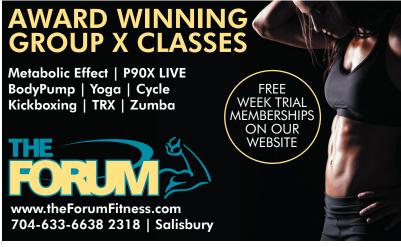


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Pedal power The Sunday Social Riders are comprised of men and women of all ages and levels of experience.

some on all of the social ride days. In the beginning, the riders cycled on Wednesdays, but moved to Sunday out of convenience.

"It reminded me of Sunday car rides as a child," Sharon said.

The Thursday ride began as way to get new riders like Sharon's brother, Sam, on board. The weekday ride begins at 7:30 p.m. and is in low-traffic areas — onto Ellis and Marsh streets, through the Fulton Heights community, along McCubbins and West Thomas streets. The ride covers about three to five miles.

Bikers gather at a parking lot across from the Rowan Public Library and once the group is ready, they take off together.

The Sunday riders travel to West Horah Street, onto Old Wilkesboro Road, eventually going through the Prescott Connector greenway that begins at Overton Elementary School, into the Eagle Heights neighborhood and ending back at the parking lot.

Sometimes the faster, more experienced riders will bike at 6 p.m. Thursdays, most covering 20 to 25 miles. The "in-betweeners" ride will be about 10 to 12 miles with the same starting point, but will travel through to Goodman Lake Road.

The Saturday riders recently had an inaugural ride that was headed by Lebowitz, a member of the Social Ride group.

Lebowitz said the ride is a little safer than competition cycling, and it's also a way to learn about others' interests. He's been



cycling for 20 to 30 years. He and wife, Phyllis, join in on the different social rides.

The Sunday Social riders partner with the Salisbury Cycling Coalition, a group that began in 2014 to promote cycling in the community and advocacy for bike riding to work and around town.

In July, the Salisbury Cycling Coalition appeared at a Rowan County commissioners' meeting to push for the Carolina Thread Trail — a network of greenways, trails, and waterways that will touch 15 counties and two states. The commissioners held out on voting for the trail for a number of years, but voted to approve it after impassioned speeches by local cycling enthusiasts.

The Sunday Social riders are also partnering with the Salisbury Cycling Coalition to take on a bicycle co-op plan that, like the Habitat for Humanity concept, would allow cyclists to put in sweat equity by fixing a bike to eventually own that bike. Other N.C. communities, including Durham, Asheville and Carrboro, have a bike co-op or recycling program.



**Enjoyable outing** 

**Top:** The riders wait for traffic to clear before crossing South Fulton Street at Marsh Street. **Above:** The bikers complete their social ride at the Salisbury Business Center by stopping to view the art exhibit. Left to right are Sara Moujahed, Molly Ward, Shafiq Moujahed and Sharon Earnhardt.

It's also the goal of husband and wife cyclists David and Rhonda Harrison to just get people riding.

A cause important to David is childhood obesity, and what could be a better way to encourage activity than offering an easy ride through the community, he said. Da-

vid Harrison rides to work about three days a week on a 32-mile round trip. He also rides recreationally on the weekends and estimates he rides about 100 miles a week.

He encourages people to get over their fears and join the Social Ride, saying "it's just for fun." S

#### HISTORY



Dan Winch has only visited Salisbury twice — the trips have been 11 years apart — but each time the place has seemed a little bit like home.

Now 73, retired and a resident of Newfield, N.Y., Winch had grown up listening to his mother Frances' stories about spending much of her childhood in Salisbury and living with her grandfather, Theodore Buerbaum.

She would relive sliding down the bannister at Buerbaum's house at 414 S. Main St. She told Dan about walking with "Papa" to his bookstore. She recalled roller-skating over to Monroe Street or sit-

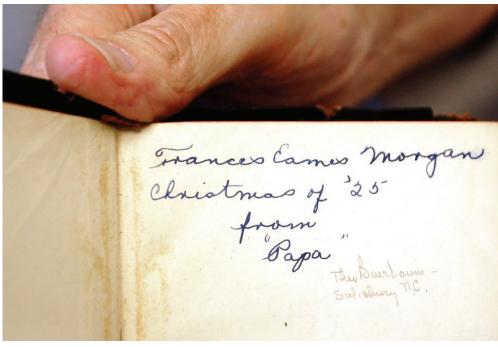
## Papa's legacy

Buerbaum's postcards 'gave us so much of what we know'

story and photos by MARK WINEKA



Susan Sides holds the 1916 pendant given to Theo Buerbaum in recognition of his faithful service to a branch of Masonry. Buerbaum's great-grandson gave Sides the pendant as a gift and she wears it when making presentations about Buerbaum postcards.



Dan Winch turns to the inside Bible inscription Theo Buerbaum wrote to his mother. Frances, during Christmas of 1925.

ting every Sunday in the pew at St. Luke's Episcopal Church.

And sometimes Frances Winch would take out all those pictures Theo Buerbaum, a Prussian immigrant, had taken of his adopted Salisbury, Rowan County and the region beyond. His mother explained how Papa would send many of those photographs to printers in Germany, where they were turned into postcards to be sold at his bookstore.

Buerbaum's postcards and photographs chronicled the life and history of this area, especially as the 1800s gave way to the 20th century. He provided a treasure of images that to most local historians is priceless.

"It's very obvious to me he loved this town, and he loved the people in it," Dan Winch says.

With his first visit to Salisbury in 2004 and his second visit this spring, Winch and his wife, Nancy, have met up with local historian Susan Sides, who could be called a Buerbaum archivist. She has published two



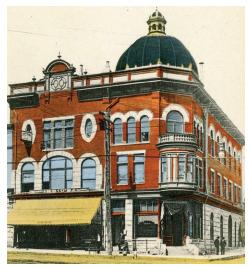
Theo Buerbaum

postcard books — each relying heavily on Buerbaum images — and she is constantly on the lookout for letters, documents and more postcards connected to Buerbaum.

Thanks to Clyde, a local artist, antiques collector and past publisher of his own postcards, Sides contacted Frances Winch when she was working on her first book. They corresponded for several years and traded Christmas cards until Winch's final days in a New Hampshire nursing home.

While his late mother was still alive, Dan wrote to Sides and arranged to stop in Salisbury in 2004 on his way to see Nancy's parents in Florida. Winch remembers the nagging voice in his head that kept saying, "Dan, you've got to get to Salisbury sometime."

On both trips now, Sides made sure Dan visited places such as St. Luke's Episcopal Church, where Buerbaum was a faithful member and great friend of the longtime rector, Dr. Francis Murdoch; Chestnut Hill Cemetery, where Buerbaum is buried; the old Buerbaum home on South Main Street, which became Peeler's Funeral Home, then Brown's Plumbing; the Salisbury National Cemetery, where Buerbaum was present at the dedication of the Pennsylvania Monument; Rowan Museum, where 30 years ago an 1895 album of Buerbaum pictures



Postcards from the past Above: Wachovia Loan & Trust Co. building at 132 N. Main St., Salisbury. Right: Women picking cotton near Salisbury. Below right: The title for this postcard was 'Wreck and Wreckers, Spencer, N.C.'

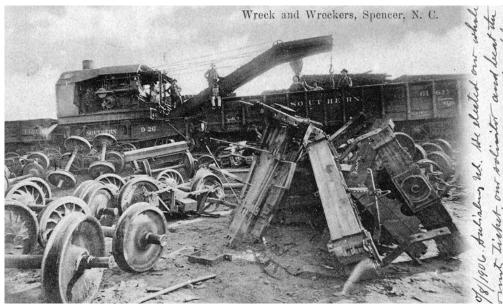
surfaced and led to an exhibit; the Rowan Public Library History Room, to see copies of the North Carolina Herald, a newspaper Buerbaum once published; and the Salisbury Wine Shop at 106 S. Main St., where Buerbaum operated his bookstore from 1879 until his death Feb. 1, 1926.

Thanks to Winch's generosity, Sides has a couple of Buerbaum artifacts he knew she would treasure. He gave her a pendant, which passed to him from his mother. The pendant had been presented to Buerbaum April 26, 1916, to recognize his faithful service to the Royal Arcanum, a branch of the Masons.

Sides wears the pendant whenever she gives a program on Buerbaum. She also has in her possession a Bible, which had been given to Winch's mother by Buerbaum in 1925 — his last Christmas. He signed it "Papa."

Buerbaum arrived in Salisbury in 1876 and worked as a clerk in a hotel. Seeing a void, Buerbaum opened his bookstore in 1879. Frances Winch said during her own





visit to Salisbury in 1986 her grandfather carried a full store of books, including rare Bibles; leading newspapers and magazines; fancy toiletries; china; crystal; wallpapers; countless pictures and frames; small musical instruments; and toys at Christmas.

But he also published his newspaper for about 10 years in the late 1800s. He could be considered Salisbury's first librarian, because he established a circulating library with 5,000 books in his store in 1885. You paid \$2 to be a member. Sides says Buerbaum also was founder of the Rowan

County Historical Society and worked to establish Chestnut Hill Cemetery.

His photographs and postcards captured everyday life, such as people in wagons coming out of the mountains to sell apples, folks rocking on porches, men carrying a casket at a funeral, or people having picnics by the river.

He took many pictures during construction of the ill-fated Whitney Dam project in Stanly County, the developing Livingstone College and Spencer Shops, and picture after picture of street scenes and

individual buildings.

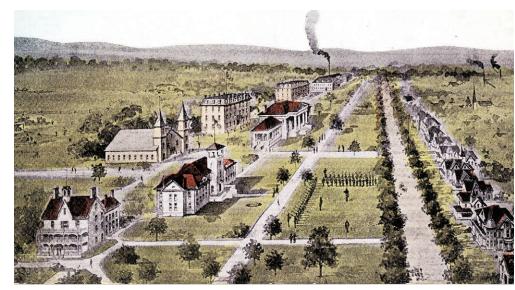
"He loved history, he studied history, he gave us so much of what we know," Sides says. "... Maybe that's why I connect with him."

Sides has some 1,200 postcards, not all of which are Buerbaum's, but she says "his are so recognizable. The quality of his cards was so wonderful."

Sides says Buerbaum was a diehard Democrat, a kindly man and, as a photojournalist, he shied away from documenting anything tragic. He and his wife, the former Frances Eames, had four children, all different and highly independent.

"I think he was the patriarch of the family," Dan Winch says. "I got the impression every member of the family would seek out his advice."

Two days before his death, Buerbaum took out an advertisement in the Salis-



A 'Bird's-eye View of Livingstone College Campus, Salisbury, N.C.'

bury Post to acknowledge and say thanks for his 50 years in Salisbury and 46 years in business. The last paragraph of his message suggests he might have had a sense that his photographs and postcards would live on.

The ad said, "My wish is, that I may render a service to the community that my endeavors of the past have not been without results."

"Sometimes I feel he's almost speaking to me," Sides says. S





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## Calendar of Events

#### Upcoming dates in Salisbury-Rowan and the region

#### ■ Oct. 2 Ready Rowan Night

• Downtown Salisbury •

5-9 p.m., part of Downtown Salisbury's First Friday. Visit www.downtownsalisburync. com for more information.

#### ■ Oct. 2-11 Dixie Classic Fair

• Winston-Salem •

Visit www.dcfair.com for more information.

#### ■ Oct. 3-4 Autumn Jubilee

• Dan Nicholas Park • 36th annual event, 10 a.m.-6 p.m. Park is located off Bringle Ferry Road in eastern Rowan County. Visit www.dannicholas.net, or call 704-216-7803 for more information.

## ■ Oct. 4 Trip to 'Beauty and the Beast'

• Charlotte •

The J.F. Hurley Family YMCA will sponsor a trip to see the production at the Belk Theater of the Blumenthal Performing Arts Center. Non-members are welcome. Buses will leave from the YMCA, 828 W. Jake Alex-



Photo by Wayne Hinshaw

Docent Peggy Gray, right, leads a group through the 1925 J.R. Bias House on Mitchell Avenue during the 2014 OctoberTour. This year's event will be Oct. 10-11.

ander Blvd. Contact 704-636-0111, or lklaver@rowanymca. com for more information.



Photo by Jon C. Lakey
Sam Morgan's Messerschmitt
262b WWII jet fighter model.
Members of the International
Plastic Modelers Society meet
regularly to exchange ideas and
build models. The Scale Model
Convention will be Oct. 17.

#### ■ Oct. 6 Trip to Chimney Rock/Lake Lure

• *N.C. Mountains* • Sponsored by the Hurley Family YMCA, trip includes a motor coach to Chimney Rock, a Lake Lure boat ride and lunch. Non-members welcome. Leaves from the Y at 828 W. Jake Alexander Blvd. Contact 704-636-0111 for more information.

#### ■ Oct. 9 OctoberTour Luncheon

• Rowan Museum •

Guest speaker Dr. Gary Freeze on early plantations of Rowan County. \$45 a person. Contact Historic Salisbury Foundation at 636-0103 for more information.

#### ■ Oct. 9 OctoberTour Night Out

 Downtown Salisbury
 5-9 p.m. Visit downtownsalisburync.com for more information

#### ■ Oct. 9 Live at Lee Street: Sam Bush

• Lee Street theatre • 7:30 p.m., 329 N. Lee St., Salisbury. For more information: 704-310-5507, or leestreet.org.

#### ■ Oct. 10-11 40th Annual OctoberTour

• Salisbury •

Historic homes tour, from 10 a.m.-5:30 p.m. Oct. 10 and noon to 5:30 p.m. Oct. 11. Advance tickets, \$20 for Historic Salisbury Foundation members and \$25 for non-members. Day-of tickets, \$30. Visit www. Octobertour.com for more information.

## Oct. 10 49th Annual Fiddler's Convention

• Granite Quarry •
East Rowan High School.
Adults, \$8; children under 12, free. Barbecue chicken and homemade desserts from 11 a.m.-2 p.m. and 4 p.m-until.
Music starts at 6:30 p.m. For more information, contact 704-633-5940 or 704-267-9439, or Don Livengood at dmlivengood@att.net.

#### ■ Oct. 15 N.C. Music Hall of Fame



hoto by Wayne Hinshaw

Movin' On Bluegrass Band from Concord competed in the Adult Category at the 48th Annual Granite Quarry Civitan Fiddler's Convention last year. This year's convention will be Oct. 10.

• Kannapolis •

Inductee ceremony at the Gem Theatre. For more information: northcarolinamusichalloffame. org, or 704-934-2320.

#### ■ Oct. 17 IPMS Arm/Air Chapter's 20th Scale Model Convention

• First Ministry Center, 220 N.
Fulton St., Salisbury •
The local chapter of the International Plastic Modelers
Society will be host for regional convention featuring 54 different categories of scale models.
Registration starts at 9 a.m.
Awards will be presented about 5 p.m.

#### Oct. 17 Triumph

• Keppel Auditorium, Catawba College • Salisbury Symphony's opening concert of the season with Dr. Renee McCachren, pianist. 7:30 p.m., For more information: 704-637-4314, or salisburysymphony.org.

## Oct. 17 Antique Auto Club of America Car Show

• Spencer •

9 a.m., N.C. Transportation Museum, 411 S. Salisbury Ave. Awards at 3 p.m. Show is sponsored by Furnitureland Chapter of Antique Auto Club of America. Members-only show, but free for spectators.

#### ■ Oct. 21-22, 24-25 Waiting for Lefty

 Catawba College
 The first Blue Masque production of the season. Set in 1930s New York City during the Depression. 7:30 each night, Florence Busby Corriher Theater. A Catawba College Theatre Arts production.

#### ■ Oct. 29-31, Nov. 5-7 The Rocky Horror Show

• Lee Street Theatre • Campy classic musical, directed by Justin Dionne. Showtimes, 7:30 each night at the theater, 329 N. Lee St., Salisbury. For more information: 704-310-5507, or leestreet.org.

#### Oct. 31 Music at the Mural

• *Downtown Salisbury* • 7 p.m., Part of an outdoor concert series at the mural in the 100 block of West Fisher Street.

For more information: www. downtownsalisburync.com.

#### the scene...



Photographs by Wayne Hinshaw

#### Player Ellen Yang has a giant blowup of her face in a batter's helmet that one of her teachers at Knox Middle School made for her from a photo off TV. Ellen's mother, Lori Yang, is at right.

## Little League **CHAMPS**

Rowan County celebrated with the local players and coaches who won the Little League Softball World Series in Portland, Ore., this summer.



Player Jaden Vaughn shows off her gold medal from the Little League World Series. She attends Southeast Middle School.





Players Ellie Wilhelm, top, and Caylie Keller, above, ride in the parade on Main Street for the World Series Champions.





Player Taylor Walton, top, and Coach Rob Hales, above, ride in the parade.

### the scene



Player Allison Ennis signed autographs for young girls and then posed for a photo with them at the ceremony. She attends West Rowan Middle School.





**Top:** Player Megyn Spicer in the parade on Main St. for the World Series Champions. **Above:** Player Kary Hales poses with grandparents Karl and Lynn Hales after the ceremony.







Player Caitlin Mann rides in the parade.

### the **scene**:



Becky Lippard and Sue Day Whitley



Brooke Baumgarten and Daniel Brown



Carol Harris and Debbie Hubbard-Pastore



Brian Romans and Emily Olszewski

Photographs by Len Clark

## Lee Street

season

Lee Street Theatre held a pre-season kick-off party recently to give patrons a look at what is in store for Season 8. Guests celebrated the September production from St. Thomas Players by posing with sunflowers, a theme of "Calendar Girls."

James Faust, Rick Anderson McCombs and Margaret Faust



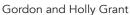
Bud and Betty Mickle



Cindi Graham and Robert Jones

## the scene







Glenn and Jennifer Hudson



Ray and Mary Stoddard



Mike and Julie Cline







Left: Kent Bernhardt and John Brincefield

Below: Fred Pizzardi and Beth Cook.







Top: Mary Ann McCubbin and Steve Cobb

Above: Kevin and Sylvia Swisher and Karen Alexander

**Right:** Seth and Diane Labovitz



## the scene...





Left: Manie Richardson, Robbie Ladd, Jerry Shelby, Bill Gill and Eve Martin. Above: Jemelle Ligon and Jeanette Brinegar.

Photographs by Mark Wineka

## Ice cream

The Salisbury-Rowan AARP held an ice cream social at the Rufty-Holmes Senior Center as part of its annual membership drive.



Eileen Hanson-Kelly, Mary Brentham and Debbie Bost pose for a photo at the ice cream social.







Top: Roy Richardson, Mary Birnbaum and Mary Rhodes. Above left: Annie Seaford, Sylvia Fosha and Ruth Booker. Above right: Willie and Rosetta Jack-



Pat Freese, Alice Owens and Sue Rink enjoy fellowship.

## the scene





Above: Laura and Mike Stracuzzi. Left: From left: Justin Dionne, Gian Moscardini, Roy Bentley and Brian Miller



Justin and Andromeda Crowell

## Summer Sip Festival

Downtown Salisbury sponsored a two-day Summer Sip Festival, which included craft beers from across North Carolina.



Sharon and Jamie Deitchel



Lezley and Heath Humphrey



Kelly Shaw, Moriah Leach and Tresa Bates

## the scene:



Leslie Bates, Gwen Kirkpatrick and Abby Lawhon



Hunter Leckonby, Cris Leckonby and Carrie Campion



Gina Elliott, Chris Elliott and Kelly Carroll



Linda Ewing, Charles Underwood and Phyllis Loflin Kluttz.



Photographs by Jeanie Groh Jessica Stamper, Hailey Bates and Kendall Street

## ragon Boat race

Large crowds attended the Rowan County Chamber of Commerce's second annual Dragon Boat Festival at High Rock Lake, where 26 teams participated in the races.



Ashlynne Amerson, Todd Stiller and Carly Stiller

## the scene



Maria Mejia, Lee Mejia, Omar Monroy and Paloma Monroy



Stephen Beaver, Lee Riley, Cindy Compton, Bobby Durand and Daniel Doan



Whitney Moten and Brittany Rabon



Jim Behmer, Kent Winrich and Joseph Cataldo



Tara Beaver, Heather Crawford, Paxton Crawford and Lindsey Rarey



Barbara Moyer and Linda Michenon

## the scene....

## David Freeze reception







Left: Salisbury Post Editor Elizabeth Cook poses with David Freeze during Freeze's reception at the China Grove Roller Mill. Top right: Mary Helen Smith, left, and Shelby Karriker enjoy time together. Right: David Freeze, center, with his daughters Ashley Baker, left, and Amber Freeze, right.



Photographs by Andy Mooney

A reception for local author/runner/cyclist David Freeze was held at the China Grove Roller Mill to mark Freeze's completion of his latest cycling trek from Alabama to Canada.



Left: Amy Boger Turner, Jonathan Turner and Celeste Ward enjoy the reception. Above: Tamara Solomon, left, and Virginia King pose for a photo.

## the scene



Barbara Garwood, Sara Maloney, Dave Garwood, Brittany Rabon, Deb Tillman and Whitney Moten.



Janet Spriggs, Tricia Staggers and Heather Crawford

#### Casino N i g h t

The Rowan County Chamber of Commerce held a "Casino Night" at Trinity Oaks to kick off its Total Resource Campaign.



Photographs by Mark Wineka

Cheryl Goins, Tamara Sheffield, David Matangira and Nicole Matangira



Mary Ann Johnson and Carla Wilson



Janna Griggs, Bonnie Link and Martha Bostian



Christina Helm, Kathy Corum and Jen Loveland



Mary Ponds, Brent Safrit and Susan Cooper

## the scene:...

## History on Tap



Photographs by Mark Wineka



Above: Rhonda Smith and Robin Isenhour. Left: Carol Worthy, Acey Worthy, Chuck Heidrick and Dianne Heidrick





Top: Sue McHugh and Tom Corken. Above: Matt Newton, Alisa Palmer and Mike Grasso

Historic Salisbury
Foundation's
"History on Tap"
series visited the
N.C. Transportation
Museum to view
classic cars and
sample beer
selections from the
Salisbury Wine Shop.







Top: Ella, Abbey and Josh Vernon. Above left: Dean Cunningham, Betsy Cunningham and Carolyn Glasgow. Above right: Brian Davis, Greg Rapp and Joseph Rapp

### the scene

## Music at the Mural

Music at the Mural, with special guest Livehouse, was held in downtown Salisbury next to the mural on West Fisher Street.



Marie Wood, Venesa Reese, Shawn Smoot and Machelle Pulliam



Photographs by Mark Wineka



**Above:** Tammy Jones, Nicole Dickerson and Natalie Jones. **Left:** Annette Lowe, William Lowe, Kristi Jessee and John Jessee.

Below, in front: Lola Koontz and Addison Shehan. In back: Marie Shehan, Kate Fisher, Gabriela Fisher and Ashleigh Cupp.



Ben Stockner, Shelly Davis, Linda Graydon and Preston Stockner

## the scene....



Celia Jarrett, Bettina Dickert, Nathan Dickert, Barbara Corriher, Darryl Corriher and Steve



Kathryn, Bob and Pam Setzer

The LandTrust for Central North Carolina held its annual RiverDance fundraiser at Salisbury Station.



Alicia Vasto, Crystal Cockman, Melanie Allen and Joe Morris



Tammy and Robert Tucker



Rock Teague, Delores Thomas, John Heilig and Patti Heilig





Photographs by Mark Wineka

C.J. Peters, Robbie Jean Peters, Douglas Brewer and Diana Moghrabi

## the scene

#### Woodleaf ON A L F E S T I V A L

A good crowd attended the annual Woodleaf Tomato Festival at Unity Presbyterian Church.



There was a long line of tractors in the parade at the Woodleaf Tomato Festival.



Above: Former Rowan residents Ron and Ann Mc-Cullough attended the Woodleaf Tomato Festival for the first time after traveling from Sebastian, Fla.



Commence occounts:

TITURANI CONTINUE

USING

**Middle:** Grand Marshal Ray Kepley rides in the parade. Kepley is the general manager for Cheerwine. **Above:** The Rowan County Veterans Council Jeep rides in the parade.



Rev. Phil Hagen holds his young son, Jack, a candidate for mayor of Woodleaf, in the parade at the Woodleaf Tomato Festival.



wave to the folks riding in the parade.

Children

Photographs by Wayne Hinshaw

Salisbury is a place that enjoys a special relationship with its past. My friend, Gary Freeze, a revered professor of history at Catawba College, on many occasions has observed that Salisbury was "old" from its very beginning.

The early settlers, at least those of European origin, established Salisbury as a place, isolated in the American wilderness that provided the essential institutions of law and government. The town also maintained and upheld the traditions of culture, society and religious life. As a place, Dr. Freeze notes, "Salisbury was ancient, even in its youth."

While adherence to tradition is a strong part of Salisbury's genetic makeup, the ability to change has been a guiding principle for the community from the outset. After all, it was only two years or so before the early residents shed the politically motivated, new world moniker "Rowan Court" (having been named after the colonial governor, Mathew Rowan) in order to adopt an ancestral identity of Salisbury, in honor of the medieval, cathedral city. A suggestion, perhaps, that Salisbury places value in permanence and stability. It is also a notion that reflects a great pride in the independent nature of the community.

An undercurrent of change as an advantage for Salisbury has spanned centuries. The settlement's location, near the confluence of trading paths and the Great Philadelphia Wagon Road, facilitated prosperity and commerce. As the farthest western courthouse in colonial America, Salisbury profited as place for transition and departure. As it happened, Salisbury was great place to pass through on the way somewhere else.

# ability to change

Over time, the community advanced along with — and frequently, before — other towns in the Piedmont. The first train arrived in 1855, establishing Salisbury

as a key location in what would become a corridor for industry and growth. The railroad connected a deep-water, coastal port in Morehead City with the emerging manufacturing economy of central North Carolina. Over the years, the city's gas-illuminated street lights gave way to electrification. Horse-drawn wagons evolved to street cars, automobiles and, later, buses. Salisbury began drawing its drinking water from the Yadkin River in 1917, a full decade before the first hydroelectric dam on the river began generating electricity.

The construction of the Interstate Highway system in the late 1950s continued the development of transportation-based commerce that exists to this day. In many respects, Salisbury's ability to adapt and change has been an important part of North Carolina's industrial revolution.

And now, the city's decision to embark on a new, technology-based endeavor is simply consistent with its long-standing tradition. The establishment of a community-owned, high speed fiber-optic system, Fibrant, places Salisbury in an enviable

position. Think about it. Salisbury's citizens control their technological destiny in a way unique to our region. We own it. As citizens and stakeholders, we have the authority to elect, or un-elect, for that matter, the board of directors.

The ability to transmit information at the speed of light is something that is potentially available to all Salisburians. Certainly, there is work be done to close the digital divide. Insuring that all

hood or economic status, have access to the community-owned utility is a challenging proposition. Fortunately, in Salisbury, we have a running start that will propel our community into tomorrow. As history has proven, change, adaptation and moving

citizens, regardless of neighbor-

Joe Morris is development director for the LandTrust for Central North Carolina.

ahead will serve us well.



by JOE MORRIS



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