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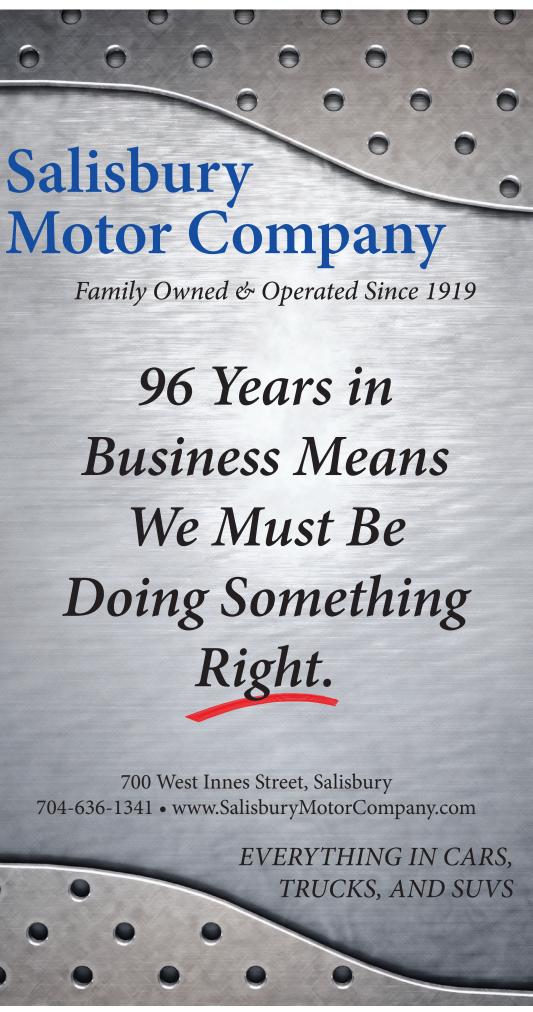
Salisbury the Magazine

P.O. Box 4639 Salisbury, NC 28145-4639

#### Value \$3.99

Published 9 times / year

2016: Feb. 24, Mar. 23, Apr. 27, May. 25, Jul. 27, Aug. 24, Sep. 28, Oct. 26, Nov. 23



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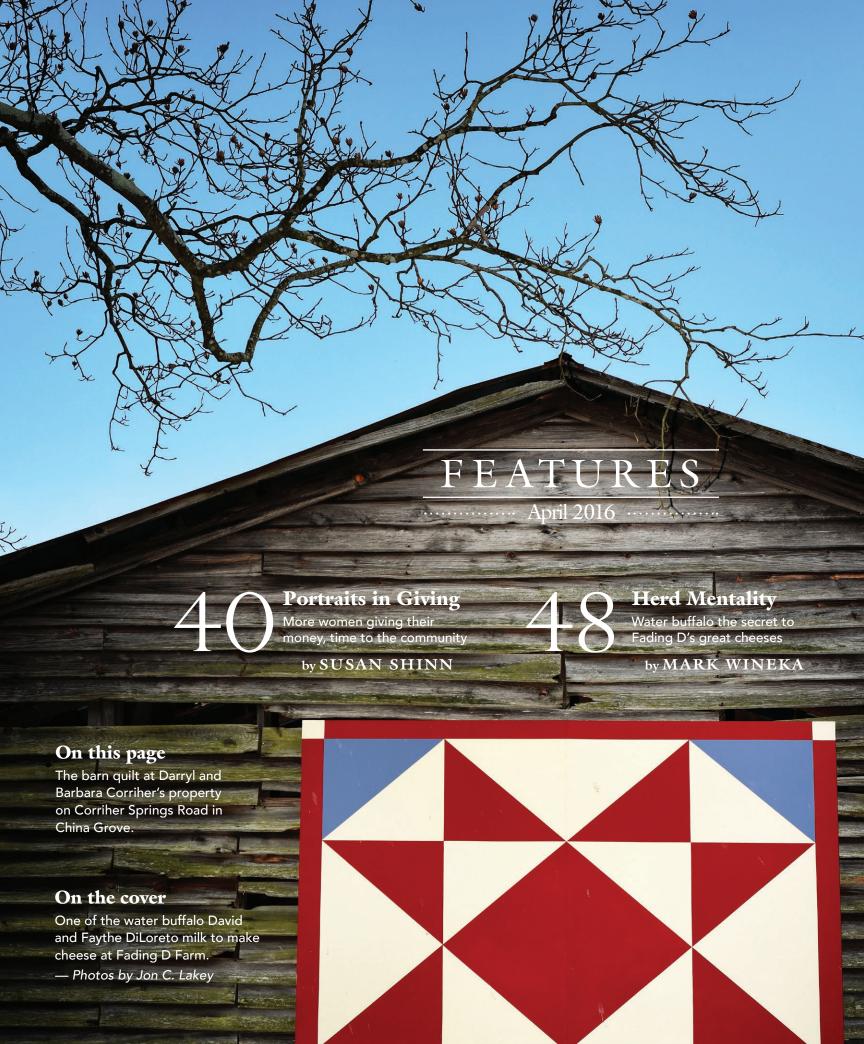
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## Farm living is the life for me

can't get the theme song of the old television show "Green Acres" out of my mind, especially when I think about what Faythe and David DiLoreto are doing on their Fading D Farm north of Salisbury.

They are a modern-day version of Oliver and Lisa Douglas.

Every three days, the DiLoretos are making cheese, but it's not just any cheese. They're crafting fresh and aged cheeses from the milk of water buffalo. Over the past three years, the couple went from knowing nothing about water buffalo — or making cheese, for that matter — to where they are raising a herd of 44 of the animals and milking the cows in the herd twice a day.

Faythe DiLoreto finds herself doing things such as wearing hairness and cutting through cheese curds with an Italian stainless steel device called a spino. Nearby, David might be checking the temperature and humidity in their aging room. They're marking the days before cows give birth or deciding when young males should go off to the butcher.

"She's the one who leaves at 5:30 now," David DiLoreto said of Faythe when she leaves the house to make cheese. It used to be David, a longtime family doctor in Salisbury, who would leave early in the morning for his office.

The DiLoretos are clearly representative of how farms have changed over the years, and some of the features in this issue of Salisbury the Magazine reflect that trend.

Writer Dicy McCullough introduces us to Fred and Mary Lou Williams, who have made their century-old farm, Walnut Hill, into what's becoming a busy events center, thanks to the renovations they made to their giant red barn. Again, it's a case where Fred and Mary Lou — teachers by training — never imagined they would be sharing Fred's farming heritage with newly married couples and their families.

But it's amazing what their own daughter's wedding and cleaning out the barn led to for the Walnut Hill couple.

Elizabeth Cook and photographer Jon Lakey also show us how a 1902 southern Rowan County farmhouse, owned by Darryl and Barbara Corriher, can be modernized but still hold reminders everywhere of the farming generations who came before them.

Part of the Corrihers' home looks out onto a field of barley, which Darryl is growing for craft beer brewers — another exam-



ple of adapting your farm to modern times.

Beyond life on the farm, this month's issue includes Susan Shinn's look at how deeply rooted women are — and have been for a long time — in local philanthropy, whether it's through their money, time or both. On the food pages, Deirdre Parker Smith pays a visit to Peggy Fisher, whose Coyote Trail Cakes are beautifully constructed and sinfully delicious.

The talented Glen Yost, who through the years has been both an accomplished musician and artist, takes you into his obsession with magic and the insatiable desire to brighten people's days, even if it's only for those moments when you wonder, "How did he do that?"

Greg Culp — you know him as the owner of Hap's Grill — is this month's Rowan Original. Hint: He talks about his love of scuba. And Rebecca Rider gives us insights into reflexology, as practiced by Cynthia Hill, and how it can improve your life spiritually and physically.

The bottom line is, New York is not where we'd rather stay, despite whatever Lisa Douglas sings in the "Green Acres" song. Here is just fine. S

**Mark Wineka,** *Editor, Salisbury the Magazine* 

In / Wwe fa



## Hart and Harvey bring us redemption, heart-breaking secrets

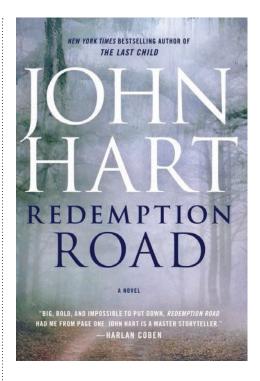
pring 2016 will
be a good one
because two of
Salisbury's favorite
authors, John Hart
and Kristy Woodson Harvey, have new books
coming out.

Harvey's "Lies and Other Acts of Love" will be released in early April, and Hart's "Redemption Road" will be available in May.

We've been waiting five long years for Hart's next thriller after the shattering "Iron House," a story of abused brothers who lose each other and find each other in a plot full of twists, violence and redemption — there's that word again.

The hero of "Iron House" is a hired killer who has one more death to avenge before he begins a new life.

"Redemption Road" is the story of a troubled police detective under investigation for the shooting deaths of two men who held a teen girl hostage and repeatedly raped her. Hart has picked a hot-button issue, cops under scrutiny, and taken a leap by writing a female character.



On the advanced reader's edition, he confesses to throwing out an entire year of writing only to start over with the same character in this new book. "I found a ... damaged, dark, wonderful woman who became the beating heart of the new novel.

"... I love this woman: what she'll sacrifice to protect those she loves, how vibrant she is, and how clearly she sees."

The book is dark, brooding and intense — just what you want in a gripping thriller with a Southern flair. The pages almost turn themselves.

In a completely different voice, in a completely different world, Harvey writes of a young woman who is loved too much, but not too well.

Annabelle's life takes a wrong turn when she marries a musician three days after meeting him. She's madly in love. Her family is wildly skeptical, but her beloved grandmother, Lovey, counsels patience, knowing time will work things out.

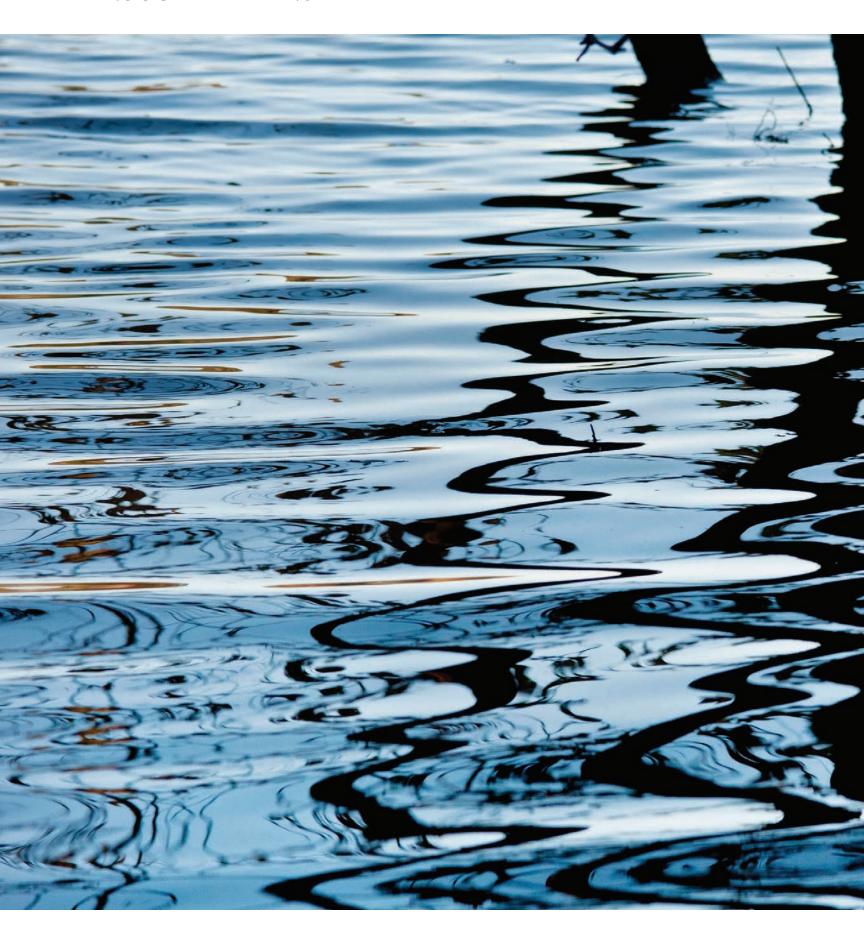
Harvey tells Annabelle's story in parallel with Lovey's, contrasting the impatience and impetuousness of youth, with the patient carefulness of age. Lovey's story of meeting the love of her life and watching him decline in old age is every bit as compelling as Annabelle's story of finding love in all the wrong places.

Their lives contain heartbreaking secrets, and they must learn what to hold close and why. Annabelle nearly falls back into the comfortable trap she was in to start with, and only the Episcopal priest she works for can help her find the truth. Lovey enters an unknown territory with faith and acceptance.

Harvey's second novel is full of abandon, caution, love and hurt, buoyed by two spirited women who learn how to take control and when to give it up.

Thanks to both authors for providing advanced reading copies to Salisbury the Magazine. S

#### ■ THROUGH THE LENS





## N DIVER DUDE

#### Hap's Grill owner Greg Culp's passions go deep

reg Culp began working at Hap's Grill in Salisbury named for original owner Hap Alexander — on the fifth day after its opening in 1986. He was only 14.

By the time Culp was 22, he had bought the business from Alexander, and by the end of this year, Hap's Grill — known for its hot dogs and hamburgers served fresh, quickly and most times all the way — will be celebrating its 30 years in business.

Standing over the hot grill six days a week can be demanding, but it still affords Culp time for his greatest passion outside of work - scuba diving and instruction. Culp is a certified instructor who also has his own scuba shop in Granite Quarry.

Salisbury the Magazine recently caught up with Culp, a Rowan Original:





Photo by Jon C. Lakey

About how many students do you think you've now trained in scuba over the years?

I have trained a total in excess of 800 students on multiple levels.

Who or what led to your interest in scuba? What got you started, and why has it meant so much to you?

I learned to swim before I could walk. I had a high school computer teacher who introduced me to the stories of scuba diving. After graduation, I found a class at the YMCA and decided to enroll. After becoming certified, I was afforded the opportunity to dive many places such as reefs and Civil Wars wrecks. From there, I aspired and became an instructor. In 2013, I fulfilled my dream of opening my own scuba shop in Granite Quarry called Salisbury Scuba.

Roughly how many hamburgers and hot dogs do you think Hap's serves to customers each year? When are your busiest times?

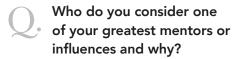
I have been asked this several times on a daily basis and I will always give the same answer ... a bunch ... but we have done as many as 2,300 hot dogs in one day. Our busiest day of the week is Saturday, but seasonally, October through Christmas while downtown is buzzing with people shopping is another great time to grab a hot dog or hamburger.

Beyond your interests in
Hap's and scuba, what's one
thing people probably don't
know about you?



Hap's Grill owner Greg Culp tends to hot dogs on the grill during lunch. Culp is a diving instructor, he has a pilot's license and is currently pursuing his boat captain's license. Photo by Jon C. Lakey.

I am currently pursuing my boat captain's license, as I already have my pilot's license.



I would say myself, as I have always aspired to be the best ME, I can be. With that said, I have been blessed with a great family and support system. I believe we all can achieve our dreams if we continue to be our biggest fans.

When you get a chance to take a vacation, where do you and your wife like to go?

Anyone who knows me, knows this answer: Key West!

What's your personal pet peeve?

There is nothing more disconcerting to

me than someone who is lazy and unwilling to improve and better themselves for their families.

What is a TV show or movie you would recommend to someone (and why?)

"Star Wars" is one of my favorite series. From the age of 5, all the way to today at the age of 43 ... the Force is still with me. And let's add "Rocky," "Rambo" and "The Karate Kid."

Two foods always in your fridge or pantry?

Tabasco and Miller Lite.

What's the best advice you could give a young person today?

Be responsible for your actions. Be dependable, work hard for yourself and don't ever expect a handout. S



s a Salisbury City fireman 30-plus years ago, Glen Yost dabbled at magic. During down time at Station 2, he would perform his tricks for the officers and fellow firefighters on his shift. If the fire chief paid a visit, he also liked to sit through one of Yost's impromptu shows if he had the time.

But it wasn't until Yost was in his early 50s and long gone from the fire department that he became serious about magic as a profession. It started at downtown Salisbury's first Friday Night Out, when Yost spotted the tall, white-haired Buddy Farnan doing a strolling magic show on the street.

Yost worked his way through the crowd to the front and watched Farnan closely. As the magician went from spot to spot, each time entertaining a new audience, Yost followed him. "I stalked him," Yost says more clearly.

Fearing Farnan might be uncomfortable seeing him at every location, Yost finally pulled himself away. "I thought maybe I better leave him alone," he recalls.



Above: Magician Glen Yost

does a magic trick with fire coming from his wallet

for Rex Rexrode, Jr. and

Sheila Ezzo during a dinner

meeting at Mambo Grill. Opposite: Glen Yost often

wows his audience with card

tricks.

Later that year at Autumn Jubilee, Yost and his wife, Sondra were walking through Dan Nicholas Park when Glen spied

Farnan performing again. "That's the guy I followed that night," Yost told his wife. "I'm going to go talk to him."

The men struck up a conversation, with Yost telling Farnan how impressed he was with his talent and asking

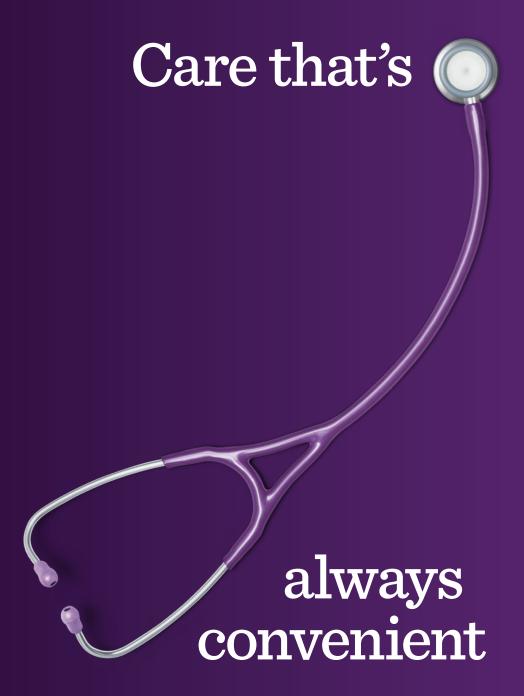
whether the veteran magician would take him on as an apprentice.

Farnan agreed, and soon he was stopping by Yost's shop, Sign Designs, a couple times a week, A three-day trip to a magic

convention followed, and Yost said, "My jaw did not come off the floor for weeks. It just further cemented my interest in it."

Anyone who knows Glen Yost recognizes how obsessed he can become with something in which he wants to excel. Over his life, it has made him a talented painter, especially of portraits; a musician, who as lead guitarist

for a group called Ezra opened for acts such Charlie Daniels, Marshall Tucker Band, Waylon Jennings and Earl Scruggs; and a solid golfer, whose hands used to bleed from all his practice shots.



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Yost absorbed his lessons from Farnan and paired with him for some shows. He joined two magic clubs in Charlotte. He networked with other magicians willing to share some of their tricks. And at home, Yost stood in front of mirrors or recorded himself on videotape as he put in the long hours of practice.

With the self recordings, Yost examines various angles and tries to determine what things look like to someone watching him. He can't sit at home watching television without practicing with his coins or cards.

His wife gets frustrated sometimes when she opens a drawer at home and keeps pulling out deck after deck of cards.

"Sondra says she likes my magic, but loves my art," Yost says. "But magic has made way more house payments than my art has."

Today, the 63-year-old Yost has built a solid reputation with both his magic and artwork. As a magician, he has performed with some of the best in the business. He has appeared in multi-million-dollar casinos along the Mississippi River and taken his magic to places such as New Orleans, Chattanooga,

as New Orleans, Chattanooga, Savannah, Raleigh, Charleston, Asheville and Jamaica.

He performs at festivals, and corporate functions, banquets, shows, schools, restaurants, birthday parties and on the street. "I love doing the street," Yost says. "The street is the toughest place in the world."

Yost describes how you have to draw a crowd, hold its attention, build a bigger

crowd, unify them and "get them all thinking along the same line." A magician normally isn't paid to be on the street, so Yost says it's also important to incorporate at least three "hat lines" — spoken reminders of the hat he puts out to accept money.

Glen Yost —

magician, artist and sign painter — sits in his business with many of his paintings and portraits on display.

"You know you the hat's full at the hat's full at the hat's full at the start off with before pulling the audience to the hat's full at the hat'

"You know you've succeeded if the hat's full at the end," he says. In his street magic, Yost likes to start off with cards and coins, before pulling someone out of the audience to help him.

No matter what he's doing, Yost seldom leaves the magic behind. He usually walks around with one or two decks of cards and four silver dollars in his pockets. People who know he's a magician — he calls his business "Magic and Comedy by Glen" —

#### THE ARTS

frequently stop him on the street and ask for a trick.

"I've never turned anyone down," he says. Yost distinguishes himself with a thick mustache, which helps fellow magicians identify him at conventions. "The mustache kind of stands out," Yost says. "... People are starting to know who I am."

His attire often is a vest, colorful shirt, derby and multi-colored tie. "I have to be different," he says. Sometimes he works from a 2- by 3-foot table, which holds his tools of the trade.

"My wife won't let me have a rabbit," Yost complains.

Yost sometimes wows his audiences with a bottle and glass trick and something he calls the anniversary waltz, which he says always earns him a \$20 bill. With the anniversary waltz trick, he has a man and woman



Salisbury magician Glen Yost does magic for 10-year-old Olivia DeBoer; her grandmother, Joann Loving; and her mother, Tammy DeBoer, at the Hurley Park Spring Celebration in 2015.



individually sign and date different cards, which return to the deck and go through several flips and shuffles.

In the end, Yost describes how the cards have found each other. The man and woman each receive a card. Yost brings their hands holding the cards together and when their hands are finally opened, the two cards, with dates and signatures attached, have merged into one. The couple are so blown away, the man usually pays Yost \$20 to keep the special card.

In the lobby of Yost's sign business, it's difficult not to notice all the samples of his artwork, evidence of a completely different talent.

His grandmother gave Yost his first set of oil paints when he was 8, probably because she was tired of him drawing on things such as car doors and the family's

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coal-burning stove. Yost says he had his "butt beat" on both occasions.

Middle school and high school art teacher Frank Saunders recognized Yost's talent early, and while his painting has tended to be a sidelight to his other career pursuits, Yost has never stopped drawing and painting. The dining room table doubles as his studio at home.

Yost's NASCAR portraits have led to his guest appearance many times on Charlotte's "John Boy and Billy Show." His portraits of drivers, sometimes auctioned off for more than \$1,000, have raised significant money for Children's Charities.

Lately, Yost has found a way to combine his art and magic, painting portraits of fellow magicians. "I've been asked at some conventions to bring my art," Yost says. "Sometimes I give them away, and sometimes I sell them."

Nerve damage in the fingers of his left hand cut short Yost's young music career, which preceded his stint as a firefighter. Yost opened his long-established Sign Designs shop in 1984.

Yost says magic means a lot to him because he's able to put smiles on people's faces. He can make residents at the state veterans home laugh, have a woman in an assisted living center step out of her wheelchair to give him a hug or cause a roomful of kids to jump up and down in joy.

Those are the best kind of rewards for a magician.

"I'll do it until they put me in the ground," Yost says. S

Glen Yost can be contacted at 704-798-4619, or magicofglenn@gmail.com.



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# Let them eat

#### and let Peggy Fisher do the baking

#### Written by DEIRDRE PARKER SMITH | Photography by JON C. LAKEY

n a small, cozy house with a tiny kitchen that is all corners, Peggy Fisher bakes lovely cakes and decorates them to order.

"I call it the little kitchen that could," she says.

With the children at school, it's quiet, at least once in a while, and she can concentrate on details like roping and jewels and what she calls whimsies.

Fisher is self-taught and determined. A rose math major in college, she has a logical Thomand and approaches baking with a plan and a specific goal.

The goal is to make a cake Opposite: Peggy

The goal is to make a cake that is just what the customer ordered. The plan is to use as much buttercream frosting and as little fondant as she can.

"Fondant is really just gum," she says, while embellishing a jewel-box cake. "Nobody really likes to eat it, so I try to make everything with icing."

Her Coyote Trail Cakes are not cartoon characters or odd shapes, or anything else that requires making a cake that requires sculpting. Her jewel box is a standard, 6-inch round cake with a second, dome-shaped cake on top. Since it's a jewel box, she cut out some of the bottom cake and filled it with wrapped chocolate bites. Her task now is to make it look whimsical, rich and fun

Peggy has made cakes that look like stacks of books, cakes that look like purses and wedding cakes covered with rose-shaped swirls of icing. She's made a Thomas the Tank-decorated round cake that looks as though the little engine is

about to chug across the table.

A dolphin cake has a tail on top, a Supergirl cake has a pink cape; there's a cake the shape of a baby's onesie, decorated with sweet ruffles, a Lego character cake with Legos spilling from

under its hat.

Fisher pours her

creativity into all of the cakes that

she fashions at her

home in Salisbury.

Her wedding cakes are simple, but elegant. The first time a friend asked her to make a wedding cake, "I was afraid to stack it. I'd never done that before, so I asked her if it would be OK to make three cakes, different sizes. I set them on

pedestals that had different heights and I covered the tops with sugared pansies that I grew and sugared myself."

She watched Martha Stewart make sugared, edible flowers.

Now, she's stacking round and square cakes, and doing a bit of shaping.

"If you want a specially shaped cake, I always tell people to go to Imagination2U, Diane Watkins, she makes beautiful shaped cakes, does all the carving and sculpting."

Peggy taught herself to do it, and with a large family, she had plenty of practice. Her parents are Tom and Pat Moore, and she's one of seven children, and almost all of those children have children, so Peggy is the cake baker for a small army of relatives.

One of her earliest memories of a cake flop came on a Fourth of July. "I had made one of those cakes with the strawberries for stripes and blueberries for the blue and I was carrying it and it flipped upside down on the floor."

She laughs now, but does not dwell on problems. Her attitude is to just keep cooking, learning, trying new things.

#### FOOD

Peggy's children, Lee, 20, Anna, 17, Bill, 15, and Holly, 8, have also been able to have her cakes and eat, them, too, along with husband Lee.

She has several go-to recipes, like a white almond sour cream cake, which is "basically a doctored cake mix." She reveals that many bakers, including the ones in competition shows on Food Network, use doctored cake mixes. "The box cakes are so moist, and they have the right crumb" for a cake that will be decorated.

She uses Sallie Marie's Sour Cream Pound cake as a favorite. "It's not really a pound cake, because it has leavening," Peggy says.

For chocolate lovers, she says you can't go wrong with Hershey's Perfectly Chocolate Chocolate Cake recipe.

She learned that taking pictures of her

cakes was vital for social media, so she rigged herself a black felt background that she sets up on a hall table. She has a Facebook site, www.facebook.com/CoyoteTrailCakes.

Look around her house on Coyote Trail near the Franklin community, and you'll see cake stands and other display pieces acting as temporary home decor.

She works on her jewel box as she talks, applying fondant rope around the middle. One of her secrets is a mixture to make a silicon mold. Someone asked her to make a cake with a nautical theme, so she bought the mixture and a rope bracelet to make the nautical roping.

"The woman expected me to fail, but when she saw it, she was so excited. I knew that mold would be useful in the future."

"I love making molds."

Another client wanted a bamboo wedding cake, so she sent her husband and kids into the woods to look for bamboo.

Her new business plan involves popup shops, a few hours at an established business, such as Caniche, where she displays and sells cookies and cupcakes. For Valentine's Day, she used old, non-copyrighted Valentines, printed them on sugar sheets and decorated sugar cookies. Depending on the sports season, she can make footballs, basketballs, helmets and jersey-shaped and decorated cookies.

She goes into her compact kitchen and takes down a box of cookie cutters, including one made out of copper strapping in the shape of a Christmas ornament. She pulls out a cutter shaped like a child's onesie. "Just cut it off above the legs, and you've got a shirt." She has a pink cookie



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cutter shaped like a medallion that was made on a 3-D printer. She uses it to frame names or initials.

She tends to make the cookies late at night, when "no running kids are shaking the table. ... Getting the royal icing right is a challenge."

Peggy reads a lot, watches many tutorials and finds out what sorts of products people are willing to pay for.

Peggy's large family is mostly girls and "each girl has different things they like to do. Teresa (Moore Casmus) makes meat dishes and bread. Leigh Anne (Moore Norris) does very fancy gelatin molds, very different. Michele (Moore Vaeth) is great at breakfast, waffles and muffins."

Peggy, with her mathematical mind, likes to do structures, likes to mix pattern with a little whimsy.

The fondant for the sides of the jewel box has been decorated with a food-coloring stamp. She applies jewels, flowers and swirls with her buttercream "glue."

She has spent as much time perfecting her buttercream recipe as she has on cake recipes, maybe more. "You need shortening to make it stable for decorating, but you want the butter for flavor." She uses a one-to-one ratio of solid shortening and butter, along with powdered sugar and whipping cream for richness.

She learned how to make a Swiss meringue frosting, and discovered that brown



Various shapes are applied with buttercream 'glue.'

sugar Swiss meringue is perfect for caramel icing.

Because heat and humidity can be a problem, she will sometimes put the cake in the freezer before she begins decorating, and she has, she says, "lots of fans."

She also makes gluten-free cakes, but says they don't keep as long, two to three days at most. "So if you order it, I have to bake and decorate it and you have to pick it up the same day." And she has to charge more because of the specialty ingredients.

Every year she sets a goal for her business. Last year, it was to perfect cookies and start doing pop-up shops. One year, it was wedding cakes. For this Easter, she's going to master a cookie egg with a scene

inside, like the sugar eggs that used to be an Easter tradition.

In addition to her cookie cutters and cake stands, she has paint brushes, rulers, spatulas, an X-acto knife and a frosting comb among her arsenal of tools, many of which she devised herself.

"I like to think outside the box," she says, laughing.

But for now, she has a mission to complete. She adds sugar flowers and jewels to her treasure-chest cake. "Isn't that cute? I love doing this."

You can reach Peggy Fisher through Facebook, Instagram at www.instagram. com/coyote\_trail\_cakes/ and at 704-213-8419. S



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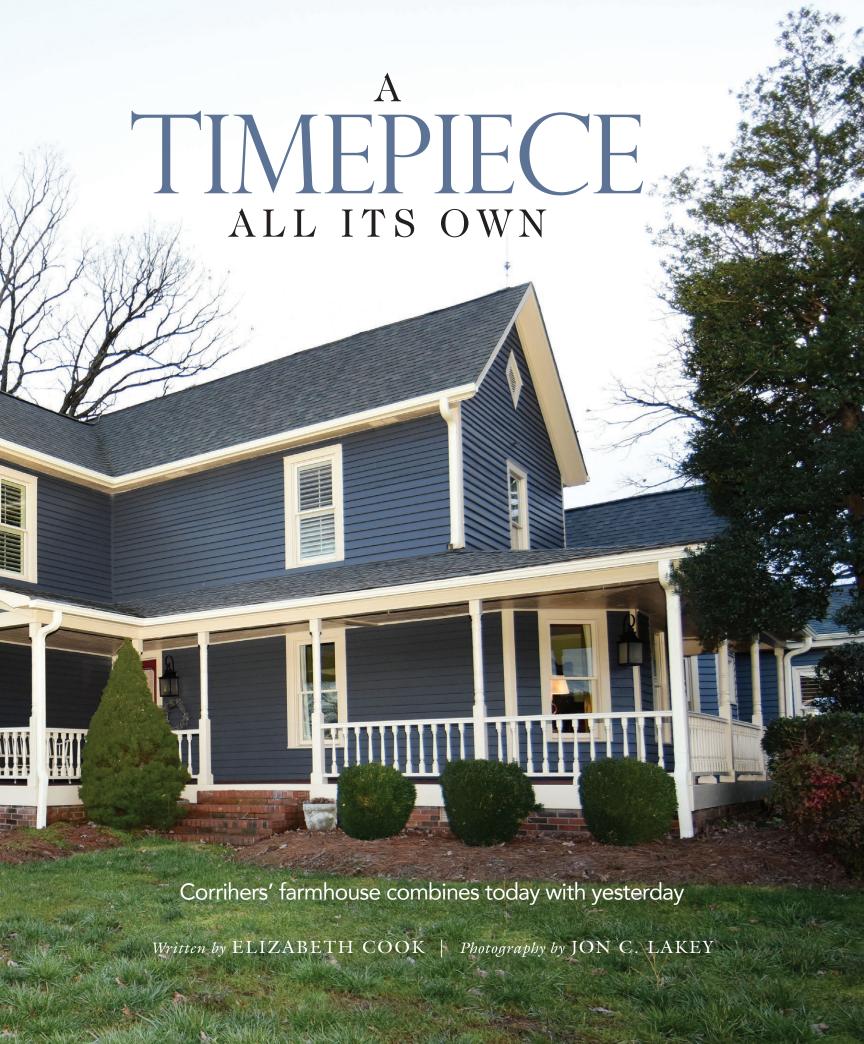
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#### AT HOME

When Darryl Corriber first undertook the remodeling of his grandfather's house in 1980, no one had lived in it for about 10 years.

Moses Corriher's second wife, his widow, refused to stay in the house after his death. "She felt like his presence still lurked," Barbara Corriher says.

No one believes the old farmhouse on Corriber Springs Road is haunted now. But even after Darryl and Barbara completed a top-to-bottom remodeling, signs of Moses and Geneva Corriber and their descendants are everywhere.

Enlarged black-and-white photos in the den show Moses, Geneva and family on the farm — holding cantaloupes in the garden in one, standing amid cows and chickens in the other.

In the front hallway of the house, Moses' gold watch rests beside Geneva's worn Bible, their engagement photo nearby.











Top: From the kitchen, the Corrihers have a wide view of the barley field behind the house and, at the end of the day, the sunset. Above: A collection of family photos progresses from Darryl's great-great-grandparents on the left to the youngest generation on the right. Left: A lamp glows in the window as dusk falls.



Clockwise from above: Sunlight through plantation shutters in a bedroom where an old window hangs on the wall; A new chandelier hangs over the table in the grandest room of the house, the dining room; In the dining room hang portraits of the Corrihers' children, Claire and Addison, painted by Cara Reische two decades ago; New cabinets keep the laundry room neat and organized; Most of the furniture is original to the house or other members of the family.













Moses Corriher's pocketwatch rests beside wife Geneva's well-worn Bible.

Last year, Darryl and Barbara moved themselves and their belongings out of the house for five months while crews updated the interior. The pine floors were refinished. Wallpaper came down and fresh paint went up. Through it all, the Corrihers made sure the new would blend with the old.

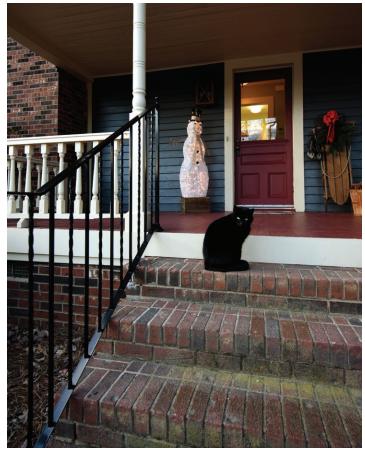
Shelves beneath the stairs display Darryl's mother's Blue Willow china.

The kitchen has an old-style farmhouse sink, a rustic brick fireplace, wooden beams and granite counters atop new knotty alder cabinets.

Barbara resisted advice to take out the wall between the kitchen and the family room, once an exterior wall. She wanted to keep the plank siding on the den side.

"That's what farmhouses do, they add on," she says.

An opening between the rooms, at the kitchen sink, suits her



The Corriber's cat sits on the front steps.

needs.

Perhaps the biggest transformation has taken place in the master bathroom. The new shower is twice the size of the old one. The room has new marble-topped cabinets and a tile floor with an intricate basketweave pattern.

The contractor tried to talk the Corribers into replacing the footed bathtub; instead, they had it refinished and added new hardware.

Throughout the house, much of the furniture is original to the house or handed down by family.

Restoring the house to its original state was never an option. Moses Corriber bought the farm's 150 acres in 1901, and built a simple farmhouse around 1902. The addition of a front parlor changed the house into an L shape, and other rooms were added through the years. Just since 1980, Darryl has enclosed a porch, added a family room, extended the kitchen.

"It's evolutionary," Darryl says.

Darryl grew up in the house his parents built across the road. After graduating from Duke University, he went to work for Duke Power in Charlotte.

Farming was in his blood, though, and soon he left his office



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job to farm with his father. He saw it as a chance to work for himself. Soon after that is when he decided to fix up his grandfather's empty house. He was single at the time.

Eventually Darryl and Tom Hall formed C&H Grains, raising wheat, corn and soybeans on land in western Rowan County, most of it leased.

The bright green field Darryl and Barbara's just beyond the Corrihers' kitchen window holds a new crop — barley destined for the booming craft beer industry.

The large window has the best view in the house. "This is where the sun sets," Barbara says.

Barbara recently completed a 35-year education career. Mt Zion United Church of Christ honored

her last May for her loving and faithful service as a preschool teacher and director.

That's when the remodeling started in earnest. This time, the Corrihers remodeled instead of adding

Above: The barn on

the farm. Right: The

guest bedroom has

a double wedding

ring quilt and a pillow

bearing the date of

wedding.

space. They wanted to retain the character of the house, Darryl says. "But it needs to be functional."

Still, there's room for elegance. The dining room is the grandest

room in the house, with 10-foot ceilings and two decorative beveled-glass windows. Though the Corrihers have added stained glass pieces elsewhere, these are original to the house.

White trim contrasts with the navy blue walls, which complement the cerulean blue china on the beau-







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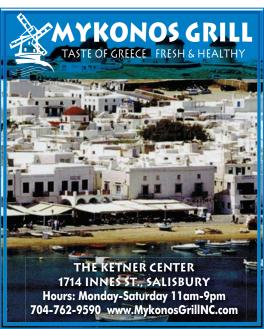
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Above: Figures on the piano, called Piano Babies, were inherited from Darryl's aunt, Eleanor Corriher, who grew up in the house. Right: The kitchen remodeling involved new alder wood cabinets and granite countertops.

tifully set table. Large crystals hang from a new chandelier.

On the dining room wall hang portraits Cara Reische painted of the Corrihers' children, Addison and Claire, when they were about 4. Now they are 25 and 26, respectively.

Pictures mean a lot to the Corriher family. At the top of a staircase to the second floor, more than two dozen family photographs cover





a wall. They start at the left with Darryl's great-great-grandparents, George Washington Corriber and wife Sally, and progress to pictures of Addison and Claire's generation on the right.

In one old picture in the middle, a very young Karl Corriber — Darryl's dad — is holding the watch now displayed downstairs. The story goes that little Karl did not want his picture taken, but his father persuaded him with the promise that he could pose with the prized pocketwatch.

It worked.

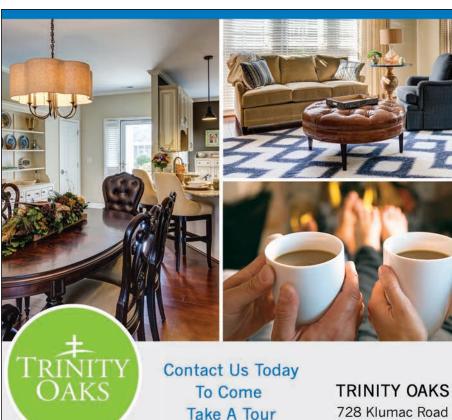
Another photo shows Darryl and Barbara at their wedding on the farm in 1987, a tractor in the background. They exchanged vows on the front porch on a 95-degree day. Darryl says he knew he was marrying a city girl when Barbara set the ceremony for 5 o'clock, thinking the day would have cooled by

It hadn't.

Salisbury, NC 28144

They were hitched, nevertheless, and Barbara's wedding portrait is displayed with other family wedding photos in the guest bedroom. The bed is covered by a double wedding ring quilt passed down through the generations.

A pillow on the bed is cross-stitched with the date of their wedding. Barbara, the city girl who grew up in Salisbury, has put her heart into this country home. Surely Moses and Geneva would approve. S



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Top: Cynthia Hill has been practicing reflexology for 20 years. She recently held an introduction to reflexology for those interested in learning more about the practice. Cynthia (center) jumps in to show Karen Barbee a foot reflexology technique. Julie Shrauger (left) works on her daughter Katie Watkins' feet. Above: Pam York and her daughter Sarah practice hand loosening techniques on each other. Right: A diffuser vaporizes water and essential oils to fill the room with soothing aromas.



# Balancing the BODY

Turn on your light, ease your pain, level your emotions with reflexology



Written by REBECCA RIDER | Photography by JON C. LAKEY

t a Valentine's Day-inspired seminar,
Cynthia Hill takes the foot of a participant, and begins rocking it back and forth in her hands. Hill, a reflexologist, knows the ins and outs of the feet, hands, face and ears. She knows how to listen to the body, using those points as a map or magnifying glass. And she's a firm believer that it

can drastically improve quality of life.

"Reflexology is the single best thing that you will ever do for yourself," she said, "It calms your body, it calms your brain, it levels your emotional field . . . it is the tide that floats all boats."

Reflexology, an ancient art of alternative medicine, teaches that a person's entire body is perfectly mirrored in the hands and feet. By using

#### WELLNESS



Cynthia Hill says, 'Reflexology is the

single best thing that

you will ever do for yourself. It calms your

body, it calms your

brain, it levels your

emotional field . . . it is the tide that floats

all boats.'

"on-again, off-again palpitations" and a "thumb-finger walk," Hill said she can help the body heal.

"With reflexology, the whole premise is to balance the body and remind the body to do what it knows how to do correctly," she said.

It's a practice that was brought to the United States in the early 1900s and was pioneered in the west by Dr. William H. Fitzgerald and Dr. Edwin Bowers. Fitzgerald and Bowers touted reflexology as a treatment and a pain reliever.

In the 1930s, a nurse named Eunice Ingram modified the theory and mapped the body's reflection exactly. While it's an old art, Ingram was the first to connect specific points on the foot with specific organs. But Hill believes in an integrated style, after all,

every culture has its own form of reflexology.

"Everybody got a little piece of it," Hill said.

Hill said she became interested in reflexology when she suffered from plantar fasciitis, a condition that causes severe

> pain in the foot. When she had nowhere else to turn, she went to a reflexologist.

"Within the week, my plantar fasciitis was gone," she said.

She didn't find out until later that it was a condition many people lived with for years.

"When I found reflexology it was like the 'ah-ha' moment," she said, "It's so wildly effective."

People who hop up on Hill's table are often experiencing chronic pain, and are at the end of their ropes.

"Nobody has time for that kind of pain," she said.

With fingers and thumbs, Hill said reflexology can soothe everything from severe chronic pain to bringing emotional stability. The reflection points can be used to treat pain in other parts of the body that are too sensitive or damaged to deal with directly, she said. Pain from a broken foot can be dealt with by palpitating the hands, a swollen arm from a mastectomy can be soothed by attending to the feet.

"You're not forcing the body to do anything," she said, "It's like turning on a light and showing them the doorway instead of pushing them through."

A study conducted by Gwen Wyatt at the University of Michigan suggests that reflexology is effective in treating shortness of breath and improving health-related quality of life in Caucasian women with breast cancer.

Hill said no one knows why reflexology works the way it does.

"The theories are rampant," she said.

Personally, she thinks it's something akin to quantum physics. And it's more than just a foot rub. Reflexology requires attention to the individual, their needs and how they react to each motion.

"It is as much an art as it is a science," Hill said.

Hill said she never gives the same person the same treatment twice, because their needs change each visit. And she said she loves a good skeptic and enjoys taking someone from disbelief to belief.

"I would challenge them to hold on to skepticism after they get off the table," she said.

And while Hill will recommend reflexology for everything from a toothache to

a terminal illness, there are a few things important to remember. When Hill works on a client, she charges them for one session and asks them to walk away. She tells them to pay attention to their bodies, and how they feel. She asks them to notice what reflexology did for them and what it didn't do.

If they want more work done, Hill will see clients on a regular basis, but gradually weans them off, spacing sessions further and further apart until she's no longer needed, or they just come back for maintenance.

"It's not meant to replace medicine, " she said, "It's a wellness discipline, it's not sick-care it's well-care."

While no license is required to practice reflexology in the United States, there are state and national certification boards, as well as continuing education opportunities.

Certified reflexologists can be found by searching reflexology-nc.org, reflexology-usa.org or arcb.net. S



Bonny Shibley grabs the ankles of her daughter Rebecca Alley as instructed during the reflexology seminar.

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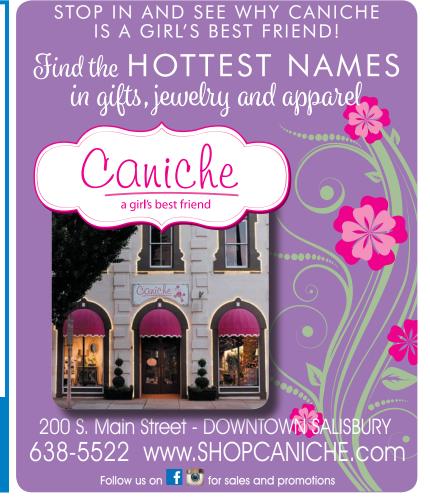
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# 

With each generation, philanthropic women donate their time and money toward a better community

Of the 13 county affiliates of the Foundation for the Carolinas, Rowan ranks second only to Mecklenburg in the number of donor-advised funds and endowment funds. And local women are a big part of the reason why, says Meg Dees, the foundation's vice president for philanthropic advancement.

"There are two true examples of women in philanthropy who set the tone for giving here," she says. "Margaret Woodson and Lucile Proctor are strong role models who have demonstrated the importance of giving back to the community."

This article is not comprehensive. Rather, it is an overview featuring a handful of the many women involved in philanthropy in this community.

Margaret C. Woodson founded the Woodson Foundation in 1964. Her friend Lucile Proctor so admired her efforts that she started the Proctor Foundation in 1974, according to Proctor's daughter, Patsy Rendleman.

"Mrs. Woodson's foundation inspired my mother," Rendleman says.

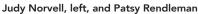
The foundation disbursed \$3.3 million before its dissolution in 2013.

"It wasn't a huge foundation because we gave out so much money," Rendleman says.

Along with serving on her family's foundation board, Rendleman was one of the first women to serve on the Salisbury Community Foundation board, now a part of Foundation for the Carolinas.

## people.







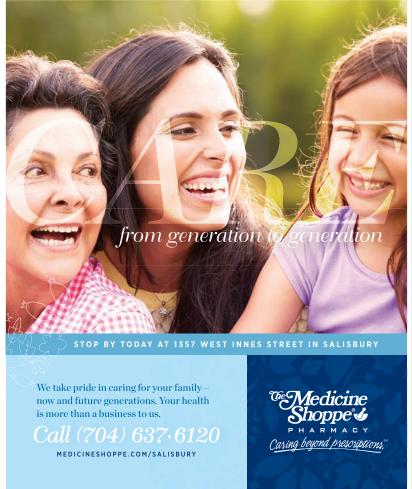
"It just sort of came natural to me," Rendleman says of philanthropy. "My father was a very generous person. He got a kick out of it. It's very, very satisfying. It really is."

The foundation's final gift endowed the Hurley Y's swimming program for special populations. That was one of her mother's areas of interest. Lucile Proctor wanted an indoor pool in Salisbury because her other daughter, Judy Norvell, had scoliosis and needed to swim to keep her back strong. The tradition of giving is strong in Rendleman's family. The lead gift of the Norvell Theater came from Judy Norvell's estate.

Susan Norvell, Judy Norvell's daughter-in-law, continues that family tradition. Her parents, the late D.C. and Frances Linn, made significant gifts in her hometown of Landis.

"I was raised in a household where you were taught to help your community," Norvell says, "whether through giving or rolling up your sleeves and becoming part of the solution."

For Norvell and her husband, Ed, that means supporting education and the arts. They also have a special place in their hearts for animals.





"You have to start with children and education and learning," she says. "That builds our community and makes it stronger."

She adds, "In the early years, most of my parents' giving came through the church, and it continued to evolve from there. Churches do a lot of good in the community, but there are needs beyond those boundaries."

Shari and Bill Graham have few boundaries when it comes to philanthropy.

"We don't say no very often," Graham says. "If it's a good cause and it benefits a lot of people, we'll do something."

Graham and Hen Henderlite have become the go-to team for event planning. So Graham has the unique perspective of planning the event, decorating for it, then rushing home to jump in the shower, put

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on a cocktail dress and attend the same event.

"I love watching an event play out," she says. "And if an event can stimulate someone to write a check, all the better."

Neither Graham nor her husband grew up wealthy.

"I have more than I ever dreamed of," she says now, and adds that giving "is just like Christmas."

Shari Graham is right at home in the Crystal Lounge at Catawba College where she has decorated for events more than a few times.

In her years here, Nancy Stanback has witnessed generations of giving.

"In Salisbury, you have right many wealthy people, which helps," she says.

Stanback and husband Bill have been married for 37 years.



Jon C. Lakey photo





# people.

"Bill has always been a giver," she says. "He's such a generous man, and I learned from him."

Gerry Hurley did the same.

When she and husband Jim were first married, they lived modestly.

"Our gifts were \$10 here, \$50 there, like everybody else," she says. "In our town, the big gifts really came when Food Lion took off. People started giving because they had something to give."

Gerry says that she and Jim, who died in 2012, always gave as a

"We ran things by each other," she says, "and we challenged each other on occasion to give. Jimmy truly felt joy in giving. He loved to give."

There are many women who love to give in this town — although many choose to give anonymously.

"I just don't like fanfare or to be put in the spotlight at all," says one of these women. "It's just a personal preference."

She says she realizes it may hurt a particular cause to give anonymously. "If you have a name attached, it may be an impetus for

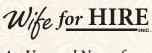




Gerry Hurley, left, and Nancy Stanback

others to give. But it's just the way I am. My husband thinks the same way, and we would rather give quietly."

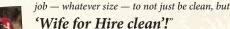
She adds, "I very much believe in the organizations we give to. I certainly love my town and my county. Now that I'm a senior



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citizen, this is the time I should be stepping forward. It does give me pleasure. The older I get, I realize how thankful I should be. We have faith that these gifts we've given are used well. I genuinely care about my community and I want it to do well."

Christine Whitton wanted the community to do well. Whitton, who died in 2009, was by all accounts a fundraiser extraordinaire. Whitton once went to see a big contributor about a fundraising opportunity — and told him he hadn't given enough. She'd be back, she said, and when she returned, he upped his contribution.

"She was so committed to Salisbury being a better place," says her daughter, Jane Trevey of Greensboro.

Whitton believed that everyone needed to be a giver, no matter what the level, her

daughter notes.

"She thought she was doing people a favor in giving them the opportunity to be part of something greater than themselves," Trevey says. "She had that fearlessness that's hard to match. She just pressed on, and took no prisoners."

Pressing on is common theme among the women who give — although they give in many different ways.

"Time is the great equalizer," Dees points out. "The one thing we all have equally is 24 hours in a day. We can all give our time."

That's Kathy Rusher. Not only is she the head booster at Knox Middle School, she's the only booster. She's also the band co-president and PTA treasurer.

"I do love working at the concession

stand because I see the kids," Rusher says. She asks them about grades, reminds them to use good manners, make good choices. "I try to use that opportunity to have a relationship with the kids. I'm always trying to build relationships. That's my thing."

Rusher says that friends have asked her over the years why she's kept her children in the public schools, and remained so involved at Knox. She and husband Bobby have three children.

"I don't believe that God put me here only to take care of my three children," Rusher says. "There are a lot of kids out there who need help and hugs. I remind myself I'm doing God's work. I just feel like it's where I should be."

She looks forward to the day, she says, when she can spend more one-on-one time



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# people.

with students and return to tutoring at Knox. "I can't wait to be a Shirley Ritchie, who can go and spend time with kids."

Kids, too, are on Missie Alcorn's mind.

"My husband Greg and I feel honored to be asked to help others," she says. "Asking for money is extremely hard, and we appreciate those who do it."

She adds, "We are looking to make a generational difference. Even though we try to help in little ways where needed, we have come to a point in our lives in which we hope to help others generations to come. For us, that begins with children and education."

"Women spend a lot of time really thinking about what their areas of interests are," notes Krista Woolly, executive director of the Community Care Clinic. The clinic is one of myriad nonprofit agencies that have benefited from the community's generosity. "It comes a lot of times from the heart more so than the head. Women tend to get their passion and expand on it based on their experiences at a school or a clinic or a homeless shelter. You go once and you're hooked. And then you tell your friends about it."

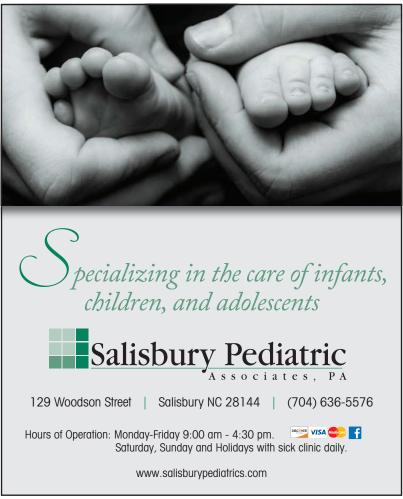
Mona Wallace need look no further than her own family for female role models when it comes to philanthropy. Ella Belle Cohen Wallace was her husband Lee's grandmother. In the early 1950s, she gave a significant contribution that helped build the Salisbury Y on Fulton Street. In turn, Wallace has raised her two daughters, Whitney, 34, and Lane, 31, with a philanthropic eye toward the community,

while forging a career of her own.

"As more women have entered the workforce," Wallace says, "it has been increasingly challenging to balance work, family life and charitable giving. However, more women in each generation are stepping up and managing successful careers, raising their families and still staying active in philanthropy. I have always been passionate about giving back, and that is why I chose to become a lawyer. My career has allowed me to be in a position to financially support causes that I am passionate about, such as education, justice and the environment."

She's thrilled her two daughters have chosen to remain in Salisbury.

"What constantly draws me back to this town is how everyone is so much a part





of it," Lane Wallace says. "Everyone gives in this town, whether it's their money, time, ideas or just their big personalities

Whitney Wallace

2-vear-old Annie

Williams holds

Salisbury.

— it's a team effort. That is what makes us a community instead of just another place to live."

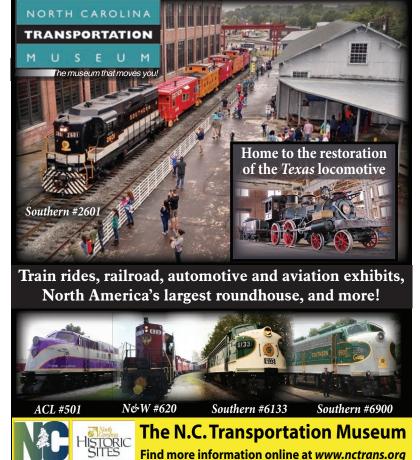
Williams next to Mona Lisa Wallace and Lane Wallace Her sister concurs. at the Wallace and Graham Law office in Both young women serve on four different community boards.

"It's just rewarding to improve this community," Whitney Wallace says. "I want to make a difference, and I want to do my part. I want to raise my daughter here, and I want my daughter to live here, too." S

Freelance writer Susan Shinn lives in Salisbury.



Jon C. Lakey photo



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t's difficult to know where to start the story of David and Faythe DiLoreto and their Fading D Farm.

You could begin with David, a doctor with Rowan Family Physicians for 25 years who left the medical practice in 2014 to become a farmer. Or was it a rancher?

It's hard not to lead with the 44 water buffalo grazing on the Fading D Farm. Water buffalo are an ornery, temperamental lot. They grunt rather than moo. Some weigh as much as a ton. Bulls and cows alike have sharp, curvy horns, and the animals like to wallow in mud when the mood hits them.

It hits them a lot.

But let's start with the cheese — the fresh and aged cheeses Fading D Farm is making from water buffalo milk. Most Americans don't know this, but true mozzarella — the real deal — originated as a water buffalo cheese in Southern Italy.

If you think the DiLoretos' combination of raising water buffalo and making artisanal cheeses is rare, you're right. The Fading D is the only farmstead creamery in North Carolina which relies on water buffalo, and it's among only a handful in the country.

The DiLoretos, aided immensely by dairywoman Joy McCune and farmhand Jose Jimenez, are milking 16 of their water buffalo twice a day. Every three days Faythe









David DiLoreto checks several of the water buffalo calves that were born on the farm and will be part of the milking operation in the future. Fading D Farm has a herd of over 40 buffalo and is located in the Franklin community.



DiLoreto is making cheese from the milk.

Fading D Farm is part of a renaissance happening with farmstead cheeses, but most of those farms depend on the milk from goats and cows. Few new-age farmers have the courage and fortitude to deal with water buffalo, though many have tried.

"There are lots of them that are out of business," David DiLoreto says.

It's easy to see why. In terms of volume, water buffalo don't give a lot of milk — only about a gallon and a half a day, or 20 percent of what a dairy cow produces. The animals also can be tough to deal with — they like to kick while being milked, for example.

And most farms "don't have anybody like

Joy," David DiLoreto says of the experienced McCune, who moved here from Ohio at the couple's urging. She holds a degree in dairy science and has 21 years of milking experience, including eight years with water buffalo.

"It is a challenge," David DiLoreto says of working with the breed, "but Joy handles them really well."

But why water buffalo, and why cheese? Actually, the cheese came first.

In 2011, the DiLoretos were vacationing in Southern Italy when, as they describe it, the couple had their first encounter with mozzarella di bufala — mozzarella cheese made from water buffalo milk.

The mozzarella was so good, the DiLore-

tos knew they had to find a source for it when they returned to the States. But their search for domestically produced water buffalo cheeses led them nowhere. Meanwhile, they started investigating the ins and outs of raising water buffalo, knowing their 64-acre spread, which had been used mostly in the past for their children's horses, might be able to accommodate them.

They started with a small herd they found in Asheville. Additional water buffalo came from Ohio, and that's how the DiLoretos made their connection with McCune. They picked up a third group of buffalo from Shelby. In each case, people were getting out of the water buffalo business, not getting into it, and that was a little scary for



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# **S**potlight

the DiLoretos.

"We tried to start slow," David says, describing how they wanted to make sure they could raise the buffalo, get the milk and make the cheese before going all in.

On the cheese end of things, the couple took two weeks of lessons from a master cheese maker in New England and made another trip to Italy to learn more about the craft from local artisans there.

Faythe became the head cheese-maker for Fading D, but it took some time to master the processes. The DiLoretos tried for about two years before getting the creamy, shiny, flavorful stretches of mozzarella di bufala

they wanted.

After completion of a 4,200-square-foot building, which includes a store, milking parlor, creamery, aging room and employee break room, the Fading D started making cheese Jan. 8.

"It's exciting that I can do it and that it tastes good," Faythe says. "Two-and-a-half years ago, I had never made cheese."

The aged cheeses are going to Salisbury Wine Shop, Orrman's cheese shops in Charlotte and Raleigh and farmers markets in Salisbury and Davidson.

Some restaurants, such as Pinocchio's in Spencer, are using the fresh cheeses for

cooking and in salads. and they also are available at the farmers market.

Milk from water buffalo has many advantages. The fat content of milk from a Jersey cow is 4.5-4.6 percent. For water buffalo, the average fat content is 8 to 9 percent, making cheeses, yogurts and ice cream from water buffalo milk much creamier. Many people who are intolerant of dairy cow's milk find they can drink water buffalo milk and also eat the cheeses.

The water buffalo milk contains more calcium and has less cholesterol, sodium and potassium than regular cow's milk.

The Fading D raises its water buffalo for



meat, too. The meat is much leaner, has a higher protein content, contains Omega 3 fatty acids (like fish) and has a higher vitamin and mineral content than beef.

One drawback is that the water buffalo must be processed before they are 2 years old so the meat is tender and acceptable for the Western palate. Water buffalo tend to grow slowly, because they live longer than beef cattle. Because of the slow growth, they are smaller at the time of their processing, so less meat is produced per animal.

Fading D Farm will have two males ready for market this spring, and the DiLoretos hope to reach a point where about 10 per year will be processed for meat. Faythe says the meat, which is hormone- and antibiotic-free, cooks well and is best if fired slowly and served medium rare.

The male buffalo on Fading D Farm are given "meaty" names, since the destiny for most is the butcher. At present, they include names such as Chuck, Meatball, Sirloin and Mr. T-bone. The girls, which don't breed until they are about 3 years old, are named after cheeses, such as Brie, Mozzie and Queso.

One advantage with the cows is they can be milked up to 15 years, much longer than dairy cows.

Water buffalo are not related to the North American bison. The ones on Fading D Farm are Asian water buffalo, which belong to two groups: swamp buffalo (mostly from China and Southeast Asia) and river buffalo, the kind at Fading D. Their ancestry is traced back to India, and they were imported into Southern Italy many centuries ago.

They did not arrive in North America until the mid 1800s. More people world-





# **S**potlight





sun and acknowledges his total career change has come with a steep learning curve.

"But it's nothing you can't pick up," he adds.

The couple bought their first water buffalo in June 2013, and David stopped practicing medicine a year later. Faythe

is happy to have him underfoot.

"I like to be able to see him for a change," she says. "I love that. I have 30 years of making up to do now."

The "Fading D" name for the farm represents a combination of Faythe's and David's initials. How did people who know them react when they started raising water buffalo with the ultimate goal of making cheese?

Their three grown children — Chelsea, Marissa and Tyler — thought they were crazy. Faythe laughs and adds, "Most people find it interesting."

David sees some irony in the fact that Faythe, a former school

Above: Faythe DiLoreto and Julie Wheeler tend to the cheese in the aging room.

Right: Roco and Ricotta cheeses that are packaged and ready to be sold.



# **S**potlight











teacher, now is the one waking up at 5:30 a.m. so she can get a start on making cheese. It used to be him taking off for the office early in the morning.

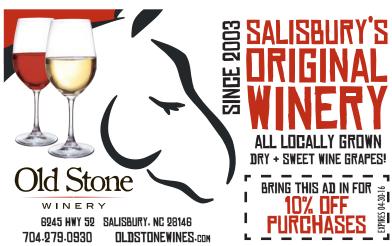
On this particular day, Faythe and helper Julie Wheeler are making Fading D's "sapore" cheese from 56 gallons of milk collected in the previous three days. The process of pasteurizing the milk, adding culture for aging and taste and rennet for curds leads to a cheese with a porcelain-white freshness.

It's enough for 19 blocks, each weighing about 5 pounds. The cheese will be placed in brine the next day before it goes to the aging room where it will rest at least four weeks,

Sapore is a flavorful, sharper cheese crafted in the traditions of cheese from the Taleggio Valley



After the curds drain down and gravity compresses the mass, the cheese is flipped over in the baskets to drain further. The bottom of the baskets stamp a unique design into the surface to identify the kind of cheese it is supposed to be.







## **S**potlight



in Italy. Faythe's cheese-making is often an all-day affair, Much of the time is spent cleaning, making sure the creamery meets sanitation guidelines. Faythe washes and sanitizes things twice. "I'm overly cautious," she says.

Fading D's other aged cheeses are Roco (for Rowan County), an aged mozzarella with a mild flavor and texture; and bel bufala, a

mild table cheese with a buttery flavor and soft texture.

The fresh cheeses include pograsso, bufeta, ricotta di bufala and, of course, the stretched cheese that started this whole business, the mozzarella di bufala, the most delicate of the fresh cheeses and one that must be consumed within four days of its creation.

David, 57, and Faythe, 56, hope they are building something at Fading D they can oversee for the next 20 to 25 years, before mentoring someone else to take over.

They aim to expand in the near future so they are milking at least 20 to 22 cows and building their reputation for fine cheeses. Faythe has confidence the future is bright, based on feedback she already has received.

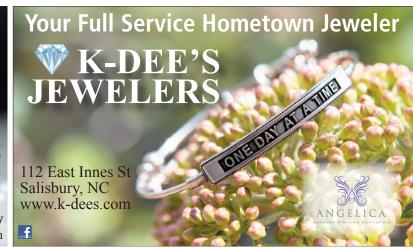
"When a real Italian says this tastes like home, you know you haven't made a mistake," she says. S

Fading D Farm is located at 280 Fading D Farm Road, Salisbury, For more information contact 980-330-8189 or fadingdfarm@gmail. com, or check out the website at www.fadingdfarm.com.



















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TIPS: We can use images from CD. DVD. USB drive or by email: celebrations@salisburypost.com. Files should be a minimum of 300 dpi. Do not scan; please get digital files from your photographer. Write-ups that are too long will be edited at our discretion, so it's best to stay within the word count. Double-check all name spellings. Remember, our format requires the exact number and orientation of photos as shown above.







Morgan

Jenkins

HISTORIC SALISBURY TRAIN DEPOT . SALISBURY . AMBER STRAUSE PHOTOGRAPHY

Patsy Elizabeth Morgan and Justin Kelly Jenkins were united in marriage on Saturday. October 17, 2015, at The Historic Salisbury Train Depot in Downtown Salisbury. The Rev. Daniel Benfield officiated the 5:30 p.m. ceremony, which was followed by a reception.

The bride was escorted by her father and attended by her sister, Ashleigh Boulware of Rockwell, as matron of honor. Bridesmaids were Natalie Overcash of Salisbury. Meredith Moss of Hampton, Virginia, Kelsey Bradshaw of Salisbury. Laura Roberts of Tyro and Kara Lefko of Salisbury.

The father of the groom stood as best man. Groomsmen included Michael Ryan of Winchester, Kentucky. Michael Price of Tyro, Joe Fleenor of Lexington, Channing Bonham of Randleman and Jeremy Snider of Linwood.

Sadie Boulware of Rockwell, niece of the bride, and Addyson Mc-Caskill of Fort Bragg, niece of the groom, served as flower girls. Matthew McCaskill of Fort Bragg, nephew of the groom was ring bearer.

The bride is the daughter of Bronnie and Shelly Morgan of Salisbury and the granddaughter of Lena and the late Walter Morgan of Gold

Hill and the late Edward I. and Patsy V. Cole, formerly of Raleigh. A 2006 graduate of East Rowan High School, Patsy graduated magna cum laude from North Carolina State University in 2010 with a Bachelor of Science Degree in Elementary Education with certification to teach grades K6. She is employed by the Rowan-Salisbury School System,

The groom is the son of Sherri Jenkins of Denver. North Carolina, and Mike and (stepmother) Barbara Jenkins of Myrtle Beach, South Carolina. He is the grandson of Deleano Roger Baldwin and the late Judy Kirkman Ryan of Greensboro and Opal Elizabeth and the late Ervin Hunt of Greensboro. A 2007 graduate of Asheboro High School, Justin will be graduating from Rowan-Cabarrus Community College in 2016 with a degree in Networking Technology. His certificates include MTA-Networking, MTA-Server Administration and MTA-Security.

The couple plan a wedding trip in the summer of 2016 and will make their home in Salisbury.

Selieve in magic

# Nostalgie turn

Couple transform century-old Walnut Hill into place for events

Written by DICY McCULLOUGH | Photography by JON C. LAKEY





Above: A quiet morning view of the barn, which is now central to events. Opposite: Fred and Mary Lou Williams at Walnut Hill.

The saying, "You can take the boy out of the country, but you can't take the country out of the boy" must have been written with Fred Williams in mind. Growing up on his family's farm in Cleveland, N.C., little did Fred know someday he would manage a wedding venue there, sharing his "country roots and heritage" with couples in love.

But that's exactly what has happened.

As a child growing up during the 1950s and '60s, Fred enjoyed life. He thought milking cows, baling hay, planting soybeans and harvesting corn was fun. One of his first chores was bringing the cows up for their evening milking. Later on he was given the responsibility for bedding the barn, throwing silage out of the silo and feeding baby calves (his favorite chore). With such a love for the land, it seemed

natural for Fred to study agriculture at Clemson University and apply that knowledge on the farm and in the classroom as a teacher.

During his third year of teaching at North Rowan Middle School, Fred met his future wife, Mary Lou Schofield. The chance encounter happened one day when on his way to a seventh-grade basketball game, Fred accidentally bumped into fellow teacher Mary Lou, literally knocking her off her feet.

"That was our introduction," Fred says.

Two years later they married, moving in next door to Fred's parents, Justice and Francis Williams, in a house Fred's grand-daddy built. The original house burned down the same day President Kennedy was elected president. Fred vividly remembers the date, Nov. 8, 1960. He also remembers being startled by the phone ringing at 4:30 in the morning. Jumping out of bed, Fred

#### REMINISCE

said for whatever reason he looked out his bedroom window surprised to see the house on fire in the distance.

The insurance company settled quickly, and within a few months another house was built in its place. "It was a small three-bedroom cinder block house built to last wear and tear and any elements that might come its way," Fred says.

Living in that same house on Mountain Road for more than 30 years, Fred and Mary Lou have worked tirelessly to add on and renovate, until now it is a showcase surrounded by wooden fences and pasture. For those who drive by the beautiful sprawling house on top of Walnut Hill, with Young's Mountain in the background, it's hard to imagine this was once a little cinder block home.

Fred is proud of the history of the land that has been in the Williams family for over 100 years. He's also proud he's responsible for its care. Stories from his childhood of how his Uncle Doc and Grandfather John Williams bought the land are always fresh on his mind. Divided into two sections, Fred believes his Uncle Doc chose what he thought was the prettiest section, but he says that turned out OK, since his dad, Justice Williams, later bought the other section.

When Fred went off to college, he began thinking about how much he enjoyed working the farm and how much it had become a part of him. As a young man of 20, Fred asked his Granddaddy Williams if he would be interested in selling his part of the farm. A widower by now and not interested in farming anymore, Fred's grandpa was happy to sell, especially to Fred, who was about the same age as his Uncle Doc when he bought his share of the farm years ago.

This farm has seen a unique and





interesting history, one with rumors of a distillery on site in the early years. Some of the old-timers in the community recall a blacksmith shop and cows grazing along the road as far back as the 1920s, when it became a dairy farm. At the onset of World War II, key crops such as tobacco and cotton came to an end when the older brothers, including Fred's dad,

Fred and Mary Lou Williams dance at their daughter Devon's wedding, the springboard for other events in the barn at Walnut Hill.

went off to war. Some of the other cash crops grown through the years have included wheat, barley, soybeans and corn.

When Fred bought the land, he had dreams of planting a vineyard, hoping to use the money for retirement someday. Once he and Mary Lou married, they worked together to make it happen. Things went along great until 1985 when the vineyard was lost during a winter freeze. Trying to replant two years in a row, they never could because of a drought and heat. Fred believes the freeze in 1985 was a blessing in disguise.

"Maintaining the vineyard involved a lot of late nights and long hours," he says. "Over time this would have taken a toll on our young family."

When Fred and Mary Lou's daughter, Devon, was planning her wedding in 2013, a new idea for using the land and



SUBMITTED PHOTO

the farm developed. You know how sometimes you start a project for one reason, but end up finishing it for another reason? That's kind of what happened here. Dreaming of having the reception in her mom and dad's barn, Devon was happy when everyone pitched in to help, including her fiancée, Andy Jarvis.

Never one to do anything half-hearted, Fred not only cleaned the barn, but he had ideas for renovation. With help from his engineer son, Jonathan Williams, Fred set bigger plans in motion. What started as cleaning out the barn, turned into hammering, sawing, restructuring,



Top: The Walnut Hill barn affords plenty of room for people, tables and dancing. Above: The barn's main entrance, newly landscaped outside.

#### REMINISCE



The name 'Walnut Hill' comes from the walnut trees gracing the meadow and valley behind the barn (below).

painting, building, tearing down and admiring. The barn was transformed into a beautiful place for a wedding and reception. In fact, it was so beautiful word spread, and soon people began calling to use the barn for events.

Today, at the end of a long driveway, hangs a sign welcoming visitors to this family farm established in 1913. Fred and Mary Lou chose the name Walnut Hill because of the walnut trees which grace much of the meadow and valley below the barn.

Although some of the acreage is still being used as farmland rented out for cotton or corn, Walnut Hill also is a place for friends and families to celebrate important events in their lives such as weddings and reunions. Every detail



SUBMITTED PHOTO

has been thought out, from using the antiques, tables and linens to the strategically placed flowers and trees magnifying the natural beauty of the landscape.

By all accounts, Devon and Andy's wedding reception was beautiful. Those who ventured up the steps of the barn where hay once was stored had the vantage point of looking down on the festivities — people eating, talking and dancing on the new floor. Fred thinks his late Granddaddy John would be pleased and dancing himself because the farm now brings joy to so many people.

Fred's Uncle Bob Williams and Aunt Mary Kathryn Sloop are the only surviving children of John and Addie Williams, Fred's grandparents. Having grown up on the portion of the farm known as the "old home place," they are extremely proud of what Fred and his family have done. Family reunions celebrating the heritage of Walnut Hill are enjoyed in a setting that once held hay and cows, but now holds memories of weddings and other events.

To check out Walnut Hill for yourself, slow down once you round the first curve

on Mountain Road of Old Highway 70. Perhaps, if you're lucky, Mary Lou and Fred will invite you to come in and sit a spell. The only bad thing is, you may never want to leave. And neither do Mary Lou and Fred.

To find out more about Walnut Hill, check out eventsatwalnuthill.com, or call 704-798-1812. S

Dicy McCullough is a local children's author. Check out her books at www. dicymcculloughbooks.com, or contact her at 704-278-4377.

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# **April** 2016

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

#### APRIL 2

#### **Colonial Spring Frolic**

 Old Stone House Sponsored by Rowan Museum Inc., 10 a.m.-4 p.m., 770 Old Stone House Road, Granite Quarry.

#### APRIL 5

#### **Teen Annual Poetry Slam**

• Rowan Public Library 5:30-7 p.m. Each round is judged by a panel and the audience. All middle and high school students eligible. Check rowanpubliclibrary.org for contest rules. The

library is located at 201 W. Fisher St.

#### APRIL 7

#### Dr. Rob Live at The Meroney

• Meroney Theater

A benefit concert for Rowan Helping Ministries, 7 p.m., featuring Dr. Rob Robertson and classical, sacred, patriotic and ragtime selections to music from Disney, Broadway and songs from Elton John, John Lennon and the Eagles. Tickets \$15 a person, available at Rowan Helping Ministries, 226 N. Long St., or Salisbury Academy, 2210 Jake Alexander Blvd N., or online at www. rowanhelpingministries.org.

#### **APRIL 9-10**

#### Rowan Museum Yard Sale

• 202 N. Main St., Salisbury Museum's annual yard sale, 8 a.m.-1 p.m. April 9 and 1-4 p.m. April 10.



Artist Connie Peninger in back helps Paige Schabala, Emily Schabala, and Grace Bemus with a group painting during a prior Hurley Park Spring Celebration. On the right is Mee Bemus who is Grace's grandmother. This year's event is April 10. Photo by Wayne Hinshaw.

#### APRIL 8

#### **Banquet, Salisbury Prison Symposium**

• Landmark Church

Friendship Banquet, 5-9 p.m., opens up the 19th Annual Salisbury Confederate Prison Symposium. Sponsored by the Robert F. Hoke Chapter No. 78, United Daughters of the Confederacy. For more information, contact Sue Curtis, 704-637-6411, or southpaws@fibrant.com.

#### APRIL 9

Salisbury Confederate Prison **Symposium** 

Catawba College

19th Annual Salisbury Confederate Prison Symposium, 9 a.m.-4 p.m., includes six lectures connected to prison's history. Contact 704-637-6411 for information.

#### APRIL 9

#### Pass the Plate

• Morgan Ridge Vineyards, Gold Hill Fundraiser for Rowan Helping Ministries, 6-10 p.m., hors d'oeuvres, silent auction, music by Petty Disguise. For more information, contact 704-637-6838, ext. 103, or kmueller@rowanhelpingministries.org.

#### APRIL 10

#### Prison Symposium Memorial Services

Salisbury

10 a.m.-noon. In connection with the Salisbury Confederate Prison Symposium, two free public memorial services will be held — one at the Salisbury National Cemetery and the other at the Old Lutheran Cemetery. There also will be an afternoon tour of the prison site for symposium registrants. Contact 704-637-6411 for information.

#### APRIL 10

#### **Hurley Park Spring Celebration**

• Hurley Park, Salisbury

Free, 2-4 p.m. Contact 704-216-2708, or go to salisburync.gov for more information.

#### APRIL 10

#### **Animals Family Concert**

• *Gymnasium, Livingstone College*Salisbury Symphony performance, 4 p.m.
Go to salisburysymphony.org for more information.

#### APRIL 11

#### **Chamber's Business After Hours**

• NSSA office

5-7 p.m. Sponsored by Rowan Chamber of Commerce. For more information, contact cdeese@rowanchamber.com, or 704-633-4221.

#### APRIL 12

#### Rowan History Club Program

• Rowan Museum

Presentation on "The Cherokee Removal," 7 p.m. Museum is located at 202 N. Main St., Salisbury.

#### APRIL 12

#### Historic Salisbury Foundation Annual Meeting

Salisbury Station

6 p.m. Free. Drinks and appetizers. Salisbury Station is located at 215 Depot St. For more information: 704-636-0103, or historicsalisbury.org

#### APRIL 14-16, 21-23

#### The Last Five Years

• Lee Street theatre

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

#### **APRIL 14-23**

#### Junie B. Jones the Musical

• The Norvell

A production by the Piedmont Players Youth Theatre. The Norvell is located at 135 E. Fisher St. For information on times and tickets: 704-633-5471, or piedmontplayers.com

#### APRIL 16

#### Touch a Truck

• Downtown Salisbury

City of Salisbury's 10th annual event, 10 a.m.-1 p.m., in First Bank and Salisbury Post parking lots. For more information: 704-216-2708, or salisburync.gov

#### **APRIL 20-23**

#### **Outrageous Dance Project**

• Keppel Auditorium, Catawba College 7:30 nightly, A production in partnership with the professional dance company Ballet Pensacola.

#### APRIL 22

# Earth Day on the Greenway Exploratory

• Salisbury Greenway

9 a.m. Free. Exploring the Prescott Section of the Salisbury Greenway (Overton Elementary). For more information: 704-216-2708, or salisburync.gov

#### **APRIL 29-30**

#### Biannual Salisbury-Rowan Quilters' Guild Show

• First Baptist Ministry Center
Cost, \$5. 10 a.m.-5:30 p.m. April 29 and
10 a.m.-4 p.m. April 30. FBC Ministry
Center is located at 223 N. Fulton St.

#### APRIL 30

#### **Fancy Nancy Tea Party**

• Rowan Public Library, Rockwell 10:30 a.m.-noon. Wear a feather boa, tutu, shiny slippers or fairy wings. Program intended for girls ages 4-8. RSVP to 704-216-7842.

#### APRIL 30

#### Cruise In and Barbecue, Poker Run

• St. Paul's Lutheran Church
Annual fundraising event, 9 a.m.-4 p.m.,
Port-a-Pit Chicken for sale. Church is
located at 205 St. Paul's Church Road. For
information: 704-239-1172, or facebook.
com/stpaulscruisenbarbecue

#### APRIL 30

#### 10th Annual Mother-Son Luau

• Salisbury Civic Center

6-9 p.m. Mothers, \$8; sons, \$6. Ticket sales begin April 4, and tickets must be purchased in advance. For information: 704-216-2708, or salisburync.gov. S



Above: Dads in the back: Paul Sullivan and Richard Reamer. Daughters in front: Mollie Sullivan, Mamie Reamer and Eleanor Reamer. Below left: Bailey Zino, Kaylan Lowe and Abbey Lawson pose for a photo. Below right: Jordan and Charles Dry enjoy the evening.









Gerron and Skylor Bryant

# Dancin' with Daddy

Prior to Valentine's Day, the Salisbury Parks and Recreation Department was host for its 20th Annual Father-Daughter Dance at the Salisbury Civic Center.

— Photos by Mark Wineka



Salisbury City Manager Lane Bailey poses for a photo with daughter Katherine.



Keith and Jada Neely







Above: Bell and Brad Brady. Above left: Patrick, Brandi and Sophia Malloy take a break from dancing. Left: Danielle and Adrian Smith enjoy the evening.



## Chamber Anniversary Gala



The Rowan County Chamber of Commerce held its 90th Anniversary Gala at the Salisbury Depot. Gov. Pat McCrory was the special guest.

— Photos by Mark Wineka





Top: Cindy Hart, U.S. Rep. Richard Hudson and Elaine Spalding. Above: Evelyn Medina, Paula Bohland and Thomasina Paige. Left: Diane and Frank Goodnight.





Clockwise from right: Jake
Alexander, Neal Robbins and
Tony Almeida pose for a photo
during the Chamber Gala; Janet
and Douglas Spriggs; Sherry
Wilson and Tri Tang; Elizabeth
French and Sherry Hargrave;
Pat Epting and Joan Palmer;
Claudia Daves, Teena Steen and
Chris Caldwell.













Ashlee McNabb, Ashe Draper and Kaetlyn McNabb enjoy the evening.



Andrew Stirewalt and Lauren Thomas

# Night to SHINE

More than 350 volunteers made sure 165 people (ages 16 to 72) with special needs were treated like kings and queens of the prom at the First Baptist Church Ministry Center. The night included dinner, dancing, photographers, makeup artists, crowns, tiaras and a red carpet entrance. Some 200 of these Tim Tebow "Night to Shine" events were held in seven different countries on the same day.

— Photos by Mark Wineka





Lucas Merrell and Maggie Fitzgerald





Angela Mahoney and Caleb Cinquemani







Clockwise from above left: Amber McConnaughey and C.J. Cain; Nathan Morgan and Namrata Pahwa; Paul Weber and Emily McCoy; Cindy Pickler and Rory Collins; LeAnne Furches and Ju'Real Hoyle.





Dancing the night away at the Waterworks' Oyster Roast 2016.



Above: Will Meng and Donny Clement. Right: Heather Clayton, Lindsay Starrett and Christy Bukovsky.







## Oyster Roast

Waterworks Visual Arts Center held its 2016 Oyster Roast at the Trolley Barn in Salisbury.

— Photos by Tim Coffey



Above left: Anne Scott Clement with Oyster Roast Steering Committee members Amy Foote, Traci Williams and Lizz Johnson. Above: Stephanie Thomas, Tabitha Blanks, Josh Blanks, Jeremy Thomas and Ricky and Joyce Knight enjoy the evening.









Clockwise from top left: John Kirkwood, Robin Fisher, Daniel Matangira, Guy Hoskins and Brian and Suzette Pritchard; Waterworks Board Members Traci Williams (president), Taylor Sexton, Karen Hobson and Marianna Swaim; Freddie Lancaster, center, and the boys from Big Daddy's restaurant; Oyster Roast Co-chairman Bob Setzer, Pam Setzer, Bill and Rosemary Hall, Marty and Amanda Brennaman and Connor and Carol Murphy.



#### Snider's 'Hiraeth' performed by N.C. Symphony





On Feb. 6, the N.C. Symphony performed "Hiraeth," a composition by Sarah Kirkland Snider based on her memories of Salisbury. Her grandparents, Arnold and Kate Mills Snider, were longtime Salisbury residents. Before the concert, Bill and Susan Kluttz hosted a reception for Snider at their Bank Street home. Attending were symphony board members, local dignitaries, and longtime friends of the Sniders. "Hiraeth" will debut at the Kennedy Center in Washington, D.C., in spring 2017.

— Photos by Susan Shinn

Above: Event host Bill Kluttz, Martin Sher, Dr. Bethany Sinnott, filmmaker Mark DeChiazza and Grant Llewellyn, N.C. Symphony music director pose for a photo during the reception. Left: Board President Jean Wurster and composer Sarah Kirkland Snider.





Chap Crawford, Britt Snider and Martin Sher, N.C. Symphony vice president and general manager.





Above: Dr. Michael Bitzer and wife, Andrea Anders. Left: N.C. Rep. Carl Ford and wife, Angela. Below: Mary Holt Woodson Murphy, composer Sarah Kirkland Snider and N.C. Cultural Resources Secretary and event host Susan Kluttz.





Salisbury's first, second and third woman mayors: Margaret Kluttz, Susan Kluttz and Karen Alexander.





Left: Bryant and Kay Norman. Right: Catherine Warren and husband, N.C. Rep. Harry Warren.

### Life on the Square: Urban living has ease, convenience

dear friend once told me that the closer you live to downtown, the closer to downtown you want to live. I never fully understood what she meant until I moved to Salisbury.

My husband, Ted, and I came to Salisbury in 2001 for his job with Lutheran Services Carolinas. At the time, our youngest daughter, Meggie, was beginning her freshman year at Salisbury High School and our oldest, Sara, was in college. Anticipating an empty nest, we bought a small bungalow in the West Square Historic District. The home had been completely remodeled and I fell in love with it at first sight, I knew this would be the home that would see us into retirement.

The first time I walked downtown and saw the beautiful architecture, I slowly began to rethink that plan. As much as I loved our home, I couldn't get the idea of living downtown out of my mind. On one of our walks I finally got up the nerve to say it out loud. I wasn't sure how Ted would react to the idea, but he immediately agreed that it would be a cool thing to do.

It was a few more years before we actually began the search for a building and a couple more to actually find the right space, but in 2008 we purchased what was to become our current home and pottery gallery on the Square.

It doesn't seem like we have lived here for almost eight years; time really does fly when you are having fun. People often ask if I am happy that we made this decision, and I always say we have never looked back and that we would not want to live



by

Cheryl Goins waves from her home on the Square in Salisbury.

anywhere else.

There is an ease and convenience to urban living that I just love. If we want to eat out, we just walk out our front door; there are wonderful restaurants just steps away in any direction. When visitors to the gallery ask about a place to eat, I recite a list of all of our restaurants and truthfully assure them that no matter which one they choose they will CHERYL choose well; I know this because I frequent them all. GOINS

When Ted needs a haircut he walks less than a block to the barber. When I want to pamper myself with a pedicure, there is a day spa just two blocks away, and when the grandchildren visit they are delighted that there is an ice cream shop right across the street. Also within an easy stroll are theaters, music venues, museums, a farmer's market, a variety of retail stores, a brewery, bakeries, coffee shops, a library and our church.

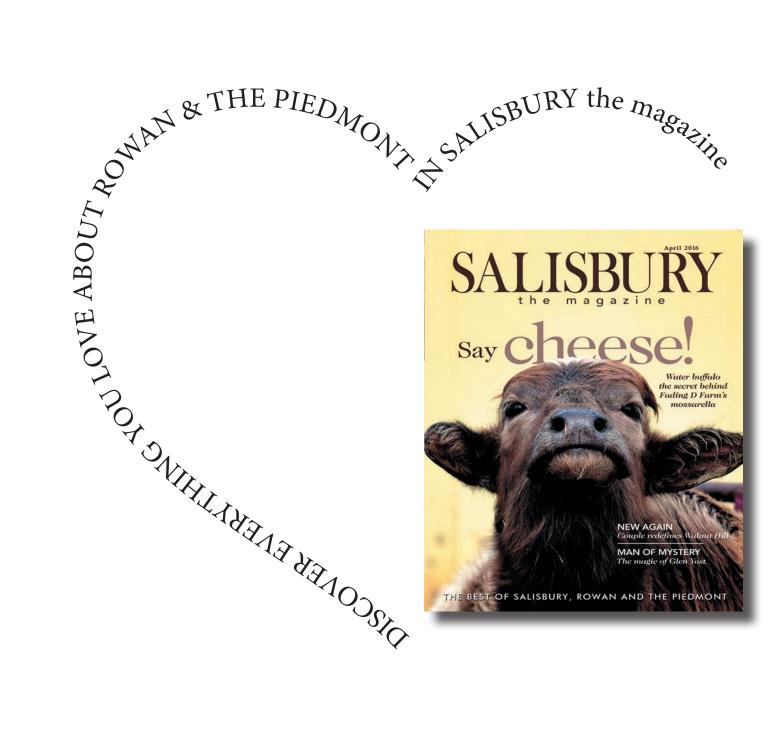
My 2011 Subaru has less than 28,000 miles and is a testament to how little I actually drive. Another convenience that we have come to appreciate is the close proximity of the train depot. Whenever I get the opportunity, I hop the train to visit my daughter in Charlotte; a one-way ticket is less than \$15. If you have never taken the train for a day trip, I

highly recommend it.

As it turns out, my friend was right. We are as close to downtown as we can be, and we

wouldn't have it any other way. Not just because of the conveniences, but because of the strong sense of community and the wonderful friends we have found here. No matter where we travel, we are always happiest to come home to Salisbury. There is no place like home; there is no place like Salisbury. S

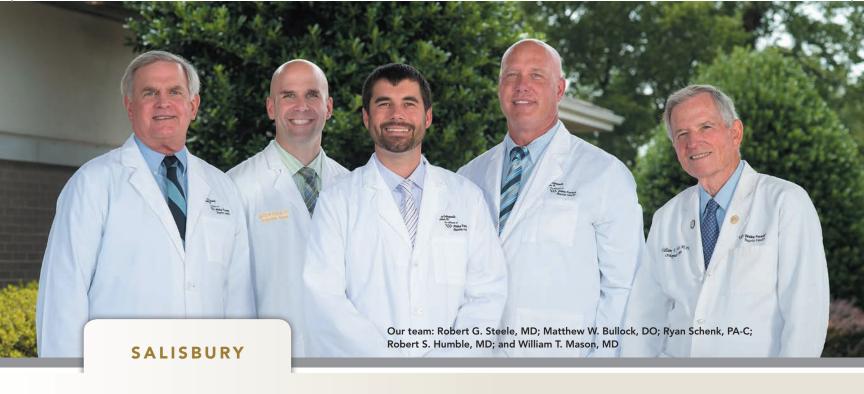
Cheryl Goins is owner of Pottery 101.



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