

The P Morrisville & Preston Progress

Published Monthly

Morrisville, N.C.

August 30, 1995

Shiloh residents in line early as water, sewer pact OK'd

By Bill Kirkland

"We're going to get it; it's here now, folks," said Billy Sauls. "Hallelujah."

Morrisville's acting mayor was referring to the Board of Commissioner's passage Monday night of an historic 20-year agreement calling for the Town of Cary to provide water and sewer services to Morrisville.

The contract will clear the way for rapid development in Morrisville once the town receives the maximum service called for in the contract: three million gallons of water a day and two million gallons of waste water treatment a day.

Residents of the Shiloh community made it clear they want a piece of the action as soon as the sewer capacity is expanded.

"We came here about sewer in that area," said Herbert Barbee, a spokesman for the 17 residents in attendance at the Morrisville Town Hall. "When can we expect it?"

"We've got a board dedicated to getting that to you," responded Sauls.

"Yeah, but you've got some heavy tax people (developers)," said Barbee, a brother of Com-

missioner Leavy Barbee. "We pay taxes, too, but we don't think we get enough for it."

Delores Scott, also a Shiloh resident and a former commissioner, said she had received correspondence from the town promising sewer service as early as 1986.

"When Morrisville annexed Shiloh, our expectations were high," she said. "We were told we

would grow as you grew. You've grown, but you've left us behind. We helped you when you needed it (the vote on annexation), but now we need you."

"One way or the other, you're going to get it," said Commissioner C.T. Moore.

"In two years I'm hoping you're going to have it," said Sauls. "I think we have the pieces of the

puzzle we need to put it together."

The projected date for a major extension of sewer services in Morrisville is April 2, 1997. That's the target date for completing an expansion of the North Cary waste water treatment plant, a project that will increase the plant's capacity to 12 million gallons.

Once the expansion is completed, See MAJOR, page 2

Nine on tap:

Even with low utility capacity, town's in midst of building flurry

By Judy Cregan and Ron Page

As Morrisville prepares to sign a utility agreement with Cary that will open the floodgates for development, at least eight projects are on the drawing board that won't require the expanded water and sewer capacity.

Seven proposed commercial buildings and one residential project received site plan approval in August from the Board of Commissioners. The commercial buildings alone would add 206,125 square feet of floor space and expand the town's tax base even more.

In addition, the Morrisville Post Office either will seek an expansion of its existing facility on N.C. 54 or lease a building that will more than triple its floor space. The 1,330-square-foot building now being used was built in 1973 and is leased from Mrs. R.E. Truelove of Apex.

Michael LeGrande, a real estate specialist for the U.S. Postal Service, said Tuesday that bids recently submitted for a new 4,440-square-foot leased facility were considered too high by the Postal Service's Greensboro District Capital Investment Committee.

The Postal Service had taken an option on a two-acre site across the street from its present building, and had invited bids for a building that would be constructed and then leased for 20 years. With all bids considered excessive, the Postal Service now will consider expanding at its present site or moving to a building that already is large enough to accommodate its needs.

Paul Hamrick, postmaster in Morrisville for the past four and one-half years, says mail volume has grown 15 percent a year in his tenure. The station now makes more than 2,200 deliveries daily.

Hamrick has four mail carriers, each of whom delivers a stack of mail that is an average of 60 feet high. "Once we get a new building, I'd like to add two or three more routes" and spread out the distribution among more drivers, Hamrick says.

Despite tight quarters for the equipment and the station's five

employees, Hamrick says his main goal is being met.

"Our major concern is serving the customer," says the postmaster. "We do everything we can to get people through as quickly as possible. I just hired another person so that we'll have two people on the window all the time."

As the Postal Service reviews its options, two more projects were added Monday night to a growing list of site plans approved by the Board of Commissioners.

The latest projects include an 68,800-square-foot office building on Dominion Drive to house NFE Technologies, a Raleigh engineering consulting firm.

Action taken earlier in the month by the board offers additional evidence of the latest growth spurt.

Approval was given for construction of Microtel, a 99-room hotel on 2.9 acres along Factory Shops Road. This will be a three-story, 11,000 square-foot brick building with a residential appearance. It will not include restaurant facilities.

Approved as well is a Waffle House to be located on Airport Boulevard between the Days Inn and Hampton Inn motor lodges. Construction of the new 1,725 square-foot facility by the Georgia-based chain will include handicap sidewalks between the hotels and restaurant. Airport Boulevard will also be widened by two feet. Waffle House officials indicated the project could be scrapped after the board Monday night rejected a revision in setback and landscaping requirements.

A 10,000 square-foot flex building is planned on a one-acre site at the intersection of Morrisville Parkway and Quail Fields Court. The building will be a mix of warehouse and office space and the first phase includes construction of the overall outside shell. Interior finishing work will be done when tenants and their needs are determined. A five-foot-wide sidewalk will be constructed along the eastern side of Morrisville Parkway.

An 80,000 square-foot corporate office building has been given the See SEVERAL, page 2



CURIOUS AS A CAT—Wade Davis, who owns an emu farm on McCrimmon Parkway in Morrisville, has named his most inquisitive

emu, Nosey. On a recent morning, she strolled up to Davis' John Deere to check out his cargo.

A feathered delicacy

Local eatery hopes emus will please palates, sweeten menu

By RON PAGE

Planning to eat out? Tired of the same chicken, beef or pork dishes you'll find in most restaurants? Then here's an idea: try emu!

The big bird that resembles an ostrich made its area lunch-table debut Monday when Davis Family BBQ on N.C. 54 in Morrisville began serving chili made with emu meat.

"It's a big item in Texas," says restaurant owner Kenny Davis, who is adding the meat to his menu as a marketing tool for his uncle's venture into the emu business. "It has a taste just like beef, but without any of the grease of beef. And it's 97 percent fat free."

Davis says he'll offer the chili for a few weeks and then begin selling emu burgers. Wade Davis, his uncle and a former Morrisville mayor, is the one who brought the meat to his attention and has arranged for buying a fresh supply from Texas.

"Everyone who's tasted it raves about it," Kenny Davis says.

Six of the birds are roaming special enclosures at the newly named Homestead Emu Ranch that Wade and Jean Davis own off McCrimmon Parkway in Morrisville. The 57-year-old Davis, who retired last December after 27 years as a field technician with a Raleigh office products firm, was born in the house at the emu ranch and plans to

operate his new business at the three-acre site.

It is said that "necessity is the mother of invention," and Wade Davis feels that can be applied to agriculture. "Farming is undergoing change in the South, and a bird like the emu can be a salvation for the small growers," he says.

"It's an alternate form of agriculture where lots of land is no longer available to the grower," he points out. "Tobacco farming is on the decline. Housing, industry and office developments are taking over the big pieces of land and raising emus can be profitable on small farms. Where 50 acres would be needed for cattle, only five acres

are needed for a similar number of emus. We feel it's going to play a big role in the future development of agriculture in the Carolinas."

The idea of raising emus for their by-products came when Davis attended a February funeral in Texas for his brother-in-law.

"The state has a large number of the birds and I saw the potential," he says. "I was able to purchase six thoroughbred breeders at a cost of about \$2,500 each."

Sound like a lot of money? It is, but Davis says the 10 to 12 breeders he expects to have will hatch some 200 to 300 birds for slaughter each year. Non-breeders,

See BREEDER, page 2



KITCHEN MAESTRO—Executive chef Ed Kaminski orchestrates activity in the kitchen at Prestonwood Country Club. Kaminski remem-

bers eating fried bologna sandwiches as a boy growing up in North Carolina, but now his specialty is Southern cuisine with a French flair.

Prestonwood chef swirls a mean broom, too

By ROXANNE POWERS

He wears a golf cap on the job. And he earned celebrity status at the Jimmy V Celebrity Golf Classic without playing a single hole.

What he did was prepare food. "Tons of it," he says.

And to the celebrities and other diners who feasted on Ed Kaminski's creations last weekend, Prestonwood Country Club's executive chef was the Charles Barkley of the kitchen, the Dick Vitale of the event.

While the average couple may cringe at the thought of hosting a party of eight, Kaminski thrives on filling plates on a massive scale.

For the Jimmy V events, he prepared food for a sit-down, black tie dinner of 500. Not to mention a fashion show of 160. Or box lunches for 650 volunteers.

"In the past I enjoyed the actual preparation the most," says the resident of Morrisville. "Now I get just as much out of the orchestration and organization of the kitchen, seeing things run smoothly and seeing everything pulled together. It's a challenge."

But Kaminski, noted for his Southern cuisine with a French flair, also attends to the little details. Want a quail that's no longer on the menu? Just give enough advance notice and you'll get it. Want a special dinner because you're on a diet? He'll take care of that, too.

"We're here to please the members," he says. "If we don't do that, we're just like any other restaurant."

As executive chef, the 35-year-old Kaminski could require the other chefs in his kitchen to wear shorter hats than his own, the principle of that, too.

See CHEF, page 2

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