

Major extension of town sewer service scheduled April '97

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Morrisville can buy up to two million gallons a day of waste water treatment. Until that time, use will be restricted to 100,000 gallons a day.

Morrisville's waste water treatment plants, which currently treat 400,000 gallons of sewage a day, eventually will be shut down.

The tab for sewer service from

Cary comes to \$5,155,359, with the first principal payment of \$1.5 million to be paid within 30 days of the contract signing. Another \$1 million will be paid in 1996 and eight annual payments after that are estimated at \$449,536.

The agreement with Cary also calls for Morrisville to utilize up to one million gallons of water a day from Cary's Jordan Lake allocation until Morrisville secures its own al-

location from the state. Although Morrisville will restrict its initial use to 750,000 gallons (compared to the 500,000 gallons it now buys from Cary), it could request the full million if that amount of water is available.

By the year 2000, Morrisville plans to seek a separate water allocation of three million gallons. That increase will be made possible by the expansion of the Cary-Apex

water treatment plant capacity from 16 million gallons a day to more than 30 million gallons in 1997.

Morrisville will pay Cary \$1,644,033 for the million-gallon allocation. The first \$1 million will be paid within 30 days of the contract signing. The balance will be paid by July 31, 1996.

Payments for additional water beyond one million gallons will be based on Morrisville's pro-rated

share of the cost of the treatment plant expansion. That amount, still undetermined, will be paid out at the rate of \$500,000 per year starting in the calendar year after the beginning of construction.

After a deal with Cary fell through two years ago, Morrisville turned to Raleigh and reached a tentative water and sewer agreement. But that proposal was halted in March because Morrisville officials felt \$12 million was too high a price tag.

"After going through the design process, we found that the budget for construction of sewer lines outstripped our resources," Morrisville Town Manager Bill Cobey said Monday night. "We feel that we finally have solved our capacity problem and that we'll have what we need for at least the next 20 to 25 years."

"You don't know the hours Bill Cobey has put into this," Sauls commented. "He's pretty much

been our savior." The agreement, which initially was approved last Thursday night by the Cary Town Council, comes on the heels of a Cary water shortage problem that forced the town in early August to begin buying three million gallons of water a day from Raleigh for three months. Both Cary and Morrisville officials said they don't see this summer's drought as an indicator of future problems.

Morrisville's expanded water and sewer capacity eventually will lead to an end of the 1994 moratorium on apartment construction in the town. It also will pave the way for a series of development projects that have been on hold, including an expansion of Preston and a shopping center at the corner of Morrisville-Carpenter Road and Davis Drive.

Morrisville has an option to renew the agreement with Cary for a minimum of 10 years.

Breeder promotes emu as healthy choice

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Davis says emu meat is perfect for people with a health concern. "The American Heart Association says it's lower in cholesterol than chicken and contains more protein and iron than beef," he notes.

Emu meat was used as a dietary substitute in a test of seven men and 11 women, all of whom were at least 20 pounds overweight," Davis says. At the end of the 28-day test, he says, those taking part reported-

ly lost a combined 245 pounds and all but two found their cholesterol level had dropped.

To those unfamiliar with the emu, it is native to Australia and its height is exceeded only by the ostrich. A mature bird averages 120 pounds and is five to six feet tall. It is covered with brownish-black feathers and can live about 50 years. Its leather-like legs are skinny and long, and it's a swift runner with wings so small that it can't fly. Emus are fed processed grain and graze on grass.

"Every part of an emu's body is used for something," Davis says. "The feathers are tough and can be dyed for use as clothing. Skin on the legs is tough, much like alligator skin, and is used on shoes and in handbags. The toenails and beaks are made into jewelry. Even the unatched eggs are used for decorations after being drained, carved and painted."

Reeling off some of the other uses, he says that several National Football League teams use emu oil

for pulled muscles. Others use the oil as an athletic medication.

And the list goes on. It includes body oils, hand creams, shampoo (for dogs as well as humans), insect repellent, sun block and soap.

Davis plans to offer tours of his emu ranch in the fall, and in the spring will have an open house for the public.

In the meantime, the emu is being introduced to the public over lunch. Unfortunately for some Texas birds, they'll be the main ingredient.

Chef Kaminski a tester for industrial ovens

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ciple being that the longer the hat, the higher the status of the chef. If that was the case, his chef's hat would have 100 pleats, symbolic of the 100 different sauces a true chef must be able to prepare.

Kaminski, however, does not follow culinary rules that were established more than a century ago. He prefers that all the chefs, indeed the entire kitchen staff of 25 people, sport the more practical Prestonwood golf caps. The dress code, he says, is casual enough to be comfortable and practical enough to meet health codes.

As executive chef, Kaminski decides the menu, orders supplies, hires, fires, establishes necessary kitchen rules, teaches students and apprentices (currently some from Wake Technical Community College where Kaminski is on the advisory committee, and some from the Culinary Institute of America), oversees preparation of foods, prepares foods and does anything else that needs to be done.

Kaminski insists he's not afraid to get his hands dirty. If a situation calls for him to wash dishes or grab a broom, he does it. And he expects no less commitment from others in the kitchen. "If everyone pulls together, it's a well-oiled machine and everyone is happier," he says.

The sous chef is second in command, the chef de cuisine prepares food for the formal dining room, the pastry chef prepares the breads and desserts and the garde mange prepares cold foods such as salads, fruits and cheeses.

When it is noted that the Prestonwood kitchen seems a bit small to accomplish so much, Kaminski responds, "Yes, but coupled with state-of-the-art equipment, a smaller size can make for better efficiency."

If Kaminski seems concerned about those working for him he also seems genuinely pleased to be able to offer help when needed to Prestonwood members and Morrisville neighbors.

While admittedly it is not his goal to turn the Prestonwood kitchen into a resale market, he says, "Sometimes we're the only ones our members can turn to for help. For instance, they may not be able to find Plugra butter (which at 80

percent butterfat is the butter of all butters) and we'll sell it to them at our cost, or perhaps they are having a party and need some desserts, in which case we'll sell them a Preston pie or key lime pie." Adds Kaminski, "Recently the Morrisville Community Center had a party scheduled and ran into last-minute problems and called us. We were glad to be able to help."

Asked if he gets invited to home-cooked meals or if others might be intimidated by his skills or fear that he's a food snob, Kaminski smiles almost shyly and admits that others don't often offer to cook for him. But he is quick to add, "I'm not like that. I would never be critical if someone were nice enough to cook something for me. I think it goes back to how I was raised. I don't think you ever get too far from that. I have fond memories of fried bologna sandwiches and standing out in the fields of Halifax County eating soup straight out of the can."

Kaminski's parents fully supported the North Carolina native's decision to become a chef. "They were very supportive of anything their kids wanted to do, whether it was in regard to a hobby, career or whatever," he says. "Dad has always been the type parent who wanted to provide the best tools for his kids to use in pursuing their interests, whether it was the best basketball coach or another profession. In fact, it's because of him that I attended and graduated from The Culinary Institute of America (in Hyde Park, N.Y.). When I stated an interest in becoming a chef, he immediately began researching to find the best school."

Apparently Kaminski's father did his homework well. The Prestonwood chef has received 15 awards

during his career, including his ranking as the highest-scoring North Carolina chef in 1994 and 1989 competitions sponsored by the N.C. Restaurant Association.


Kaminski also serves as associate corporate chef for Southbend Corporation. In addition to some travel and signing the occasional autograph, Kaminski also is the first person to put to test prototype Southbend appliances before they go on the market.

When spare time allows, Kaminski enjoys bass fishing, but he readily admits that it is not as high on his list of priorities as it was before his marriage to the former Robin Boger, an N.C. State graduate who works in a Research Triangle Park lab. He now prefers to spend time riding bikes or going to concerts with her.

When asked about future goals, he seems introspective before saying, "There are things I might like to do in addition to what I'm currently doing." When prodded, he replies, "Well, I might like to do a cooking show or something along that line."

Kaminski says his show would be similar in some ways to David Rosengarten of the Cooking Channel, but the emphasis would be more on teaching than entertainment.

When asked if he thinks he would be comfortable in front of the camera, he smiles and reveals, "Well, I was a thespian in high school."



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Several projects set to go

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green light for a five-acre site on Perimeter Park West off Airport Road. The owner is Lichtin Properties of Morrisville. Office space is to be leased.

Plain Paper Solutions of Cary has been given approval for a two-story, 26,600 square-foot corporate office building on three acres at the intersection of Slater Road and Copley Parkway. Plain Paper sells large-scale computer and copying equipment to major corporations. At& T is among its clients. Some 50 to 60 employees are expected to locate at the facility.

Also approved was builder Eli Zebud's proposal to build nine three-bedroom upscale townhomes on a 2.56-acre parcel on Morrisville Parkway. The units—to be known as Petra on the Green—will have separate lots with a common area, and will sell in the range of \$350,000 to \$500,000.

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