

# Super truck set to roll at Morrisville Fire Department

BY MARY BETH PHILLIPS

The equipment truck custom designed for the Morrisville Fire Department to handle disaster and special rescue situations is operational, and most of the department's firefighters have been trained to use it.

Just driving the huge truck, which measures eight-feet, two inches wide by 36-feet, 9 inches long, has required practice, and operating all the high-tech equipment tucked inside the truck has also required education.

The truck was needed to meet part of the town's requirements for fire insurance rating, which will benefit all the residents of Morrisville.

The truck can become a mobile command unit, or a rehabilitation unit for firefighters; it features a fold-out canopy to get people out of the rain. It has an air supply to fill breathing tanks, a 35-kilowatt generator, a 15-foot telescoping light tower featuring 9,000 total watts of light, and an area where seven ladders can be stored. The most any

other truck could hold is two ladders, Chiotakis said.

The new truck includes about 320 cubic feet of compartment space, spread out through 15 various compartments, which are filled with medical equipment (including a refrigerator and a microwave), three types of fire extinguishers (one for metals such as zinc and magnesium, one carbon dioxide, and one water), hose reels, wood cribbing (for vehicle extrication), exhaust fans, salvage tarps, rescue rope, portable breathing air systems, rescue tools such as vehicle extrication tools and forcible entry saws, brooms and squeegees. There's room for expansion, too.



**BIG WHEELS**—Firefighter Jerry Ayscove stands in front of the Morrisville Fire Department's new huge equipment truck, which measures eight-feet, two inches wide by 36-feet, 9 inches long, truck can become a mobile command unit, or a rehabilitation unit for firefighters. It also features a fold-out canopy to get people out of the rain.

In the cab, firefighters can access resource material for hazardous materials incidents such as pre-incident surveys, which provide information about town buildings—schematics, numbers of employees, operating hours—and maps. During

disaster situations, the cab becomes a focal point. A table folds out from the command console where maps can be spread out.

A communication center includes radios that reach other local and county area officials

The command center could also be used to help the police department or another town department with a major accident, Chiotakis said.

The truck was custom designed to fit the needs of Morrisville by a committee including Chiotakis, Bill Blankenship, assistant chief of volunteers and firefighters

Saulsbury was selected because the company had experience building the kind of vehicle the department wanted, Chiotakis said. The truck was ordered in June of 1996 and delivered in August of 1997.

It brings the number of fire trucks in the Morrisville department to nine—four engines, one tanker, two brush trucks, a utility truck, and the new equipment truck.

Also stationed at the Morrisville department from 7 a.m. to 6 p.m. Monday through Friday is a Cary Emergency Medical Services ambulance. The agreement with Cary EMS, which covers the Morrisville area, was arrived at in August. It reduces the response time for emergencies in Morrisville and the Research Triangle Park.

Chiotakis and the town board of commissioners have been working with Cary officials for about two and a half years to have the ambulance stationed in town, and it has been used extensively since its arrival, Chiotakis said.

## Local gourmet cooks serve up a tasty feast

BY ROXANNE POWERS

I recently decided to step up my efforts to feature gourmet cooks in the Morrisville/Preston area in my monthly column. And so I was delighted to discover that Lowe's Foods new manager, Jim Rogers, and his wife Pam, who teaches fourth grade writing at Penny Road Elementary, love to cook. Jim even keeps recipes in his office to share with customers who can't decide what to have for dinner.

He and I were discussing the store's involvement in promoting the Old Time Harvest Day, a Carpenter Ruritan event on Oct. 11 to raise money for college scholarships, when I learned of the couple's love of cooking and entertaining.

I coaxed Jim into asking Pam if they would prepare a meal for us. The problem, explained Jim, was that they were still house hunting in the area, and having to alternate commuting between local hotel rooms and their home in Winston-Salem.

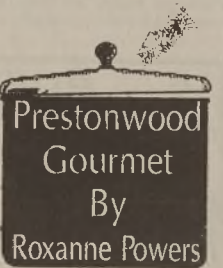
"No problem," I said. "Come cook in our kitchen."

Pam later confessed that she had a problem with being referred to as a gourmet cook. "You can imagine my response when Jim came home telling me that he met this lady in the store who wants us to come to her house and cook for her and her husband," she said.

If you're thinking what good sports Jim and Pam must be, just wait until you hear the rest of the story.

A few days before the Rogerses were due to arrive on our doorstep, grocery bags in hand, it occurred to me that our kitchen might not exactly be their idea of the dream kitchen. I warned Jim that until our downstairs renovations are complete—the kitchen being a major part of that work, we were using the kitchenette in the upstairs playroom...

I guess I should have said the



apartment-sized kitchen, for it does contain all the necessary appliances; it is merely small. But being a good sport who knows how to improvise, Jim asked with some reticence if we had a grill.

Needless to say, we had a fun evening and great food.

So on Oct. 4, when you see me in the Lowe's Foods parking lot operating a skid steer loader in my evening gown, you'll know that Jim exacted his price and that the people at Revels Tractor are good sports. (For more details, check out the full page ads in this month's edition.)

The following recipes are a sampling of the meal James and I were lucky enough to have prepared for us. They did such a good job that we told them we would let them come to it again when we get our real kitchen.

I never heard them answer in the affirmative—maybe they just need time to recuperate from kitchen elbow.

Jim prepared the Veal with Tomato, Capers and Pine Nut Sauce from the California Cook, and Pam prepared the Baked Eggplant, Zucchini and Parmigiano Tortino from The Union Square Cafe Cookbook. She substi-

**Veal with Tomato, Capers and Pine Nut Sauce**

(Makes four servings)

- 4 1/1-oz. veal rib chops, boned, trimmed
- 3 bacon slices, chopped
- 2 Tbs. olive oil
- 4 plum tomatoes, diced
- 1/3 cup toasted pine nuts
- 2 Tbs. drained capers
- 1 Tbs. chopped shallot or green onion
- 1 Tbs. chopped fresh garlic
- 1 Tbs. minced fresh basil or 1 tsp. dried, crumbled
- 1 tsp. minced fresh rosemary or 1/4 tsp. dried, crumbled
- 1 tsp. minced fresh thyme or 1/4 tsp. dried, crumbled
- 1 tsp. minced fresh oregano or 1/4 tsp. dried, crumbled
- 1 tsp. minced fresh tarragon or 1/4 tsp. dried, crumbled
- 1 Tbs. Pernod (optional)
- 1 Tbs. dry white wine

1 Tbs. fresh lemon juice  
3 Tbs. melted butter, cut into pieces  
Preheat oven to 400 degrees. Season veal with salt and pepper. Cook bacon in heavy large ovenproof skillet until crisp. Transfer to paper towels and drain. Four oil drippings from skillet. Heat one tablespoon oil in same skillet over high heat. Add veal and brown on both sides. Transfer skillet to oven and cook veal to desired doneness, about 10 minutes for medium-rare. Transfer veal chops to platter. Toss with foil to keep warm.  
Add remaining one tablespoon oil to same skillet and set over medium heat. Add tomatoes, pine nuts, capers, shallot, garlic and all herbs and sauté two minutes. Add Pernod if desired, wine and lemon juice and simmer until reduced to thick sauce, about four minutes. Whisk in butter. Pour sauce over veal. Sprinkle with bacon and serve.

**Baked Eggplant, Zucchini & Parmigiano Tortino**

(Makes four main servings or six side dishes)

- 1/2 cup olive oil
- 1 Spanish onion, peeled, cut in half, and each half cut into 1/4-inch slices (1 1/2 cups)
- 3 leeks (one bunch)
- 1 lb. asparagus
- 1 medium eggplant (1 lb.), peeled, quartered and cut into 1/4-inch slices
- 1 zucchini (1/2 lb.), washed and sliced into 1/4-inch rounds
- 1 yellow squash (1/2 lb.), washed and sliced into 1/4-inch rounds
- 1 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 5 eggs
- 4 Tbs. balsamic vinegar
- 1 cup heavy cream
- 1 cup grated Parmigiano-Reggiano (3 ounces)

Preheat oven to 325 degrees F.  
Heat 2 tablespoons of the olive oil over low heat in a medium sauce pan and cook the onion, stirring occasionally, until very tender and golden colored, 15 to 20 minutes. Set aside.  
In the same sauté pan, heat 4 tablespoons olive oil and add the eggplant, zucchini and the yellow squash. Continue to sauté on medium heat until all the vegetables are tender, about 5 minutes. Combine the cooked vegetables with the reserved onions, season with half the salt and pepper, and allow to cool.  
In a large mixing bowl, beat the eggs. Combine with 1 tablespoon olive oil, the balsamic vinegar, cream, 2/3 cup of the cheese, and remaining salt and pepper, and allow to cool.  
Oil a 2-quart, 9-inch round or square baking dish or casserole with the remaining tablespoon of olive oil and pour in the tortino mixture. Be sure the mixture is level on all sides. Cover the dish with foil and bake for 35 to 40 minutes.  
Preheat the broiler. Remove the foil from the dish and sprinkle on the remaining Parmigiano. Bake until the eggs are set, about 15 minutes longer. Just before serving, place the tortino under the broiler until the cheese forms a golden crust. Let rest for 5 minutes.

tuted one bunch of leeks for the Spanish onion and one pound of asparagus cut in one-inch lengths for the eggplant.

Psst! The couple is expecting their first child in January. If the baby likes good food, it's going to be a lucky little one.

If you or someone you know is a great cook, we'd like to hear about it. Call in your ideas at 460-0485 or fax a note to 468-9335.

Mad? Send a letter to the Editor. We value your ideas.

Thank you for reading *The Progress*. See you next month.

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## Thier named advisor to CitySearch

Teresa Thier recently joined CitySearch as Internet Business Advisor.

A native of Cedar Rapids, Iowa, Ms. Thier graduated from Iowa State University with a B.S. in marketing. She previously was affiliated with the *Cedar Rapids Gazette*.

As Internet Business Advisor, Thier confers with Apex area businesses to develop web sites that work as marketing tools and are accessible to consumers.

CitySearch, a provider of community-based online information services, produces and maintains a guide to the Research Triangle, delivering information on arts and entertainment, local and regional news and local business.

Launched in May of 1996, CitySearch was built from the

ground up in the Triangle community, partnering with local media, government, community organizations, businesses and professional groups, and visitors bureaus. To date, more than 5,000 community organizations and more than 2,600 businesses have joined the CitySearch community online.

## Jasper's selected top restaurant

Jasper's American Eatery and Gathering Place has been selected as the "Best Family Restaurant in Cary" by *Where the Locals Eat*, a national directory of the best restaurants in the country.

Located at 4300 NW Cary Parkway at Preston Corners, Jasper's serves homemade pastas, fresh seafood, steaks, chicken and incredible desserts. It opened in 1984.

Where the Locals Eat ranks restaurants in 50 states and more than 1,000 cities. The restaurant guide contacts local businesses and professional people and asks them to rank their favorite eating places in the area. None of the restaurants included in the book paid for their placement.

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