

If These Old Logs Could Talk

by Leslie Donovan

It was the summer of 2011. My daughter, Molly, was about to graduate from high school. Tim and I were also about to embark on a search for the perfect mountain house to put down some roots. We knew that we wanted to live around Asheville because it's the only place in North Carolina that offers great weather, exemplary restaurants, all sorts of outdoor activities, weekly festivals, and most importantly, overall healthy living! The timing was right.

We had met in the winter of 2005, and knew immediately that we really liked each other, and it was the true beginning of our plans that would eventually lead us to Wolf Laurel! Life was always fun with Tim. He's a dreamer, but he's a mover and a shaker, too. He's an imperfect specimen of a perfect man -- and I fell slap in love! I loved that he dreamed big, but he was realistic about the dreams, and that led to a series of LISTS that we checked off little by little.

- List 1: sell my house.
- List 2: buy a beach house.
- List 3: sell his house
- List 4: buy a mountain house.

Each list had many items that we needed to complete before accomplishing our goals. While we were completing our lists, we decided to LIVE fully, and here is what that meant for us: eat healthy, exercise, travel, contact old friends & nurture



relationships, relax more, drink wine, and communicate well every day. Something was working and we knew that we were headed for a good life together and we wanted it to be a good, long life!

I was driving to Atlanta when I got a text message from Tim, and son, Cy, saying they had found "the house." Tim sent a picture of it and said that it provided ALMOST everything we wanted. I absolutely loved the home! We got so excited after we saw it that we put an offer on it almost immediately. We knew that there was some really interesting history on the house and we were told that this was the first house





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175 VILLAGE LANE-\$155,900-Adorable cabin in The Village, Great year round location that offers 2 Bdr's, 2 Baths, cvrd front deck, flat yard, furnished, stone fplc. **MLS#546646**



1258 EL MINER-JUST REDUCED!! \$149,000 Mountain chalet with mountain views, updated 2 Bdr's, 2.5 Baths, fplc, wrap-around decks, loft area, oil heat, open floor plan, close to ski slopes. **MLS#523856**



2665 EL MINER DRIVE-JUST REDUCED!! \$189,900- Well maintained chalet that offers 2 Bdr's, 2 Baths, stone fplc, loft area, 1325sqft, fully furnished, new kitchen and carpet, gas heat, unfinished lower level 716sqft for additional elbow room. **MLS#519601**



141 OAKRIDGE COURT-GOLF COURSE MTN HOME-\$197,500-Immaculate inside and out, 3 Bdr's, 3 Baths, stone fplc, new kitchen, windows and exterior doors, gas heat, central A/C, .60 acres, detached garage/workshop, cvrd deck. **MLS#550214**



261 EL MINER DRIVE-GOLF COURSE, PAVED ACCESS & STREAM- \$239,000 Pristine log home like new, 2 Bdr's, 2.5 Baths w/loft area, wood floors throughout, 1698sqft, cath. ceilings, gas fplc, gas heat, open floor plan, 1.08 acres w/stream on property, unfinished lower level for storage. MANY EXTRAS!!! **MLS#539576**



228 BUCKEYE ROAD- \$240,000- CONTEMPORARY MTN HOME W/MTN VIEWS- Newer metal roof for this home that is great for full-time or part-time living, 3 master suites, stone fplc, workshop, double garage, large deck for entertaining, high elevation. **MLS#532961**



569 PISGAH PASS RD-EXTREME MTN VIEWS , SOUTHERN FACING-\$249,000-Spacious 3 Bdr's, 3.5 Baths, wood floors in great room, tons of windows, new exterior paint, wrap around deck, mostly furnished, gas heat, stone wood-burning fplc. **MLS#469393**



272 UNAKITE LANE-IMPRESSIVE ANTIQUE LOG HOME W/WATERFALL & STREAM & BREATH-TAKING VIEWS!!! \$348,500-Two acres of privacy in your own sanctuary, 3 Bdr's, 2.5 Baths, tons of decking for entertaining, wormy chestnut cabinets in kitchen, flat driveway , detached garage, rock work throughout property, furnished, gas heat, MUST SEE!!! **MLS#539210**



459 LOOKOUT DRIVE-NEW LISTING-EXTREME VIEWS OF MT.MITCHELL-\$345,000-High elevation with wrap-around deck to enjoy the views, 2 fplcs, cath. ceilings, T&G walls and ceilings throughout, 3 Bdr's, 3 Baths, huge windows makes this home open and bright, large family room for kids. Metal roof, nicely landscaped .57 acre. **MLS#549452**



998 MCKINNEY GAP RD-\$339,000-PRICED TO MOVE-MOTIVATED SELLER-Family sized home with proven rental history, 4 Bdr's, 3.5 Baths, stone fplc, wood stove, garage, fully furnished, tremendous views on paved road, 3 level home, huge family-room on lower level, gas heat, tons of rock work. BRING YOUR OFFERS!!! **MLS#483929**



36 GOLDENLEAF ROAD-NEW LISTING-Quality built custom home that is impressive throughout, 3027sqft, open and airy floor plan, 4 Bdr's, 4.5 Baths, cath. ceilings on main level, including ,master, 2 stone fplcs, gas heat, loft area, garage on main, paved access with flat easily accessed driveway, patio w/hot tub, 1.68 acres w/pond, upgrades in every space, YOU MUST SEE THIS ONE TO APPRECIATE!! TOO MANY EXTRAS TO LIST!!!! **\$539,000**





built in Wolf Laurel. Well, we didn't even really care at the time, because we didn't know anything

Laurel. We also found that the very nicest people in the world live in Wolf Laurel. Everyone smiled, everyone was relaxed, and it seemed we found nirvana! Tim's friend, Gary, from Frisco in the Outer Banks, showed up to help us move in, and then our friends and family began to make the long trek to visit weekend after weekend. We have been very busy our first Spring/Summer getting used to the area, the jobs, entertaining our visitors, and decorating the home to make it our very own. Our good friends, the Braggs, the Zimmermans, and the Cranfills were our first guests this year. We finally learned our cabin needed a really comfy guest bed, so if you visit us, you may never want to get out of bed, except that we are habitual coffee drinkers, so the smell of coffee and bacon might entice you!

about Wolf Laurel. Little did we know that Wolf Laurel would end up being such a closeknit community of wonderful folks. The log cabin had been reassembled from early 19th century hand-hewn logs (1804) on this land beginning in 1966. The main two-level part of the home is the original cabin with its wide plank flooring and stone fireplace. The kitchen is an antique corncrib with the original stone fireplace and a wooden mantle with an excerpt from the poem, "A Bachelor's View," by Tom Hall burned into the front:

A pipe, a book,
A cozy nook,
A fire,--at least its embers;
A dog, a glass:--
'Tis thus we pass
Such hours as one remembers..

The master bedroom was added later, and the hand-hewn logs used for this room came from yet another antique cabin. Sue Orebaugh, whose family owned the home since 1966 has written a lovely historical summary about how her family came to live here. The folks on the mountain that we have met so far were sad to see them go. We do keep in touch though, and she is happy that we are preserving and honoring her family history. It sounded from her historical summary that many memories were made in the cabin in the last 50ish years, and we are prepared to make many more memories for our family in this antique log home.

We sold our house on Lake Norman near Charlotte, sold our boat, sold a lot of our "stuff," resigned from work, and began the process of becoming new homeowners again. I searched for a part-time nursing job in Asheville, and was lucky enough to get the position that I really wanted, which was working with Palliative Care patients. Things were falling into place, but we were worried about Tim's electrical contracting business, Donovan Electric Inc. because he was very busy in the Charlotte area and wasn't sure of the need here. However, we were surprised to find out that there is plenty of work for another electrician around the Asheville metro area and especially Wolf

When I started my position at CarePartners in Asheville, I met many wonderful folks. My Palliative Care team was powerful, and the patients were even more powerful with their struggles and unique lives. Working with folks at the "end of life" teaches you a few things about "during life." In a nutshell, as my co-worker and friend, Nina, reminds me, we should live "in the NOW" and that is precisely what we are doing. We live a modest life, always searching for that special thrift store item, piece of wood along the side of the road, forgotten lampshade, vintage rusty refrigerator, and more. We know that these things make it a very rich life!

As many of you know, Tim is the introverted extrovert who is as comfortable belting out Phantom of the Opera as Willie Nelson at gatherings, and is a true workhorse. Our motto is work hard, but play harder. It's a happy time for us. Tim said, when he knew I was writing this article, "Don't make it a love story...." Yep, it's kind of a love story, too.

But the truth is, we are all in charge of our own happiness. So this is not exclusive to some and not to others. As my daughter said one day after working as a pool-side server in Charleston between college, "Mom, I've got it figured out. If I smile, call people by name, and remember something about them, they tip me well." I said to her that if you are nice to people, then you will always reap the rewards, whether it be money, friends, or happiness.

As our parents get older, our children become young adults, and our time becomes more and more valuable, we never cease to enjoy





each and every day. I think I may be “preaching to the choir” in Wolf Laurel, because you guys had it all figured out way before we moved here. In fact, after talking with many of you, it just sealed the deal about our total contentment up here in the Blue Ridge Mountains of Wolf Laurel.

listen carefully, you will hear the sound of silence. At the top of our driveway, we have inscribed DONOVAN on small pieces of old barn wood, but if you look under that, it says SIMPLE LOVE, which sums it all up.

I would encourage anyone who is reading this to stop in for a glass of wine at 480 El Miner Dr. We love “pop-ins,” as Seinfeld used to call it. Then, we will show you what we fell in love with. We don’t have the long mountain range views, but we have a beautiful slice of history perched up on a little hill, and if you

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480 El Miner Drive at The Wolf Laurel Resort

by Suzi Orebaugh



Authentic 1804 Log Cabin

An Owner's History

It was the winter of 1966 that my parents began to reassemble their antique log house on their lot on El Miner. Being a friend of Bud Edwards, the original developer of Wolf Laurel, my father had hunted with him on the four tracts of land which he had purchased and which eventually would become our wonderful mountain resort. Bud had never intended to develop the land, but at the urging of his friends who saw it as a perfect setting for a summer resort, he began to implement his vision. My parents bought one of the first lots and built the first home on the mountain. My mother wanted a lot that wasn't too high up the mountain or too steep, and she wanted a creek. My father leaned toward one higher up with a view, but he lost that battle. At the time, the roads weren't much more than mud, and mother was afraid of the slippery and steep road further up the mountain.

In fact, few of us would ride with my father as he explored other roads. More often than not, his Jeep had to be pulled out of a ditch or just out of a large mud hole in the middle of the road.

When they chose their lot on lower El Miner, the road had not yet been cut in from Wolf Laurel Road. They walked down from the part of El Miner that is at the top of the 17th green (however, the golf course was not in at that time). This first road that was cut in to bring the building supplies to the lot was along what is now the 17th fairway. Mother chose a lot that was fairly level (at least, for these mountains) and had 2 creeks and even a spring. The next chore was to find a log house. My father, who owned a glass contracting business in Kingsport TN, had some of his employees, who lived in various outlying rural areas, on the lookout for a cabin. It wasn't long before one of the men (M.C.) found just such a house southwest of Nickelsville, VA. The house had to be torn down to make way for the new Twin Springs High School. Knowing some of the people in the Nickelsville area, M.C. said he would negotiate for the house, and when all was said and done, my father purchased it for \$300. But now the hard work began - taking down the old house and hauling and reassembling it in the mountains. After finding two men in the Nickelsville area to take it apart, tag and number the logs, and make a diagram for reassembling, Daddy ran into a snafu. The owners wouldn't let anyone touch the house until the whole family could be present. It took about a month for this to be arranged as some of the relatives were living in Ohio. It wasn't until later that we found out the reason for this request. The family was convinced that a large amount of money had been hidden somewhere in the house. Because the log house had been covered both inside and out with wood planks, they thought that there were many unique hiding places for a treasure. However, much to their sorrow, nothing was found but 15 or 20 pocket knives wrapped in an oily cloth underneath one of the windowsill boards.

Once the house had been disassembled, the logs were loaded onto one of my father's company trucks and a trailer to be hauled to the lot. In addition to the log house, they were given a log corncrib. Though they had no idea at the time what they would do with it, they just couldn't turn it down. My mother, being an antique collector and a lover of old things, wanted to rebuild the house as close as possible to the original, and, thus, she bargained for the chestnut pegged rafters, the brick from the old fireplace, the poplar planks that had been used to cover the logs on the inside, and the wood flooring. We later discovered the date "January 31, 1804;" written on one of the planks. We aren't sure of the significance of the date, but we have preserved this portion of the

board and hung it on the wall in the living room. Mother made sure that all the pieces that she had managed to acquire were used in the restoration. The original floor is in the living room, and the bricks were used for the two fireplace hearths. The wood planks which had been wallpapered with newspaper for insulation had to be soaked and scraped and were used to wall off a portion on the house for a bathroom and for trim on the inside of all of the windows.

They still hadn't figured out how they were going to use the corncrib as it was only 8 feet wide, but, after some planning, realized that if they split it into two 4-foot sections and put a 6-foot fireplace in the middle, it could be added to one end of the house and would make a large, spacious kitchen.

Once the logs arrived on the lot, the dilemma became which way to face the house. We wanted the long porch facing the golf course, but Bud hadn't decided exactly where he was going to put the golf course. My father, not being known for patience, went ahead with the house and, consequently, the long porch is not on the golf course. It was now time for the fun part-- watching the house go up in this gorgeous setting. When the men began digging for the foundation, they were surprised to find some stone steps and part of a primitive foundation, but none of them knew anything about a house ever being in this location. There is also a low stone wall at the base of the spring which must have been built by those who lived here before. For a number of years, all of our water was piped in from this spring. The men who were hired to put the house back together were from the area and knew just how to do it without a hitch. They told us that the bottom log on each side was oak and the rest of the logs were a combination of chestnut and yellow poplar.

My brother recalls being here when the window trim was being put up and how impressed he was that the man (Hosea Boone) doing the work was shaving the wood to fit with a razor sharp 12-inch ax. We never ceased to be amazed at the talent and knowledge of the men who reassembled and restored the house. Bud finally decided where to put the golf course, and we found that our house was sitting just above the tee on hole number 17 (which was the 8th hole at the time). When the ground was plowed for the course, we would walk down and look for arrowheads. We still have a few that we found, but most have been misplaced. Often when we were here, my mother would make salad out of spring lettuce that she picked out of the spring. I'm not sure what we were eating, but I guess she did since we all survived. My father enjoyed sitting on the porch doing some target practice at a pie pan he had nailed to

one of the trees. When my brother was here he would often go down to one of the ponds and gig frogs for dinner. But one of the real highlights, especially for our children, was when Bud would invite us to his house for a "special" dinner. He had a pond next to his house that he kept stocked with trout. He would catch the trout when we got there and cook it for all of us. It was such a close knit community in those days, and I believe that continues even after 40 years.

After a few years my parents decided that the 3 small bedrooms above the living room just wouldn't do when we were all together - 6 adults and 6 children. They went out and found another log house and added it to the side of the main house opposite the kitchen and could now get away from all the hubbub of the grandchildren. I don't know the history of this house, but believe it came from Tennessee. Nevertheless, we were all happy to have it and be able to spread out a little. My parents spent many long weekends here until my father got ill in the late 80's, and we came down from Maryland as often as we could get away. Our children loved it and learned to ski here. When my parents could no longer come to the mountain cabin that they loved, we took over the house. Unfortunately, with young children and our jobs we couldn't get here as often as we wanted, but now with the children grown, we are trying to spend as much time as we can relaxing and enjoying this old house. Our seven grandchildren are now the little ones exploring the mountain, catching lizards, and doing all the fun things that their parents did here as children.



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Wolf Laurel You Tube <http://www.youtube.com/watch?v=AQ1WvzclC1s>



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Custom 3 Bedroom, 2 1/2 Bath
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MLS 519955 \$359,000

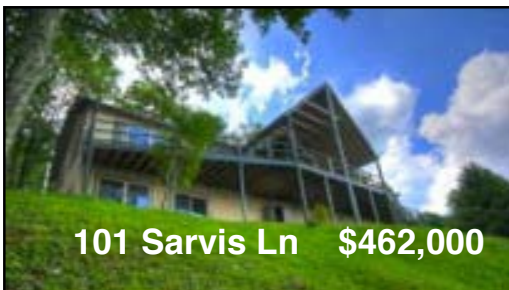
You Tube

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\$125,000
229 Gardenside Road

New listing..2 Bedroom, 2 Bath Home, Open, Bright, & Airey, Vaulted Ceilings, Wood flooring, Fireplace, Large Back deck...Lots of Space for Entertaining.
\$125,000



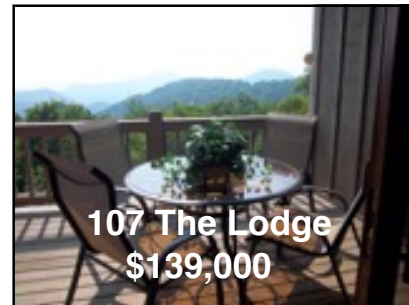
101 Sarvis Ln \$462,000

New listing...4 Bedroom, 3 Bath ski in, ski out home with Long Range Views. Split floor plan, Open, Vaulted Ceilings, Wood flooring, Fireplace, & Game room.Great Family Home or Investment/ Rental Property.
MLS 451100 \$462,000



64 Hampton Gap

Cottage Style 2 Bedroom 2 Bath with lots of storage, Stone Fireplace, Remodeled Kitchen with New Appliances, New Hard-wood flooring, easy year round access on paved Road, Exterior building for your Car or Storage, 550' sq ft of covered Back Decking.
MLS 519963 \$179,900
You Tube
<http://www.youtube.com/watch?v=AQ1WvzclC1s>



107 The Lodge
\$139,000

Beautiful 1 Bedroom Condo with Long Range Views, Completely Remodeled, New Granite counter tops, New Wood flooring, Gas fireplace, 1st floor unit for easy year round access.. No Stairs ! Enjoy your Long Range View while dining on your Private Deck.
MLS 488961 \$139,000



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History of our Village

compiled by Village Lane resident, Bill Aimone: History Lesson IV

- The Erwin Record, August 15, 1965 edition, highlights a new proposed development on Bald Mountain. The proposal included skiing off the Bald. The entrance was to be from a new road on the Tennessee side of Bald Mountain. The featured picture was of our oldest cabin in the Village, (135 Village Lane). Quoting the paper this development was to be of "Gatlinburg" proportions!
- The development was originally named "Settler's Village"
- The oldest cabin in the Village (just beyond the Barn) was built in 1881.
- Water for the cabin was from a spring house which is directly across the street on Village Lane. The spring house still stands.
- A long term resident of this first cabin was a man named Roch Wilson (pronounced "Rock"). Roch was a giant of a man. Sometime during his residency he made enhancements to the original spring house and on the rear corner you will see two hand prints – his and his wife's.
- Village Lane runs through what was originally farm land. Hogs were raised here. To this day, old timers will tell you that is why for many years there were no snakes in what is now the Village area.
- Most of the other cabins in The Village were brought in from other areas, having been disassembled and rebuilt.
- All sorts of farm implements have been unearthed, including axe heads, metal wagon parts, horse shoes, a cobbler's shoe horn, hitching post, various farm tools, etc. We are planning to put these items on display in our community center.

President's Message

by Frank Perritt

As I write this in the 90 degree heat of Florida, I am constantly reminded why we love Wolf Laurel: morning temperature of 62 degrees, sleeping under a blanket, no summer fires as in the West or floods as in Colorado, no mosquitoes, not having to lock your door, great friends all around you and looking forward to the fabulous change of the leaves next month. No wonder every one in Wolf Laurel is so happy!

A new twist is provided in this issue of the Top of the Bald: an addendum to the WLOPA Directory will update Members' information, changed since the cut off May 31st. It will provide current information for new members, and current members changes in telephone number, email, etc. The addendum will be formatted so that it can be copied and cut out of the TOB, then added to your Directory. Keeping your information current is critical to the effective use of our electronic communication system.

Many of you that have been on the mountain for more than a few years have fond memories of the Puncheon Fork Yacht Club and the Friday Nighters with Lou Slater presiding behind the large three sided bar with a top made from a tree trunk. The bar was moved to the Bald Mountain building for a few years, then back to the "Barn." Space was needed in the Activity room of the Community Center (formerly called the Barn), so the bar was moved

again; it was literally cut in half with one section moved to the Pavilion and located in front of the counter and sink area. It has been enthusiastically received and is expected to encourage use of the Pavilion for weddings, reunions, private parties, etc.. The section in the Community Center was relocated, providing much needed space for Friday Nighters. We are seeking photos and memorabilia of parties of the Yacht Club and anticipate an attractive display to be added, honoring the history of this unique Wolf Laurel icon. Please let Cindy Tucker know if you have photographs to donate.

Take note of the arched bridge built by Dick Moeller over the stream that leads to the water wheel. This is the first step in development of a quiet retreat and meditation space in the old springhouse and a reflective garden walkway, with space to honor former residents who have passed on. A safe walkway to the springhouse will be the next phase undertaken. Please let Gwynne Beneke know of your ideas and interest in participating in creating this memorial.

The last of the Friday Nighters with music will be September 27. Be sure to bring a non-POA or non-Amenities member to enjoy this program and encourage their joining the Amenities program.

I hope to see many of you and your guests on the Mountain for the change in autumn colors.

WLWGA 8th Annual Rally for the Cure

Susan G. Komen

Our Rally for the Cure Golf Tournament & Luncheon was held on August 14. 32 golfers celebrated beautiful weather on the golf course, while non-golfers had a Bunco Party and all joined in afterward for the luncheon which helped raise \$6,000 to benefit the Tri-Cities Affiliate of Susan G. Komen for the Cure. The Tri-Cities Komen affiliate covers 23 counties in Eastern TN, Southwest VA, & Western NC, including Madison & Yancey Counties. The entire day of fun events was enjoyed by 71 women!

The success of our 2013 Rally would not have been possible without the support of the entire Wolf Laurel Community! Thank you!

Village Amenities Programs & Events 2013 (updated 9/17/13)

All programs & events below are planned for Amenities Members unless otherwise noted. All WLPOA members are welcome to enjoy all of our Community Center offerings – Starbucks Coffee, high speed internet access, and a wonderful library for a great read. Also, see our website – www.wolflaurelpoa.com - for all the most up-to-date information about the WLPOA, a great bulletin board of local happenings, and more.

Fitness Classes:

- Muscle Toning/Stretching with Cathy Johnson each Monday & Friday, 9am in the Village Pavilion area.
- Tai Chi with Fred Buck each Monday & Thursday, 10am in the WLPOA Activities Center
- Water Fitness with Barby McQueen each Thursday, 3-4pm in the Village Pool – weather permitting thru Sept.

Tennis Regularly Scheduled Play – 10am – noon on the days specified:

- Women – Monday & Thursday
- Men – Wednesday & Friday
- Mixed Doubles – Saturday

Pickleball Regularly Scheduled Play (Women & Men):

- Sunday afternoons 3pm. Come out to observe or participate in this great sport!

Friday Night Socials:

- Every Friday at 6pm through September in the Village Pavilion & an appetizer to share; mixers provided by our outstanding bartender, Larry Smith. Amenities members may bring a mountain guest for one Friday Nighter.
This month on September 27th, we'll have a special celebration with music by Christy McGhee and the Amenities Committee will cook up some great bratwurst & buns. If you'd like to bring a dish to complement (sauerkraut, etc.), please do! This will be our last Friday Night Social for this season, so come on out!

Monday Night Potlucks:

- Every Monday at 6pm in the Village Pavilion; bring a potluck dish to share, BYOB and all the picnic fixin's. Amenities members may bring a mountain guest for one Monday Night Potluck

Gourmet Cooking Classes with Michaelene Sanders and many of our most excellent cooks. Advanced registration is required as there are a limited number of spaces. The cost is \$30 per class. To pre-register, contact cindy@wolflaurelpoa.com or call 828-689-4089. Last class this season:

- **Tuesday, October 15th**, 11:30am – 2pm at Baldwin's Trinity on Angelico Ridge: Time for a bubbling hot meal! Sign up by **October 11th**.

Art Wall Openings and Shows – July through October (look for announcements for art openings):

- Chuck Kinsey's photography will be shown in September. Chuck has beautiful framed photography (mostly local scenes) & cards for sale.
- Gwynne Beneke's water color paintings will be shown in October and through the fall season.

Craft/Art Classes:

- Knitting Class/Circle! Join Jackie Cissell for basic instruction and great times to advance skill and get to know each other! Classes will take place each Wednesday at 3:00 in the Community Center.
- **Friday, October 11th, 1:00pm – Fall Leaves on Canvas – a beautiful project. For more information and to pre-register, call 828-689-4089 or e-mail cindy@wolflaurelpoa.com. \$25 per person (checks made to Barb, please).**

Dining Out with Friends: Please call Cindy at 828-689-4089 or Gene at 828-208-3949 to sign up.

- **Saturday, October 5th:** Dinner at the Farmer's Daughter! Back by popular demand! (near Chuckey, TN); 4:15 in the Village parking lot to car pool or meet at the restaurant at 5:30.

Wolf Laurel Wandering Ladies – 2013

by Debbie Wallace

What do wagon rides, busses, rocking chairs and art festivals all have in common? Well, if you were one of the thirty plus Wolf Laurel Wandering Ladies you would know. This past June thru September we adventured out into neighboring towns, experiencing each as we wandered through Little Switzerland and Alta Pass, Asheville, Black Mountain, and Blowing Rock.



Carson told us wonderful stories of his sister's dream to "save" the orchard from development and how later they found a connection to the property. The Overmountain Reenactors march through the property each year on September 29th on their way to Kings Mountain. If you have not yet been to the orchard, I highly recommend the hour drive over and enjoy the wagon tour and storytelling.



Our first trip in June was to Little Switzerland for some shopping in the local shops and enjoying lunch with the fabulous views (almost as good as ours) at the Chalet Restaurant in the Switzerland Inn. Overlooking the Blue Ridge Mountains and lunching under open skies, we enjoyed a wonderful meal and a great time of getting to know some new ladies. After contributing to the local economy in their stores we headed over to The Orchard at Alta Pass. Here

Our second adventure in July was to our own town of Asheville for a walking tour down the sidewalks and around the Pack Square area to see the town from a new perspective. We had the opportunity to look in shop windows, take a few quick run thru of some shops to see what they had to offer and learn a little about the town that we may not have known. A chocolate store called the Chocolate Fetish even has chocolate shoes, a sight to see for any woman (and a great gift for that female shoe fanatic). This unique feature was courtesy of Gloria Davenport, who was our written guide for the day. We enjoyed another wonderful lunch at Chestnuts Restaurant and a Lazoom



we enjoyed some local music and dancing in their facility, purchasing homemade goodies such as fudge, jams, butters and my personal favorite, apple pie. We were then loaded onto a wagon and taken for a tour of the orchards, where history was brought to life for us: the importance of the area during the Revolutionary War. Our guide and co-owner Bill





Comedy Bus tour of the Asheville area. This is no ordinary bus tour! It is a tour performed in a comedy fashion with "off Broadway" actors adding an

interesting and funny perspective. Although one should never be surprised at anything in Asheville, the "Nun" did bring us a few. If you see the purple bus while driving around Asheville, beware! There could be some shenanigans about to happen.



Next, in August we headed up the hill from Asheville to Black Mountain, where many of us were surprised to find how close it actually is -- only about another fifteen minutes and you are transported back in time. We were lead around town by Pepper of Black Mountain Walking Tours where she told stories from different locations about local buildings and people. We were even given a special story about "The King" of Rock 'n Rolls' unusual visit to their little town. The town was loaded with interesting shops, selling both old and new merchandise and hand painted rocking chairs placed strategically throughout the town. These chairs provide both a place to sit while wandering, as well as being a source of income, when they are auctioned off each year. The current plans for the



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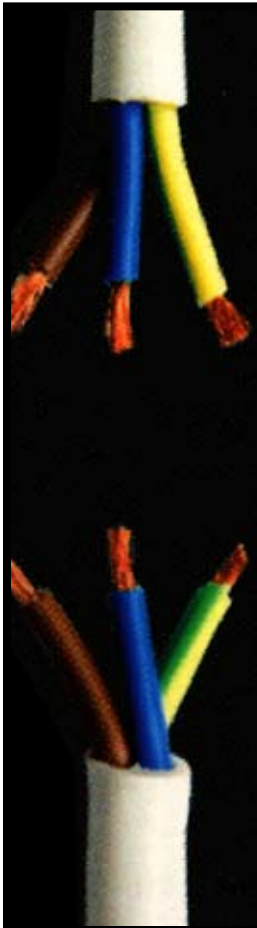
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proceeds are for a county park to be built near the police station. Here we had a hard time deciding which restaurant to eat at, as there were many recommended; we settled on the Verandah Restaurant, where we were well taken care of. All enjoyed their wonderful lunch selections. We then enjoyed breaking up into small groups and shopping to our hearts content in the many, many stores with a lot of local as well as general merchandise. This is a great little town so close to home; we were told that the end of season "local" bargain time is the third week of October, just before many of the shops close down for the winter season.



On our final trip of the season occurred in early September, when we headed two hours up the Blue Ridge Parkway to the bustling little town of Blowing Rock for one of their monthly Art Festivals. After enjoying browsing through the 100 + vendors, we headed over to the Bistro Roca Restaurant for lunch; once again we enjoyed good food with some rather unusual menu items like roasted prosciutto wrapped figs, eggplant frites, and lobster mac-n-cheese. We followed up the great food with small group shopping, exploring the many little stores and unusual fare available. I think that an impact on their economy was boosted that day also!

Each of these towns had something special to offer and is worth a visit, if you have not yet been to them. I believe that your guests would find them each interesting and refreshing also; the Wandering Ladies hope you would consider a visit in the future.

Our Wandering Ladies are currently planning for the 2014 summer season and we would love to have you come along and enjoy some "girl time" with your friends and neighbors here on the mountain. Suggestions are also being taken and can be submitted to me or Cindy Tucker for future consideration. A few photos of our outings are included.

Happy Wandering,
Debbie Wallace, coordinator

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What's With the "Amenities" Word

by Earlene Shofi

What's in a word? "The Amenities" (make that 2 words) brings to mind lying on a beach side chaise lounge, while large hand held fans cool the air for your comfort. Not a thing for you to do but enjoy the rum punch. Webster defines an amenity "as anything that adds to one's comfort or convenience, a place or climate." Okay, so we have it on the climate level, BUT here we are in Wolf Laurel: no beaches, no large fans, no concierge, you get the picture, we make our Wolf Laurel experience enjoyable by participating and DOING things we enjoy. Surrounded by incredible natural beauty, many of us enjoy the various activities, programs and classes our Amenities program has to offer; it is an enhancement to the wonderful life we have in WL. (My vote would be to change the name to "Enhancement Program," although this brings to mind summer camp, mandatory basket weaving and pot holder making.) Let's try to find a name that is more descriptive of our many choices for enjoyment, comradery, learning and participation, other than "The Amenities." Email or call Cindy or Earlene with your specific suggestions or suggested names, if you think a name change would be a positive move; our contact information follows below.

But wait, before we change the name, here are some of the programs and classes planned for next year, some new, some repeating, because they were so well received that they are back on the schedule of Amenities offerings.

Art and Crafts:

Mixed Media Artist - Barb Belstrom

Jewelry making: basic jewelry making and "what to do with those broken pieces you can't part with," Kippie Capers

Glass etching: Barb Smith and Lee Moeller

Knitting Circle: beginners to accomplished, Jackie Cissell

Fitness: Exercise and Stretching: Cathy Johnson

TaiChi: Fred Buck

Dining Out With Friends: a great way to enjoy new restaurants and good company, Gene Woolf, Organizer

Gourmet Cooking: Michaelene Sanders

Water Aerobics: Barby McQueen

Wolf Laurel Wandering Ladies: Debbie Wallace

Pickle Ball: George Shennan

Tennis: Men's, Ladies and doubles tennis

Monday night potluck dinner: Larry Smith

Friday night social: Larry Smith, your genial bartender



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Top of the Bald Newsletter

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The Top of the Bald is published six times each year by the Wolf Laurel Property Owners Association, 91 Village Lane, Mars Hill NC 28754. Members are encouraged to send original articles and photographs of interest to the Wolf Laurel community. Deadlines for receipt are the 15th of Jan, Mar, May, Jul, Sep, and Nov. Email proposed articles and photos to wlpboard@wolflaurelpoa.com. We reserve the right to edit all entries to fit TOTB. Please contact the WLPOA office to report any changes in your address, telephone number or email address, 828 689-9229 or to: wlpboard@wolflaurelpoa.com

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Here are a few suggestions for new programs that folks have requested that we may try to incorporate for the 2014 season:

Games: Bridge for men, Bridge Night for couples
 Wood working shop Hiking/Walking: around the mountain with a leader for each week, hikes to be tailored to the level of fitness and preferences of the group Plant walks: identifying medicinal and edible plants that are indigenous to WL
 Cooking Class for Couples Dance: Tap/ modern, if there is enough interest. Leslie Donovan will teach Gardening: square foot gardening and container gardening
 Suggestions for new programs, as well as ways to improve existing programs are enthusiastically appreciated. Please call or email Cindy Tucker, Amenities Director, at (828)

689-4089, cindy@wolflaurelpoa.com , or Earlene Shofi, Amenities, POA Board of Directors Chair, (828)680-9041, earlenes@frontier.com with your comments. Thanks to all our teachers, leaders and volunteers for a great season!
 The POA bulletin board can be accessed at www.wolflaurelpoa.com. It is updated regularly by Jim and Nancy Landry and is a great resource for special events not only for Wolf Laurel, but for all the surrounding communities. Please check this website for new Amenities program schedules as well.



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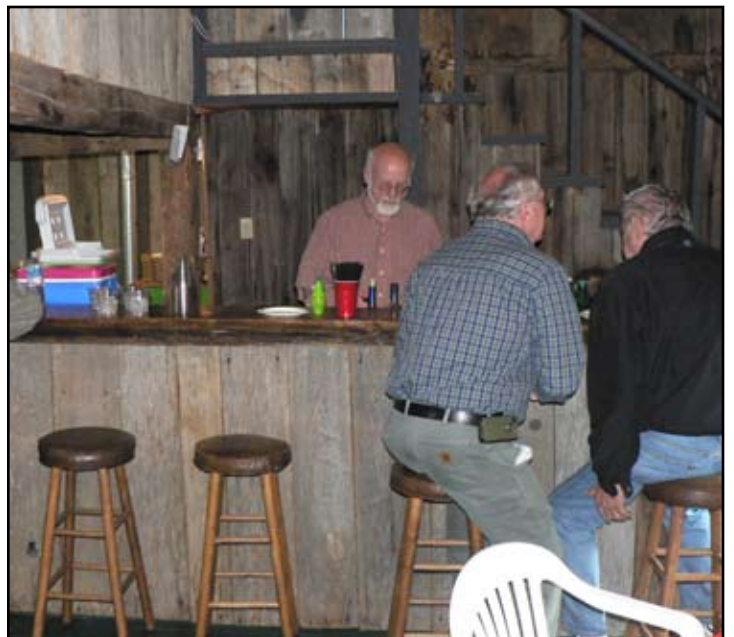
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Friday Nighters



Covenant Corner

David Schmidt

Did anyone happen to see where Summer has gone? Fall is in the air. The temperature is dropping, the leaves are turning to beautiful shades of red, yellow, orange, and brown. We are the lucky few who are able to enjoy nature's changing ways on a daily basis.

There have been so many positive changes on the mountain this past season. Our new bridge in the Village is a welcome improvement to the roads in our community. The overall amenities have been totally upgraded with pool improvements, events too numerous to mention, and a wonderful amenities staff who cater to our daily needs. Like many of you, I really enjoyed the growing interest in our pickleball program. Look for some major improvements, which will include permanent pickleball courts. For those who are sitting on the fence and haven't joined the Amenities Program, still trying to decide whether or not they should get involved, consider the following: the learning curve is very short, and I promise that you golfers will lose fewer balls.

This is the time of the year that mountain fall festivals reign supreme. There are numerous events from which to choose. Apple festivals, harvest festivals, and football parties give us plenty to choose from.

I want to include a couple of reminders that the Protective Covenants provide for:

E.1 Use of private property-Except as specified in this Declaration, the right to safe and secure use of one's private property shall not be abused or violated. Trespassing on private property shall not be permitted.

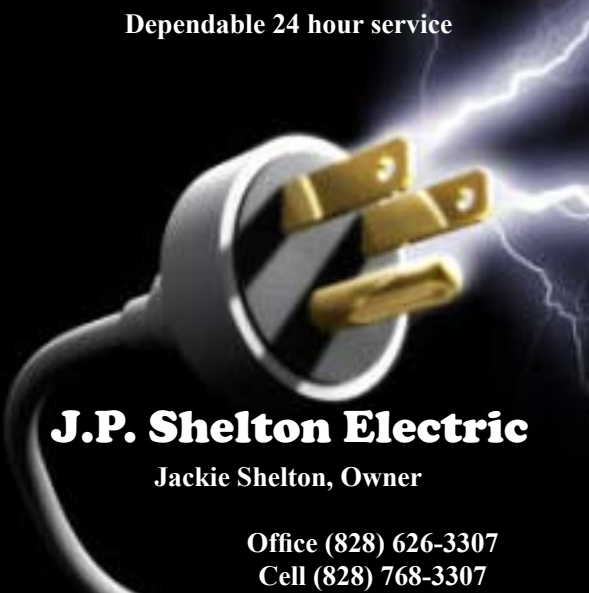
E.2 Trees and foliage-every effort shall be made to save as many trees as reasonably possible to conserve the forest canopy and protect the watershed. There shall be no clear cutting of any lot. If in doubt, contact the R+S office for further guidance.

F.6b Storage- The following transportation modes may not be parked or stored on an Owner's lot unless they are (a) inside a fully enclosed garage or other building permitted hereunder; or (b) in an area which is screened from public view. (A complete list of such vehicles can be found in this section.

)
Perhaps it is just me, but a growing sense of comraderie appears be taking place annually. People seem to be friendlier and more neighborly than in years gone by. Let's continue our growth in this area. The list of volunteers that I see working for the common good is huge. Last week's Friday Nighter was the best attended in many years. A great time was had by all.

I'm signing off for now, and please don't forget to turn off the lights before you leave the mountain.

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2:22 PM
09/21/13
Accrual Basis

Wolf Laurel Property Owners Assoc
Income Statement M-T-D & Y-T-D
August 2013

	<u>Aug 13</u>	<u>Jan - Aug 13</u>
Ordinary Income/Expense		
Income		
40000 · Initiation Fees	0	16,550
41000 · Membership Dues	600	158,100
42000 · Program Income	911	7,253
43000 · Events	0	11,998
44000 · Rental Income	2,817	20,523
45000 · Directory	16	123
Total Income	<u>4,344</u>	<u>214,547</u>
Cost of Goods Sold		
52000 · Program Expense	819	6,621
53000 · Event Expense	0	11,134
Total COGS	<u>819</u>	<u>17,755</u>
Gross Profit	3,525	196,792
Expense		
IPN Fees	0	0
54100 · Membership/Advertising	0	171
54200 · Professional Services	620	2,417
54300 · Office Expenses	150	3,231
54400 · Utilities	1,958	11,824
54500 · Insurance Expense	830	6,640
54600 · Payroll Expense	12,964	53,592
54700 · Annual Meeting	0	515
54710 · Area Beautification	0	51
54720 · Cleaning	0	1,328
54740 · Dues and Subscriptions	0	35
54750 · Education/Training	175	175
54760 · Landscape Maintenance	1,175	8,066
54780 · Taxes and Licenses	0	150
54810 · Supplies, Sm. Tools and Equip.	291	1,416
54820 · Pool Operations	1,164	10,076
54870 · Repairs & Maintenance - Other	3,367	4,459
54880 · Top of the Bald Expense	0	147
54890 · Travel Expense/Mileage	0	94
54900 · Trout Pond Maintenance	61	1,007
54910 · Weather Station Sponsorship	100	912
90000 · Payroll Expenses	0	60
Total Expense	<u>22,854</u>	<u>106,367</u>
Net Ordinary Income	-19,329	90,425
Other Income/Expense		
Other Income		
60000 · Other Income	298	693
Total Other Income	<u>298</u>	<u>693</u>
Other Expense		
70000 · Other Expense	139	6,548
Total Other Expense	<u>139</u>	<u>6,548</u>
Net Other Income	159	-5,855
Net Income	<u><u>-19,170</u></u>	<u><u>84,571</u></u>

1:54 PM
09/25/13
Accrual Basis

Wolf Laurel Property Owners Assoc
Balance Sheet
As of August 31, 2013

	<u>Aug 31, 13</u>	<u>Jul 31, 13</u>
ASSETS		
Current Assets		
Checking/Savings		
10000 · Bank	83,221	99,604
Total Checking/Savings	83,221	99,604
Accounts Receivable		
11000 · Accounts Receivable	2,558	3,408
Total Accounts Receivable	2,558	3,408
Other Current Assets		
12000 · Prepaid Insurance	9,413	10,243
13000 · Undeposited Funds	125	-125
Total Other Current Assets	9,538	10,118
Total Current Assets	95,317	113,129
Fixed Assets		
14000 · Property, Plant and Equipment	704,168	704,168
Total Fixed Assets	704,168	704,168
Other Assets		
25100 · Loan Amenities to Community Ctr	94,000	94,000
Total Other Assets	94,000	94,000
TOTAL ASSETS	<u>893,485</u>	<u>911,297</u>
LIABILITIES & EQUITY		
Liabilities		
Current Liabilities		
Accounts Payable		
20000 · Accounts Payable	3,729	4,023
Total Accounts Payable	3,729	4,023
Credit Cards		
20125 · ASB Credit Card	597	0
Total Credit Cards	597	0
Other Current Liabilities		
20100 · Payroll Tax Liabilities	2,351	1,147
20200 · Lifetime Memberships - Current	26,250	26,250
20300 · Hope Fund	1,100	1,100
20310 · Meditation Chapel/Garden	150	150
20315 · Biltmore Bench Fund	-100	50
20320 · Village Beautification	314	314
20400 · Notes Payable-Current Portion	29,000	29,000
Total Other Current Liabilities	59,065	58,011
Total Current Liabilities	63,391	62,034
Long Term Liabilities		
21000 · Note Payable - Long Term	124,000	124,000
21300 · Lifetime Memberships- Long Term	127,500	127,500
Total Long Term Liabilities	251,500	251,500
Total Liabilities	314,891	313,534
Equity		
30000 · Paid In Capital	321,450	321,450
31000 · Paid In Contr. - Naming Rights	62,500	62,500
32000 · Retained Earnings	93,365	93,365
32001 · Unrestricted Net Assets	16,708	16,708
Net Income	84,571	103,741
Total Equity	578,593	597,763
TOTAL LIABILITIES & EQUITY	<u>893,485</u>	<u>911,297</u>



THE VIEW FROM MY DECK

by Kristie Cody

Mayvis, Baby Chicks, and Me

“Ouch! You got me again!” I blurted out, just like she could understand what I was saying. Of course, she may very well have understood my tone because the look on her face seemed to say, “Yea! And I’ll do it again, too!” This was just a continuation of what had become sort of an evening ritual between Mayvis and myself over the course of the previous 8 or 9 days. After gathering eggs from all of the other unoccupied nests, I would nervously extend my hand to get the eggs that Mayvis, a beautiful, brown and black Araucana hen, was hiding beneath her. She was jealously guarding those eggs with a vengeance I’d never before seen in her. As I slowly reached toward her nest - Wham! With lightning-fast, surgical precision she planted the tip of her beak right into my knuckle! Ouch! Though this sequence of events had become quite familiar to us both by then, that particular evening would be different. That evening, a war was won. Mayvis had won the War Of The Wills. I threw my hands in the air, signaling surrender and told her in no



uncertain terms, “Well, fine then! If you want to hatch babies, then hatch ‘em. But YOU are raising them, not me. They are gonna be YOUR responsibility, not MINE!” And out the door I went, more than a little embarrassed that I had been defeated by the will of a chicken. Telling myself that nature was at work there and that no person is equipped to battle the forces of nature offered little consolation. The bottom line was still, chicken – I, Kristie – O.

Nevertheless, I marched into the house, straight to the calendar and marked that date. As a general rule, an egg will hatch 21 days after the hen starts setting. It could be as little as 19 days or as long as 23 days, but 21 is the accepted rule of thumb.

After that fateful evening, I checked on Mayvis several times a day, being very careful not to disturb her or get within “pecking distance” of her nest. I noticed that each morning she patiently waited for all the other hens to exit the coop





for their breakfast before she would hop off her nest to grab a quick bite to eat and a drink of water for herself. She would only stay off the nest for a few minutes before returning to her motherly duties. She wouldn't move off that nest again until the following day. It was during one of her brief morning outings that I seized the opportunity to mark each of the eggs in her nest with an "X" so that I could tell which were the original eggs. This was only about 3 or 4 days after our final confrontation. I was surprised to find 15 eggs in her nest! Either she was robbing eggs from the nest beside her or other hens were laying eggs in her nest while she went outside for breakfast. There was no way she could have laid that many eggs in such a short period of time.

Once in a while, I would catch a glimpse of her repositioning the eggs. She'd stop and just sit very still on the eggs as soon as she caught me watching her. Though she never spoke a word, she made it crystal clear that a little bit of privacy would most certainly be appreciated. I did my best to respect that, even though curiosity had a nagging hold on me. After all, this was my first "chicken hatching"! I wanted to keep up with what was going on.

One morning, I went to the chicken coop only to find that another hen had commandeered Mayvis' nest. I guess she hopped on it after Mayvis went out for breakfast, but that's pure speculation. I just know she was on it and Mayvis was sitting right beside her, staring her straight in the face with a look of complete and utter disdain. I hesitated to intervene by pulling the hen off the nest because I was worried about the eggs getting broken in the process. So, I gave them some time to see if they could work it out. Sure enough, I checked on them a few minutes later and Mayvis had her nest back. I learned a lesson from that. Sometimes nature doesn't need our help; it just needs us to get out of the way.

There were, however, opportunities along the way that did call for some intervention on my part. One morning I saw another hen standing beside Mayvis. She'd peck Mayvis, look at her for a short time and then peck her again. She even tried to pull an egg out from under her! I picked up the "bully hen" and quickly helped her on out the coop door. On another day, I found some of the marked eggs lying on the straw about 6 inches from Mavis. I had read that a chicken knows when a chick has died inside the egg. Since these eggs were completely abandoned and out beside the nest, I wondered if that was the case. I removed them.

Finally, it was getting close to the "hatch date." I moved Mayvis and the eggs into the maternity ward. Not necessarily a maternity ward per se, but I thought that a wire cage with straw, food and water, tucked safely in my garage, would serve the purpose quite well. It wouldn't have been safe for the babies to hatch in the coop with the other chickens. They'd likely be pecked to death, stepped on, or harmed in some other way.

I was surprised to find over 20 eggs in Mayvis' nest when I moved her! Some had obviously been added after I marked the others. I just moved them all into the cage since it was too dark to see the marks on the eggs. Plus, I was trying to do it as fast as I could so as not to prolong Mayvis' obvious anxiety over the whole situation.

The very next morning, I could hear little peeping sounds coming from the eggs. Mayvis was repositioning herself over the eggs and I heard the peeps clear as a bell! Much later that day, I came home from work and saw the cutest, sweetest little yellow and black face peeping out at me from under Mayvis' feathers. My heart just melted on the



spot! Mayvis looked quite pleased with herself and very protective. I didn't dare disturb her. I just looked at them. That was such a beautiful sight to see!

The next day, Wednesday, there was another addition to the family. This one was more yellow and light gray. That day was the 21-day mark. Everything I'd read and everyone I'd talked to about the business of hatching, encouraged removing the remaining eggs pretty soon after that 21 daytime frame. That way, Mayvis could go on about the business of raising the chicks that have hatched, without feeling a competing obligation to stay on the un-hatched eggs. I was hesitant to do that, though, just in case some of the eggs were just a day or two behind. I wanted them to have enough time to hatch. With no more chicks since Wednesday, I decided on Saturday morning to remove the remaining eggs.

Mayvis pitched a fit! She put up such a fuss that I stopped before I was even halfway through getting them out of the nest. The thought finally hit me that, if she knows when a chick has died inside the egg, doesn't that mean she knows when a chick is alive inside the egg? So, I left her alone.

Lo' and behold, later that morning my husband noticed a chick trying to peck its way out of the shell! No wonder Mayvis had gotten so mad at me! Bless her heart, she knew

all along that she wasn't finished. I kept checking back every so often. After a while, I happened to witness the very moment that sweet baby chick finally poked its little, wet, black head out of the egg. A little more time passed before it made its way completely out of the shell. Out of all my years on this earth, that was the first time I ever had the opportunity to see a tiny, baby chick break through an eggshell to get into this world. Call me crazy, but there is nowhere in the world I would rather have been right then.

The little chicks were so cute, venturing a few inches away from their mother only to turn around and run right back to her. They eventually began to explore the 4 corners of that cage. Mayvis promptly taught the chicks how to eat and how to drink water. I had to laugh out loud the first time I saw one of them run up onto her back to hitch a ride. She's such a good little mama, very attentive and ferociously protective.

Watching Mayvis set about the business of raising my sweet, little "grandchickens," I can't help but feel quite blessed. I must say, the view from my deck is looking pretty good right about now.

RESTAURANT RAMBLINGS

by Gwynne Beneke

Three restaurants, two in Asheville and one in Spruce Pine, are the subject of this TOB issue's column. All three are highly recommended, not just by me, but by many on the mountain who have enjoyed their special culinary expertise. And each of the three is indeed unique. The three have several characteristics in common as well, outside of the quality and variety of menu: each occupies a space not ordinarily thought of as appropriate for a high quality eatery; each is owned and managed by young and extraordinarily creative chefs; and each venue is busting with energy, laughter, and a casual, almost devil-may-care atmosphere, making imbibing and eating an "Ain't it great to feel young again!" experience. Here goes.

What's so great about The Admiral? You have to call weeks ahead to get a reservation. Your GPS is

completely confused, when you plug in the location. And when you finally find the throw away, almost tiny corner I-really-don't-know-what-used-to-be-there location in West Asheville, you might think someone was playing a not so funny joke on you. Upscale this neighborhood is definitely not. And honestly, since on site parking is virtually non-existent, you do need a flashlight to negotiate street parking after dark. (Make that flashlight a big Maglite, the kind cops use.) Although W Ashe is up and coming, with galleries and good breakfast/lunch shops, it still has a way to go to be user-friendly.

Ah, but The Admiral. We may be the last foodies on the mountain to enjoy the exquisite, beautifully prepared and presented fare. The menu is not extensive and changes frequently, depending on what is fresh and locally available, but there is always sufficient variety to

challenge making a decision. (Going with friends who don't mind sharing is highly recommended.) John had flatiron steak and I had lamb shanks, both frequently offered on many menus; it was how the meat was prepared and what also appeared on the plates that was unusual -- a soft boiled quail egg for John, curried saffron mashed potatoes for me. Likewise desserts change so often that they are not on the printed menu. The new chef, young and trained in house, can hold his own with James Beard recognized old hats. Being young, innovative, and not hampered by "tradition" has its advantages. While I use TABLE for many reservations, The Admiral really is different; call them directly at 828 251 2542. Remember what your mom always told you -- sharing is GOOD!

The second Asheville eatery is White Duck Taco in the River Arts District. Housed in The Hatchery, a multi-use refit warehouse, on Haywood Street, this mainly lunch, mainly outdoor short order -- place your choices from the whiteboard menu, take a number, pay, then take a seat indoors or out, the wait staff will bring your order -- gourmet taco shop (gourmet tacos?!?!)) will not disappoint. John had the lump crab with remoulade and a local ale, while I had the duck with cranberry salsa and the house sangria. We've added tacos to our favorite Laurey's deli offerings for an Asheville lunch. No reservations needed, of course. Take your time to stroll through the many galleries and artist studios to appreciate this vibrant and growing area.

Getting to Spruce Pine on Highway 19 through Burnsville is no fun these days, with highway construction hampering the flow of traffic. But it actually only took us about 50 minutes and the crews were still working; that travel time compares favorably to the time it takes to drive to Asheville and find a parking space near your chosen dining destination. By the time 2014 season arrives, the construction will hopefully be far less frustrating. In the meantime a trip to Spruce Pine's somewhat dilapidated downtown and across from the train tracks, to the Knife and Fork restaurant is worth the inconvenience. The main dining room is small with just 6 to 8 antique tables, which

can be configured for groups of 6 or 8. Old fashioned, the room reminds me of my grandmother's dining room, with its spool back chairs and lace curtains. As soon as you're seated the wait staff will bring fresh bread (baked on site) and the unique to the venue butter, modified with a bit of bacon fat, honey and fresh thyme or sometimes rosemary. (I'd never heard of adding bacon fat -- BG, straight out of the fridge Mason jar -- to butter, but if you're a real butter fan, and who isn't, it's a delicious combination.) The menu changes frequently, but there are always unusual rabbit entrees, as well as fresh seafood and local pork. I have enjoyed both duck and trout, and John prefers the beef. The fall menu offers a delectable pumpkin soup with a nice tang. The wine list changes and offers some rare but eminently affordable stuff. The wait staff is friendly, well-informed, helpful, young, and not overbearing. The chef, just down south from New York, was featured recently in an ASHEVILLE CITIZEN-TIMES article; with so many fine places to eat in Asheville it is particularly flattering for the food editor to travel to Spruce Pine, a sleepy still to be renovated town with an aura straight out of the early 50's, to find and glorify this little local, but surprisingly sophisticated café. The trip is scenic (forget the construction) and worth the investment in time, if you include either lunch or dinner at The Knife and Fork. Pleasant outdoor space has recently been added; frequent freight train passings just add to the out-of-time atmosphere. Reservations for dinner may make you feel better and assure you a window table for dinner, but they are not strictly required. Find The Knife and Fork with a current menu on FACEBOOK, their website, or call 828 765 1811. I suspect we'll be coming here frequently.

We are looking forward to a new restaurant opening soon on Pack Square where Bistro 1896 used to be. And more new restaurants just south of downtown are rumored to be in more than the blueprint stage -- one by the owner of The Admiral. Hmm. More about that in the next TOB. And some holiday recipes, too.

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