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From The Publisher

Happy September! September means summer is winding down (if not the temperatures) and it's back to school. It's still pretty hot outside and it seems way too soon to see school buses and kids out early in the mornings, but it's also an exciting time of new beginnings.

Gold is the color for September, because September is Childhood Cancer Awareness month. No parent ever wants to hear "your child has cancer." The good news is that over the last 35 years, for some types of pediatric cancer the mortality rates have declined by 50 percent. The bad news is that incidence rates are rising, and funding is falling. There is still so much work to be done, and the burdens that families experience dealing with these diseases are often devastating. You can help by first of all being informed; check out a video here: https://www.facebook.com/theTruth365film or go to www.cancer.org to find out more.

Love arts and crafts? Love live music? Put this on your calendar now-The Mt. Holly Art & Music Festival is September 25th and 26th. Over 30 art vendors, 2 days, 2 stages, 11 bands, food trucks, kid zone, and much more! Best of all-it's free! I know there are some Belmont Playboys, David Childers, and Big Daddy Love fans out there...check out page 15 for more details.

Happy fall!

David dhamrick@gastonalive.com

> GASTON SCHOOL OF THE ARTS. ACT II COOKING WITH GLENN **RETURNS!** OVE HOT RODS?







HOME GARDEN STYLE FUN FOOD HAPPENINGS

on the cover



Pictured on this month's cover is Meg Mitchell, daughter of Ted And Melissa Mitchell. Meg is a violin student at the newly revitalized Gaston School of the Arts. For related story see page 6. Cover was shot in studio by Rick Haithcox Photography, www.rickhaithcox.com

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Chip-Embedded **Debit & Credit Cards**

The October 1st Deadline

By Todd Van Der Meid, MBA, CFP®

re you one of the millions of Americans who have recently received a replacement debit card or credit card that you didn't request? Have you noticed the



shiny new credit card terminals that have been popping up at retailers across the country? The United States is adopting the worldwide standard for point of sale credit card and debit card transactions. The new cards are called Smart Cards or EMV (Europay, Mastercard and Visa) Cards. The new cards contain a microchip that creates unique data with each transaction. The reason for the change is to reduce fraud.

Unlike cards with magnetic strips, cards with microchips are nearly impossible to counterfeit. This technology has been widely used in Europe for more than a decade and has been shown to significantly reduce fraud. Many Credit Unions have been issuing these cards to members for years, though few merchants in the U.S. have had the equipment necessary for their use. In 2011, American Express, Discover, Mastercard, Visa and their card issuing partners agreed to make a shift in who carries the liability for fraudulent transactions. Beginning October 1st, the liability for fraudulent point of sales transactions using magnetic strips falls on the merchant.

Continue reading this article on my blog at

www.rhinowealth.com



Todd Van Der Meid, MBA is a CERTIFIED FINANCIAL PLANNER™ professional. Investment advice offered through Rhino Wealth Management a registered investment adviser.

A Community Treasure Dreams



By David Hamrick

Gaston School of The Arts
has been in the news
lately, and that news has
prompted an outpouring
of community support.
We are talking today
with Joshua Adkins,
the new Executive

Director of the school, about the hopes, dreams, and plans for this community treasure.

GA: First the good news- the death of GSOA was just a rumor?

Joshua: Well, there was a short period this summer when it looked like that was the future for the school. After the announcement was made in the paper and Facebook, there was an outcry from the community to make sure that didn't happen. GSOA has been around for 30 years and the community did not want to see this valuable institution disappear. The GSOA has experienced almost a rebirth with the resurgence of support from the community.

GA: What does GSOA bring to the community- what difference does it make?

Joshua: Like our motto states, "We bring the arts to life!". For people of all ages, we do just that. The school offers opportunities to dabble, as well as, fine-tune many kinds of artistic expressions with very skilled and talented faculty. We offer many different artistic mediums, music lessons and dramatic opportunities. The arts can also be therapeutic for both the students and those enjoying whatever form of art, music or drama is being shared. GSOA will continue and expand opportunities for the community to enjoy excellence in art through dramas hosted and performed by the GSOA Playhouse, art shows of local and nationally renowned artists, and guest concerts. The GSOA Youth Orchestra is a free ensemble. This is a great opportunity for students to gain experience and develop their skills at no cost. The faculty

and I will be taking our students out into the community and allow them opportunities to use the talents they are crafting to reach others.

GA: What are the strengths of GSOA, and what development opportunities do you have?

Joshua: One of the biggest strengths we have at GSOA is our faculty. They have all remained with the school, new members have come on





board and still more will be added in the near future. They are all extremely skilled in their craft; all continuing to maintain professional careers which further develops their abilities. Another great strength of GSOA is the board of directors; they are dedicated and ready to 'roll up their sleeves' to ensure that the GSOA has a long and very bright future. The community is another great strength. The community sees the value in GSOA and wants to come along side and partner with what we are doing. Many are coming along side helping out financially, offering to volunteer, and wanting to come to future programming to show

their support. The facilities and equipment at GSOA are amazing, another great asset to the school. There is a pottery room with pottery wheels, a kiln, easels, theatre, music studios, instruments for the children music classes and even

lounge areas for parents or guardians to wait for their student(s) to finish their lessons. While parents are waiting, we offer Wi-Fi so adults or siblings can get work done, check emails, do homework and more.

As far as the development opportunities, I can't look to the future without remembering the past. I am really grateful for the foundations laid by so many in the past by faculty, staff, and board members. I am really excited about the opportunities for our future. We are going to be expanding our opportunities



for adults to take art classes both during the morning/afternoon hours, as well as, evenings. GSOA is going to be offering classes and workshops that are one day or for a couple of hours, so people can experiment in something new or get instruction from a guest clinician for students of all ages. Opportunities for homeschool students are going to increase. GSOA Playhouse will be hosting guests to perform special musical concerts and dramas. The playhouse will also be producing pieces that are open to student and adult actors. We will be ever increasing our opportunities for people to study, learn and enjoy all the arts- visual, musical, and dramatic.

GA: What are the possibilities- the big dream (s) for GSOA?

Joshua: My big dream for GSOA is that we would be the epicenter for the arts in the metro-Charlotte and southeast and that our ever-growing facilities would be hustling with activities morning, noon, and night with people of all ages and all walks of life. The finest artists, musicians, and actors would be birthed from our school and become regional and national leaders within their fields. I envision our playhouse hosting and performing dramatic pieces that not only entertain but impact society by causing attendees to rethink about the world around them. I'd love GSOA to be a place where people can hear the finest jazz, blues, bluegrass, classical music the area has to offer as performed by our faculty or guest musicians. A place that impacts people artistically, musically, emotionally, and mentally.

GA: Tell us a little of the history of GSOA?

Joshua: GSOA was birthed out of New Hope Presbyterian Church in 1983. At that time, the school was called New Hope Community School of the Arts. There were many classes taught by talented individuals in art, music and even dance.

>> Article continued online at gastonalive.com/GSOA





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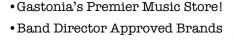
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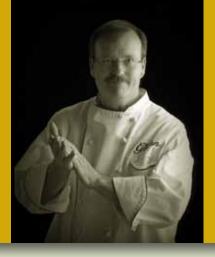




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IJJATERMEI ON SALAN

It's great to be back in the pages of Gaston Alive! I love the new format-it gives me so much more room.

My favorite seasons are fall and spring, but summer's not over just yet. There's still time to enjoy the fruits and the flavors of this season's harvest. To me, watermelon says summer like nothing else.

As a kid, I remember eating big slices with juice running down my chin and being covered practically ear to ear in sticky red water, happily spitting seeds. My brothers told me if I swallowed them, they would sprout inside me.

If you are looking for a fresh dish to take to a party, or just a great weekend grilling compliment, give this watermelon salad a try.

Let's start with the straight forward version and then look at a few options you can use to make it your own



Begin with the dressing so it has time to meld. First, zest the 1/2 the lemon then squeeze it into a 2 quart mixing bowl. I find citrus easier to zest if it's cold but then warm it some to get the most juice out of it. Next add the agave, vinegar, salt and pepper to taste, but I use about 1/2 teaspoon salt and ¼ teaspoon of pepper. Whisk until well mixed then drizzle in the oil while whisking to emulsify. (If you don't like to whisk you can use your blender and pour a thin stream into the oil on a medium speed).

The dressing should be very light and slightly acidic from the vinegar to offset the sweet of the melon.

After you are done with the dressing, slice the melon into $1\ 1/2$ in slices then brush both sides with some oil and grill it till you get some nice marks on each side. Cut the melon into cubes, save the rind if you want to make some great pickles. Try to save the juice as you cut the melon to add into the dressing. The grilling adds a nice smoky dimension to the salad.

Place the cutting board in a jellyroll pan and all ; the juice running from the board will be caught and easily poured into a container.

Shave the red onion into very thin slices (make them as thin as you possibly can). Chiffonade the mint leaves and gently mix everything.

Make about 1/2 a cup of mint leaves, you can always add more but you don't want to overpower the watermelon.

Add the captured watermelon juice to the dressing and whisk, toss the greens with the dressing, plate it, gently placing the watermelon mixture over the greens, then crumble feta over the top. If desired garnish with the tiny top leaves of the mint.

Some variations to try; don't grill the melon, substitute fennel or shallot for the red onion, use basil instead of mint (it's part of the mint family), replace the agave with honey, change the oil to be almond, sunflower or coconut, all of these are opportunities to customize this or vary it so you don't feel like you are serving the same dish again and again.

Till Next Month, Make it Your Own!





INGREDIENTS

lb Seedless Watermelon Bunch Fresh Mint 1/4 Red Onion

2 Tbs Agave

1/4 Cup White Balsamic Or White Wine Vinegar 1 Lemon 1/2 Cup Olive Oil, EVOO May Be Too Green For This

Salt And Pepper

HOW TO CHIFFONADE



Stack fresh leaves, usually no more than five to seven, one on top of the other. If you have washed the leaves make sure to pat them with a towel and allow them to be free from exterior moisture. Take the stack and roll keeping it pinched between your thumb and forefinger.

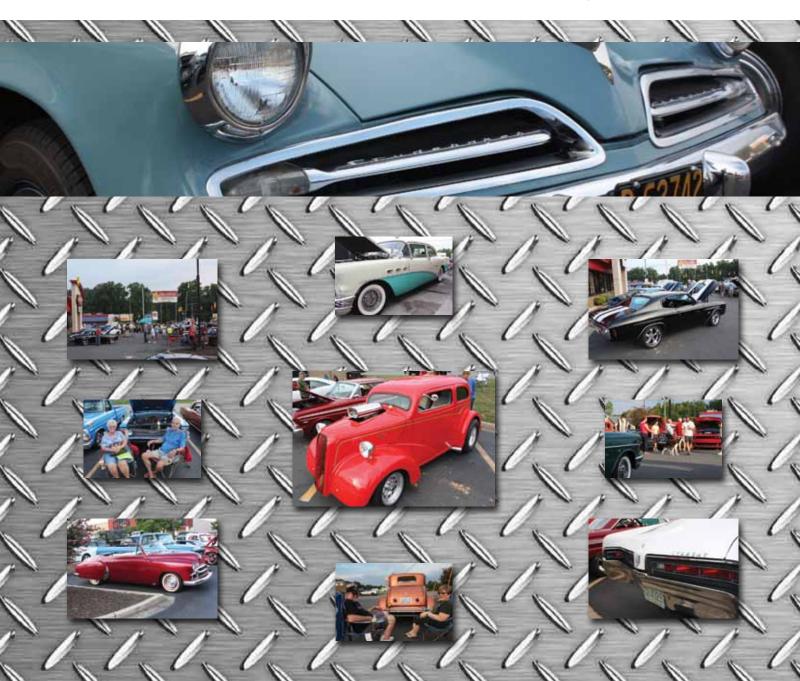
Holding the roll on the cutting board make slices through the rolled leaves creating ribbons walk your fingers backward down the roll with each slice keeping your fingers perpendicular to the cutting board and the flat of the knife against the flat of the fingers.

The cut ribbons can vary in thickness depending on what the recipe calls for from threads to strips. Once all the leaves are sliced fluff the strips with your fingers.

STANLEY CRUISE-IN

Summer means car cruise-ins! And one of the best happens right here in Gaston County every Friday evening in the summer at the Hardee's in Stanley. There are more classic and hot rod cars here than you will find at some car shows! Rat rods, classics, race carsevery color, shape and sound! If you are a gear head, Stanley is the place to be on summer Friday nights!

By David Hamrick





Some guys just love trucks! Shown is Richard Potter and his '65 Chevy C10 Custom. The truck features a Chevy 305 engine, and rears fenders that were shortened from a long bed to fit this short bed pickup. Richard and his wife Kareena are Gas Monkey fans, and met Richard Rawlings on a recent trip out west!

This "Rat Rod" is a '51 Chevy Fleetline built by Caleb Rhyne (pictured). This car, which was rescued from a salt water canal, has won 21 rat rod shows. Caleb has sold and bought back this car 4 different times! The front frame is original, and Caleb built the rear frame. He says it is a blast to drive! Caleb has his own shop and builds rat rods for a living.















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6 PM David Childers & The Serpents 8 PM Big Daddy Love

Central Stage 11 AM The Caroline Keller band 1 PM The Harris Brothers 3 PM The Josh Daniel, Mark Schmick Project 5 PM Darin & Brooke Aldridge

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