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AAA: Forty-seven million Americans to travel for Independence Day - Page 2

Spartan Weekly

Community news from Spartanburg and the surrounding upstate area
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AROUND TOWN

Central Methodist's Rev. Norrell retires after 35 years of leadership

The Rev. Dr. Thomas Harmon "Tom" Norrell retired June 30 after serving as a Methodist pastor for 35 years, leaving a progressive legacy at Central United Methodist Church-Spartanburg, where he has pastored since 2015.

Recognized for his forward thinking and wit, Norrell and his wife Victoria "Vicky" will move to St. Augustine, FL, where he plans to "do self-care, play golf, and find work saving marine mammals."

Norrell served six churches before coming to Central. He started in 1982 as an Associate Pastor at St. John's United Methodist Church in Anderson, when he was 26 years old. As is common in the Methodist denomination, Norrell was moved to several other churches in South Carolina during his career.

SMC's Dr. Kirk Hansen receives 2021 SCICU Excellence in Teaching Award

Spartanburg Methorist College's Dr. Kirk Hansen received the 2021 South Carolina Independent Colleges and Universities (SCICU) Excellence in Teaching Award.

Dr. Hansen joined the history department in 2016 after receiving his Ph.D. in history from the University of Dundee. He has made an impact on his students and colleagues and is a past winner of the Huff Award and the GBHEM Exemplary Teacher award.

The SCICU Excellence in Teaching Award recognizes leading faculty members at each of the organization's member schools and comes with a \$3,000 grant for further study and research. SCICU is a charitable organization that represents 20 liberal arts institutions in South Carolina, providing fundraising, scholarship funds, and research.

MBSON gets federal funding for Nurse Faculty Loan Program

The University of South Carolina Upstate recently announced its Mary Black School of Nursing has been awarded a nearly \$76,000 grant from the federal Health Resources and Services Administration (HRSA) in support of its Nurse Faculty Loan Program (NFLP). Announcement of the grant comes just after the school learned it will receive a four-year, \$1.95 million grant from HRSA to support its Holistic Opportunities and Partnerships that Empower (HOPE) Nursing Success Project. MBSON also recently learned it had earned reaccreditation from the Commission on Collegiate Nursing Education, having met the industry's highest standards.

This latest grant will serve as a loan fund from NFLP to cover the costs of tuition, fees, books and reasonable education expenses for graduate nursing students enrolled in USC Upstate's Master of Science in Nursing (MSN) Education program.

MBSON Dean Shirleatha Lee, Ph.D., RN, said faculty shortages are the primary reason why nursing schools turn away qualified applicants to their programs.

Toshua Kennedy, Ph.D., MPH, PHCNS-BC, will serve as the project director of the award, which totals \$75,956.

Jeff Foxworthy and Leanne Morgan team up for a special night of comedy in Greenville

Nashville, TN - Comedy icon Jeff Foxworthy and Southern charmer Leanne Morgan are joining forces and hitting the road a special night of laughter in Greenville on Thursday, October 14 at the Bon Secours Wellness Arena. Tickets are on sale now.

World Elder Abuse Awareness Day Walk

On June 15th, more than 150 people participated in a walk at State Office to commemorate World Elder Abuse Awareness Day. The day is set aside as an opportunity to raise awareness of the abuse and victimization of older adults in our society.

Walkers donned purple t-shirts along the route in Columbia in a unified show of support. The color symbolizes the continuing problem of elder abuse around the world. Prior to the start of the walk down Bull Street, DSS state leaders addressed the large crowd.

Host families needed for foreign exchange students

Teens from more than thirty different countries will be arriving in August to attend local high schools for the upcoming school year. They are in need of caring American families (with or without children) to provide a home and share with them this unique experience. The students from Europe and Asia speak English, are covered by medical insurance and have adequate spending money for their personal expenses. The SHARE! High School Exchange Program is a non-profit educational foundation. For more information, please call Yvette Coffman at 800-941-3738 or visit sharesouthwest.org.



The Spartanburg School District 2 Board of Trustees recently approved the appointment of two new school leaders. Zach McQuigg (left) will be the next principal of Boiling Springs High School, while Scott Henry (right) will be an assistant principal at Rainbow Lake Middle School.



Board of Trustees approves new administrators

The Spartanburg School District 2 Board of Trustees has approved the appointment of two new school leaders.

Mr. Zach McQuigg will be the next principal of Boiling Springs High School.

He holds a Bachelor's of Science degree in Business Administration from Washington and Lee University and a M.Ed. in Educational Leadership from Arkansas State University.

Mr. McQuigg began his teaching career at Carolina Forest High School where he taught business classes and coached football, basketball, and lacrosse. He also served as an assistant principal and principal at Myrtle Beach High School. Most recently, Mr. McQuigg has served as an assistant principal at Boiling Springs High School.

"Coming to Boiling Springs last year was just amazing. This is such a great school. The students, the people that I work with, the parents and the community are all so

impressive. I couldn't be more excited," McQuigg said.

McQuigg said his wife and children love the family environment and support they feel in D2.

"It didn't take long for Boiling Springs to feel like home for my family."

McQuigg added that he sees great things in the future for Boiling Springs High School.

"I want to thank the Board and Mr. Radford for giving me this opportunity. It is a great honor," McQuigg said. "Bulldog Nation is, and will continue to be, a great place to be. My goal is to continue down the road of excellence, by working with our admin team, faculty, staff, students, and parents to make Boiling Springs High School the premier school in the state!"

The Board also approved the appointment of Scott Henry as an assistant principal at Rainbow Lake Middle School.

Mr. Henry has 19 years of teaching experience at the elementary and middle school levels. Most recent-

ly, he served as a math teacher at Gable Middle School. He was also the school's athletic director and an assistant coach for the Dorman Boys Varsity Basketball Team.

Mr. Henry holds Bachelor's Degrees in Sports Medicine and Elementary Education from the University of Pittsburgh, a Master's Degree with Literacy Specialist from State University of New York at Albany and an Educational Specialist Degree in School Leadership and Administration from Clemson University.

"I am grateful to be joining the Spartanburg County District 2 Family," Henry said. "It is an honor that the Board and Mr. Radford have entrusted me with the opportunity to help lead at Rainbow Lake Middle School. I'm looking forward to working with and learning from Mr. Hardee, as well as the faculty and staff of my new school."

Mr. McQuigg and Mr. Henry will begin in their new roles on July 1.

Oshkosh Defense announces plans to establish operations in Spartanburg County, creating more than 1,000 new jobs

Oshkosh Defense, a subsidiary of Oshkosh Corporation, recently announced plans to establish operations in Spartanburg County. The \$155 million investment will create more than 1,000 new jobs.

Founded in 1917, Oshkosh Defense is a tactical vehicle manufacturer that specializes in designing and manufacturing a diverse portfolio of heavy, medium, light and highly protected vehicles and technologies for clients around the globe.

Located at the Flatwood Industrial Park in Spartanburg, Oshkosh Defense's new operations will support the United States Postal Service (USPS) Next Generation Delivery Vehicle (NGDV) program. The company will manufacture zero-emission battery electric vehicles and fuel-efficient low-emission internal combustion engine vehicles that will replace USPS' existing fleet of delivery vehicles.

"We're proud to bring this historic undertaking to

Spartanburg County. South Carolina has a skilled workforce and a proven history in advanced automotive manufacturing - it's the perfect place to produce the NGDV. More importantly, we know the people of the Upstate take pride in their work and their community. What we build together here will reach every home in the country," stated Oshkosh Corporation Executive Vice President and Oshkosh Defense President John Bryant.

"This announcement from Oshkosh Defense furthers Spartanburg County's record-setting pace for investments in 2021. The fact that Spartanburg County will play a role in producing the next generation of vehicles for the U.S. Postal Service is a point of pride for our community and another notch in Spartanburg's cap nationally," added Spartanburg County Councilman and Chairman of the Economic Development Committee David Britt.

South Carolina Governor

Henry McMaster added, "Today, we celebrate Oshkosh Defense - a world-class company - and their decision to establish manufacturing operations in South Carolina. It speaks volumes of our business environment when a company of this caliber invests \$155 million and creates more than 1,000 jobs in our state. Congratulations to this great company, and we look forward to all the things they will do."

Production of the NGDVs is expected to begin summer 2023. Individuals interested in joining the Oshkosh Defense team should visit readySC.com recruitment website for more information.

The Coordinating Council for Economic Development approved job development credits for the project. Spartanburg County was also awarded a \$9 million Set-Aside grant to assist with costs related to the project.

Summer crowd pleasers

Entertaining in the summer often means finding ways to keep cool while feeding a crowd. The best way to feed a large number of people is to find recipes with simple preparation and low-cost ingredients. I've discovered that inexpensive appetizers are a wonderful way to set the tone for a party - and feed a crowd. I've provided some tips for planning and preparing a crowd-pleasing menu:

1. Plan your menu using inexpensive ingredients as the "foundation" of your meal plan. For example, pasta, potatoes, rice, seasonal vegetables and good-quality canned goods like beans and tomatoes make a great base for a variety of dishes from appetizers, salads and soups to main course meals.

2. Make a shopping list and plan your trips based on the items you can prep ahead of time, and the items that have to be done the day of the party. Purchase large, food-safe plastic storage bags to make storing huge quantities of food easier and to conserve room in your refrigerator. Incorporate coupons and sale items into your menu and shopping plan. Don't try to shop and cook on the same day.

3. It's often easier to make a recipe that feeds 6 to 8 people multiple times than it is to try to multiply recipe ingredients to feed 12, 20 or 50. This method also allows you to use smaller pans or bowls, making it easier to transport and to store the finished dishes.

4. Substituting inexpensive ingredients for more expensive ones, or using smaller amounts of more expensive ingredients helps to stretch your food budget. For example, instead of using more expensive smoked salmon, good quality canned salmon can be mixed with cream cheese and spices to make a low-cost and delicious dip or spread that can be served on toasted bagels for brunch or as an appetizer for dinner with crudites or crackers.

5. Decide the order of preparation in advance and enlist help with preparing the menu as much as possible. Don't be shy about asking family and friends to bring drinks, side dishes or paper goods.

6. When making large amounts of food, cleanliness and holding the dishes at the correct temperature is very important. Invest in an instant-read thermometer and follow the temperature guide to determine if your dishes are at a safe temperature before serving. Crock pots, ice chests and placing dishes or pans in bowls of ice help maintain food-safe temperatures.

Most of all, remember that the purpose of the occasion is to celebrate with the people that you love, so relax and enjoy yourself!

Angela Shelf Medearis is an award-winning children's author, culinary historian and the author of seven cook-books. Her website is www.divapro.com.

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