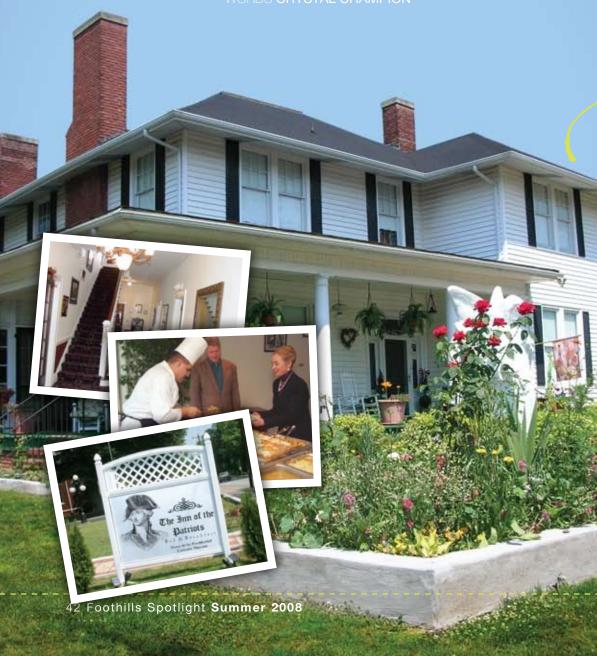
# Inn of the Patriots





recent visit to The Inn of the Patriots in Grover reminded me of tasty Sunday lunches served many years ago at Renns Cafe. The new bed and breakfast is now owned by Marti and Stormy Mongiello and offers much more than Sunday lunches. Marti Mongiello served as Executive Chef and Resort Manager to the President of the United States of America. Marti's impressive website boasts numerous accomplishments and distinctive honors. His interest in culinary arts began at the age of four. With encouragement from his parents Marti pursued his passions with food preparation by joining the Navy at age eighteen where he was a cook trainee. He later volunteered for nuclear submarine duty.

At age twenty eight he received appointment to Camp David to serve as the President's and Cabinet's chef.

Since Marti's military retirement he has assisted clients such as Proctor and Gamble, Heinz and Emeril Lagasse.

Stormy Mongiello, spending four years in the Navy, just happens to be a trained banquet chef and has been on tour with a national cooking tour. (Her local claim is having served as president of the Future Homemakers of America while a student at Bessemer City High School.)

Marti and Stormy were recently married lawns with adorning flowers all say "Welcome". at the Inn during an outside service where Within the Inn warmth and beauty flow, telling guests were treated to results of the couple's past lives that filled the Inn. Marti and Stormy combined luscious experiences. As part of the do very well in sharing their own versions ceremony they asked the officiating minister of the same. If you are interested in history to use the loaves and fishes story from their you're likely to hear a tale or two about local Christian tradition.

more: more attention by my hosts, more his-research and a desire to connect personally tory lessons, more walks, more rocking on to his current surroundings. From his 12 years the front porch, more "Rooftop Whitehouse" of Catholic School and 21 years of Military Garden Salad" and more of Marti's stories. tenure Marti lives life by "honor, courage and The Mongiellos believe that people who commitment," a flagship that serves him well come to the Inn want to be lavished with care at the Inn. and comfort. The couple is truly gifted for hos-

dens, century's old chimney, and manicured

happenings that helped to shape Cleveland My brief visit to the Inn left me longing for County. Marti's stories are based on historical

As we sit on the front porch, rocking away pitality. Much of what was experienced from the stresses of the day, three baby birds nested the two was not "learned", but came from above our heads chirp impatiently as mama a well of who they are as individuals and as bird tenderly brings food to their mouths. And so I am once again reminded of the hospitality The grounds including a root cellar, herb gar-shown to all who enter The Inn of the Patriots.

## Apcoming Events:

The Inn of the Patriots Grand Opening

July 1, 2008 301 Cleveland Avenue Grover, NC

**Exercising Executive Privilege: A Dinner With former Executive Chef** To the President of the United States Martin Mongiello (Certified Executive Chef)

**FALL 2008** Cleveland Country Club 1360 East Marion Street Shelby, NC

In conjunction with the Second Harvest Food Bank of the Metrolina Region

(to raise money and for awareness of local food needs)

To learn more about Marti and Stormy's charity involvement email them at marti@theinnofthepatriots.com

## - Polynesian Coconut Pineapple White Chocolate Chip Cookies: Yield: One to two dozen

### **INGREDIENTS:**

1 2/3 cups all-purpose flour

3/4 tsp baking powder 1/2 tsp baking soda

1/2 tsp salt

3/4 cup (1 1/2 sticks) butter or margarine, softened 3/4 cup packed brown sugar

1/3 cup granulated sugar

1 tsp vanilla extract

1 large egg

2 cups (12-ounce package( white choc. chips

1 cup coconut, toasted if desired

3/4 cup macadamia nuts & walnuts, chopped 3/4 cup, diced, dried pineapple

#### DIRECTIONS:

- 1. Combine flour, baking powder, baking soda & salt in separate bowl.
- 2. Beat butter, brown sugar, granulated sugar and vanilla extract in large mixer bowl until creamy.
- 3. Beat in egg. Gradually beat in flour mixture. Do not over-mix.
- 4. Stir in morsels, coconut and nuts with diced pineapple pieces.
- 5. Drop by rounded tablespoon onto un-greased baking sheets.
- 6. Bake in preheated 375 F oven for 8 to 11 minutes or until edges are lightly browned. Allow to cool slightly (up to 10 minutes) before attempting

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