

Inn of the Patriots

A new bed & breakfast in Grover, NC owned and operated by Stormy and Marti Mongiello, a former Executive Chef to the President of the United States at Camp David

WORDS CRYSTAL CHAMPION



inn keepers



Photos provided by the National Archives and Martin Mongiello

▲ Marti, Stormy & JT

A 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 at the Inn during an outside service where guests were treated to results of the couple's combined luscious experiences. As part of the ceremony they asked the officiating minister to use the loaves and fishes story from their Christian tradition.

My brief visit to the Inn left me longing for more: more attention by my hosts, more history lessons, more walks, more rocking on the front porch, more "Rooftop Whitehouse Garden Salad" and more of Marti's stories. The Mongiellos believe that people who come to the Inn want to be lavished with care and comfort. The couple is truly gifted for hospitality. Much of what was experienced from the two was not "learned", but came from a well of who they are as individuals and as a couple.

The grounds including a root cellar, herb gardens, century's old chimney, and manicured

lawns with adorning flowers all say "Welcome". Within the Inn warmth and beauty flow, telling past lives that filled the Inn. Marti and Stormy do very well in sharing their own versions of the same. If you are interested in history you're likely to hear a tale or two about local happenings that helped to shape Cleveland County. Marti's stories are based on historical research and a desire to connect personally to his current surroundings. From his 12 years of Catholic School and 21 years of Military tenure Marti lives life by "honor, courage and commitment," a flagship that serves him well at the Inn.

As we sit on the front porch, rocking away the stresses of the day, three baby birds nested above our heads chirp impatiently as mama bird tenderly brings food to their mouths. And so I am once again reminded of the hospitality shown to all who enter The Inn of the Patriots. ✨

Upcoming 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
Marti 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:

BY CHEFS MARTI & STORMY MONGIELLO

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 to remove.



Courtesy of The Inn of the Patriots Bed & Breakfast
www.theinnofthepatriots.com