# MEBANE ENTERPRISE

Volume 125, Number 48

Wednesday, Nov. 29, 2023

www.mebaneenterprise.com

## IN TODAY'S EDITION:

#### **EAGLES WELCOME** STAFF ADDITIONS





Eastern Alamance High School welcomed numerous new staff members to its faculty between the 2022-23 and 2023-24 school years, including multiple former Eagles who have made their way back to their former high school.

Page 3

#### **EAHS GETS OFF TO** STRONG START IN **BASKETBALL**



Following a transformational offseason for the EAHS men's and women's basketball teams, the Eagles got off to a victorious start on the hardwood. Eastern made its way to Yanceyville for a road game at Bartlett Yancey. In the first games under the guidance of new women's head coach LeConnda Curry and men's coach Parrish Walker, the Eagles came up with a pair of victories.

Page 5

#### **MEBANE POLICE REPORT**



Arrests in Mebane.

Page 10

## Mebane man charged with sexual exploitation of minor

STAFF REPORTS

On May 18, 2022, investigators with the Alamance County Sheriff's Office Street Crimes Unit and the Special Victims Unit began an investigation from a cyber tip. Information from the cyber tip alleged that an individual uploaded child sexual abuse material (CSAM) files to the internet. The investigation lead



investigators to a suspect living in Mebane.

On Sept. 8, 2022, nvestigators conducted a search warrant at the suspect's residence. The suspect was identified as Omarius Rhashaa Credle. During the search of the

residence, electronic devices were seized and submitted for

forensic examination. On completion of the forensic examination, Investigators found probable cause to charge Mr. Credle with one count of second-degree sexual exploitation of a minor, a Class E

On Sunday, November 19, 2023, Mr. Credle was arrested and transported to the Alamance County Detention Center.

Name: Omarius Rhashaa Credle,

B/M/28, Mebane

Charge: One count of Felony seconddegree Sexual Exploitation Of A Minor Bond: \$20,000 Secured

## LEAVING MEBANE



The owner of Zack's Hot Dogs announced on social media that on Dec. 2, it will close its Mebane Oaks Road location in Mebane.

#### Zack's to close location at Mebane Oaks

**ADAM POWELL** STAFF WRITER/MEBANE ENTERPRISE

On the afternoon of Monday, November 27, Zack's Hot Dogs announced on its social media accounts and website that it was closing its Mebane restaurant at 1004 Mebane Oaks Road effective Saturday, December 2.

After just six months along one of Mebane's business highway corridors, the owner of Zack's Hot Dogs, John Burton, made the decision to move the building to make way for another local restaurant.

"We have been in discussions with a national restaurant chain for a few months regarding the Mebane Oaks Road location and building," said John Burton, President and Owner of Zack's Hot Dogs in a press release. "And their restaurant style is better suited to a facility of its size."

"Once an offer was proffered, we considered our options and decided it was in our best interest to make this move," Burton added in the press release.

Zack's Hot Dogs has been an institution in Alamance County going back nearly a century. First opened back in 1928 by Zack Touloupas Sr., an immigrant from Greece who came to the United States along with his father in 1912, the family ran its signature restaurants in downtown Burlington under three generations for 94 years.

Zack Touloupas Sr. and his son John both worked at the business, grilling hot dogs and taking care of customers, well into their eighties before the business was eventually handed it down to John's son and Zack Sr.'s grandson Zack, who ran it for 41 years starting in 1981.

The original location at the corner of Worth and Front Streets served the area for nearly a half a century until 1977, when John Touloupas oversaw an expansion project that included the construction of a new restaurant at the corner of Davis and Worth Streets.

Three years later, Zack Touloupas -

with a large pot lid or completely cover it

by dumping flour, baking soda or sugar on

it and turn the burner off. If you do happen

see ZACK'S, page 3

## Mebane City Beat: Holiday safety advice

BY KELLY HUNTER SPECIAL TO THE MEBANE ENTERPRISE

Did you know that cooking causes more

than half of all reported home fires? Not only does cooking account for more than half of all home fires, but cooking also causes nearly 38 percent of all home fire injuries and is the leading cause of home fire deaths at around 18 percent. If cooking is the leading cause of home fires, then it is no surprise that the holidays tend to increase the amount of home cooking fires,

with Thanksgiving being the peak day.

Statistics show that the odds of a cooking

fire on Thanksgiving are three times more

likely than any other day. Followed closely behind Thanksgiving, Christmas Day, and Christmas Eve, ranked second and third, have nearly twice the daily average of a cooking fire incident. Since cooking fires tend to be prevalent during this time of the year, the Mebane Fire Department has some cooking tips to share to ensure everyone stays safe and has a happy holiday

The first piece of advice is to never leave a pot or pan unattended in the kitchen.

Unattended cooking is the leading factor

in cooking fires and fire deaths. If a cook-

ing fire starts, you should never put water

on the grease fire. Instead, smother the fire

to get burned, immediately cool the burn by holding the affected area under cool running water for about 10 minutes. If the burn is on the face, apply a cool, wet cloth until the pain eases. For all burns, never put butter or oil on the area. Butter and other oily products may worsen the burn's effects because the grease slows the release of

heat from the skin. Butter may also contain bacteria that could lead to an infection, and the thick, greasy substance makes it more difficult to clean the area properly. If you

see MEBANE CITY BEAT, page 2

Today in the Mebane Enterprise  $\equiv$ 



**Today's Inserts:** 













Subscribe to the

### Mebane Enterprise

call 919-563-3555



#### Consumer Cellular

### NO HIDDEN FEES. NO HIDDEN ANYTHING. FREEDOM CALLS.

Plans start at just \$20/month.

844-244-0253

2023 Consumer Cellular Inc. Terms and Conditions subject to change.



Find the right senior living option for your mom or dad with our personalized process

Our service is free, as we're paid by our participating communities and providers.



#### MEBANE CITY BEAT CONTINUED FROM PAGE 1

receive a burn larger than three inches, call 911 or seek medical help immediately.

Aside from kitchen fires, another big concern around the holidays revolves around turkey fryer fires. If you decide your family wants to fry your turkey, know that turkey fryers that use cooking oils are unsafe. These fryers use large amounts of oil at high temperatures, which can cause devastating burns.

Turkey fryers tip over easily, spilling hot cooking oil over a large surface area. If you are going to fry your turkey, make sure your turkey fryer is on a sturdy, level surface and do not move the fryer once it is in use. When choosing where to set up your turkey frying station, ensure the fryer is at least 10 feet from your home and not under trees, near porches, or under roof eaves. It is also important to note that you should never use a fryer if it is raining or snowing.

Once you have found the perfect spot to fry your turkey, you must test the amount of oil you need by filling your fryer with water. Since an overfilled cooking pot will cause cooking oil to spill when the turkey is put in, you should always place the turkey in the pot filled with water to make sure the water does not get too close to the top. Then remove the turkey and mark the pot where the water line is so you know exactly how much oil you need to add. It is important to note that a partially frozen turkey will cause cooking oil to splatter when you place it in the cooking pot/fryer, which then quickly ignites a cooking fire.

To avoid a cooking fire this Thanksgiving, ensure your turkey is fully thawed, without any frost on it, before you fry it. The USDA recommends thawing a turkey in the refrigerator for one day per each 4-5 pounds. So, if your turkey weighs 16 pounds, it will take about four days to thaw. While this method takes some time, it is the safest because it will allow the turkey to thaw at a consistent, safe temperature. Be sure you never leave your fryer unattended and have a Class B-rated extinguisher ready and on hand for flammable liquids.

While the holidays tend to involve lots of time spent in the kitchen and guests or relatives coming and going, another critical topic the City of Mebane wants to touch on is holiday shopping safety. Our residents' safety is our number one priority, which is why the Mebane Police Department has compiled this list of safety tips for shopping online, sending packages, receiving packages, and not getting your information stolen.

According to Tech Report, there were 122.7 million Black Friday shoppers in the US last year. These shoppers include a wide range of ages, but all were susceptible to being victims of fraud or theft. The best way to make sure that doesn't happen is to avoid shopping alone, if possible, and opt for well-lit, crowded areas. Keep your belongings secure and be

aware of your surroundings, especially when walking back to your vehicle. Never leave shopping bags or valuable items visible in your car; a good place to store them is in the trunk, away from prying eyes. The police department also recommends using credit or debit cards rather than carrying large sums of cash.

When shopping online, ensure the website uses secure, encrypted connections (look for "https" in the URL). You should always research the business by checking for online reviews and verifying their contact information before making any purchases. Check that the online store has a physical address and customer service contact information. If the store does not, the odds are that the site is a scam, and you should not purchase anything from it.

Scam artists are constantly working around the clock to invent new ways to steal people's information and money. Some common scam tactics to watch out for include phishing emails that mimic legitimate retailers or shipping companies. Fake online stores with incredibly low prices or unsolicited phone calls/messages asking for personal or financial information such as your social security number.

In order to keep your information from getting stolen, use strong, unique passwords for online accounts and consider a password manager. Regularly update your antivirus and anti-malware software and use extra caution when sharing personal information and credit card details. Only provide this information on secure websites. If your information does get stolen, immediately contact your financial institutions and report any unauthorized transactions. Continue to monitor your credit reports for any unusual activity and report the incident to law enforcement and the Federal Trade Commission (FTC). You should also change your passwords for all affected accounts.

Be mindful when sending packages in the mail that you use a reputable shipping service with tracking capabilities. If possible, require a signature upon delivery to ensure the package reaches the intended recipient and avoid indicating the contents on the package's exterior to deter theft. If you are worried about a package getting stolen while you're at work, school, or on vacation, utilize package lockers or secure delivery options if available. You can also have packages delivered to your workplace or a neighbor's house if you won't be home during regular delivery hours.

The City of Mebane hopes everyone has a wonderful holiday season and you follow these safety tips to ensure you and your loved ones stay happy, healthy, and safe. "I encourage everyone to embrace the holiday spirit and safeguard those we care about. By following safe shopping guidelines, your actions become a gift of safety for our community, protecting life, peace, and property, aligning with MPD's mission and vision for a safer and more vibrant Mebane," Chief McKinney, Mebane Police Department.

