Beaufort Wine & Food 2016 Festival

April 27 - May 1
**RECIPE**

If adding more produce to a daily diet seems like a daunting task, rest assured that one solution is found in the pantry: canned foods.

**MOVIE REVIEW**

You can practically feel the beating heart of the jungle in Jon Favreau’s stunning adaptation of “The Jungle Book.”

**ART**

Douglas Stover’s new book, *Images of America: Outer Banks Scenic Byway*, will be available to purchase starting Monday, April 25.

**COVER STORY**

Beaufort Wine & Food will bring five days of cuisine and beverages to the Crystal Coast in its 12th annual festival, and proceeds go to area nonprofits.

**FAMILY**

The sounds of battle will ring out again from Fort Macon this weekend during the N.C. State Parks’ 100th anniversary celebration.

**CALENDARS**

Find out what’s happening this week and beyond on the Crystal Coast and in surrounding areas.

**FOOD AND DRINK**

Starting in early May, the Sanitary Fish Market and Restaurant will open for a new breakfast menu from 6-10 a.m. daily.

**AROUND TOWN**

Portsmouth Island Homecoming will focus on history and anniversaries this year for Cape Lookout National Seashore and the National Park Service.

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**FEATURED PHOTO**

Saxophonist Timothy Stebner of Backroom Jazz Combo performs on Evans Street on the Morehead City waterfront in this photograph by Chuck Waters. To see your photograph in this space, email it and a short caption to megan.soult@thenewstimes.com, share it with us on our social media or mail hard copies with a postage-paid envelope if you would like the photograph returned to you.

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Include the event time, date, location including address, admission price and contact information.

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Community prepares for opening of Olde Beaufort Farmers’ Market

A full schedule of activities is planned to celebrate the much-awaited Olde Beaufort Farmers’ Market opening day, on Saturday, April 23. The theme is Earth Day at the Market.

Opening day events include more than 25 vendors, as well as community groups and music. The market will be open from 8:30 a.m. to 1 p.m. every Saturday through Nov. 19, and will offer fruit and vegetables, baked goods and bread, meats, eggs and seafood, as well as arts and crafts.

The location is the same as last season – under the live oaks trees on the grounds of the courthouse in Beaufort. The grand opening includes:

- Community organizations in keeping with the Earth Day theme to educate and inform, including the Croatian Group of the N.C. Sierra Club, Crystal Coast Beekeepers, Green Sanctuary, OWLS Outer Banks Wildlife Shelter and Beaufort Sister Cities.
- Guest chef demonstration featuring chef Heather Marie, of Blackbeard’s Grill and Steam Bar in Beaufort, showcasing the preparation of farm fresh vegetables and meat from 10 a.m. to noon.
- Live music by Chris Seigel and Friends, performing folk, jazz and traditional tunes.
- Dank Burrito food truck will also join the festivities.
- Momentum Yoga will be offered on the courthouse grounds.

The market is free and open to the public, including children and pets.

The market was founded in April 2013 by a small group of county farmers with support from Beaufort and the County Board of Commissioners.

Survey:

As we continue working on revamping the magazine, and always, we appreciate input from our readers. Help TWM improve by filling out this survey and mailing it to TWM Survey, P.O. Box 1679, Morehead City, N.C. 28557, dropping it off in the box at 4206 Bridges St in Morehead City or complete the survey online at http://tinyurl.com/TWM-revamp-survey.

Your age:
- Under 18
- 18 to 25
- 26 to 35
- 35 to 50
- 50 and older

Do you find the movie review useful?:
- Yes
- No
- No preference

Do you find the recipe useful?:
- Yes
- No
- No preference

Do you like the Nightlife Calendar?
- Yes
- No
- No preference

Are you interested in sports coverage?
- Yes
- No
- No preference

Do you access our social media?
- Yes
- No
- No preference

Any additional comments?
Please write them below:
Easy ways to eat more fruits and vegetables

PIÑEAPPLE JERK CHICKEN
Prep time: 10 minutes
Cook time: 20 minutes
Serves: 6
1 cup long-grain rice
1 pound boneless skinless chicken breast, cut into 1-inch pieces
1 teaspoon Jamaican jerk blend seasoning
1 tablespoon vegetable oil
1 medium onion, diced
1 can (20 ounces) Del Monte pineapple chunks in 100 percent juice, drained
1 can (15.5 ounces) Goya black beans, drained and rinsed
1 can (4.5 ounces) Old El Paso chopped green chiles
½ cup Jamaican jerk marinade
Prepare rice according to directions.
Sprinkle chicken with jerk seasoning. In 12-inch skillet over medium-high heat, cook chicken pieces in hot oil until browned on all sides, about 5 minutes. With slotted spoon, remove chicken to plate.
Using drippings remaining in skillet, cook onion over medium heat, about 5 minutes. Add chicken pieces, pineapple chunks, black beans, green chiles and jerk marinade. Over high heat, bring to boil; reduce heat to low. Cover and simmer 10 minutes until chicken is tender, stirring occasionally.
Serve chicken mixture over rice.

IRACH WITH CRAB
Prep time: 15 minutes
Serves: 4
1 can (28 ounces) Muir Glen organic diced tomatoes
1 can (4.5 ounces) Old El Paso chopped green chiles, drained
1 red bell pepper, cored, seeded and coarsely chopped
1 small red onion, chopped
2 garlic cloves
1½ teaspoons salt
1 teaspoon ground black pepper
¼ teaspoon Tabasco pepper sauce
1 can (8.75 ounces) Del Monte Whole Kernel Corn, drained
1 can (6 ounces) Chicken of the Sea Lump Crabmeat, drained and flaked
1 tablespoon chopped fresh cilantro
In food processor or blender, combine tomatoes, chiles, red bell pepper, red onion, garlic and half of the diced cucumber. Blend until just smooth. Stir in red wine vinegar, olive oil, salt, pepper and pepper sauce. Cover and refrigerate until ready to serve.
To serve, stir in corn and crab. Garnish with remaining cucumber and cilantro.

For more information about the benefits of canned foods, as well as recipe inspiration, visit CansGetYouCooking.com.

Canned food solution:
Have you been following your parents’ age-old advice to “eat your fruits and vegetables?” If adding more produce to a daily diet seems like a daunting task, rest assured that one solution is found in the pantry: canned foods.
According to the U.S. Department of Agriculture’s MyPlate nutrition guidelines, half of a plate should consist of fruits and vegetables. Because cans seal in foods’ nutrition, freshness and flavor, they are one of the best ways to get more produce picked at its peak to your table. Plus, canned produce is on par nutritionally with fresh and frozen counterparts, and in some cases even better.
Additionally, the canned foods in a pantry – or “Cantry” – can be an excellent source of recipe inspiration. In a recent study, 73 percent of moms agreed that canned foods help them get healthful homemade meals on the table more often.
Unlock the goodness of canned fruits and vegetables to prepare delicious dishes like pineapple jerk chicken, featuring nutritious canned pineapple and protein-packed black beans, and gazpacho with crab, made with canned crab and lycopene-rich diced tomatoes.
You can practically feel the beating heart of the jungle in Jon Favreau’s stunning adaptation of “The Jungle Book,” which is easily the most visually dazzling movie to hit theaters this year. Like “Avatar” before it, this CG and live-action interpretation of Rudyard Kipling’s classic tale of a boy raised by wolves feels like a momentous occasion in the technical advancements of big-budget cinema.

From the thrill of a distant waterfall to the terror of a mudslide or stampeding buffalo, Mr. Favreau and his visual effects maestros have created artificial living things that truly look and feel real. Even the animals’ ability to communicate in English seems as natural as their breathing and emoting. They have not been sanitized to be cute or less threatening either — not even tender mama wolf Raksha (Lupita Nyong’o).

They still look like wild animals and, for the most part, act like wild animals, too. At first, this actually makes their close interactions with the human boy Mowgli (newcomer Neel Sethi) disarming. Eventually, your nerves calm and you submit to the magic of Mr. Favreau’s world.

The story follows the same beats as Disney’s animated feature from 1967, but the director and his team made sure to up the intensity a few notches — the use of live-action animals necessitates it. They all have claws and teeth, and they don’t let you forget it.

You’re already on edge by the time the tiger Shere Khan (Idris Elba, in a truly stunning vocal performance that’s both terrifying and relatable) enters the picture. He adamantly believes that humans should not be living among them and is prepared to use whatever intimidation tactics are necessary to rid their world of Mowgli. This sends the young boy on a journey to the human village with the stoic panther Bagheera (Ben Kingsley).

Anyone with the vaguest memory of “The Jungle Book” will remember the characters the boy encounters on the way — the snake Kaa (Scarlett Johansson), the bear Baloo (Bill Murray) and the orangutan King Louie (Christopher Walken).

Although it is somewhat distracting to have such famous voices overwhelming every scene, each does a fine job — especially Mr. Murray, who brings a much-needed comedic lightness to the story with his affably conniving Baloo in the second act.

Mr. Sethi is energetic and enthusiastic as Mowgli, an adventurous kid who’s as unfazed by a handful of bee stings as he is a gargantuan snake, but there’s an unnaturally modernity to the dialogue he’s given that can be trying at times. For the most part, he blends in as well as the sole human among wild CG animals could possibly be expected to.

On the subject of things seeming out of place, there are also two songs from the 1967 film that are integrated into the story: “The Bear Necessities” and “I Wanna Be Like You.” (“Trust in Me” plays over the credits).

One works, and one really doesn’t, Mr. Murray makes “The Bear Necessities” fit into his laid-back existence as he hums and sings the song with Mowgli as they float down a serene river. “I Wanna Be Like You,” however, is awkward and clumsy — a ditty of a song that comes out of nowhere and sucks the air out of the crucial climax. It makes no sense in the context of this world that Mr. Walken’s mobboss ape would just break into song. And if he did, it definitely wouldn’t be this song.

Indeed, much of the movie’s third act feels more like a checklist than plot advancement, and the emotional arc lives up to neither its source material nor the beauty of the visuals. Still, “The Jungle Book” is one of the stronger of Disney’s live-action adaptations. It’s a true family-friendly adventure that’s smart and often thrilling.

Three stars out of four. “The Jungle Book” is rated PG for scary action and peril. Runtime is 1 hour, 45 minutes.
Book follows history of scenic byway

Author Douglas Stover has written a new book on the Outer Banks National Scenic Byway, *Images of America: Outer Banks Scenic Byway*, which will be available to purchase starting Monday, April 25.

The Outer Banks National Scenic Byway stretches the length of North Carolina’s 200-mile barrier islands.

The unique maritime culture shared by the 21 coastal villages led to the road’s designation as a National Scenic Byway in 2009.

The route is entered from the north at Whalebone Junction in Nags Head and from the south at the North River bridge on Highway 70 east, just past Beaufort.

Encompassing 142.5 driving miles, six and a half hours of travel time and two ferries, the byway traverses Hatteras Island, Ocracoke and Down East in Carteret, Dare and Hyde counties.

This book explores the region’s rich maritime history, culture and traditions, including boat building, decoy carving, fishing, lighthouse keeping and living with the powerful forces of the nearby water and wind.

Travelers can experience local seafood, ascend three lighthouses and discover outdoor trails and endless miles of marsh and beaches offering bird watching and solitude.

The profits from the sale of the book are being donated to the Outer Banks Scenic Byway.

Mr. Stover served as cultural resources manager and historian at Cape Hatteras National Seashore.

He retired from the National Park Service in 2013 after 32 years.

Mr. Stover has served as author and editor of several publications, including the Arcadia book *Cape Hatteras National Seashore*.

MARKET | FROM PAGE 3

While their support made the market possible, it was the community support that made it successful.

Home-grown and hand-made. These are two hallmark qualities of successful farmers’ markets, and that’s what is offered at Olde Beaufort Farmers’ Market.

Cindy Bunch, of Marshallberg, joined the market leadership last year and returned as executive market manager to oversee market activities for this season.

She is joined by Saturday market manager Rob Taylor to operate the market on a weekly basis.

In addition, a newly appointed board of directors is in place to oversee the nonprofit organization. These are Denise Greer, Catherine Elkins, Joe Merrell, Alex Russell, Dot Crumley, Leanna Bunch, Emily Bankson, Julie Garner and Mike Dunn.

According to board of director’s chairman Denise Greer, Olde Beaufort Farmers’ Market’s focus is on educating neighbors and visitors about the health benefits of eating locally grown fresh fruits and vegetables and the economic benefits of supporting local farmers.

“We are known for our success in operating a vibrant, thriving market that contributes to the success of local food growers, food producers, artisans and community groups from mid-April to mid-November,” Ms. Greer said. “We are pleased that Olde Beaufort Farmers’ Market is fast becoming a destination for local shoppers, vacationers and waterway travelers to historic Beaufort. Our goal from the beginning was to build a market where folks could grab a cup of coffee, listen to acoustic music from a local band, and catch up with other neighbors while they shop,” she said.

“Our day-to-day activities, however, are planned around creating an environment that promotes healthy eating, local purchasing and the sharing of ideas and art—a market that has something for everyone,” Ms. Greer continued.

The market has delivered as promised. People attending the first three seasons have enjoyed fresh fruit and vegetables, baked goods and bread, eggs, pasture-raised chickens, fresh local seafood, as well as arts and crafts.

In all, over 40 farmers, food producers and artisans have participated — and interest is keen this year also. More than 25 vendors have signed up for the opening day.

The market attracts shoppers interested in buying directly from the producer — either the farmer, fisherman, baker or food producer or artisan — and for obtaining information on day to day community concerns.

These vendors include:

- Farmers and fishermen: Joe Merrell and J.W. Merrell of Century Farm; Josh Potter of Underground Farm; Clayton and Sherrri Garner of Garner Farms; Leanna Bunch of Samadhi Farm; Lou Ann Sekely of Alpacas of the Crystal Coast; Tyler Chadwick of Crystal Coast Seafood; and Carlie Lockey of Shoe Branch Farm.
- Baked goods and coffee: Cathy and Gary White of Wildflower Bakery; Alex Russell of Alex & Brett’s; Brenda Leigh of Beach Town Bakery; Rachel Wyman Dawson of The Coffee Project.
- Farm products: Kim Meacham of Milk Street Soap Co.; and Jill Phagan of Mongo Arts Family Soap.

Plants: Katie Smalley of The Plant Stand.
- Arts and craft vendors: Emily Bankson of Cinderella’s Pirate Treasure; Jan Peterson of Island Creek Designs; Linda Jacobson of Linda’s Leaves; Lisa and John Van Havere of LOV Designs; Elaine Ford of Shell Ornaments by Auntie ’E’; Charles Gurley of Gurley’s Jewelry; Jessica Stoehrler of Jessy’s Jewelry; and Suzy Lewis of Frances Marian Photography.

Here are a few of the special events also planned this year:

- Under the chef’s tent: cooking demonstrations by local chefs. These demonstrations will focus on the preparation of seasonal foods grown within miles of their family’s dinner table. Shoppers will have the opportunity to watch the process and taste the finished product.
- Musical entertainment is scheduled throughout the season with a number of local groups, such as John Baldwin, Unknown Tongues, Gumbo Lily, Now & Then, Jennifer & Van, Chris Seigel and Friends and more.
- Special market events will also include activities for children, chef and nutritionist’s demonstrations, pet health advice and more.
- Youth Market Participation Campaign: Future shoppers will be the guests this spring during a number of events.
- The market also supports local artisans and will feature different groups each week.

For more information, visit www.OldeBeaufortFarmersMarket.org or “like” them on Facebook at www.facebook.com/OldeBeaufortFarmersMarket.
Beaufort Wine & Food staff prepares for coming festival

Mark your calendars for Wednesday, April 27, through Sunday, May 1, as Beaufort Wine & Food brings talent from across the country and beyond together for five days of cuisine and beverages, all set against the backdrop of the beautiful Crystal Coast with funds raised for nonprofit organizations.

This year marks the festival’s 12th year, and guests can expect to see exciting changes to the event lineup.

“We work throughout the year to line up internationally recognized chefs, restaurateurs and winemakers,” said Lindsay Parker, executive director for Beaufort Wine and Food. “The festival’s focus is providing premier wine and food events that highlight the hospitality of the Crystal Coast and showcasing the local restaurants and chefs in the area — all in the name of charity.”

A second night of wine dinners are being offered, expanding to Wednesday, April 27, for the first time. Guests can expect to see these sought-after dinners (traditionally only held on Thursday nights) in both local restaurants and private homes.

“After having years of sold-out dinners, we’re pleased to be able to offer more opportunities for foodies to experience dinners in both area restaurants and private homes,” said Ms. Parker.

All Wednesday dinners start at 7 p.m. The lineup of wine dinners is:

- Bistro-by-the-Sea with Chef Tim Coyne and wines and sake picked from the extensive portfolio of Mutual Distributing, North Carolina’s largest distributor of wines. Sara Guterbock, certified sommelier and wine educator, will be leading guests through the dining experience. Tickets are $65 per person.
- A featured winemaker, cheese monger and master baker.
- The local restaurants host a visiting guest chef and winemaker to offer a memorable multi-course dining experience.

Thursday evening offers a number of wine dinners in some of the area’s top dining establishments.

The local restaurants host a visiting guest chef and winemaker to offer a memorable multi-course dining experience. All Thursday dinners begin at 7 p.m. and cost $125 per person. This year’s Wine Dinner lineup includes:

- Beaufort

  • Aqua Restaurant with chef Jason Foster, and guest chef Greg Gettles of Piedmont Restaurant, featuring wines from Chateau St. Michelle with master sommelier Rob Bigelow.
  • The Cedars Inn with chef Steve Smid and guest chef Trey Wilson of Customshop, with Gabriel Valenzuela of Langtry Estates and Vineyards.
  • At the Beaufort home of the Ivey’s, guests will be treated to a four-course dinner prepared by chef Anthony Garnet from The Coral Bay Club and chef Tom Meyer from Q Shack in Raleigh, paired with wines from Ste. Michelle Winery.
  • The Aqua Dinner is sponsored by Jeff and Kathy Vinton and Jeff Adams.
  • Beaufort Grocery Co. with chef Charles B. Park IV and guest chef Anthony Frank of Williamsburg Lodge, featuring Harry Peterson-Nedry, founder, owner and winemaker with Chehalem Wines.
  • The Beaufort Grocery Wine Dinner is sponsored by Parker Honda, Buick, GMC.
  • Blue Moon Bistro with chef Kyle Swain and guest chef Cedric Fichepam of Le Voltaire, Omaha, along with Bradley Brown of Big Basin Winery.
  • The Beaufort Grocery Wine Dinner is sponsored by Jeff and Kathy Vinton and Jeff Adams.

- The Boathouse at Front Street Village with chef Kenneth Collins and guest chef Brent Hopkins of Gravy, featuring master sommelier Larry O’Brien of Jackson Family Wines.

Guests at the home of the Ivey’s, guests will be treated to a memorable multi-course dinner prepared by chef Anthony Garnet from The Coral Bay Club and chef Tom Meyer from Q Shack in Raleigh, paired with wines from Ste. Michelle Winery.

Thursday, April 28, will start with the Wine, Bread, Cheese and More Seminar beginning at 2 p.m. in the N.C. Maritime Museum’s Watercraft Center on Front Street in Beaufort.

A crowd favorite, the event features a variety of wines, paired with artisan breads and cheeses as the audience is walked through the pairings by a featured winemaker, cheese monger and master baker.

A crowd favorite, the event features a variety of wines, paired with artisan breads and cheeses as the audience is walked through the pairings by a featured winemaker, cheese monger and master baker.

This year’s event also includes a variety of other activities, such as a variety of wine dinners, a variety of wine dinners, a variety of wine dinners, a variety of wine dinners, a variety of wine dinners, and a variety of wine dinners.

We have hosted a variety of great events this year. Experience the flavor and relish that Beaufort has to offer! Join us for dining out on Front Street in Beaufort, because where you come, we are always happy to welcome you to our community for years to come. These deals only last until May 20th, 2016.

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FESTIVAL | FROM PAGE 7

Estates. The Cedars Dinner is sponsored by Charles and Pam Robinson.

Morehead City
• Circa 81 Restaurant with chef Clarke Merrell and guest chef Nate Allen of Fork & Knife with certified sommelier and wine educator Ms. Guterbock of Mutual Distributors.
• La Perla Restaurant and Bar with chef Kevin Davis and guest chefs Mike Moore of the Blind Pig and Dave Santos of Um Segredo in Brooklyn, N.Y., with wines from the portfolio of Andrew Miller, owner Ecosur Importers.
• SoundSide Restaurant with chef Kris Dykeman and guest chef Steven Goff of Standard Foods with wines featured by certified sommelier and wine educator Ms. Guterbock of Mutual Distributors.

Atlantic Beach
• The Island Grille with chef Jason Scott and guest chef Spencer Carter of Weathervane, Southern Season. Featured wine principle will be Ryan and Jessica Carr, owners and winemakers of Carr Winery. The Island Grille Wine Dinner will be held next door to the restaurant, at the Celebration Cottage. The Island Grille Dinner is sponsored by Norma and Marshall Beach.

Other popular events include the Historic District Wine Walkabout, which will now be held on Friday, April 29, and the Saturday, April 30, Vin de Mer Epicurean Village, featuring over 300 wines and sample tastings from dozens of local and regional restaurants.

Tickets to the Historic District Wine Walkabout are $100 and cover five “stops” where guests can meet and greet with chefs and winemakers at each home and taste an excellent wine and food pairing. Tickets to the Vin de Mer Epicurean Village are $65 per person.

Another change to the festival lineup is the absence of the crowd favorite Beer, Bubbles and BBQ. This event is not going away – just relocating to Beaufort Wine & Food’s two-day beer festival taking place Friday-Saturday, Sept. 23-24, at Front Street Village.

“We felt with the success we’ve seen with our beer events, from Beer, Bubbles and BBQ to the beer luncheons and seminars, it would be great to see these events held in the fall as a stand-alone festival,” Ms. Parker said. “Especially considering North Carolina boasts the largest number of craft breweries in the American South – more than 120 breweries and brewpubs – we are thrilled to have the opportunity to showcase these breweries at a variety of events during the September festival.”

In its place, guests can enjoy the new “Truck Stop Here” food truck rodeo, held at 8 p.m. Friday, April 29, at Front Street Village.

This high-energy event will feature regional food trucks and also includes a premium access area where guests can mingle with celebrity chefs and winemakers. Live music by Jon Lindsay will keep guests on their feet.

Mr. Lindsay is an American solo artist and producer from North Carolina. He began his career recording and touring with bands The Young Sons, Benji Hughes and The Catch Fire and has been a solo artist under his own name since 2009.

He’s also the leader and co-founder of N.C. Music Love Army, produces records for other artists and tours regularly with groups he’s recorded, in addition to his own band’s tours.

General admission to the “Truck Stops Here” event is $65 per person, which includes wine, beer and cuisine from the participating food trucks, and premium access is $90, which includes additional food and spirits.

Sunday, May 1, will wrap up the festival week with the not-to-be-missed Moet and Chandon Celebration Brunch, starting at noon at the Front Street Village site.

“The festival will have a similar feel to years past, but with the changes to the schedule, larger tented events and the caliber of chefs and winemakers we have in attendance, we’re looking forward to our best festival yet,” said Ms. Parker.

All of the hard work by the Beaufort Wine & Food board, staff and team of volunteers not only brings culinary and wine experts to the coast for an unforgettable experience, but it also enables Beaufort Wine & Food to give back through its grant program.

A nonprofit organization itself, proceeds from Beaufort Wine & Food events benefit nonprofits that excel in community enrichment and enhance quality of life in Carteret County.

Through the generosity and support from sponsors, members and wine and culinary participants, Beaufort Wine & Food has raised more than $525,000 that has been donated to nonprofit organizations in the last decade.

Beaufort Wine & Food has expanded its efforts to reach a broader range of nonprofit organizations and in 2015, grants were awarded to more than 20 organizations. Beaufort Wine & Food was able to pledge over $80,000 to 19 different nonprofits from its 2015 April festival alone.

For the entire year, Beaufort Wine & Food was able to donate almost $100,000 to charity.

Ms. Parker explained that this grant program was developed to spotlight the good work being done in the community.

“It’s our way of supporting those groups that are making a difference through charitable programs that serve so many in Carteret County,” she added.

Participating in the grants evaluation process has shown me just how broad a range of nonprofit organizations we have in our area. Their work really does impact the quality of life in Carteret County. These organizations are making a difference and Beaufort Wine and Food is pleased to help them carry out this work.”

All area nonprofit organizations serving Carteret County are encouraged to apply for funding for its 2016 grant cycle, which the organizers anticipate will top funds raised during the 2015 festival. The deadline to submit applications is Friday, June 3.

For more information on how to request grant funding, purchase tickets to the upcoming festival or become a member, please contact the Beaufort Wine & Food Office at 252-515-0708 or go online and download the application at www.beaufortwineandfood.com.
The sounds of battle will once more ring out from Fort Macon this coming weekend during the N.C. State Parks’ 100th anniversary celebration.

The staff at Fort Macon will hold a public celebration for the anniversary from Friday, April 22, through Sunday, April 24. As part of that celebration, Civil War re-enactors, coordinated by the 1st N.C. Volunteers/11th N.C. Troops, will put on a large-scale performance of the battles at Fort Macon.

Randy Newman, Fort Macon superintendent, said everything’s going better than planned for the centennial event so far.

“We have over 400 re-enactors signed up, making this our biggest reenactment of all time,” he said.

The first re-enactment is scheduled for 11 a.m., Saturday, April 23, followed by a second battle at 3 p.m. the same day. Finally, one more battle reenactment will be held 2 p.m. Sunday, April 24.

The celebration will feature some of the fort’s newest additions, namely six functioning replica cannons, including an 8-inch Columbaid, the biggest functioning replica cannon built to date.

The cannons will be fired during a dedication ceremony at 6:45 p.m. Friday, April 22, as well as during a night cannon firing at 8 p.m. Saturday, April 23.

More events than the Civil War re-enactments will be held during the celebration. The celebration will start at 9 a.m. Friday, April 22, with a guided bird walk along the fort’s new 3.3-mile nature trail. The trail was partly opened in early October 2015 and will be fully opened Friday morning.

This trail, funded and supported by the Friends of Fort Macon volunteer group, will be dedicated that morning to Dr. Elliott Coues, a Civil War surgeon and naturalist station at the fort.

A 5K race was previously scheduled for the trail, but Mr. Newman said they rescheduled it to Saturday, May 7. This was because of other races set for Saturday.

At 6 p.m. Friday, April 22, the public is invited to join fort staff for a cake cutting at the Fort Macon Visitor Center, followed by the cannon dedication.

The 2nd Marine Division Band will perform at 7:15 p.m., followed by a fireworks show at 8:30 p.m.

Mr. Newman said additional presentations will be held all weekend at the fort from 9 a.m. – 4 p.m. each day.

Cathy Imhoff, co-president of the Friends of Fort Macon, a volunteer group that supports the fort, said this event is important not only to the fort, but to North Carolina as a whole. She said she encourages people to attend and show their support for “one of our state’s best historical treasures.”

“There’s no doubt in my mind that this will be a huge event,” she said. “With something going on every minute, it will be a great way for everyone to join in the celebration, as well as to see the many new additions to the park.”
DAR chapter to honor Vietnam veterans

The Swansboro-based Otway Burns Chapter Daughters of the American Revolution, in partnership with the Department of Defense, is planning the third of six Vietnam War commemorative events to honor and thank Vietnam War veterans living in Carteret, Onslow and Craven counties.

The Welcome Home Celebration is free for Vietnam War veterans and a guest, but reservations are required. It will be from 10 a.m. to 4 p.m. Saturday, April 30, at the Crystal Coast Civic Center. For reservations to the celebration, Vietnam War-era veterans, regardless of gender, rank, branch or whether or not service was performed in-country, should call 252-504-1336 or email ddetenley@ec.rr.com.

The Otway Burns Chapter is able to host the celebration thanks to many corporate and individual sponsors.

There will be a brief opening program at 10:30 a.m. and then America’s heroes will be treated to the magic of local acoustic country rock duo Wild Honey and the “Father of Beach Music,” Jackie Gore and the Former Embers.

Wild Honey features the vocals of Angie Cooper and the instrumental talent of Matt Miller. Their sound is country rock-based and covers music from that genre, as well as folk, blues and pop.

Mr. Gore is the ambassador of Carolina music to the world. Over the years, many thousands of young people, college students and others first heard and were introduced to Carolina rhythm n’ blues through performances by Mr. Gore.

Otway Burns member Dolly Witt will be spinning tunes between sets. At 11:30 a.m., lunch of Fat Fellas’ barbecue, chicken, potato salad, coleslaw, hush puppies and beverages will be served. Dessert will also be available. There is no cost to the veterans or their guests.

In addition to lunch and entertainment, static displays are planned, a world map will be available to mark the veterans’ service location, and dozens of raffle prizes will be awarded.

The mission of the Commemorative Partner Program is to assist a grateful nation in thanking and honoring Vietnam War veterans and their families for their service, valor and sacrifice.

The chapter members hope to make each veteran who attends feel appreciated, honored and cherished.

Traditionally, America has supported its armed forces and has shown great respect for those in uniform. At the end of World War I, servicemen returned home from Europe to ticker-tape victory parades, marching bands, speeches and the good will of all Americans. When the service men and women returned home from World War II and the Korean War, they were treated as heroes.

Unfortunately, this was not the case when the soldiers returned home from Vietnam. One of the cruelest aspects of the Vietnam War was the treatment of returning service men and women.

The first commemorative event was a picnic held in October and the second was the chapter’s Vietnam War-themed float in the Morehead City Veterans Day Parade in November.

The chapter will host the Vietnam Traveling Memorial Wall during Memorial Day weekend 2017.

The Daughters of the American Revolution is a nonprofit, nonpolitical volunteer women’s service organization dedicated to preserving American history, securing America’s future through better education and promoting patriotism.

The chapter gladly accepts donations of any size. All contributions are tax-deductible. Individual checks may be made payable to “Treasurer, Otway Burns Chapter, NSDAR” and sent to chapter treasurer Dolores Witt, 312 Bonita St., Cape Carteret, N.C. 28584. Please note “Vietnam War Commemoration” in the memo.

Corporate sponsors should contact chapter regent Linda Phelps at rphelps@ec.rr.com or 910-326-6164.

Vietnam War veterans will be honored with a Welcome Home Celebration from 10 a.m. to 4 p.m. Saturday, April 30. This celebration begins with a brief opening program, followed by music performances and a lunch. (Contributed photo)

Craven Community Chorus set to present concert

Craven Community Chorus will present “Celebration of Life and liberty” featuring John Rutter’s “Requiem” and a selection of Patriotic-themed songs.

Phillip Evancho will conduct the “Requiem” with piano accompanist Cheryl Kite and Rachel Harmatuk Pino and the Trent River Players.

Performances will be at 7 p.m. Thursday, May 5, and 3 p.m. Sunday, May 8, in Orringer Auditorium on the campus of Craven Community College, 800 College Court, New Bern.

Tickets are $15, available for advance purchase from chorus members and at Bank of the Arts, Fullers Music, UPS Store, Kitchen on the Trent, Harris Teeter, all in New Bern.

For more information, call 252-670-0230 or 252-665-0078.

Craven Community Chorus is announcing the establishment of a memorial fund that will honor past members of the chorus.

The chorus is accepting donations in memory of past choristers or anyone who has loved the music. Donation acknowledgments will be included in the concert program as a “thank you.” Donations can be sent to Craven Community Chorus Memorial Fund, P.O. Box 13704 New Bern, N.C. 28561, or for more information, call 252-670-0230.
The Arts Council of Carteret County and the Downtown Beaufort Development Association announce the second “Be Here en Plein Air Art Competition and Wet Paint Sale” from 8 a.m. to 2 p.m., Saturday, May 7.

Artists of all skill levels, including art students over the age of 16 are encouraged to register. Participants can register online until Wednesday, May 3, at $15 per entrant, or $20 the day of the event.

Entrants will paint throughout the downtown area and adjacent historic district – from the shady 300-year-old live oaks at the county courthouse to the historic homes along Ann and Broad streets and up and down Taylor’s Creek.

From 8 a.m. to noon, artists will spread out around Downtown Beaufort to work on their plein air paintings. Judging begins at 1 p.m. at the First Citizen’s Bank parking lot along with the Wet Paint Sale, which continues until 2 p.m.

During the four-hour contest, art enthusiasts are invited to stroll downtown, viewing works as they are created. Maps will be available at the First Citizens lot.

Professional artists will judge entries, and $1,000 in total cash prizes will be awarded to winners in first, second and third place. Each entrant and a guest are invited to a casual lunch reception after the competition.

Artists may choose any two dimensional medium and substrate to work with. Due to the nature of the event, photography is not included in the competition.

The artwork from the competition will be available for sale that morning, or it can be purchased at a later date.

For more information or to register, visit beaufortnc.com or email heather@beaufortnc.com.

Registration can also be completed in person at Craving Art Studio, 121 Craven St. in Beaufort or by mail. Call 252-728-0243 to have an application mailed. Late entries, including day-of entries, are accepted at a registration fee of $20.

Learn more about the Arts Council at arts councilcarteret.org, and about the DBDA at beaufortnc.com.

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## SUDOKU

**Here’s How It Works:**

Sudoku puzzles are formatted as a 9x9 grid, broken down into nine 3x3 boxes. To solve a sudoku, the numbers 1 through 9 must fill each row, column, and box. Each number can appear only once in each row, column, and box. You can figure out the order in which the numbers will appear by using the numeric clues already provided in the boxes. The more numbers you name, the easier it gets to solve the puzzle!

Find the full calendar online at carolinacoastonline.com by hovering over the Calendar option or on a mobile device, choose “Calendar” from the drop-down menu.

**Community Calendar**

**Calendar deadline** is two weeks prior to the start date of the event. Send an email that includes the event time, date, location including address, admission price and contact information to megan.soul@thenewsstimes.com

**Kids and Family**

N.C. AQUARIUMS AT PINE KNOLL SHORES SPRING BREAK CAMP: SESSION TWO 8:30 a.m. to 2:30 p.m. Monday-Wednesday, April 25-27, at the N.C. Aquarium at Pine Knoll Shores. Spring Break camps at the aquarium combine fun and learning into adventures for children during the holiday hiatus. Participants enjoy outdoor activities, animal interactions, discovery labs and behind-the-scenes action. Camp is open for children in grades 1-5. Advance registration required and fees are $46 per day or $36 per day for members. For details call 252-247-4003 or visit www.ncaquariums.com/pine-knoll-shores.

**SPRING BREAK CAMP** Monday-Friday, April 25-29, at Fort Benjamin Recreation Center in Newport. Children between the ages of 6 and 10 will enjoy games, crafts, outdoor adventures, sports and much more. For more information, call Carteret County Parks and Recreation Department at 252-808-3301.

**BEHIND THE SCENES: AQUARIUM AT A GLANCE** noon-12:45 p.m. Mondays-Saturdays through May, at the N.C. Aquarium at Pine Knoll Shores. Visit food preparation areas, animal holding areas and labs. Get an overview of the Living Shipwreck. The program is for those ages 5 and older and costs $12. For more details, call 252-247-4003 or visit www.ncaquariums.com/pine-knoll-shores.

**Art**

**FUNDAMENTALS OF DRAWING & PAINTING WITH LINDA WERTHEWIN** 4:30-5:30 p.m. Fridays, April 22-May 20, at Ms. Werthevin's Beaufort residence. This class is for middle and high school students and emphasizes structured techniques and creative expression. The class fee is $50, and students must bring their own materials. For more information, call 252-838-1238.

**OIL PAINTING CLASS** 10 a.m. to noon Mondays until April 25, at 905 Ocean Drive in Emerald Isle. The class is taught by Irene Bailey. For more information, call 252-723-3258, email irene@irenebailey.com or visit www.irenebailey.com.

**OPEN STUDIO WITH MODEL** 1:30-3:30 p.m. Mondays until April 25, at 905 Ocean Drive in Emerald Isle. The class is taught by Irene Bailey. The class is $50. For more information, call 252-723-3258, email irene@irenebailey.com or visit www.irenebailey.com.

**CREATIVE MINDS OF TILLER SCHOOL AND THE PHOTOGRAPHY OF TERRY AND CHER BROWN** continues until Saturday, April 30. This Beaufort Art Market gallery exhibit can be found at 129 Middle Lane in Beaufort. For more information, call 252-838-1896.

**WORKING WITH PRECIOUS METAL CLAY WITH RACHEL CROOM** through Saturday, April 30. Jewelry artist Rachel Croom has mastered the art of working with precious metal clay, or PMC. PMC is a moldable blend of clay and metal dust that, when fired, becomes solid metal. Ms. Croom focuses her work on jewelry, but PMC can be used in a variety of applications. She is available for individual or group instruction upon appointment. Tuition for classes is $125 and includes materials. Contact Ms. at 252-241-5322 to arrange a date. Learn more about the Art Market at BeaufortArtMarket.com.

**BASIC OIL PAINTING CLASS** 10 a.m. to noon Mondays, May 2-23, at Irene Bailey’s studio, 905 Ocean Drive, in Emerald Isle. This four-session class costs $80. For more information, call 252-723-3258.

**Music and Theater**

MY FAIR LADY” 8 p.m. Friday-Saturday, April 22-23, April 29-30 and May 6-7, and 2 p.m. Sundays, April 24, May 1 and May 8. Tickets are $20 for adults and $10 for students through high school. Tickets can be purchased by visiting www.carteretcommunitytheatre.com or calling 252-726-1501.

**CAROLINA EAST SINGERS SPRING CONCERT** 7 p.m. Saturday, April 23, at First Presbyterian Church in Morehead City. The $10 general admission tickets will be available at the church, First Citizens Bank, on Front Street in Beaufort, and Williams Hardware in Morehead City.

**Food and Drink**

**BEAUFORT WINE & FOOD WEEKEND** Wednesday, April 27-Sunday, May 1. This wine and food weekend features celebrity chefs and various wines from around the world. There will be wine tastings, cooking demonstrations, unique recipes and more. For more information, call www.beaumontwineandfood.com.

**PARTY FOR THE PLANET** Friday-Sunday, April 22-24, at the N.C. Aquarium at Pine Knoll Shores. Celebrate Earth Day with the aquarium during the Party for the Planet days. Special programs and activities will focus on great animal migrations – especially those that take place right here. These programs are free with admission or membership. For more information, call 252-247-4003 or visit www.ncaquariums.com/pine-knoll-shores.

**MARSH GRASS PLANTING PROJECT** 1:30-4:30 p.m. Saturday, April 23, at the N.C. Aquariums at Pine Knoll Shores. Make a huge impact by joining the aquarium for one of its new Volunteer Service Corps days. This new program allows individuals, families and groups to spend a bit of time volunteering together. Join the aquarium for its first project, planting native marsh grasses in Salter Path. There’s no training or fee required. Simply sign up.

**WHAT’S IN A TREE** 3 p.m. Friday, April 22, at Hammocks Beach State Park. Celebrate Earth Day at Hammocks Beach State Park. Participants will be using their detective skills in studying the different parts of a tree and what makes a tree a tree. With different tools, they will pick apart a tree to get a closer look. They will look at the different reasons why trees are so important, and if Earth suddenly ran out of trees what would happen? Would what the Lorax said come true? “Unless someone like you cares a whole awful lot, nothing is going to get better. It’s not.” For more information, call 910-326-4881.

**FORT MACON STATE PARK CENTENNIAL CELEBRATION** Friday-Sunday, April 22-24. Fort Macon State Park will hold several events including a military band concert, the dedication of new cannons, a 5K trail run, nighttime artillery demonstrations and two re-enactments of the Battle of Fort Macon. For more information, visit www.ncparks.gov/fort-macon-state-park or call 252-726-3775.

**COMMUNITY CALENDAR**

**EVENTS**

**MASQUERADE JEWELRY AND ACCESSORIES SALE** 7 a.m. to 5 p.m. Friday, April 22, at Carteret Health Care Meeting Room One by the Rotunda. All items are $5, and money raised will benefit patient care at Carteret Health Care. Cash, credit and debit cards and payroll deduction are accepted.

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OLDE BEAUFORT FARMERS MARKET 9:30 a.m. to 1 p.m. Saturdays beginning April 23, in Beaufort. Local vendors will offer fresh fruits and vegetables, plants and flowers, baked goods, bread, meats, eggs and seafood, along with homemade work from artisans. Community organizations and special events will be featured. For more information, visit www.oldebeaufortfarmersmarket.org.

PROPAGATION DEMONSTRATION AND PLANT SALE 10 a.m. to noon Saturday, April 23, at the Core Sound Waterfowl Museum and Heritage Center. This sale is by the Carteret County Master Gardener Volunteer Association. Everyone is encouraged to take advantage of this opportunity for Master Gardeners to answer any gardening questions. Master Gardeners will help participants select plants that meet their gardening expectations and perform. They will demonstrate how to propagate the Confederate Rose and other popular plants.

AMERICA’S ARBOR DAY 2 p.m. Friday, April 29, at Hammocks Beach State Park. Come out to the park and celebrate National Arbor Day at one of the most scenic places along the coast of North Carolina. Participants will learn about the history and importance of this day and what it means for many people. They will get a chance to take home a tree seedling to plant and celebrate this day with their family and friends. For more information, call 910-326-4881.

Carteret Community College’s International Film Series Friday, April 29, in the Joslyn Hall auditorium at Carteret Community College. The film will be shown twice. One showing will be a 6 p.m. matinee. The other showing is at 8 p.m. with a dinner and a movie option. The “Dinner & a Movie” evening are $40 per person. Dinner reservations are required in advance. A vegetarian option is available upon request. The film is “Closed Curtain.” More information on the film matinee and “Dinner & a Movie,” including links to the film preview, may be found at www.carteret.edu/Foundation under “Events.” For sponsorship opportunities, contact Dr. David Nateman at 252-222-6262 or natemand@carteret.edu.

Outreach Veterinary Clinic 10 a.m. to 3 p.m. Saturday, April 30, at Otway Fire Department. This event will feature low-cost examinations, vaccinations, heartworm and feline leukemia testing, nail trims and ear cleaning. Heartworm preventative and dewormers will be available. Cash, checks, credit and debit cards and Care Credit are accepted.

BINGO at the Newport Moose Lodge 6:30 p.m. Saturday. This game starts at 1 p.m. and the early bird games start at 6 p.m. The kitchen will be open and serving food. There is a guaranteed $2,500 pay out on Sunday, May 1.

Local heritage

Earth’s Engineers 2 p.m. Saturday, April 23, at Hammocks Beach State Park. Join a ranger to learn about water conservation and what one can do to help out Earth’s water. There are already many species that have a dirty job to clean the water. Participants should prepare to get a little wet as they investigate the different creatures making clean water. For more information, call 910-326-4881.

Education

N.C. State Beekeepers Association Certification Course 2-4 p.m. Saturdays, April 23 and 30, at the Down East Public Library, 702 Highways 70 in Otway. The free class needs at least 10 registrants to move forward. Once completed, there will be one or several field days in the bee yard on days when weather permits. Participants will also get together to place a group order for supplies and bees. All pertinent aspects of honey bees and beekeeping will be covered. The option to take the written and practical certification exams will be available after the last scheduled class. If one or more classes are scheduled, they must be a member of the NCSBA and CBBA to do so. The total annual fees are $25. Register in advance by contacting Tia Douglas at tdouglass@ecrr.com or call 252-729-5491 and leave a message.

Composting with Worms noon to 2 p.m. Saturday, April 30, at Newport Community Garden, 3329 West Railroad Blvd. in Newport. For more information, call 252-222-4749.

Master Gardener Association Scholarship County residents that plan to or are attending a North Carolina college or university and study horticulture, botany, agriculture or related environmental science may qualify for a scholarship provided by the Carteret County Master Gardener Volunteer Association. The deadline for the $1,000 scholarship is Sunday, May 1. Applicants must be residents of the county for at least one year. The recipient will be selected by Tuesday, May 10, and will be notified at once. Additional information may be obtained from the Carteret County Extension Service by calling 252-222-6359.

Fitness

27th Annual Lookout Rotary ‘Run for Healthy Living’ Road Race Saturday, April 23, at the Sports Center in Morehead City. Registration begins at 7 a.m. with a one-mile race at 8 a.m., a 5K at 8:20 a.m. and a 10K at 8:30 a.m. Prizes will be given for the top three overall male and female in each race. A Gildan high-performance T-shirt will be given to the first 350 people to register. Race day registration fee is $30. A military discount will be available for pre-registration at $15 and race day registration at $20. There is also a family special (up to four members with children under 18) for $15. For more information or to pre-register, visit www.ncaquariums.com/pineknoll-shores. For more information, call 252-471-0403. Lookout Rotary Roadrace.com or the Sports Center.

Beaufort Cru Wine Bar: Wine Tasting with Empire 6-8 p.m. Friday, April 22; Last Chance Wranglers 7-10 p.m. Friday, April 22; Megan McMartin 8-11 p.m. Saturday, April 23; and Jackson Estate Wine Tasting 1-4 p.m. Wednesday, April 27.

RIBEYES: Morris Willis 6 p.m. Tuesday, April 21; and The Irish Pirate: Karaoke with Daniel Sheehan 8 p.m. Thursday, April 21; Naked Knees 8 p.m. Friday, April 22; and Skyde 8 p.m. Saturday, April 23.

High School Boys Golf
High School Boys Golf at New Bern (Emerald GC) 4 p.m. TBA.

High School Boys Tennis
High School Boys Tennis at Jacksonville in regional qualifying TBA.

High School Track and Field
High School Track and Field at Jacksonville in regional qualifying TBA.

High School Girls Soccer
High School Girls Soccer at Jacksonville in regional qualifying TBA.

High School Girls Softball
High School Girls Softball at Jacksonville in regional qualifying TBA.

High School Girls Softball
High School Girls Softball at Jacksonville in regional qualifying TBA.

High School Girls Soccer
High School Girls Soccer at Jacksonville in regional qualifying TBA.

High School Girls Softball
High School Girls Softball at Jacksonville in regional qualifying TBA.

High School Girls Soccer
High School Girls Soccer at Jacksonville in regional qualifying TBA.
Village to celebrate homecoming on April 30

BY MEGAN SOULT

NEWS-TIMES

Portsmouth Island Homecoming is Saturday, April 30, and there are many events that focus on the island’s history, as well as the 50th anniversary of Cape Lookout National Seashore and the 100th anniversary of the National Park Service.

The homecoming program will be held under the large tent in the village on the island. In case of inclement weather, homecoming will be held at the Assembly of God Church at Ocracoke on Lighthouse Road.

This year, a main focus of the event is the families of Portsmouth Island. The families will be honored with a descendants’ tent, where representatives of the island’s families will have photographs, scrapbooks, documents and stories to share with homecoming attendees.

The post office will be open to stamp mail from Portsmouth and there will be a hymn singing in the church and christenings in the church. Homecoming events also include various children’s activities. After the program, food will be served. Those participating should bring a covered dish to share.

Portsmouth T-shirts and other island memorabilia will be available for sale during the homecoming celebration.

Portsmouth Island was established in 1753 by an act of the N.C. Assembly. The community grew to be the largest settlement on the Outer Banks by 1770. For almost a century, the town was a major shipping center.

Ocracoke Inlet was a major trade route through the Outer Banks to important North Carolina ports, but large ships found the inlet too shallow to sail through, causing them to switch cargo to lighter, shallower draft boats. As the shipping industry grew, the island thrived.

The island provided storage and support facilities for the business. In 1842, over 1,400 vessels and two-thirds of North Carolina’s exports passed through Ocracoke Inlet, causing the island’s population to rise to 685 residents.

As the Civil War raged on, island residents fled for the mainland as the Union Army marched down on the Outer Banks.

A large portion of the residents did not return after the war. The population continued to decrease after the war.

The U.S. Life-Saving Service Station was a leading influence in the community until its decommission in 1937. Many of the village residents worked at the station.

Another important niche in the community was the church. At one time, the island had two churches, a Methodist church and a Primitive Baptist church. Both were destroyed during a storm. The Methodist Church was rebuilt and still stands today.

The center of the town and the social hub was the post office, which was established in 1840. The post office also served as a general store. As Portsmouth declined, the post office remained one of the village’s only connections to the mainland. It closed its doors in 1959.

In 1976, the Cape Lookout National Seashore was established, and Portsmouth Island became listed on the National Register of Historic Places and became part of the national park system.

More information on the history of Portsmouth Island can be found at www.friendsofportsmouthisland.org.

Ferry reservations from Ocracoke Island to Portsmouth Island should be made with Rudy Austin by calling 252-928-4361. The cost for the ferry is $20 per person round trip.

For homecoming information, contact Kathy McNeilly at 828-448-0597.
BY ANNA HARVEY

NEWS-TIMES

Changes are ahead for the Sanitary Fish Market and Restaurant that has served seafood along the waterfront at 501 Evans St. since 1938.

Starting in early May, the restaurant will open for a new breakfast menu from 6-10 a.m. daily.

Then, around Memorial Day weekend, the former fish market portion will reopen as Sugarloaf Island Deli, which will offer soups, salads and sandwiches for those who do not have time to sit down for a full meal.

Co-owner Jeff Garner said both ideas have been in the works for about a year.

The restaurant’s exterior deck has recently been covered, and Mr. Garner said that, in part, has also inspired the idea of serving breakfast at the restaurant. He said he’s spent many mornings drinking his coffee on this deck before the restaurant staff starts its day, and he was partly inspired by that.

The new breakfast service will have a soft opening on Saturday, May 7, and starting Monday, May 9, will be in full swing, said Mr. Garner.

Mr. Garner hopes to place a TV at either end of the deck, so those who come to enjoy their coffee and breakfast can watch the morning news. In addition to the deck seating area, roughly half of the restaurant seating will be available for breakfast.

When the breakfast service starts, it will feature a wide range of North Carolina products, including ham, sausage and bacon produced here, and possibly eggs.

The menu will also include Belgian waffles, pancakes and breakfast burritos that will have several options, including fried flounder, oysters or shrimp.

Mr. Garner is also excited about his new breakfast twist on the restaurant’s hush puppy. He will create the gluten-free hush puppy as normal, then coat it in a sugar-cinnamon mix. The dish will also include a glaze made with confectioner’s sugar that the hush puppies can then be dipped in.

Later this spring, the restaurant will formally open its new deli, which is located to the side of the main business, where the fish market was. Renovations are currently underway to convert the space.

The space will no longer be a retail fish market, but has been separated in half to allow for the on-the-spot fish processing for the restaurant, and the new deli space.

This new venture will be called Sugarloaf Island Deli, to coincide with the Sugarloaf Island Harbor Shops that flank either side of the restaurant, on the other side of Evans Street. These small shopping centers are also owned by the family.

Mr. Garner explained that they plan to carry the Sugarloaf Island name throughout these newer business ventures to create a signature brand.

The deli will offer soups, hot and cold sandwiches, salads and desserts. No fried foods will be offered at this site.

The deli will also incorporate a wide range of pre-made sandwiches and salads that can be purchased for those that want a quick meal to go.

The deli’s drink menu will include six types of North Carolina draft beer, along with wine and fresh fruit smoothies.

Mr. Garner did not specify why the retail fish market will no longer be available, but said he is excited about the deli that will offer fast food options for the area.

For more information about the restaurant, visit www.sanitaryfishmarket.com.

Sanitary Restaurant to introduce breakfast, deli

Emerald Isle Sea Turtle Program slated for May 1

The Emerald Isle Sea Turtle Protection Program plans to start their monitoring season on Sunday, May 1.

When the program starts, volunteers will begin walking designated beach zones looking for sea turtle tracks. They will start out at dawn every morning while tracks are still fresh and nest sites easily located.

Upon verifying a nest, its location will be marked off and the town of Emerald Isle will affix a numbered post along with warnings on tampering or interfering with the site.

The nest will be monitored until a hatch appears imminent at which time volunteers will be on hand to insure safe passage into the ocean.

Emerald Isle volunteers are looking forward to a safe and production season and ask all visitors and residents to contribute efforts to keep the beach habitat clean and safe for the nesting and hatching sea turtles.

Additional information can be gathered by contacting Pam Minnick at paminn@aol.com, or Emilie Zucker at ezucker@ecrr.com.
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