See what Beaufort’s Brewin’
Cover Story

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Audiences clamored for curator Jim Hodges’ “New Bern Then and Now” presentation, so the New Bern Historical Society will host it one more time.

Contact Information

** twm **

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4206 Bridges St., Morehead City, N.C. 28557.

** Editor:**
Megan Soult
megan.soult@thenewstimes.com

** Photography:**
Dylan Ray
dylan@thenewstimes.com

** Graphics:**
Megan Lewis
megan@thenewstimes.com

** Advertising:**
Kim Moseley
kim@thenewstimes.com

To submit event information, email Megan Soult or write to:

IWill, P.O. Box 1679, Morehead City, NC 28557

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Beaufort’s Brewin’ proceeds to benefit Hurricane Florence relief efforts

BY MEGAN SOULT

NEWS-TIMES

In an attempt to restore normalcy to the community after Hurricane Florence, Beaufort Wine & Food will host the third annual Beaufort’s Brewin’ craft beer festival with a few changes.

The festival will be streamlined into two events, the Pub Crawl and the ever popular Beer, Bubbles & BBQ.

The Pub Crawl is from 5:30-7:30 p.m. Friday Sept. 28 while Beer, Bubbles & BBQ is from 3-7 p.m. Saturday Sept. 29. The first hour of Beers, Bubbles & BBQ is for BWF members only, followed by general admission starting at 4 p.m.

Tickets are still on sale, and all proceeds from the festival will be donated to Hurricane Florence relief efforts.

BWF Executive Director Lindsay Parker said the festival should be a good way for the community to come together and support those who lost everything during the storm.

“The participating chefs and breweries wanted to come down and help us help the community,” Ms. Parker said. “We also thought it would be a special way to let the public know that Beaufort is open for business.”

Typically, Beaufort’s Brewin’ is held during two days with various events around town. This year, the focus of the festival will be downtown.

With full support from the town, Beer, Bubbles & BBQ will move from The Boathouse at Front Street Village to the parking lot across the street from Clawson’s 1905 Restaurant & Pub. The event will take place at John Newton Park.

“We’ve received phenomenal support from individuals and businesses in the community,” Ms. Parker said. “Bucky and Wendi Oliver, along with Beer, Bubbles and BBQ event sponsor 34 Degree North Restaurant and the BWF board, have been instrumental in moving this event forward.”

Those who attend the Pub Crawl will start at the BWF office at 129 Middle Lane, where they will receive wrist bands, a complimentary beer cup and a punch card with each of the stops listed.

Guests will then go from stop to stop, sampling beer and cuisine pairings at each location. The brewers will be present to meet with guests, and each ticket holder will have their card punched before moving on to the next stop.

Tickets for the Pub Crawl are $40.

Beer, Bubbles & BBQ will be a tasting event and competition that will feature brewmasters and brewery owners putting their best selections forward. Festivalgoers will be able to sample their way through beer selections from across the state and beyond.

They will also enjoy a variety of food from local and regional chefs and cast their vote for your favorite barbecue and beer selections.

The winning chefs and brewmaster will be able to donate prize money to a charity of their choice. Also during Beer, Bubbles & BBQ, guests will enjoy live music from the Monika Jaymes Band.

Ms. Jaymes has shared the stage with Nitty Gritty Dirt Band, Edwin McCain, Joe Nichols, Artimus Pyle, Parmalee, Jason Michael Carroll, Geneva, Rehab The Lacs, The Moonshine Bandits, NANTUCKET and many others over the years.

She was nominated for a Carolina Music award in 2011. She was also nominated for three Charlotte Music Awards, 2012 Best Rock Female, Best Country Female and Best Country Band. Tickets for Beer, Bubbles & BBQ are $65 for general admission and $58.50 for BWF members. The price does not include convenience or handling fees.

Ms. Parker said tickets will be sold at the door, but she encourages those who are interested in attending the festival to purchase tickets early.

More information, including ticket purchase, is available online at beaufortwineandfood.com, by calling 252-515-0708 or stopping by the BWF office at 129 Middle Lane in Beaufort.

Listed are those participating in Beaufort’s Brewin’:

Breweries
• 1718 Ocracoke Brewing Co.
• 21st Amendment Brewing
• Aviator
• Bold Rock Hard Cider
• Brooklyn Brewing Co.
• Carolina Brewing Co.
• Check Six Brewing Co.
• Deep River Brewing Co.

Breweries
• Claus Hagelman with Heavy Seas Brewery in Baltimore, MD., provides a quick visual aid for a rapid delivery technique at the N.C. Maritime Museum’s Harborside Park on Taylors Creek during the Pub Crawl portion of the 2017 Beaufort’s Brewin’ beer festival. (Dylan Ray photo)

continued on page 8
Review: Vlogging mom with secrets in ‘A Simple Favor’

BY JAKE COYLE
ASSOCIATED PRESS

What evil lurks behind the mommy vlogger with an “oopsie jar”? Paul Feig’s “A Simple Favor” is a suburban noir about two mothers with grade-school kids that veers into “Gone Girl” territory before turning more sinister still, and heading for the darker realm of “Diabolique.” It’s an often lighthearted, sometimes creepy journey through the female stereotypes of the genre, with Anna Kendrick and Blake Lively as guides who both delight in and subvert traditional noir archetypes.

Ms. Kendrick stars as Stephanie, a helicopter mom who gives online baking tutorials. Stephanie is mostly the kind of perky, nervous character that Ms. Kendrick excels at. Her eager, chipper disposition, though, doesn’t jive with her character’s recent past, which includes the death of her husband. She’s the most go-go widow you’ve ever seen.

Through her son, she falls into the seductive orbit of Emily (Ms. Lively), a sexy, sophisticated, cynical mother who downs her vodka martinis in one gulp and greets her husband (Henry Golding, just as suave as he was in “Crazy Rich Asians”) by passionately making out. Watching their budding friendship, another parent (an underused, reliably terrific Andrew Rannells), remarks that the prim and cautious Stephanie is going to get “eaten alive” by Emily. Emily has an air of mystery to even those closest to her. “She’s like a beautiful ghost, never entirely there,” says her husband.

If there’s a reason to see “A Simple Favor,” it’s to watch Ms. Lively slink into a (seemingly) femme fatale role that’s part Barbara Stanwyck, part Tyler Durden. Soon, hopefully, Ms. Lively will find a film that properly makes use of her full powers.

But while Ms. Lively looks at home in the film’s comic moments, Ms. Kendrick struggles in its dramatic ones. Those set in shortly after Emily asks Stephanie to pick up her kid from school – the titular favor – and never returns to pick her up. As things spin out of control, “A Simple Favor” teeters between camp and seriousness while the melodrama – incest, adultery, murder, twins! – gets nutty.

For the big tonal swings in “A Simple Favor” to work, the characters needed to be more plausibly grounded. Ms. Lively and Ms. Kendrick’s early scenes ping-pong nicely with odd-couple chemistry, but “A Simple Favor” loses the thread, and never shakes the feeling of a rushed Gillian Flynn knockoff.

The material of “A Simple Favor” isn’t quite up to his high standards, though. If he was envisioning a Billy Wilder-like leap from farce to thriller, it can go down as a noble effort. Nobody’s perfect.

“A Simple Favor” is rated R for sexual content and language throughout, some graphic nude images, drug use and violence.

Running time: 116 minutes.
Exquisite eating: small plates make for appealing dishes

**CARROTS AND FRESH HERBS WITH CHAMPAGNE-DIJON VINAIGRETTE**

Prep time: 10 minutes  
Servings: 6

**Champagne-Dijon Vinaigrette:**  
2 tablespoons champagne vinegar  
1 teaspoon Dijon Mustard  
1 tablespoon clover honey  
½ cup Carapelli Organic Olive Oil  
½ teaspoon garlic, minced  
½ teaspoon sea salt  
¼ teaspoon freshly ground black pepper  
1 teaspoon fresh parsley, finely chopped  
1 teaspoon basil, finely chopped  
1 pound carrots, peeled and finely shredded  
2 tablespoons Italian parsley, chopped  
2 tablespoons chives, thinly sliced, plus more cut into 3/4-inch pieces, for garnish  
1/3 cup Champagne Vinaigrette  
fine sea salt, to taste  
freshly ground black pepper, to taste  
chive sticks, for garnish

In medium mixing bowl, combine champagne vinegar, Dijon and honey. Whisk constantly until well combined. While whisking, slowly drizzle in olive oil to emulsify. Add garlic, salt, pepper, parsley and basil: whisk to combine. In mixing bowl, toss carrots, parsley and chives. Add dressing. Season, to taste, with sea salt and freshly ground black pepper. Garnish with chive sticks.  

Notes: Vinaigrette can be stored in refrigerator up to five days. For zestier salad, add additional 2 tablespoons vinaigrette to carrots; serve with crusty bread.

**OLIVE OIL DRIZZLED PECORINO POPCORN**

Prep time: 5 minutes  
Cook time: 5 minutes  
Servings: 4

½ cup grated pecorino, plus more for garnish  
½ teaspoon freshly ground black pepper, plus more for garnish  
3 tablespoons Carapelli Unfiltered Extra Virgin Olive Oil, divided  
1/3 cup yellow popcorn kernels  
In bowl, combine pecorino and pepper; mix until well combined and there are no cheese clumps. In small saucepan over low flame, heat 2 tablespoons olive oil; keep warm. Add remaining olive oil and popcorn to large Dutch oven. Stir until all popcorn kernels are coated in oil. Cover Dutch oven with lid and cook over medium-high heat, shaking pot periodically. Once popcorn begins to pop, lower heat to medium and continue to shake pot approximately every 15 seconds. When popping slows considerably, remove Dutch oven from heat and allow to rest until popping ceases, about 30 seconds. Remove lid and transfer popcorn to large mixing bowl. Drizzle warm olive oil over popcorn; toss to coat. Sprinkle cheese mixture over popcorn; toss to coat. Divide popcorn into bowls. Sprinkle some freshly grated pecorino and dash of freshly ground black pepper over top; serve.

**WHIPPED RICOTTA AND GOAT CHEESE BEET SKEWERS**

Prep time: 20 minutes  
Cook time: 3 hours, plus cooling time  
Servings: 42 skewers

**Beets:** 2 beets (about 1 pound), 3 inches in diameter, peeled and sliced into ¼-inch chunks  
1 tablespoon Carapelli Oro Verde Extra Virgin Olive Oil, plus more for drizzling  
½ teaspoon fresh thyme leaves  
1 teaspoon sea salt  
arugula, for garnish  
flaked sea salt, for garnish

**Whipped Ricotta and Goat Cheese:**  
4 ounces goat cheese  
¼ cup whole milk ricotta cheese  
1 tablespoon Carapelli Oro Verde Extra Virgin Olive Oil  
¼ teaspoon lemon zest  
1/8 teaspoon sea salt  
1/8 teaspoon freshly ground black pepper  
Heat sous vide water bath to 185 F.

In mixing bowl, combine beets, olive oil, thyme and salt; toss to coat. Remove beets from liquid and divide, placing them in single layer into two quart-sized vacuum-seal bags, leaving any excess liquid behind. Use vacuum sealer to remove air and double-seal bag. To use zip-top bags instead, slowly dip slightly open bags into large container filled with water, allowing water to displace air. Seal bags when air is removed. Place vacuum-sealed bag into prepared water bath, placing heavy, heat-resistant bowl on top of beets to keep them submerged, if necessary. Cook 3 hours. If you do not have a sous vide machine, bring large stock pot filled with water to rolling boil. Place vacuum-sealed bags in water. Reduce to gentle simmer, cover and cook 1 hour. Carefully remove beets from water bath and cool in sealed bag until they reach room temperature, about 30 minutes. Refrigerate at least 30 minutes before serving. In mini food processor, cream goat cheese, ricotta and olive oil until smooth. Add zest, salt and pepper; stir to combine. Transfer cheese mixture to piping bag fitted with star tip and refrigerate until ready to use. To serve, remove beets from bag and arrange on serving platter. Pipe dollop of Whipped Ricotta and Goat Cheese onto each beet. Drizzle with olive oil. Garnish with arugula and pinch of flaked sea salt; place skewer through each beet to serve.

Plan how you'll adapt your favorite dishes for size – and season – with more tips and recipes at carapelliusa.com.

**Tapas at home:**

Imagine treating yourself and your dinner guests to a delicious, restaurant-caliber meal without leaving your dining room or hiring a personal chef.

Small plates, also known as tapas, are lighter, bite-sized indulgences that you can prepare and style seamlessly. By putting your own artful, unique spin on small plates, you can indulge in a meal that appeals to the senses and conveys sophistication.

It can be easy to create delicious small plates: all you need are wholesome, season-al ingredients to pair with an artisan-crafted, quality olive oil, such as Carapelli.

The line, with three varieties to explore, brings a renaissance to the modern kitchen and is ideal for endeavoring chefs looking to try new flavors and experiment with tastes or recipes. It embodies a true passion for the art of creating extra-virgin olive oils and is designed to lift cooks out of the everyday cooking experience.

Keep in mind that when it comes to small plates, what's important isn't just the recipe, but the plate – and plating – of the cuisine.

Foods that appeal to the eye are likely to tempt the taste buds as well. Invest in appropriate-sized dishware for small plates that allows the food to take center-stage.

For a true multi-sensory indulgence, also take time to garnish your dishes, big and small, with edible enhancements that lend a subtle complement to the main attraction. A selection of fresh greens, sprinkling of herbs and even a light drizzle of olive oil can do the trick.

(Content and images provided by Family Features.)
**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 may appear only once in each row, column and box. You can determine 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!

**ENTERTAINMENT CALENDAR *SUBJECT TO CHANGE***

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.soult@thenewstimes.com.

Event placement on a specific date is not guaranteed, as events run as space is available. Find the full calendar online at carolinacoastonline.com by hovering over TWM and choosing the “Calendar” option, or on a mobile device, choose “Calendar” from the drop-down menu. To have an event added, email information to megan.soult@thenewstimes.com.

**Kids and Family**

**CHILDREN’S DANCE** 4-4:30 and 4:45 to 5:15 p.m. Tuesdays starting Oct. 2-Nov. 6, at the Morehead City Parks and Recreation Center, 1600 Fisher St., Morehead City. The cost for $30 for six classes. Call 252-726-5083, ext. 2 for more details.

**BEAUFORT LITTLE LEAGUE FALL SIGNUPS** for children ages 4-12. There will be one to two practices per week with games on Sunday afternoons. For more information and to register, visit beaufortlittleleague.org.

**GPS JUNIORS SOCCER SIGNUPS** for ages 3-6. This is an introduction to soccer with professional coaches. Practice once per week for 8 weeks at two locations, Western Park on Monday or Fort Benjamin Park on Wednesdays from 5-5:45 p.m. To register and for more information, contact Coach Conor at ccable@globalpremiersoccer.com or visit sli-nc.com.

**CAMP ALL YEAR AT CAMP ALBEMARLE** Camp All Year is available for kindergarten through fifth-grade students. Drop off will begin at 7:30 a.m. for full days and 11:30 a.m. for half days. With pick up beginning at 3:30 p.m. Special arrangements may be made for children needing to be picked up later. Lunch will be provided for full-day programs, and snacks will be available every day. Programs will be held on the following dates: Full days – Mondays, Oct. 8 and Nov. 12, as well as Monday-Wednesday, Jan. 21-23. Half days – Wednesday, Oct. 31, Monday, Nov. 12, Tuesday, Dec. 18, Monday, Feb. 18, Friday, March 8 and Friday, April 19. Spring Break is Monday-Friday, April 22-26. The cost for individual days is $70 for full days and $30 for half days. Spring Break week is $300. If you wish to sign your child up for all dates, you may do so at a special rate of $800. To register, go to campalbemarle.org and click on the “Register Now” button. For more information about the program, payment options or camper-ship opportunities, contact Sam Stone at sam@campalbemarle.org or call the office at 252-726-4848.

**MIXED MEDIA ART CLASSES** 9 a.m. to noon Thursdays at Western Carteret Public Library, room three, and 6:30-9 p.m. Thursdays at Carteret Community College’s Bryant Building, room 3109. Learn to draw, paint or use watercolor in these six-week sessions. This class is open to beginners and experienced artists. The cost is $45 per person. Call 252-222-6200 to register for classes or visit carteret.edu.

**SUSAN M. MASON EXHIBIT** is at the Webb Memorial Library in Morehead City through October. Ms. Mason is a Down East native, and her art is inspired by “living and traveling to and fro in the area.” It focuses on the beauty of Core Sound and its surroundings. She graduated from East Carolina University and taught secondary school for 26 years, the last 21 of those years among Inupiaq Eskimo Villages in Alaska. She was selected to produce the 2007 White House Christmas Ornament for Cape Lookout National Seashore and the 2008 N.C. Seafood Festival poster. Recently, Ms. Mason held a solo exhibit “A Sense of Place” at the Core Sound Waterfowl Museum and Heritage Center. Her collection can be viewed at susanmasonphotoart.com.

**WEEKLY WINE TASTING** 3:30-7:30 p.m. Fridays and Saturdays at Beaufort Wine & Food, 129 Middle Lane in Beaufort. The tasting will be free for members of Beaufort Wine & Food and $5 for non-members to sample three featured wines. While there, shop the BWF store for many of the wines poured at the 2017 Beaufort Wine & Food Weekend. The store will continue regular business hours on Friday and Saturday evenings. Revenue from the wine store will go toward BWF’s ongoing mission to support nonprofits serving Carteret County. For more information, call 252-515-0708.

**$5 CLOTHING BAG SALE TO SUPPORT THE COMMUNITY** 10 a.m. to 5 p.m. until Saturday, Sept. 29 at Caroline’s Collectables, 3716 Arendell St., Morehead City. This sale excludes accessories and new items. Proceeds benefit the Carteret County Domestic Violence Program’s safe house. You are also able to support CCDVP with donations needed by visiting carteterestdomesticviolence.com/wish-list.

**SPECIAL OLYMPICS OF CARTERET COUNTY FUNDRAISING EVENT** 7 p.m. Saturday, Sept. 29 at the Cru Wine and Coffee Bar, 120 Turner St., Beaufort. All levels of poets and writers encouraged to read for up to five minutes. Xone and enjoy listen-ing to local talent.
Carteret County Speedway. Visit and talk with local athletes and find out what Special Olympics means to them. For more information, call 252-808-3301.

CANDIDATE FORUM 6-9 p.m. Thursday, Oct. 4, in Superior Courthouse No. 1 in Beaufort. This is a candidate forum for the county commission races. For questions about this event, contact Carol Geer at 252-728-6385 or carolgeer@gmail.com.

WEST CARTERET HIGH SCHOOL CLASS OF 1973 REUNION Saturday, Oct. 6, at the Morehead City Elks Lodge, 400 Miller Farm Road, Morehead City. The cost of the event is $30. Make checks payable to WCS Class of ’73, P.O. Box 1251, Atlantic Beach, NC 28512.

HARVEST MOON BALL 6-9 p.m. Saturday, Oct. 6, at Fort Benjamin Park Recreation Center, 100 McQueen Ave., Newport. Join in for an evening of dancing as organizers step into the cool atmosphere welcoming fall and the rise of the harvest moon. Light refreshments will be provided. Admission is $20 per couple or $15 per person. Advanced registration is recommended, but not required. Admission is an additional $10 at the door. To preregister, visit ccp.reserveon.com.

Local heritage

FRIENDS OF THE HAMMOCKS AND BEAR ISLAND MARSH CRUISE 1 p.m. Saturday, Sept. 29, at Hammocks Beach State Park in Swansboro. Learn about the local culture and history during this 90-minute interpretive cruise around Swansboro and the Hammocks Beach State Park areas. A different topic will be explored during each cruise. The cost: monetary donation per passenger benefiting Friends of the Hammocks and Bear Island. Reservations are completed at www.hfbi.org/calendar.

KAYAK TOUR 8:30 a.m. Sunday, Sept. 30, at Hammocks Beach State Park in Swansboro. Enjoy this ranger-guided trip through the adjacent marsh water and explore some of the ecosystems which make this part of North Carolina so special. Kayaks, paddles and lifejackets will be provided. Must be 13 years and older to participate. Seating is limited; registration is required by contacting the park office at 910-326-4881.

Education

INTRODUCTION TO WOODEN BOATBUILDING COURSE 9 a.m. to 4:30 p.m. Saturday-Sunday, Sept. 29-30, at the Harvey W. Smith Watercraft Center in Beaufort. A two-day hands-on course, students will explore the art of boatbuilding from start to finish. By the end of the course, students will have the knowledge and skill to choose a design and style of boat to build on their own and the confidence to take on the job. The course fee is $135 or $121.50 for Friends of the Museum. The minimum age is 16 years old. Course size limited. Advance registration required. Call the program registrar at 252-504-7758. Additional dates include: Oct. 13-14, Nov. 17-18 and Dec. 8-9.

WHO AM I, REALLY? 6:30-8 p.m. Wednesdays until Oct. 3 at Carteret Community College’s Wayne West building, room 114. Learn more about who you are, where your interests lie, what you might like to do, what your values are and aligning your life with your values. Explore getting out of your “comfort zone” and learning to get comfortable being uncomfortable. Good habit forming will also be explored. The course fee is $45, and the class will meet for four sessions. Call 252-222-6200 to register for classes or visit carteret.edu.

Fitness

CRYSTAL COAST GIRLS YOUTH VOLLEYBALL LEAGUE Practices began Tuesday, Sept. 4, and games began Monday, Sept. 24. The Crystal Coast Girls Youth Volleyball Association is sponsored by Carteret County Parks and Recreation, Morehead City Parks and Recreation and Emerald Isle Parks and Recreation for the following age divisions: girls 9-10, 11-12 and 13-14. Player’s age is determined as of Aug. 1. For Carteret County Parks and Recreation, contact AnMarie Ivester at AnMarie.Ivester@carteretcountync.gov. In the Morehead City area, contact Morehead City Parks and Recreation, Jerry Riggs at 252-726-5083, ext. 4, or Jerry.Riggs@moreheadcitync.org or Kirk Peterson, 252-726-5083, ext. 3, or kirk.peterson@moreheadcitync.org. In Western Carteret County, Emerald Isle and Swansboro area, contact the Emerald Isle Parks and Recreation at 252-354-6350, slowe@emeraldisle-nc.org or scuttill@emeraldisle-nc.org.

12TH ANNUAL FLOUNDER FISHING TOURNAMENT continues until 5 p.m. Saturday, Sept. 29. The Reel Outdoors is the official weigh-in station. All flounder must be caught by fishing on foot from Fort Macon to Emerald Isle. No boats. See complete rules on the back of the registration form, which will be available Aug. 13 at The Reel Outdoors or the Emerald Isle Parks and Recreation Community Center. Registration forms and rules may also be downloaded at emeraldisle-nc.org/cjog. Contact Emerald Isle Parks and Recreation for further information or questions at 252-354-6350.

FREE SURF FISHING SEMINAR WITH DR. BOGUS 6-8 p.m. Monday, Oct. 1 at the Emerald Isle Parks and Recreation Community Center, 7500 Emerald Drive. Learn about surf fishing from one of the area’s most renowned experts. Preregistration is required and registration is limited to 30 people. To register for the seminar, call the Emerald Isle Parks and Recreation Department 252-354-6350 or email slowe@emeraldisle-nc.org.

YOGA INTERMEDIATE LEVEL II 8:30-10 a.m. Fridays until Oct. 5, at Carteret Community College’s Camp Glenn building. Advanced yoga instructor Sasha McClure, RYT 500, guides students through an alignment-based vinyasa flow in this yoga class. Understanding of basic posturing will be helpful, but is not required. All are welcome. The course fee is $50, plus an insurance fee of $50.50. Bring a yoga mat. The class meets for six sessions. Call 252-222-6200 to register, or visit carteret.edu.

Trips and Tours

ICELAND EXPLORER TRIP Wednesday, Oct. 10. This seven-day trip includes five nights at a hotel in Reykjavik, Reykjavik city tour, Blue Lagoon, Golden Circle Tour, National Museum, Stroker Geyser and Gulfoss/Golden Falls, Hot Spring Bread Experience, Thingvellir National Park, South Coast Tour, Skogar Folk Museum, Skogarfoss Waterfall, Keflavik and Bessastadir, Viking Ship Museum, Lake Kleifarvatn and optional whale watching. Included in the price are round-trip airfare, International Air Departure Taxes and Fuel Surcharges, seven meals, professional tour director, motor coach transportation, admissions per itinerary, comprehensive sightseeing and baggage handling. Prices start at $3,495 per person for double occupancy plus travel confident protection travel insurance. A deposit of $500 per person and travel insurance is due in application. Part of the proceeds will go to Toys for Tots Christmas Program. For details, visit www.travelingwithrosetta.com.

NIGHTLIFE CALENDAR

* SUBJECT TO CHANGE

Morehead City

FLOYD’S 1921: Live music 7-10 p.m. Friday-Saturday.

CRYSTAL COAST BREWING CO.: Team Trivia 7:30 p.m. Mondays. A special delivery menu will be available on trivia nights from Loretta’s Pizza. Bend and Brew Yoga is held at 10:30 a.m. every other Saturday. A ticket includes a one-hour yoga session and the first beverage.

SHUCKIN SHACK OYSTER BAR: Live music from 6-8 p.m. Wednesdays featuring local musicians each week.

Bogue

AMOS MOSQUITO’S: Karaoke 9:30 p.m. to 12:30 a.m. Thursdays.

CRYSTAL COAST BREWING CO.: Team Trivia is at 7:30 p.m. Wednesdays. A special delivery menu will be available on trivia nights from Roma’s Pizza; 30 SECOND ROCKS MUSIC TRIVIA is at 7:30 p.m. every Thursday. This is free to play and there will be prizes.

Beaufort

OLDE BEAUFORT FARMERS’ MARKET: Morris Willis 10 a.m. to noon, Sept. 29.

CRU WINE BAR: Andrew Kasab 8 p.m. Friday, Nov. 9.

RIBEYES: Morris Willis 6 p.m. Tuesdays.

BEAUFORT VFW: Morris Willis 6-9 p.m. every third Friday through the end of the year.

Cedar Point

HARRIKA’S BREW HAUS: Drink Like a Local $3 Pints every Thursday until Sept. 27; Jam Sessions Fridays 7 p.m. Fridays until Dec. 28; Beer and Wine tasting 6 p.m. the fourth Thursday of every month.

Emerald Isle

SALT: Steel Shot 9:30 p.m. Thursday, Sept. 27; and PLUS Dueling Pianos 9 p.m. Friday, Sept. 28.

Swansboro

BORO CAFÉ: Live music 7 p.m. Fridays.

ICHEHOUSE WATERFRONT RESTAURANT: Live music 7:30 p.m. Wednesdays and 9 p.m. Saturdays.

AREA SPORTS CALENDAR

Friday, Sept. 28

High School Football

Varsity: Croatan at East Carteret ___________________________ 7 p.m.

Varsity: West Carteret at Farmville Central ___________________ 7 p.m.

* Scheduled events subject to change
Final presentation Sept. 27 of ‘New Bern Then and Now’

Summer audiences clamored for curator Jim Hodges’ “New Bern Then and Now” presentation, so the New Bern Historical Society will host it one more time Thursday, Sept. 27, this time with reserved seats.

The presentation starts at 6:30 p.m. at the Cullman Performance Hall at the N.C. History Center. A $10 ticket will secure a seat at Cullman Hall for this presentation.

Audiences have loved this lecture, filled with photos and images from New Bern’s history.

Mr. Hodges will explain many of the “used to be’s” in New Bern. Captain Ratty’s used to be Duffy’s Drug Store, Morgan’s used to be True Tread Tires and First Citizens Bank sits where the Hotel Queen Anne once was.

He will reveal the past and current status of more than 30 New Bern landmarks in this final presentation.

Mr. Hodges has scoured the New Bern Historical Society collection to share images from the past.

In some cases, the buildings have been carefully renovated and saved in their original condition. In others they have been saved and re-purposed, while sometimes they are simply lost. In any case, you will be fascinated by these historic images.

Mr. Hodges was reared in New Bern, matriculated to the University of North Carolina at Chapel Hill, earning an undergraduate degree in chemistry and a post graduate dental degree.

After satisfying a military commitment and enjoying several years of international travel, Mr. Hodges returned to New Bern and practiced dentistry until his retirement in 2012.

His is a member of the New Bern Historical Society and the Tryon Palace Foundation Board of Directors.

As the volunteer curator of the New Bern Historical Society, he spends his days maintaining, conserving and finding ways to share the collection.

Tickets to the presentation are $10 and are available online at NewBernHistorical.org/tickets or by calling 252-638-8558.

New Bern’s past and present will be compared Thursday, Sept. 27 during the presentation “New Bern Then and Now.” (Contributed photos)

Christmas show coming to city

This year’s Christmas Show by Gaylon Pope & SweetWater will come early this year.

Due to heavy demand and a scheduling conflict with Joslyn Hall, the group will perform the annual Christmas show at 7 p.m. Saturday, Nov. 10 at Joslyn Hall, located on the campus of Carteret Community College in Morehead City. The doors open at 6 p.m.

Tickets for this event go on sale Friday, Sept. 28 and are expected to sell out.

Gaylon Pope & SweetWater always begin their 38-day Christmas show schedule at Joslyn Hall. This year’s performance marks the ninth consecutive year.

According to a release from the group, most of the performance will be new.

“(There will be) a lot of changes this year and a couple of Christmas characters that you do not want to miss; but not to worry, there will still be some of your all-time favorites as well,” Mr. Pope said in the release.

“We are very excited about all of our fans turning out again this year to help us celebrate with this Holiday Extravaganza, that will celebrate both Thanksgiving and Christmas,” he continued.

This past year, Gaylon Pope & SweetWater toured consistently, doing TV and radio work. At the same time, they have been auditioning a live band that will join them during their festival and corporate shows in 2019.

With the live band, they hope to be on the roster for Morehead City’s Alive at Five concert series next year, according to the release.

Tickets for the Christmas show can be purchased at The Kountry Kitchen located in the Brandywine Shopping Center on Highway 70 or by calling 919-915-1422.

In advance, tickets cost $20 for adults and $15 for children 12 and under.

Tickets will be available at the door only upon availability and will cost $3 more at that time. Tickets are non-refundable and nontransferable.

BREWIN’ FROM PAGE 3

• Duck Rabbit Craft Brewery
• Fishtowne Brew House
• Founders Brewing
• Fullsteam
• Heavy Seas
• Lagunitas
• Mill Whistle Brewing
• Mother Earth Brewing
• Mother Earth Spirits
• Red Hare Brewing Co.
• Red Oak
• Shortway Brewing Co.
• Sierra Nevada
• Stone Brewing Co.
• Tarboro Brewing Co.
• Uptown Brewing Co.
• Victory Brewing Co.
• White Street Brewing
• Wicked Weed Brewing

Businesses
• Aqua
• Backstreet Pub
• Blacksheep
• Clawson’s 1905 Restaurant & Pub
• Dank Burrito
• Dockhouse
• Beaufort Grocery Co.
• Fishtowne Brew House
• Royal James Cafe
• Turner Street Market
• Cheney Brother Inc.

The guest chef is Michael Lee with M Kokko and M Sushi in Durham.