## From Letters to the Editor Dec. 13, 1989

Pine Knoll Shores, NC Dec. 10, 1989 TO THE EDITOR:

For the umpteenth time, a reference to Pine Knoll Shores as an "affluent retirement and resort community" appeared in a News-Times article on recent election results. I flinched again and let it pass.

Then Bob Hill's letter to the editor concerning Mobil appeared Dec. 8, with an inference that such characterization of our town generates. To allude to Pine Knoll Shores as a reclusive elite area is grossly inaccurate.

With no intent to act as official spokesman for PKS or its residents, I enumerate some facts about our community, confident that most of our people will agree, to wit:

The majority of us worked for many years (usually both spouses), raised kids, sacrificed to save and invest in a retirement future while experiencing the hardships we all face in some form in this life. Our residents are a mix of locals and newcomers from across the state and nation, from all walks of life, young and old alike.

Most are on fixed incomes from pensions, savings and Social Security. Many still work to offset rising taxes and inflation. As for the minority that qualify as "affluents", good for them. Through hard work, risk taking and maybe a bit of luck, they have done well. I find them warm and caring as anyone.

Yes, we are indeed "rich" in the spirit of caring of our people that unselfishly give of themselves to the area as a whole; countless hours in the following to name a few:

Senior Citizens Center, Morehead City; the Hospice programs, Carteret General Hospital, friend to troubled children program, active in local churches and charities, N.C. Aquarium, N.C. Maritime Museum, school programs, Save the Library, sea turtle watch, recycling, Beach Sweep and everyday pickup; establishing a wildlife center to rehabilitate injured wildlife, and on and on. All of the above while supporting volunteer efforts for fire, emergency, rescue and town administration.

Our mayor, Ken Hanan, works diligently with other municipalities and the county to address the broader concerns of the area.

And yes, we contribute hefty taxes (due to location) that support education (our kids are grown) and gladly, as it is an investment in the future of the community.

So you see, we're just ordinary folks who chose this area over all others to live out our lives in a positive way.

We are proud and happy to be a PART of this wonderful community.

JAMES L. BODIFORD

### Shrimp & Grits

Submitted by Jerri Mathews

1 1/2 lbs. shrimp

4 Tablespoons melted butter (margarine is o.k.)

1/2 oz. Worchestershire

1/2 oz. Lemon juice

1/2 Clove minced Garlic

1/4 Tablespoon Old Bay Seasoning

1/4 Tablespoon Pepper

1/4 Tablespoon Cajun Seasoning

1/4 Tablespoon Hot Sauce

Peel, shrimp. Toss shrimp and rest of ingredients in single layer in large roasting pan. Bake at 350 degrees stirring occasionally. Cook until pink and serve over grits.

#### Grits

Prepare grits for 6 to 8 people When grits are done (according to package directions)

Add:

1/2 Tablespoon instant chicken bouillon

1 clove Garlic

1/2 Lb. Velveeta

3 Tablespoons butter

Serve hot with shrimp on top.

## Our Wonderful Kids By Dick Reeves

Unfortunately, the media love negative stories about our hedonistic teenagers and their unsavory comportment, especially in beach communities. But, unlike Florida, we here in Carteret County enjoy a different kind of teen - wonderful young boys and girls who devote their summers to serving the poor, the old and the

Just look around and you'll see happy, smiling faces serving in soup kitchens, building and repairing homes, doing yard work and the many other good deeds that reflect so proudly upon them, their parents, their churches, their schools and their country.

They come here every summer from all over by the

hundreds and they usually have names like "Youth in Mission." They come to Carteret County, partly to undo the long-lasting damage of hurricanes and to enjoy the beach on their well-earned time off.

Many groups return year after year because they love the friendly, caring people of Carteret County. And we, too, love them.

So, when you see them working on these projects, be sure to thank them for their service. It'll make your day even more than their's. Better yet, ask your priest, rabbi or minister to encourage and sponsor more of these groups in Carteret County.

# Southern Banana Pudding Submitted by Jerri Mathews

1 large instant vanilla pudding

8 oz. sour cream

Cool Whip

3 Cups milk

Bananas (ripe ones)

Vanilla Wafers

Mix pudding with 3 cups milk, blend in sour cream and add Cool Whip to your taste. Layer the above in this order. Pudding mix, Vanilla Wafers and Bananas. End with pudding mix.







