

# What's Up With Parks and Recreation?

By John Brodman

Pine Knoll Shores' Parks and Recreation Committee (PARC) recently completed two really great events with the help of a lot of volunteers and enthusiastic participants. The first event was the annual 4<sup>th</sup> of July parade that began and ended at Garner Park on what turned out to be a glorious Independence Day. I don't have an exact count, but I would guess that we had nearly 200 participants, counting dogs dressed up like Uncle Sam, and almost as many spectators along the route. Parade floats, decorated in red, white and blue, consisted of everything from strollers to bicycles of every kind, to wagons and motor scooters. Flag-themed top hats, shirts, shorts and pants were the order of the day. No Redcoats were spotted, but it's rumored that they were hiding in the woods. Photos can be found elsewhere in this edition.

The second event was our annual July 5<sup>th</sup> beach cleanup. This year we partnered with the aquarium to conduct our regular, voluntary beach sweep after our busiest beach weekend of the year. We had 16 volunteers show up, consisting of Pine Knoll Shores citizens and Aquarium staff, and each one picked a section of the beach to cover. The *Carteret News Times* and Jacksonville newspaper reporters showed up, as did a Channel 12 weatherman.

Special thanks go out to Wendy Cluse and her band of volunteers from the Aquarium and to Bob and Maureen Danehy, Paulette Murphy, Lee Sullivan, Peggy and Bruce Yaeck and Mike Hargett from Pine Knoll Shores. I also want to thank Ernie Randolph who provided the trash bags, and his crew of town employees who picked up the trash bags (and other stuff too big to bag) later in the day. I should also mention the everyday efforts of our "Turtle Watch" crews, especially Kay Howe and Jean Macheca, who always pick up litter on the beach during their daily search for new turtle nests. They do a great job as unsung heroes in the trash department.

If you missed the July cleanup, we will be doing it again sometime after Labor Day (when it's cooler). Watch this space for more information.

Summertime brings a lull in PARC activities, but we will be using this time to interview residents and develop a new recreation questionnaire. Believe it or not, it has been five years since our last survey (time flies).

Also, at the regular Board of Commissioners' meeting, on August 9 at 6:00 p.m. at town hall, the Mayor will be presenting a check to the Hope For The Warriors foundation that is the result of our fundraising efforts during this year's Kayak For The Warriors events. The Mayor will also recognize all the volunteers who made this effort the success that it was. Everyone is invited, and I hope to see you there.

Later this year, we will also be sponsoring an Oktoberfest/Music in the Park event, a Thanksgiving Day "Turkey Trot" and a Christmas Parade and Flotilla.



Bea and Ben Sorrencified

waterways where we can wade and swim, and boat and fish. How privileged we are by our proximity to a wonderland of water.

When we eat out, of course, we want good food and often seek it in a restaurant that overlooks the water. Best yet is a restaurant with good food whose water view includes a marina filled with beautiful boats. Such a place is Fish Tales, located at the Town Creek Marina in Beaufort. Fish Tales offers delicious food with enticing views. Open for both lunch and dinner, the restaurant's fare aims to please seafood lovers without neglecting landlubbers.

The lunch menu includes salads, soups and sandwiches to please virtually any palate. Vegetarian choices include garden, spinach, Caesar, Greek and strawberry salads. To any of these you can add chicken, shrimp or the fresh catch of the day. The antipasto salad's main ingredients are mozzarella, ham, pepperoni and salami. A coastal variation of the Cobb salad substitutes shrimp for the traditional beef and turkey, deviating from the original invented at the Brown Derby restaurant in Hollywood in the 1920s.

You may also want to enjoy one of the homemade soups on the menu - either a Down East clam chowder, a creamy chicken and rice blend or a tomato-basil bisque. A salad and/or soup make for a delightful lunch at Fish Tales.

Not surprisingly, the sandwiches lean to seafood ingredients. While the restaurant offers a traditional beef burger, much more interesting are the shrimp and oyster burgers. Additional seafood options include the "fish bite wrap," featuring bite-sized pieces of the fresh catch of the day, and the jumbo lump crab cake sandwich. Other inventively named sandwiches include the "redneck wrap," made with pork barbecue and coleslaw served in a warm tortilla, and a "Buffalo shrimp wrap" with spicily sauced shrimp blended with salsa, sour cream and wild rice in a warm tortilla.

The lunch menu has several other possibilities. For instance, you may indulge yourself with fish bites and fries, ribs and fries or shrimp and fries - not calorie free but certainly delicious. You may be drawn to sesame chicken on greens, sesame tuna accompanied by ginger and wasabi or, speaking of calories, those ever-lovin' "loaded potato fries," enhanced as they are by cheddar cheese, bacon bits and chives, with spicy ranch dressing on the side. This loaded dish shows that regular fries can be dressed up for special occasions.

An evening meal at Fish Tales might begin with a drink or an appetizer or both. The appetizers range from shrimp and artichoke or crab dips to fried

We Crystal Coast residents enjoy our lives here substantially because of what the coast offers. We especially appreciate the ocean and the inland

oysters, from sesame chicken in teriyaki sauce to lump crab cake, as well as award-winning baby back ribs. Most tantalizing is the restaurant's signature fried green tomatoes, slices of deep-fried green tomato, homemade strawberry preserves, herbed cream cheese and caramelized onions, stacked in layers Napoleon style. You may want to share this appetizer with a friend or a friendly spouse.

The restaurant's entrées are designed to please a full spectrum of dining preferences, with beef, chicken, pork and, of course, seafood options. Beef lovers will find satisfaction in the "whiskey ribeye," a ten-ounce ribeye steak marinated in spices and whiskey and then cooked to order; or the Delmonico steak, a twelve-ounce specially cut ribeye topped with chef's butter, named after a nineteenth-century New York City restaurant of the same name. Rib fanciers can enjoy a half or full rack of baby back ribs, slow-roasted in award-winning barbecue sauce. Chicken choosers will savor a chicken breast grilled and then presented in a creamy lemon rosemary sauce.

If you wouldn't think of ordering anything but seafood at a marina restaurant, you may select among Cajun fried grouper, shrimp and grits and jumbo lump crab cakes. Or you may prefer the featured fresh, local catch broiled, fried or sautéed. Vegetarians may prefer veggie pasta in an Alfredo sauce. Semi-vegetarians can add the day's catch, shrimp or chicken.

If all of this doesn't offer you sufficient choice, you may select one or more of Chef Bob's ka-bobs—skewered beef tenderloin, chicken or shrimp. Also offered are special chef's dishes of the day. On a recent evening, we both chose the day's specials. Ben had a fantastic veal Oscar dish—sautéed veal cutlet topped with crab meat and a béarnaise sauce - said to have been named in honor of Sweden's King Oscar II. Bea chose a grouper with shrimp creation that she considers one of the best seafood entrees she has ever had.

If, by chance, you indulge to excess among the appetizers, you may want to continue with a light option such as a dinner salad. Fish Tales offers three possibilities: Caesar salad, garden salad and strawberry salad. Each of these may be enhanced with shrimp or chicken.

After finishing your entrée, if you can accommodate dessert, you have three tempting choices: black bottom (chocolate crust) key lime pie, chocolate mousse and, especially tempting, buttermilk coconut custard pie, made according to a generations-old recipe in the chef's family and absolutely delicious.

Fish Tales offers the usual range of bar drinks, beers and a modest selection of red and white wines. We should also mention that in good-weather months Fish Tales has an outdoor Tiki Bar that proves to be a lively place for meeting old or making new friends. Besides bar drinks, the Tiki area also serves food.

Fish Tales is open for lunch and dinner every day, beginning at 11:00 a.m. The restaurant takes reservations for both indoor and, in good weather, outdoor seating at 504-7263. Its Web address is [www.fishtale-sattowncreek.com](http://www.fishtale-sattowncreek.com).