

Feed the Meter

This poignant memory comes from *Shoreline* contributor Jim Turner. When asked for a few words about the poem, he shared this: "My mother passed away in August 1998 following a short fight with cancer. It seems uncanny that her death was the same month and shy one day of my father's death 22 years earlier. I recently found the newspaper clipping with some old family photos and recalled how my brother and I spent days deciding what to keep and what to discard. We've all been there."

The Keepsake

By Jim Turner

Sorting thru mother's things was
harder than we thought it would be.
We lifted each treasure and
talked about what it meant to her—
what it meant to us.
My brother's memory was better than mine,
so I was reminded of many things
I had forgot
and learned some I never knew.
We found a yellowed newspaper clipping,
pressed between pages
of our worn family bible.
The story about our father
pictured a diminutive man,
a smile consuming his thin, dark face.
It was written in 1974 soon before
he retired as warden of University Lake,
and in the photo Dad was standing just off
the boat house porch.
The article told of a gentle soul
who made friends with all he met,
including the animals.
A wren came to visit him
a couple times every day
searching for food.
Willie bought the bird's affections
with crumbled pieces of nabs
he scattered on the window sill
and he named his new friend
Pete.
In time Pete grew bold
and flew to the porch
when dad whistled for him.
Each time he came for treats
the warden moved
a little closer to the crumbs.
One day Pete landed on his shoulder
and hopped down dad's arm
into the open palm
covered in cracker crumbs.
After that
Pete skipped the games
and flew straight to the open palm.
The warden told the reporter
Pete was always hungry and
could eat a whole pack of nabs
in a single day.



They are coming. They are definitely coming soon. Very soon. It will not be long before visitors to the Crystal Coast will be among us. Family, friends, summer-only residents, and short-term visitors will join us for the wonders of summer at the beach. They—and we—will be dining in restaurants more frequently than perhaps at other times of the year. Fortunately for all of us, the dining choices here are many and, more importantly, typically very good. Among them is the Full Circle Cafe on the waterfront in downtown Morehead City.

The Full Circle Cafe offers patrons a happy range of seasonally adjusted dining choices, from appetizers and salads, to sourdough crust pizzas, to complete entrees.

The appetizers at Full Circle are inventively conceived and prepared. They include enticing Asian-inspired possibilities such as curry-fried fresh oysters served with a Thai-style sweet chili sauce, edamame pods seasoned with one of a variety of sea salts (plain, curry, ginger, or sriracha), and steamed pork dumplings accompanied by a tamari-ginger dipping sauce. Also available in this category is what might be described as a small plate—seared sea scallops plated with penne pasta in a Parmesan cream sauce, laced with prosciutto and herbs. These and other similar items on the menu are priced between \$6 and \$15.

A specialty of the house at Full Circle is its wood-fired, oven-baked sourdough crust pizzas. Their clearly gourmet pizzas, like their appetizers, are inventive and delicious. Among examples of these must-have pizzas are the roasted mushroom pizza, uniting assorted mushrooms on a duxelle base and topping them with a blend of mozzarella and gouda cheeses; the Brussel Snout, combining charred Brussels sprouts with ham, bacon and mozzarella cheese on a base of roasted garlic; and the Yardbird, joining barbequed chicken with fresh peppers, pineapple and sweet onions, and topped with mozzarella cheese. Patrons who would like to create their own pizza are invited to choose among the available crusts, cheeses and sauces. These pizzas range in cost from about \$14 to \$16.

Diners who prefer a full dinner entree will find a series of pleasing options at Full Circle, including beef, chicken, pork and seafood dishes. The beef options are two: a CAB (Certified Angus Beef) grilled filet mignon and a chargrilled burger, the latter covered with pimento cheese and bacon. Also available is teriyaki-flavored and grilled pork tenderloin, served with roasted garlic mashed potatoes, broccolini and shiitake mushrooms. The seafood option is brick-oven fire-roasted salmon, plated on chèvre risotto. Additional choices include a lasagna made with beef and Italian sausage, an andouille sausage and shrimp creole, and two Thai-inspired noodle bowls, one with chicken and the other a vegetarian pad thai. These entrees are priced from about \$14 to about \$31.

Beer and wine are available to complement any of the dining choices.

The Full Circle Cafe is located at 708 Evans Street in downtown Morehead City, and can be reached at 773-0703 for dinner reservations.

It was a bittersweet
memory.
We read the article
a few times and I wondered
who feeds Pete now.
I wondered
if Pete misses the warden
as much as we do.

Poets among us are invited to submit original poetry to shoreline@townofpks.com.
Editorial deadlines are listed on page 3 of The Shoreline.—The Editors