

The Carolina Review: Communities Report Radioactive Contamination

Environmental Resources ... Only a week ago, newly appointed secretary of Natural Resources and Community Development, Joe Grimsley, appeared on a Raleigh television program to discuss his new role at NCRD. Grimsley took great pains to point out that he wanted to re-emphasize to the people of North Carolina how important the environment and water resources are to the future of the state.

Howard Lee, had been accused on numerous occasions of having concentrated too much on the community development part of his job and not enough on the natural resources—especially in preserving those resources. With such suspicions of the past secretary, it was only natural that Grimsley should at least pay lip service to the environment. Unfortunately, recent developments in the state suggest that now might be the crucial time for special

emphasis on the environment and resources. Officials reported last week that water in 45 North Carolina communities is contaminated with radioactivity. On top of that, there have been accusations, unproven so far, that at least one deformed

baby has been born as a result of the contamination. Most of the contaminated water systems serve subdivisions or mobile home parks. According to state officials, the water systems had higher than normal levels of radioactive radium

226 and radium 228. Apparently, the substances can and do occur naturally. Although such substances occur naturally, it has been suggested that discovery and warning techniques might be updated. In a related issue, it now seems fairly obvious that

North Carolina will have to rapidly adapt in the near future to the growing problems of industrial, especially chemical, waste disposal around the state. According to some reports, there were 125 sites in North Carolina being used for chemical-waste disposal

in 1979. The Environmental Protection Agency has identified an additional 175 abandoned sites of chemical-waste dumping. Last year, over 400 North Carolina companies reported that they were major users of hazardous waste—each producing more than 2200 pounds per month. Another 6,000 North Carolina companies reported generating hazardous wastes in lesser amounts.

ment to see that the legislative requirements are met. Also, with undersea oil drilling about to occur off the North Carolina coast, state officials will have to guard against problems associated with oil spills and sea and coastal contamination.

Hopefully, the needed legislation is already in place to protect the environment from hazardous waste, but it will be up to Grimsley and his department to see that the legislative requirements are met. Also, with undersea oil drilling about to occur off the North Carolina coast, state officials will have to guard against problems associated with oil spills and sea and coastal contamination.

On Grimsley's behalf, the feeling around Raleigh is that he is the man to really take the department and to organize for the growing problems of the future. Grimsley is not known as a "wait and see" administrator he will actively engage the problems and, very possibly, the solutions.



SECTION B Edenton, North Carolina, Thursday, August 20, 1981 SECTION B

Creative Cooking From The Chowan Herald Kitchen

It's the season for Sweet Spanish onions. These enormous onions are sweet, juicy and mild enough to be eaten as is. However, most of us prefer onions as a vegetable or for adding to

salads, sandwiches and almost everything we cook. Here, the onions are turned into a tangy Onion Pepper Relish, a choice of Sweet or Hot Pickled Onions Rings, the ever-popular

Onion Refrigerator Pickles and a great Onion Freezer Pickle. They are all easy to make and very convenient to have on hand through the year. They also make delightful hostess gifts.

Sweet Spanish onions are on the market from late August until March. To store the onions, keep them in a cool, dry place with good ventilation. For longer storage, they can be chopped and frozen. You can also preserve them in these bright relishes for year-around use.

stirring gently. (Do not cook.) Put in bowl, cover and refrigerate 2 days, stirring occasionally. Will keep refrigerated about 2 months. Or, pack in hot sterilized jars, adjust lids and process in simmering water bath 15 minutes. Makes about 3 pints. For Hot Pickled Onion Rings simmer as above one cup sugar, 4 cups white vinegar, 2 tablespoons prepared horseradish, 3 large bay leaves, crushed, and 1/2 teaspoon crushed red pepper. Add onions and continue as above.

3 medium cucumbers
2 tablespoons salt
2 quarts ice cubes
4 cups sugar
2 cups cider vinegar
1 teaspoon each celery seed, mustard seed and turmeric

Educators Recognized

The N. C. Association of Education Office Personnel of which office personnel from the Edenton-Chowan and Perquimans County Schools are members is to be commended for the National Recognition North Carolina received at the National Conference and Institute in Baltimore, Maryland.

Phillips, State Superintendent; Dr. Jay Robinson, superintendent, Charlotte-Mecklenburg Schools; Marcie Ford, President Charlotte-Mecklenburg Association of Educational Office Personnel; the Sheraton Center in Charlotte and the Biltmore Estate in Asheville.

Mrs. Charlie Mae Holland, president of the N. C. Association of Educational Office Personnel, represented North Carolina at the annual conference of the National Association of Educational Office Personnel in Baltimore, Md. on July 20-25. Other registered from North Carolina were: Wanza Davis, immediate national past president, from the Kings Mountain City Schools; Madeline Elmore, 1981 fall regional conference coordinator from the Charlotte-Mecklenburg Schools; Mae Prater from the Nash County Schools and Daisy Canaday from Raeford.

At the President's Breakfast on Wednesday, President Holland accepted on behalf of North Carolina the President's Award for the State Most Likely to Gain the Most New Members in 1981-82. At the Awards Luncheon on Thursday, President Holland accepted the 1st Place Award in the National Newsletter Magazine Contest. Billie Suggs from the Columbus County Schools in Whiteville is to be commended as Editor for the NC Newsletter that has won this award for the past two years. North Carolina was also presented the President's Award for the "State With The Most Administrative Support." All administrators in North Carolina who support NCAEOP are to be commended.



ONION - PEPPER RELISH — Sweet Spanish onions are combined with green pepper and pimiento then cooked in a spicy syrup for a tangy relish that is ideal for hamburgers and hot dogs.

The whole family will enjoy Onion Pepper Relish with hamburgers and hot dogs, as well as in sandwich spreads and salads.

Peel and slice onions thin. Separate into rings. Should measure about 6 cups. Slice cucumbers, unpeeled, into 1/8-inch thick slices. Should make about a quart. Mix cucumber and onion slices with salt in a large bowl. Cover with ice cubes and set in refrigerator for 2 to 3 hours. Drain off water and discard unmelted ice cubes. Do not rinse. Pack onion and cucumber in half pint or pint-size freezer containers, about 1 1/2 inches below rim. In large pan, quickly combine sugar, vinegar and spices. Bring to boil, stirring just until sugar dissolves. Pour just enough of the hot syrup over cucumbers to cover. Place lids on containers and freeze at least one week before using. When ready to use, thaw by placing container in refrigerator, allowing one day for half-pint container and 2 days for pints. Makes 4 pints.

Peel onions and slice thin. Separate into rings. Should measure 12 cups. Thinly slice unpeeled cucumbers. Layer onions and cucumbers in jars. Combine remaining ingredients and stir well. Do not cook. Pour cold syrup over onions and cucumbers. Place in refrigerator and refrigerate at least 5 days before using. Will keep several weeks, refrigerated. Save syrup and add more onions and cucumbers as pickles are used. Makes 8 to 10 pints.

Jerome H. Goldschmidt, M.D.

Announces the relocation of his Elizabeth City practice of Ophthalmology to Edgewood Shopping Center. The Edenton location will remain at the trailer on the Chowan Hospital Grounds.

*For Appointment At Either Office
Call - 335-2013*

Onion Pepper Relish
4 lbs. Sweet Spanish onions
2 to 3 green peppers
1 jar (4 oz.) chopped pimiento, drained
2 1/2 cups vinegar
1 cup sugar
1 1/2 tablespoons mixed pickling spices
2 teaspoon salt
1/2 teaspoon dry mustard

Onion Refrigerator Pickles
6 medium Sweet Spanish onions
10 small cucumbers
4 cups sugar
4 cups vinegar
1/2 cup salt
1 1/2 teaspoons each celery salt, mustard seed and turmeric

Rest Easy With Sleep-Eze.
The gentle ingredient in Sleep-Eze helps you get a good night's sleep, and wake up refreshed. Use only as directed.

Peel and chop onions to measure 2 quarts. Chop green pepper to measure 2 cups. Combine onion and green pepper with remaining ingredients. Bring to boil and boil 15 minutes, stirring frequently. Pack into hot sterilized jars and adjust lids. Process in simmering water bath 10 minutes. Makes about 9 half pints.

Peel and slice onions thin. Separate into rings. Should measure 12 cups. Thinly slice unpeeled cucumbers. Layer onions and cucumbers in jars. Combine remaining ingredients and stir well. Do not cook. Pour cold syrup over onions and cucumbers. Place in refrigerator and refrigerate at least 5 days before using. Will keep several weeks, refrigerated. Save syrup and add more onions and cucumbers as pickles are used. Makes 8 to 10 pints.

Take your choice of a sweet or hot version of Pickled Sweet Spanish Onion Rings to refrigerate for use now or process for year-round use. Especially good with chops, ribs and poultry or as an accent to sliced cold meats.

Onion Freezer Pickles
3 medium Sweet Spanish onions

To make Onion Freezer Pickles, you simply layer onion rings and sliced cucumbers in freezer jars or containers and freeze them in vinegar and sugar syrup. To serve, just thaw as many as you like in the refrigerator.

FISH MARKET ETCETERA Restaurant And Delicatessen

Is Opening Soon

And
Now Accepting Applications
For The Following Positions

- ★ Waitress (Full & Part-Time)
- ★ Deli-Counter

- ★ Kitchen Assistants (Full & Part-Time)

- ★ Hostess (Part-Time)
- ★ Cook's Assistants

Send Letter Of Experience To
Fish Market Etcetera
Box 619
Edenton, N.C. 27932

No Phone Call Will Be Accepted. Experience Preferred

CHOWAN ACADEMY OF DANCE ENTERS SIXTH YEAR

Registration for Chowan Academy of Dance classes directed by Marsha T. Gordon will be on Thursday, August 20 from 1:00 - 6:00 P.M. at the Shepard-Pruden Memorial Library in Edenton.

The 1981-'82 schedule is as follows:

MONDAY		Monthly	
CREATIVE DANCE	AGES 4	4:00-4:30	\$12.00
BALLET II	AGES 9, 10	4:30-5:30	\$15.00
BALLET III	AGES 11, 12, OVER	5:30-6:30	\$15.00
TUESDAY		Monthly	
BALLET I	AGES 7, 8	4:00-5:00	\$15.00
TAP	AGES 6, 7, 8	5:00-5:30	\$12.00
JAZZ II	AGES 12, 13 OVER	5:30-6:30	\$15.00
THURSDAY		Monthly	
PRE-BALLET	AGES 5, 6	4:15-5:00	\$13.50
JAZZ I	AGES 9, 10, 11	5:00-6:00	\$15.00
PRIVATE		6:00-7:30	\$22.00

Children will be placed on their proper level according to age and-or amount of dancing experience. Three-year-olds with a fourth birthday before December 1st, 1981 will be accepted in the Creative Dance class. Classes will begin on Thursday, September 3rd. A registration fee of \$10.00 per child is required for enrollment. A recital-performance is scheduled for June, 1982. For further information contact Marsha Gordon at 771-5133.