

# Freshness is standard at Forsyth Seafood

BY MIA JAMISON  
FOR THE CHRONICLE

Once inside Forsyth Seafood Cafe or Forsyth Seafood Market, people could easily be fooled into thinking they were somehow transported to the coast within seconds. The smell of fresh fish cannot be easily ignored. Forsyth Seafood does not need gimmicks to reel true fish lovers in. There are no bright neon lights or oversized signs distracting customers away from what they truly are there for. Forsyth Seafood does not need decorative ads promising the best prices in town. Quality seafood at affordable prices is all Forsyth Seafood needs to remain on top.

Forsyth Seafood owners Charlie and Virginia Hardesty are from Beaufort, a small port town on the N.C. coast. So the couple have high standards when it comes to seafood.

The couple founded Forsyth Seafood 19 years ago. They have two locations in Winston-Salem: the seafood market and grill at 108 Martin Luther King Drive, and the

**Locations:**  
108 Martin Luther  
King Drive and 150  
Broad Street  
**Hours:**  
10:30 a.m. to 9 p.m.  
(MLK), 11 a.m. to 9:30  
p.m. (Broad)  
**Prices:**  
from \$4  
**Phone numbers:**  
748-0740 (Broad), 748-  
0795 (MLK)

cafe downtown at 150 Broad Street. Both locations are accessible to Business 40.

The Hardestys have no current plans to open another branch of their popular business, but they are always looking.

Forsyth Seafood's customers have many reasons for choosing it over other area seafood markets.

"The fish is fresh, and it just tastes good," said Maché McTeer, who brings fried fish dinners home to her family for occasional weekend treats. "I also like the fact that they have so many varieties of fish. I like



Charlie and Virginia Hardesty

fish with bones in it, and I know I can always find it there," she added.

Forsyth Seafood's specialties include fresh bone-fish, oysters, shrimp burgers, and hush puppies. Coleslaw is made daily. Crab legs and crab cakes may be purchased exclusively from Forsyth Seafood's Broad Street café. The Hardestys use fresh seafood shipped directly from the coasts of the Carolinas, Virginia, and Maryland.



## Profile: P.J. Gibson: NBTF August Wilson Playwright's Award recipient

SPECIAL TO THE CHRONICLE

The 2003 National Black Theatre Festival August Wilson Playwright's Award will go to Patricia Joann (P.J.) Gibson.

Gibson was born in Pittsburgh, Pa., but grew up in Trenton, N.J. She received a B.A. degree from Keuka College in 1973 and won a Schubert Fellowship to study at Brandeis University, where she received a master of fine arts degree.

Gibson studied with J.P. Miller, the author of "Wine and Roses." After graduation, she taught creative writing at Boston College from 1975-76, and then creative writing/playwriting at the Frederick Douglass Creative Arts Center.

Gibson has been a guest lecturer in the Sudan, at Yale University, and at Boston College, and has taught classes at Rutgers and UC-Berkeley. At one time she administered the arts programs for WGBH-TV in Boston and worked with CETA, the Comprehensive Employment and Training Arts Program in New York.

Gibson currently has an appointment as an assistant professor of English at the John Jay College of Criminal Justice in New York City.

In addition to drama, for which she won an NEA grant, Gibson writes poetry and short stories. She recently published two stories and a poem in the anthology "Erotique Noire/Black Erotica."

## Modern Automotive Network

Call Don Hauser 767-7800  
*I Sell Them All!*

## Credit Problems? No Problem!

Call me, I'll handle  
you personally

### Don Hauser

Anytime/Anywhere  
971-1858