QUICK COOKING

## Red snapper with lemon-marjoram butter, and carrot puree with Kalamata olives

THE ASSOCIATED PRESS

The braised red snapper in this quickly made dish picks up plenty of flavor from its well-chosen seasonings, lemon and an underused herb, marjoram. If you can't find marjoram, oregano is an acceptable substitute. A carrot puree seasoned with Kalamata olives would be a

colorful accompaniment to

The snapper recipe takes only about 20 minutes to make; the carrots about 35 minutes. Their handiness puts them squarely in the 'quick kitchen" section of the Every Day cooking feature Gourmet magazine's December Holiday issue,

## AIDS is reality for **Lumberton man**

By Tim Wilkins THE ROBESONIAN

In 1979, doctors told Shane Koonce he had 16 months to

At that time, Koonce was diagnosed with a virus which later went by the name human immunodeficiency virus and which few Americans of the leisure-suit-and-disco set had ever heard of

But he survived beyond those 16 months, as did his HIV, which mutated two years after that initial diagnosis into this generation's viral version of the Black Death Acquired Immunodeficiency Syndrome, or AIDS

According to the doctors who prognosticated his demise 24 years ago, Koonce should be just a ghost of a memory a statistic in the fight against a scourge that has killed more than 30 million in 25 years.

Yet, he lives. And not just lives, but thrives. Koonce was diagnosed with HIV/AIDS earlier than anyone else in Robeson County, and he has lived with the disease longer than anyone he knows. Given a boatload of second chances, he has put his survival skills to good use, serving as a community activist intent on spreading the gospel of

AIDS prevention and treatment throughout the county. "I don't think about death," Koonce said. "I think about

A major element of Koonce's living was founding the Borderbelt AIDS Resource Team in 1996. BART is a nonprofit Lumberton agency that offers a variety of services to HIV/AIDS patients, including the education of patients and their family members about the disease, food assistance, clothing, housing, rent, transportation to and from the doctor, and medical expenses.

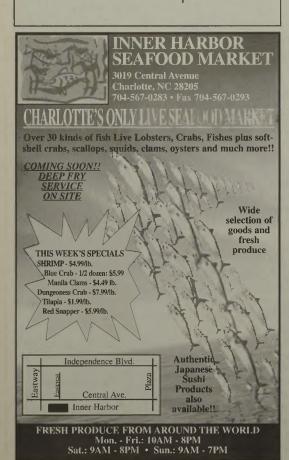
Koonce, 52, said founding BART was his way of helping

people afflicted with AIDS, as well as a vehicle for helping

The attitude I have is that every person that is physically able should be required to do some sort of community service if they're receiving some type of disability payment," said the Fayetteville native. "I have no sympathy toward people who sit around the house partying all day, then coming down to an agency like BART and saying, I need help with my telephone bill."



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among a series of recipes by food editor Paul Grimes designed to make life easier. The message is: Even if we're on the run, we can still be well-fed.

Red Snapper With Lemon Marjoram Butter (Active time 15 minutes,

- start-to-finish 20 minutes) 1/2 stick (1/4 cup) unsalted butter, softened
- 1 teaspoon finely grated fresh lemon zest
- 2 teaspoons fresh lemon juice
- 1 teaspoon chopped fresh marjoram or oregano
- 1/4 teaspoon salt 1/8 teaspoon black pepper
- Four 7-ounce red snapper fillets with skin Olive oil for brushing Preheat broiler. Line a

shallow baking pan (1 to 11/2inches deep) with foil. Stir together butter, zest, juice, marjoram, salt and pepper in a small bowl.

Brush both sides of each snapper fillet with olive oil. Arrange fillets, skin sides down, in baking pan and season with salt and pepper. Broil 4 to 6 inches from heat

until cooked through, about 5 minutes. Serve immediately, topped with marjoram

Makes 4 servings. Carrot Puree With Kalamata Olives

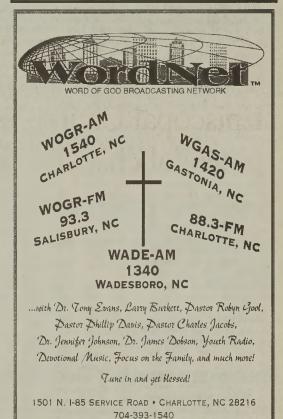
- (Active time 20 minutes, start-to-finish 35 minutes)
- 2 pounds carrots, cut into
- 1/4-inch-thick slices
- 2 garlic cloves 2 tablespoons unsalted
- butter
- 1/2 cup low-sodium chick-
- 1/2 cup pitted Kalamata or brine-cured 'black olives (2 ounces), sliced

Cover carrots and garlic with salted water by 1 inch in a 2- to 3-quart saucepan and boil, partially covered, until tender, about 15 minutes. Drain well in a colander, then puree carrots and garlic in a blender or food processor with butter and broth until very smooth.

Transfer puree to saucepan and add olives, then cook over low heat, stirring frequently, just until hot.

Makes 4 servings.

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