



LIBERTY CART BEGINS LOCAL REHEARSALS. Local rehearsals for the 1983 production of the Kenansville based outdoor drama The Liberty Cart, began June 15 at the William R. Kenan Memorial Amphitheatre. A local cast of about 40 actors is needed each year for the production and this season the drama needs more male

actors for roles in civil war scenes. Anyone interested in becoming part of the local cast should contact the office of The Liberty Cart at 296-0721. Pictured above, the local cast meets with Director David Thomas, Stage Manager Carol Hawkins and General Manager Jim Johnson during the first night of local rehearsals.

Thought For Food

By John Ramirez Executive Chef

Brie, Camembert, Coulommiers, Munster, etc..... All of the above, and many more, belong to the distinctive family of soft-ripened cheeses which have made France's reputation as a cheese producer of genius.

The soft-ripened family (also known as soft paste cheeses) is divided into two categories: those with powdery rinds or "Flower" or "Bloomy", and those with orange-tinged washed rinds. Among those in the first category are Brie, Camembert, Carpice des Dieux, Coulommiers, Valembert, Corolle; in the second: Munster, Chaumes, Livarot.

Those with flowery rinds are, when fully ripened, soft to the touch with a crust that is powdery white and lightly streaked. The washed rind variety is bathed in a brine solution and then brushed to

assure that the rind remains supple and moist. In both categories the interior is golden, creamy, almost buttery smooth and slightly runny, and the rind is edible.

I choose to write about Brie at this time because it is one of my favorites and perhaps this will help you to identify and try it.

The best time to search for a good Brie is in the months of December, January, February, and March.

I am speaking in French Brie, the king of all Bries, not to be confused with those made in other lands that sometimes are excellent, but most often are indifferent. Only the Brie of France can be called a great cheese.

No other Brie, French or otherwise, ever attains the magnificence of the cheese produced in Seine Et Marne, France's renowned Brie

region. In that region east of Paris, there are three towns noted for the quality of their Brie. They are, in descending order of excellence, Meaux, Melun, and Coulommiers. The Brie of Meaux is the world's greatest. Melun and Coulommiers make truly excellent ones, but never a quality match for "Brie de Meaux" (bree duh moh).

And if you really seek the ultimate, don't settle for the

regal Brie de Meaux, look for its even more illustrious version, the superlative cheese that's farm-made rather than factory-produced. The equally fragile wheel of elegance labeled Brie de Meaux Fermier is a most distinguished Brie, and worth its search.

Buying a whole, uncut wheel of Brie is a gamble because there is no certainty that the cheese inside that powdery white skin will be at

its peak, or even close to it. So the safest, surest way to buy Brie is by the piece. When it's cut by the retailer, it may be wrapped. But if it's in clear plastic, you may have a chance to see and feel it, to judge its color and texture.

Better still, buy cut Brie at a shop where you are allowed to taste it, as well as see and feel it. Then you definitely know what you are buying. Brie is a very perishable cheese. It can be perfect one day and over the hill a couple

of days later. So when you do find the Brie that you like, eat it as soon as possible.

Serve Brie at room temperature, with red wine, because that's the beverage mate most compatible with Brie. Any good red wine will do. My favorite red wines with Brie are California's Cabernet Sauvignon, Pinot Noir, and Zinfander. Or imported wines such as Bordeaux wines: Hermitage, Barolo or Porto. Don't neglect to slice some crust French bread to partner with the cheese and wine.

What a lovely way to spend an evening, savoring a beautiful creamy white wheel of Brie, with a fresh crusty bread and a good bottle of red wine. Hmml!!

The mere thought is enough to evoke an image of lush French meadows dotted with grazing cattle. The grasses, herbs, sunshine, and moisture all add up to your own personal taste and enjoyment.

A French chef once told me a long time ago that, "Cheese was milk's leap into immortality." How true!!! Happy hunting and "Bon Appetit".

Duplin Duplicate Bridge Club Winners

The Duplin Duplicate Club played a Howell movement Monday June 6 with Lee Allred as director. The winners were: First - Marie Britt and Eleanor Brown both of Wallace; Second-Third (tied position) - Kermit Humphrey and Walter Rouse; also Jenny Holt and Velma Humphrey, all of Kinston.

A six-table Mitchell movement was played Thursday June 9 with Kay Autry as director. The winners were: North-South-First-Second (tied position) - Merle Currin of Wallace and Lee Allred of Rose Hill; also Shirley Stainback and Walter Rouse both of Kinston; Third - Fran Beyer and Kay Autry, both of Kenansville. East-West winners were: First - Chris Langley and Ed Youck both of Goldsboro; Second - Helen Caveness and Connie Edwards both of Mt. Olive; Third - Jenny Holt and Vashti Taylor, both of Kinston.

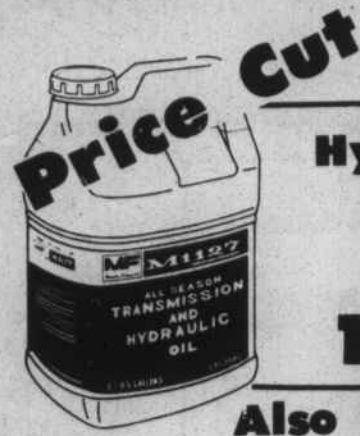
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