

Trojans Roll On

After a 39-7 romp over White Oak, West Brunswick Trojans continue their bid for the state 2-A crown Friday, hosting the Jordan-Matthews Jets of Siler City. Kickoff's at 8 p.m. For more on the match-up, read Pages 8-B and 9-B.



Lockwood Folly River Reopens

A crowd of shellfishermen was expected at sunrise Wednesday when the lower Lockwood Folly River was scheduled to reopen to oyster and clam harvest on an early low tide.

Much of the area has been closed since August, but after another week without local rainfall, shellfish meat and water samples tested at acceptable coliform bacteria levels.

Open areas below a line that runs from Genoe's Point on the western bank of the river to the east shore near Gore's Landing, according to the state proclamation issued Tuesday morning. Only one management area, Galloway Flats, will be open to harvest, as provided for in an earlier proclamation, said Marlene Varnam. "That was nice of them to do that," she added.

Still closed are other management areas, upstream waters of the river, the Davis Creek area near Long Beach and the Intracoastal Waterway.

Thanksgiving Service Set At St. Brendan's

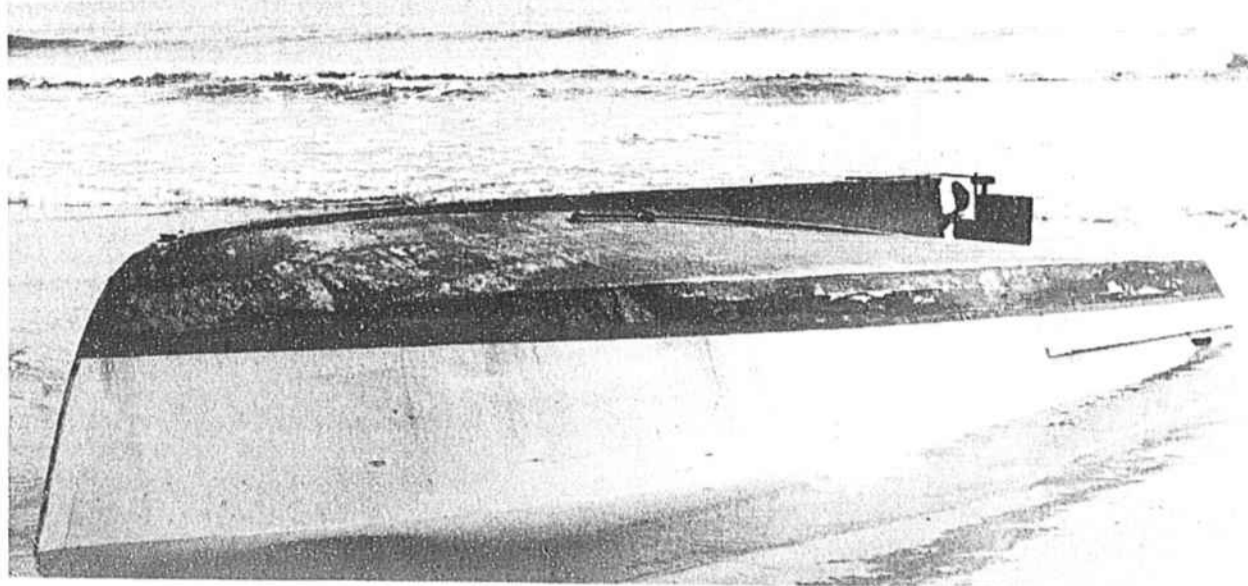
A local tradition continues Sunday as the Interchurch Council sponsors a community Thanksgiving service at St. Brendan Catholic Church on U.S. 17 southwest of Shallotte. All Christian people are invited to participate in the prayer service, which begins at 4 p.m.

Refreshments and fellowship will follow, according to Rev. John Richardson, pastor of St. Brendan The Navigator.

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FRIDAY'S EBB TIDE uncovered Joe Furr's 23-foot Harker's Island boat on the strand near Ocean Point at Ocean Isle Beach. STAFF PHOTO BY RAHN ADAMS

Four Shrimpers Survive Boat Accident Near Tubb's Inlet

BY RAHN ADAMS

Local fisherman Joe Furr was too sore to go shrimping Friday morning, but he was well enough that afternoon to salvage the boat that had dumped him and three other men into the ocean off the western end of Ocean Isle Beach the previous day.

"What should have been a short trip turned into a long one," Furr said, referring to the quartet's experience last Thursday in the chilly waters off Tubb's Inlet.

The four men included Furr, 58, and Carlos Dick Thaggard, 44, both of Shallotte, Glenn Statton, 64, of Concord, and Grady Byrd, 49, of Asheville, according to Brunswick County Emergency Management Coordinator Cecil Logan.

Logan said all four men showed symptoms of hypothermia—a subnormal lowering of body temperature and were taken by emergency personnel to The Brunswick Hospital near Supply for treatment.

According to Furr, all but Statton were released last Thursday. Statton, who has an artificial leg, remained hospitalized Sunday after having

suffered a mild heart attack during the ordeal, Furr said.

The fisherman said his 23-foot Harker's Island boat capsized last Thursday around 1:30 p.m. as the men were attempting to enter Tubb's Inlet. They had been shrimping in the area for about 5½ hours, he added.

He explained that their problems began when a wave broadsided the small vessel about one-quarter of a mile from shore. The boat tilted dangerously in the water, but its opened shrimp nets kept it from capsizing until it was struck by a second wave.

"Everybody put on life jackets and got the heck out of there," Furr said.

He noted that strong, west-to-east currents made swimming difficult. He and Byrd swam to safety about 200 yards east of Ocean Point. Thaggard, however, stayed behind to aid Statton, whose handicap kept him from making as much progress in the water as the other men.

Ocean Isle Beach Volunteer Fire Department First Responders, Ocean Isle Beach Police, Calabash Volunteer Rescue Squad, Logan, the U.S. Coast Guard and other rescuers

answered the emergency call after Byrd alerted a woman at Ocean Point to telephone for help.

Logan said he used a loudspeaker to request assistance from other boats in the area before the Coast Guard arrived. Some unidentified fishermen in a 16-foot skiff rescued Thaggard and Statton, who had drifted about halfway between the inlet and the fishing pier. The pair had been in the water for at least an hour before their rescue, Logan added.

The emergency management coordinator said last Thursday's accident—the second similar boating mishap here in three weeks—underscored his department's need for a rubberized surf boat that could be launched directly from the beach strand. He said he is investigating the possible purchase of such a boat.

A Lumberton area man drowned Oct. 24 when his boat capsized in heavy surf off Shallotte Inlet. Two companions were rescued by a U.S. Marine Corps helicopter from Cherry Point after the Coast Guard was unable to reach the survivors due to rough seas.

Shallotte Wine Sales Issue May Require Second Referendum

Shallotte store managers will likely have to wait longer than originally expected before being permitted to sell unfortified wines in town.

Despite overwhelming support in last Tuesday's referendum for the sale of unfortified or table-quality wines for off-premises consumption, it appears the election itself may have been invalid.

According to Bill Hester, administrator of the state Alcoholic Beverage Control Commission, the state statute pertaining to election procedure (G.S. 18B-601(f)) appears to prohibit wine referendums at the time of a general election.

The statute reads: "No alcoholic beverage election may be held on the Tuesday next after the first Monday in November of an even-numbered year."

"It appears to me it's prohibited," said Hester, adding that he can recall no alcoholic beverage elections held in conjunction with general elections during his 18 years with the state.

Andrew Vanore Jr., chief deputy attorney general, also cited that statute but would not give an opinion on whether or not he believes the election is valid. He said the portion of the state statute limiting the dates permitted for alcoholic beverage elections has been effective since July, 1985.

Alex K. Brock, director of the state Board of Elections, said he knew of no prohibition on times for alcoholic beverage elections. After being told of the statute quoted by Hester, however, he said Hester was probably correct.

Shallotte Mayor Jerry Jones, meanwhile, said a local store manager contacted him Tuesday afternoon about the matter and that he doesn't know what the town will do next.

"I don't know what the next step is for this," he said. "This is new to me, too."

Jones said the town will probably see what recourse it has before it considers calling for another referendum.

Brunswick County Board of Elections Supervisor Lynda Britt said Tuesday she had heard nothing about the possibility of the election being invalid.

"I haven't heard anything here," she said, noting that when the votes were canvassed last Thursday the results were the same as originally announced with 293 in favor of unfortified wine sales and 145 against it.

"All we do when they request (an election) is hold it," she commented. "We hold them and we canvass them and that's it."

Anxious To Sell
When contacted Tuesday, managers of the four supermarkets in Shallotte voiced their expected disappointment that last week's wine referendum was all for naught.

"That (unfortified) wine is what

everybody wants," said Hills Manager Larry Fowler. "We were wanting to sell it."

The other managers expressed similar sentiments that—as the Nov. 8 referendum indicated—a good number of their customers want the convenience of buying unfortified wines without having to drive to Ocean Isle Beach.

"I'm from Milwaukee, and I think it (unfortified wine sales) is long overdue," said Food Lion Assistant Manager Jeff Lang. "I don't understand why we can carry 14 percent (alcohol content) and above wines but we can't carry wines less than 14 percent."

Although all four stores planned to offer unfortified wines if the referendum passed on Nov. 8, the thrill of being able to add the product to their stock lists was shortlived for at least two of the managers.

Both Fowler and Wilson's Co-Manager Billy Greer said the owners of their respective chains notified them last Wednesday that the referendum was invalid after checking with state ABC officials.

"I'm sure we would have gotten them (unfortified wines) in as soon as possible," said Greer. "We were really hoping to get the wines in here."

Greer added that he was already thinking about where the wines would be marketed in his store until he found out last Wednesday that his planning was unnecessary—for the time being, anyway.

Fowler said he tried to get information from Shallotte Town Hall last Wednesday on how to apply for the necessary ABC permit. However, he was unable to get that information from the town staff before the Hills home office called with news that there were no permits to be had, as far as unfortified wine sales in Shallotte were concerned.

(See WINE, Page 2-A)

Paper Publishes Early Next Week

Deadlines for news and advertising will be a day earlier next week when The Brunswick Beacon will publish a day early for the Thanksgiving holiday.

Next week's edition will be mailed Tuesday, Nov. 22, for Wednesday delivery, since the post office will be closed for Thanksgiving on Thursday.

Deadline for real estate advertising for this issue will be Thursday, Nov. 17 at 5 p.m. Deadline for classified and all other advertising, and news articles is noon Monday, Nov. 21.

The Beacon will be closed for Thanksgiving day, Thursday, Nov. 24.

Holden Beach Hires Town Administrator

BY DOUG RUTTER

Holden Beach is getting a new town administrator, Gustav M. Ulrich, town manager of Garner for the past 17 years. He will begin work on Jan. 9, 1989, with a starting salary of \$32,500.



Commissioners agreed to hire Ulrich, who has 24 years of municipal government experience, on a unanimous vote following a 45-minute, closed-session interview Monday morning.

Although Ulrich will start out as town administrator, his title may change to town manager shortly

after he begins work. The town plans to hold a referendum early next year to determine whether the voters want to switch from the existing mayor/council to a council/manager form of government. Town commissioners have already indicated their support of the switch.

Mayor John Tandy said Ulrich will likely become town manager if and when the town charter is amended to allow the board to hire one. He also said the salary would probably not change when that occurs.

Ulrich, 57, a native of New York state, grew up in the small, crossroads community of Outlaw's Bridge in Duplin County. He and his wife, Marit, have two children. Their 26-year-old daughter, Helena, lives in Fayetteville, while their 25-year-old

son, Gus Jr., lives at home in Garner and is currently trying to earn his way onto the Professional Golfers Association Tour.

According to Mayor Tandy, commissioners have talked with Ulrich throughout the 2½-month search for a new administrator. Ulrich said Monday's discussion with the board marked his third trip to Holden Beach, although it was his first formal interview.

Stating that Dec. 6 will be his last day of work at Garner, he said, "I'm going to jump right in January 9 (at Holden Beach)."

Ulrich said he was attracted to the new position primarily because of the location. Having spent time at Atlantic Beach for the past 10 years, he said he and his wife have always

wanted to move to the beach. He also said his time at the beach has given him an understanding of the issues affecting coastal towns.

Referring to his position in Garner, he said, "Also, I was ready to make a change. Seventeen years, I think, is long enough."

Ulrich said he will initially rent at Holden Beach, but that he eventually hopes to purchase a home.

As town manager of Garner, Ulrich has overseen construction of new community facilities including a town hall/library complex and a public works service center. He was also involved in the establishment of a wastewater pretreatment plant which reduced the town's treatment costs by more than 50 percent, per-

(See HOLDEN, Page 2-A)

Oyster Mortality Not Expected To Cause Shellfishing Closures

BY DOUG RUTTER

Oyster kills occurring locally in the Shallotte and Lockwood Folly rivers are not expected to result in the closure of any shellfish beds.

State fisheries officials believe recent oyster fatalities which are occurring sporadically from Brunswick County through the Morehead City area are being caused by the protozoan Perkinsus marinus, which flourishes during periods of high salinity and high water temperature.

"We do not foresee closing any waters owing to this problem," said Dr. William Hogarth, director of the N.C. Division of Marine Fisheries. "Perkinsus is not harmful or dangerous to people, and all live oysters are fit for the table."

Not only is it safe for humans to eat live oysters from the areas affected by the organism, there is also no noticeable difference in taste, according to Mike Marshall, chief of the state's fisheries development section.

The oyster mortalities reported in

the past few weeks led the state to gather oyster samples in three coastal areas including Lockwood Folly River, said Marshall. Lab results received Nov. 4, he noted, identified the cause of the problem as Perkinsus marinus, a microscopic, single-cell animal also known as Derm.

Referring to the growth and spread of the organism, he said, "The critical time is the fall of the year. This warm temperature in the fall allows them to reproduce."

Marshall added, "Organisms can survive with this organism in their bodies quite well until the organism begins to grow and reproduce rapidly."

Although the protozoan is known to experience periods of growth and reproduction when water temperatures and salt content are unusually high, Marshall said, researchers have not been able to identify how the disease gets started.

"Really," he said, "it's a matter of the environmental conditions we have."

"We do not foresee closing any waters owing to this problem."

—Dr. William Hogarth
Marine Fisheries Director



Growth of the deadly organism, he continued, will slow down when water temperatures drop below 68 degrees or when coastal areas begin to receive average or above average amounts of rainfall.

A wet winter, he added, will also help the oyster population by diffusing an abnormally high salt content in the state's coastal waters. Marshall said the protozoan can survive in salinities as low as 15 parts per 1,000 milliliters, which he said is average in many estuaries.

According to Marshall, "We have seen oyster mortality similar to this in the past." The state documented similar cases in 1980, he said, but did

not identify the problem as Perkinsus marinus.

Noting unusually dry conditions that year, he said scientists believe there is a correlation between drought conditions and the presence and strength of the organism.

Marshall said it is difficult to say how serious the problem is, but stressed that it affects only oysters and no other shellfish or any finfish.

Barry Holden of Larry Holden's Seafood at Shallotte Point said local shellfishermen have recently found quite a few dead oysters in Shallotte River and that he can't remember any previous kill as widespread.

"They've been finding right many

dead oysters," he said, adding that most have been downstream near Shallotte Inlet and on top of the oyster rocks. "It's the least amount of oysters in Shallotte River that's ever been."

Unlike the red tide which caused the closure of shellfish beds along 200 miles of coastal waters last winter, Perkinsus marinus will not prevent oystermen from harvesting. The red tide, however, did not cause mortality in the oyster population like this deadly organism.

Since the protozoan is transferred from oyster to oyster, Marshall said harvesting is actually encouraged as a means of thinning out the population and slowing the spread of disease.

"If you go out and harvest the oysters and thin them out, there's less of a chance of it spreading," he said. "Right now, we're going to let the season run as usual."

Marshall added that the effects of the deadly organism so far are very spread out, even within estuaries

where it has had some effect. The proximity of shellfish areas is a key factor in how the organism spreads, he added, noting that it may cause fatalities at one oyster bed and have no effect in another area just a few hundred yards away.

"We don't know how widespread it's going to be," he commented, adding that the state will continue to sample oysters and trace the spread of the organism. "Only time will tell."

Although the organism has been found in waters from Delaware to the Gulf of Mexico, Marshall said this is the first time it has ever been identified as causing widespread oyster mortality in North Carolina waters. In the past, the protozoan has been detected in waters near the Outer Banks, but not in large numbers.

State officials have received most of the information on the organism from fisheries experts in Virginia, he said, where it has previously been identified as the cause of oyster mortalities.