

CARTERET HISTORICAL RESEARCH ASSOCIATION welcomes members who are interested in compiling and documenting material on more than 150 sites and buildings throughout the county before its guide book can be published. In future the group hopes to create a mural depicting historical scenes and events and to encourage members and others to write their memoirs or family histories. Should you feel inclined to go search out a heretofore hidden cemetery or be a part in some other way in this sort of research, do call Emily Loftin, 728-4253. Regular meetings are the 2nd Monday at Branch Bank and Trust Co., Beaufort, at 10:00 a.m. unless otherwise publicized.

HENDERSON HOUSE in New Bern will be offering mini-bus tours of that historic town, beginning in April. Tours will start and finish at Henderson House, will accommodate up to fifteen people on each trip, will last about an hour and a half, and there will be special dusk tours that will wind up with dinner at - where else? Henderson House! During the busy six-months-of-summer the Grants, who own and manage the Henderson House restaurant, will schedule two tours in the morning and two in the afternoon, and it's all in their family, as always (both Grants are ever present when the place is open), with their son about to plunge into the action by handling the tours.

HAPPENINGS AT THE MARINE RESOURCES CENTER

"The 200 Mile Limit" is the theme of a series of five weekly lectures at the Center on Tuesdays at 8:00p.m. beginning April 5, presented by the Coastal Resources Forum in co-operation with ECU's Title I Environmental Education Program. The schedule:

- 5 April - "Why a 200 Mile Limit" - Mr. Robert Chapaton, National Marine Fisheries
- 12 April - "Our Underwater Landscapes" - Dr. Orrin Pilkey, Dept. of Geology, Duke
- 19 April - "Life in the 200 Mile Limit" - Dr. Gene Hunstman, National Marine Fisheries
- 26 April - "N. C. Fisheries - Present and Potential" - Mr. Mike Street, N.C. Dept. of Fisheries
- 3 May - "Land Use and Continental Shelf Ecology" - Dr. William Kirby Smith, Duke University Marine Lab.

RON MORPHEW spoke enthusiastically about the Craft Fair to be held at the Center April 23rd and 24th, sponsored by the now familiar "Good Stuff Gang" (a group of county artists and craftsmen, members of the Arts Council). The Craft Fair will feature woodcarving, macrame, painting, and leatherworks, during regular Center hours.

...And the hours, by the way, are now back to normal after the energy problems caused their shortening (open Monday through Friday 9 to 5, Saturday 10 to 4, and Sunday 2 to 5). The Center is just off Pine Knoll Blvd. in PKS (and Pine Knoll Blvd. is just off Salter Path Rd.!).

SEA BREEZE FILMS continue at the Center. Thursday, April 7: "Inside the Shark" and "Barracuda!", Thursday, April 21st: "Dolphins"; "The Rise and Fall of DDT", and "Choice Stakes", and Thursday, May 5th: "Big Fish, Little Fish" and "Will the Fishing Have to Stop?" Films are shown at 7:30 p.m. Thursdays at the Center. FREE.

For the most up to date material on what's afoot at the Center, check their bulletin board in the lobby, and while you are there, ease on inside and gaze at the aquarium creatures; the octopus does an underwater ballet that's knocking 'em dead.

Nell Crumley

THE ONLY RESTAURANT ON BOGUE BANKS WITH A VIEW OF THE OCEAN is The IRON STEAMER. Well, maybe everyone already knew that, but the thing is, The Iron Steamer now has MARY MITCHELL as its manager and Mary means magic in the kitchen. We checked the menu on a recent breezy March morning and ordered waffles and bacon, sipping hot coffee as we waited, and watching the foamy sea roar around the pier....The waffles were hot and crisp, and the bacon the same, though their flavors were splendidly different. Mary has been in the area for about nine years, and has been successful in food preparation all that time; this is her first year at the Iron Steamer and I think we can relax and enjoy...Dinner menu includes plenty of seafoods as well as steaks, etc., and Mary told us about the breaded and fried clam strips that sound really good (all seafoods are locally bought). She is especially proud of her omelettes (we were too full of wonderful waffles to try one), and she plans some tempting specials, like a Thursday roast beef dinner with two vegetables, the first dinner will be at regular price and the second will be offered for a dollar. You'll be seeing her "all-you-can-eat-for-a-dollar" pancake deals, too. Talking with Mary is neat, and GLORIA ELLIS, of Harkers Island, who served us, is a person who really knows her craft, loves