

What's Up With PARC?

By Jean McDanal

Our next event will be the Fourth of July Parade, which is on Wednesday, July 4. The parade will kick off at Garner Park at 10 a.m. Look for lots of juicy watermelons to quench your thirst. Please decorate anything that moves with the old red, white, and blue and join in on this fun event.

The Town of Pine Knoll Shores once again will be partnering with the NC Aquarium at Pine Knoll Shores to clean up the beach after the Fourth of July holiday. We encourage residents and visitors alike to participate. This will be the 10th annual post-Fourth of July beach cleanup. Here are the particulars:

- **Where and when:** Meet at the Iron Steamer beach access parking lot at 9 a.m. on Monday, July 9, for sign in and a group photo.
- **What to bring:** work gloves, comfortable shoes, sunscreen and appropriate protective clothing. Plastic garbage bags and ice water will be provided.
- **Who should come:** Residents and visitors—young and old can participate. Do what you can without overdoing.
- **Program:** Working at their own pace, participants will pick a section of beach (for example, a half-mile segment between public accesses) and pick up any trash they find. When the trash bag is full or too heavy to comfortably carry, place it on the dry sand on the beach close to the sand fence/vegetation line. Large items (lawn chairs, umbrellas, awning frames, coolers, lumber, etc.) should also be placed near the fence line in plain sight. Town staff will cruise the beach in an ATV later in the morning and pick up the trash collected by participants. Special mention will be awarded to those who find the strangest items . . . and strange items there are, in abundance.

Please look for information regarding our Arts with Kids program to be held on September 22 at 10 a.m. at town hall. Registration, which will be limited to 20 children, will open in July. The kids' creations will be on display on October 6, which is the same day as our community-wide yard sale.

Speaking of the yard sale, start cleaning out that garage and attic to find all those treasures that somebody else wants. Further information will be forthcoming.

The Parks and Recreation Committee welcomes suggestions for activities that will get people out, moving and involved. If you have suggestions for PARC, please email PARCPR@ec.rr.com or come to one of our meetings. The next meeting is at 9 a.m. on Tuesday, June 14, at the public safety building.

Smoked Whole Chicken

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To achieve a wood smoke flavor, I have had good luck with apple, alder, peach, cherry and oak. Avoid mesquite and hickory. Though these two will work, I think they are a bit too strong for delicate lean meats such as chicken. On a charcoal grill or smoker, you may not need to add wood at all. The charcoal will probably give you all the smoke flavor you need. If you do add wood, toss two to four ounces right on the coals. If you have chunks of wood, just a few will do. Smoke adheres to wet surfaces, so add the wood at the start of the cook—but remember that you can end up with a bird that tastes too smoky if you use too much wood.

I prefer to cook the bird with a stand-up device (most hardware stores carry these or you can find them at amazon.com). If you prefer, you can simply consume half a can of beer and use the half-full can as a holding device. Unlike a turkey, you are not going to be cooking this chicken long enough to worry about overcooking the wing areas or covering them with aluminum foil to keep them from burning black.

In previous articles, I have advocated getting a good instant-read digital thermometer to gauge the doneness of your food. Remember that the breast cooks fastest and the legs/thighs are muscle masses so they cook a little more slowly. Check both with an eye toward reaching 165 degrees. If you fear that the bird is progressing too slowly and you are having trouble keeping the temperature up to 325°F, preheat your indoor oven to 325°F and move the bird and the liquid in the pan inside. Finishing it this way is fine because the smoke flavor is already in the bird. The most important thing is to make sure the bird is not overcooked. Once the digital thermometer gives the desired



A whole chicken, seasoned and ready for the grill—Photo by John Clarke

reading, remove the bird from the grill (or oven) and allow it to rest about 15 minutes.

You may want to cut the bird up in the kitchen and bring the assorted parts on a large platter to the table. A filet knife is handy to get the breast off the bone. Cut the breast across the grain for a better tasting slice of goodness. Legs can be served whole, or you can stand them on the meaty end and cut downward with the knife, taking the time to remove the tendons while you are cutting the meat from the bone. Arrange everything on the platter and serve.

If we still have some chicken left after a couple of days, we make chicken salad. Tons of great recipes can be found on the internet, but as long as you have enough for a cup or so, good sandwiches can be had.

Enjoy this simple and delicious meal.

Free Power Squadron Boating Course

By JB Bagby

The local United States Power Squadron's affiliate, Fort Macon Sail and Power Squadron, invites the public to attend a free America's Boating Course (ABC), a great primer, especially for new boaters.

This informative course is offered by squadron Education Officer and Pine Knoll Shores resident Joe Murphy, Senior Navigator, and covers boat selection, rules of the road, aids to navigation and how to use them to boat safely, the U.S. Coast Guard regulations and required equipment, and numerous topics germane to a safe and fun time on the water. It is also a good refresher for experienced boaters, covering changes in federal and state law during the past few years, and meets all National Association of State Boating Law Administrators (NASBLA) requirements. Participants will learn specific North Carolina boating requirements for those under 26 years of age. For a full course description, visit americasboatingcourse.com and select Course Description.

While there is no charge for this course, an optional \$35 text kit that includes textbook, chart and CD, which is highly recommended, is available. Materials may be shared with an accompanying family member or friend.

The class will be held at the NC State University Center for Marine Sciences and Technology (CMAST) building in Morehead City at 303 College Circle, Room 226, on June 22-23 from 6 to 9 p.m. on Friday and from 8:30 a.m. to 4:30 p.m. on Saturday. A second course will be offered on September 21-22.

Register by June 15 by visiting fmsps.org and selecting Boater Education, or by calling Joe Murphy at 659-2742. Deadline for registration for the September class is September 14.

Mayor's Memo

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and dark green clothing. The better you stand out, the more likely you are to be seen.

Our next Dinner with the Mayor will be held on Saturday, July 21, at 5:30 p.m. at The Country Club of the Crystal Coast. This is our yearly meeting held especially for second-home owners. Join us for dinner and discussion with your neighbors and fellow town residents.

Enjoy our summer season. This is the time we were all looking forward to in January. To our many volunteers, thank you for everything you consistently do for our entire town. One team, one town, one Pine Knoll Shores.