



By JoAnne Ferguson

Spring is in the air

The thought of spring always brings smiles to our faces. It's a time of rebirth. Flowers bloom, grass grows, and we all feel the cold winter is behind us. In Pine Knoll Shores it also means many of our neighbors are outside more, and some of our neighbors who don't live here permanently spend more time here. We are so lucky to have a community of caring people.

This love for others and our community was shown at the February meeting of the Pine Knoll Shores Women's Club. The tables were set with red and white decorations, there was a bouquet of red roses on the head table and red heart-shaped balloons at every table. Our members came to enjoy a brunch of quiche, fruit, blueberry muffins and cookies. We were continuing with our theme of Life in Pine Knoll Shores and focusing on what makes us feel cared for in this community. Members shared stories of Women's Club members helping them in times of need and how we all band together to help others in the community. One member said the February meeting was "absolutely the most heartwarming meeting ever."

Our meeting on April 24 will cover water safety, to be taught by a member of our own fire/rescue staff. With summer approaching, it is always good to review how to be safe in the water. As always, any woman living or working in Pine Knoll Shores or living on Bogue Banks and not being served by a women's club is welcome at our monthly meetings, on the fourth Friday of each month at 9:30 a.m. at town hall. Please join us.



Clockwise from foreground: Women's Club members Bobbie Hill, Peggy Young, Barbara Zaik, Evelyn O'Neill, Barbara Bagby, Mary Cam Boudreau and Marian Goetzinger.—Photo by Betty Thomas

Out and About

By Sara Barbee

Farm to table dinners and more. The Carteret Local Food Network sponsors four farm to table dinners each year. Last summer I attended all of these of these delightful, delicious dinners—delightful because the settings were outdoors at different farms, and we could talk with the growers of the good-tasting food we ate. The enthusiasm, joy and pride of those who grow food locally add a special seasoning to each dinner. This year's Farm, Food, and Friends remaining dinners are scheduled for May 23, July 25 and September 26. Individual tickets are \$40, and each dinner includes an appetizer, salad, entrée and dessert. The Carteret Local Food Network also offers cooking classes. With instruction, I managed some rather unremarkable sushi, but thoroughly enjoyed the attempt. This year, classes include Chocolate, Pickles, High School Meal Prep, a Strawberry Social and more. Local food prepared by local chefs: it doesn't get any better than that. Check out the website at carteretlocalfoodnetwork.org or call 777-2359 for more information.

Caviar, anyone? Marshallberg Farm, 811 Straits Road in Smyrna, raises sturgeon in giant recirculating aquaculture systems. Marshallberg and its western facility, Lapaz West in Lenoir, are the largest exporters of caviar in the U.S. I was awestruck during the whole tour. There are very large containers (pools) in a huge building. The tour starts at the baby tank and ends with the very large adult pure-bred sturgeon soon to be harvested. This is sustainable aquaculture to produce the highest quality caviar and smoked sturgeon—no hybrid fish, no borax, no hormones, no antibiotics. Why farm sturgeon? Due to overfishing and pollution, Caspian sturgeon species are critically endangered in the wild and are no longer wild caught. After our tour, we were served savory hors d'oeuvres paired with vodka from a Kinston distillery.

There is much to learn about this industry, and the Marshallberg Farm tour is the best place to start. The next tour is on May 22 at 1 p.m. and is suitable for all ages. Tickets are \$25 and are available at marshallbergfarm.com. In addition, caviar and smoked sturgeon can be ordered on the website. Marshallberg Farm is a family-owned business.

In Memoriam

Cecilia Jaloszynski

Julia Medlin

John Russell

Mary Catherine Smith