

BHA Events

Volunteer Training. Abundant volunteer opportunities are available at the Beaufort Historic Site. There are plenty of ways to become involved with the non-profit, and it is a great way to become a part of the local community. If you are interested in sharing your time and talents, please attend the annual Volunteer Training Program on Thursday, March 10, from 9 a.m. to 4 p.m. at the Beaufort Historic Site at 130 Turner Street.

The one-day Volunteer Training Program offers an overview of every volunteer opportunity available at the Historic Site. From narrating on the double-decker bus (or even driving the bus), to helping with the local favorite Old Homes Tour event in June, to volunteering weekly in the Mattie King Davis Art Gallery, or giving tours of the Historic Site during the week, you would be a welcome addition to an ever-growing number of volunteers who assist with a wide variety of tasks.

Following a brief registration period, trainees will tour five of the BHA's historic buildings to observe volunteer docents in action and learn about various educational programs such as Harvest Time, Kindergarten Thanksgiving, the Living History series and school groups. There will also be a brief discussion about tours of the Old Burying Ground.

Just before lunch, trainees will be treated to a tour on the 1967 English Double-Decker bus, giving those who attend a chance to see the volunteer driver, narrator and conductor positions at work while enjoying a lively tour of Beaufort.

Volunteer needs in the office, Welcome Center and art gallery will be reviewed while enjoying a catered lunch with staff.

New prospective volunteers are invited to learn about this area's colorful history and find the perfect volunteer opportunity, and returning volunteers are encouraged to join and learn more. This one-day training program serves as an overview to the abundant opportunities available, and once a specific area of interest is selected, new volunteers will receive more in-depth training in their chosen field.

Featured Artist Angela Harker. The Mattie King Davis Art Gallery is excited to welcome Angela Harker as its featured artist for April and May. A free show will be held at the gallery on Friday, April 1, from 4:30 to 6 p.m.

"As a child, I was always painting and crafting, and in my early career as a first and second grade teacher, there were countless artistic avenues to explore," Harker said. "I have always dabbled in anything and everything creative."

Harker says growing up in the countryside of Zimbabwe fueled her creative side, and she feels it is the reason she is drawn to color and light, noting that "the vibrant colors, coupled with the luminosity of pastels and the immediate results that they create really appeal" to her. While many of Harker's pieces are pastels, she does not restrict herself in the use of other mediums.

Though having achieved much in her artistic career, including acceptance to many juried shows, Harker says her "greatest thrill" is when someone wants to purchase a piece and hang it in their home. Many of her pieces are now in homes on several continents. Visit the Mattie King Davis Art Gallery in April to find a new piece for your home.

For more information on these and other BHA events, visit beauforthistoricsite.org, stop by the Safrin Welcome Center at 130 Turner Street, or call 252-728-5225.

On the Grill

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cabbage with your rub mix used for the brisket, along with three or four pats of butter. Return the core and wrap the cabbage in a sheet of aluminum foil, leaving the top open by making a rolled "collar" around the top of the cabbage. This will allow the steam to release. Add the cabbage to the grill with your beef. (If you are doing the long cook described above, add the cabbage for the last three to five hours).

Whether you do the brining yourself or buy the ready-to-cook corned beef, you are in for a taste treat, especially if you make the barbecued cabbage. Bon Appetit!

Author's note: Corned Beef Brisket did not originate as an Irish dish. The citizens of Ireland made a dish of pork belly and leaner loin, but when the Irish immigrants arrived in New York City, they appropriated beef brisket and pastrami from the Jewish community as it was a cheaper cut of beef. If you want to try one of the premier kosher butcher shops in New York City, check out Katz's Delicatessen (katzdelicatessen.com). They offer a huge selection of items that can be shipped straight to your door.

SAVE THE DATE

The Kayak for the Warriors
Warrior Gala and Auction
are scheduled for Saturday, May 14,
at the DoubleTree.

The popular Wine & Dine Basket Raffle
will return this year.
Tickets are \$10 each.

Friday, May 20

K4TW Golf Tournament
Shotgun Start at 8:30 a.m. at the
Crystal Coast Country Club

Saturday, June 4

- Kayak/Paddleboard Race @ 10 a.m.
- Lunch Feast @ 11:30 a.m.
- Awards @ 12 noon

To donate, register or learn more about our events, please visit k4tw.org.

All proceeds support Hope For The Warriors,
a 501(c)3 with a 4-star rating from Charity Navigator.

