Ayers' fudge, newspapers and barbecue chicken dinners

round-up of all things Chowan Last Friday, I had the opportunity to interview Frances Inglis on her porch at Homestead, which offers an amazing view of the bay. Former county commissioner John Mitchener and her daughter Susan were present to assist me as we asked questions to the Lady of Water Street. I was stunned when I heard the news of Inglis' passing Monday morning. As I write this column, I'm still trying to process how I'm going to write her last

In other news, Crystal Copeland, who serves as volunteer chief with the Edenton-Chowan Rescue Squad, but will remain a member. Thanks for your long hours on the job. You've made a difference in the lives of many in the far flung corners of our county.

More than 3,000 chicken halves were cooked and served during Center Hills/ Crossroads Volunteer Fire House chicken fundraiser on Saturday. Fundraiser helps the fire department in that neck of the woods.

Edenton's Cub Scout Pack 164 did a good job serving as a Color Guard for Chowan-Perquimans Relay for Life. Much thanks goes to Scoutmaster John McArthur and his father Mike's efforts.

Town Council at-large candidate Roger Coleman has had some success circulating a "Grow Edenton" survey that can be found at the Coffee Shop and Edenton Bay Trading

CHOWAN ROUND-UP



MILES LAYTON

Company or go online at:surveymonkey.com/r/ Y62QWDB-so maybe take a few minutes to fill one out so when the survey is completed by the end of May, we can all learn what's on people's minds.

"I am impressed by the thoroughness with which people are responding to the 10 questions," he said.

Saturday, I was gnashing my teeth over work that included writing stories about a long Town Council meeting, the county budget and more, always more. Tennessee Ernie Ford's timeless song "16 Tons" seemed to ring true. Anyway, by God's grace, a surprise guest changed the mood that morning. Carolyn Ayers set up shop to sell homemade fudge outside the Chowan Herald's front door. She offered me a taste of her grandma's fudge. I can say without a doubt, it was amazing. Ayers and her sister Elizabeth, along with their father Mitchell, sold the fudge as a fundraiser for an upcoming church trip. Small blessings make life worth-



If you ever get the chance, maybe try some of this fudge that was being sold by Carolyn and Elizabeth Ayers on Saturday as a fundraiser for a church trip. Very affordably priced.

Lyn Castellani recently visited Elkins, West Virginia—home to Davis and Elkins College. She has familial ties to the college town deep in the mountains. Our family used to visit Elkins to walk around campus or downtown and then maybe head to the Seneca Rocks or the Dolly Sods Wilderness.

Though I've never been to Alaska, that's OK because I can live vicariously through Rae Burroughs-Knox who is posting photos about her trip.

Larry Sellers recently celebrated a birthday on May 7. Party at Edenton Coffee Shop included very chocolate cupcakes. Happy belated birthday.

Last note as it relates to asking folks to offer their prayers for Town Manager Anne-Marie Knighton's health. She will be on medical leave for about a month. She will be

Yes, it is public record why Knighton needs medical care, but I feel her health matters are not necessarily for public consump-

However, if our readers are curious, you can fish through Town Council's two-hour meeting to uncover the specifics as to what

Or if you want to a page out of CNN's playbook, when Knighton was attacked by ninjas as a girl, one of them tried to use the "death touch" move, according to unnamed sources.

This closely held secret move uses pressure points on a person's chest that will stress the heart to a point that the victim can only travel five steps before the heart explodes and the victim falls dead.

Fortunately, Knighton knew the counter move and was able to repel the assault. During Knighton's medical leave, doctors will repair any lingering damage from the ninja attack, as well as perhaps infusing her body with bionic technology that would make \$6 Million Dollar Man jealous.

Good luck. Anne-Marie, you are in our

. Staff writer Miles Layton can be reached at mlayton@ncweeklies.com

and you can direct them

EDENTON EPICUREAN



SUBMITTED PHOTO Low country crab boil

heat melt one stick of butter.

pot and cook until softened.

Remove and set aside.

and set aside

minutes.

with liquid.

and pepper.

Add sausage pieces and brown.

Add onion and thyme to the

Toss shrimp in 1 tablespoon

Old Bay and add to pot, cooking

until slightly underdone. Remove

Add crushed garlic and

cook 30 seconds so as not to

burn. Stir in beer and cook a

Add stock to the pot. Add

potatoes, whole garlic, bay

leaves and quartered lemons.

Add remaining Old Bay season-

ing and the crab boil package.

Bring to a low boil for about 8

stick of butter and lemon juice.

Add enough water to cover the

vegetables, sausage and seafood

Bring back up to a boil and

Add the cooked shrimp, pars-

ley and season to taste with salt

add crab. Cook 6 minutes-10

minutes until crab turns red.

Add corn, cooked sausage, 1

Low Country Crab Boil

Serves 6 **INGREDIENTS**

2 lbs. baby red potatoes,

5 ears corn, cut into thirds

1 large onion, large diced 2 sticks unsalted butter, di-

1 large lemon, quartered

1 teaspoon thyme 2 bay leaves

2 lbs. jumbo shrimp, deveined with tails on

12 blue crabs, cleaned 1 lb. smoked or andouille

sausage, cut into chunks Salt and pepper to taste

1/2 of a 4-ounce package seafood boil

8 tablespoons Old Bay Seasoning, divided

2 bottles of beer

4 large garlic cloves

8 cloves garlic crushed

8 cups chicken or seafood

1/4 cup lemon juice, lemon wedges

6 tablespoons parsley

PREPARATION In a large pot over medium Enjoying coastal delicacies

> t's crab season here on the coast and all the local restaurants from here to the outer banks are serving soft shells.

You can get wonderful crab right here at the Edenton Farmer's Market from Floyd Layden. The number ones are \$20 per dozen and the number twos which I recommend are \$12 per dozen. If you call ahead and place an order, Floyd will even clean them for you, but you will need to cook them soon.

Some prefer to cook and then clean their crab, but if you clean them first you can really get the seasoning into the meat and enjoy them immediately when they turn that beautiful red color and are ready to devour. Floyd also has wonderful shrimp and the recipe I have included this week uses both of these coastal delicacies.

If you cook the shrimp with the shell on their flavor enriches the stock, but if you are after immediate gratification, feel free to peel them first.



CHERYL ORR

more Stew, others call it Crab Boil or Low Coun-

Some

call

this

recipe

Frog-

Boil, but for many in the

South it is a de-licious one pot meal. We are so lucky to have both crab and shrimp so

easily accessible in Eastern North Carolina.

As a side note a reader commented that when they made the recipe for Creamy Chicken with Drop Biscuits the sauce was too thin.

After adding the flour to the vegetable and butter mixture which is technically called a roux, the stock and milk are added to make a bechamel sauce and it should be stirred and cooked until it thickens. A trick to thicken a sauce or gravy later is to add a beurre manié which means to mix flour into a softened butter by hand until smooth. This mixture can then be stirred into a thin sauce and it will thicken

as it cooks without creat-

I'm happy to answer any cooking questions

to the Chowan Herald. Cheryl Orr is owner and chef at the Cotton Gin Inn. She can be contacted at cher.orr@gmail.com

Our offices and switchboard will be closed on

Monday, May 27

in observance of

Memorial Day The following deadlines will

be in effect: PUBLICATION DAY DISPLAY/LEGAL DEADLINE CLASSIFIED DEADLINE

Sunday, May 26 Monday, May 27 Tuesday, May 28

Wednesday, May 29

Wednesday, May 22 10 AM Thursday, May 23, 10 AM Thursday, May 23, 2 PM Friday, May 24, 10 AM

Friday, May 24, 9 AM Friday, May 24, 9 AM Friday, May 24, 11 AM Tuesday, May 28, 2 PM

CHOWAN HERALD & PERQUIMANS WEEKLY DEADLINES FOR ALL ADVERTISING ARE

Thursday, May 23, 4PM

FINLAY

Continued from A6

Fiction

Broken Harbor - Tana French Dead Lions - Mick Her-

Finding Dorothy - Elizabeth Letts The Forgiving Kind -

Donna Everhart Lights From Other Stars

– Erika Swyler Lilac Girls - Martha Hall Kelly Lost Roses - Martha Hall

The Overstory - Richard Powers

Miracle Creek - Angie

Kim Real Tigers - Mick Her-

The Reluctant Midwife -Patricia Harman The River - Peter Heller Slow Horses - Mick Her-

Spook Street - Mick Herron Tomorrow's Bread-

Anna Jean Mayhew **Large Print** Miracle at St. Andrews -

James Patterson Over the Fence - Mary Monroe

Someone Knows-Lisa Scottoline

Non Fiction Alienated America - The British Are Coming – Rick Atkinson

Eat the Apple – Matt

Lessons From Lucy -Dave Barry

Books on CD

The Big Kahuna – Janet Evanovich Blessing in Disguise -

Danielle Steel **DVDs**

Catlow, Conahger, The Lego Movie: The Second

Part, The Preacher's Wife, Pinocchio, The Purge, The Purge: Anarchy, The Purge: Election Year, Rick Steves Europe 2017-2018, The Sacketts

Jennifer Finlay is the Shepard-Pruden Memorial Library librarian.



www.allseasonsselfstorage.us



Include A SASE for photo's return - Submisssion Deadline June 7 @ Noon