



Brandy will provide beach music, top 40, soul, contemporary country, oldies, rap and romance as the group entertains at the 1993 Patriots Ball scheduled Saturday, June 5, at The Round Table at St. James Plantation. Tickets to the ball are still available.

Tickets still available for Patriot Ball June 5

The Patriots Ball is still open to anyone who would like to support the 1993 N. C. Fourth of July Festival.

"We still have room for anybody who wants to go," said ball chairman Randy Huggins.

The ball is the main fund-raiser for the N. C. Fourth of July Festival, the state's official celebration of Independence Day hosted annually by the City of Southport and area residents. It will be from 8 p.m. to 1 a.m. Saturday, June 5, at The Round Table in St. James Plantation. The cost is \$125 a couple.

The money raised will be used to fund activities held in conjunction with the N. C. Fourth of July Festival that will run from July 2 through July 5.

Entertainment will be provided by Brandy. Although beach music is their forte, the band's repertoire also includes top 40, soul, contemporary country, oldies, rap and romance.

Stations centered around carved roast, pasta and chicken will be available for ball diners from 8 to 10 p.m. and an open bar will be available until 11 p.m. A cash bar will be open from 11 p.m. to 1 a.m.

In the past the ball has been a formal event, but this year the dress code has been relaxed slightly to cocktail attire, Huggins noted. Valet parking will be available.

For their support of the festival, those who attend the Patriots Ball will be entitled to some special privileges during the holiday celebration. They will receive grandstand seating during the parade, scheduled for July 5, and a pass to the hospitality house located in the N. C. Fourth of July Festival headquarters building.

Commemorative 1993 N. C. Fourth of July medallions can be purchased at the Patriots Ball for \$25.

Anyone interested in supporting the 1993 N. C. Fourth of July Festival by becoming a Patriot and attending the Saturday ball can call Huggins at United Carolina Bank, 457-1416, or any committee member for more information.

Committee members include Pam Summerlin, Bob and Sissy Rhyne, Willie and Ann Calloway, Edgar Haywood, Tommy Robbins and festival chairman Guy Auger.

North Brunswick chamber has logo

The North Brunswick Chamber of Commerce has a logo.

Designed by North Brunswick High School senior Christy Mercer, the round logo features the Cape Fear River and the area's abundant trees, fish and wildlife.

Mercer, the daughter of Burwin and Terri Mercer of Leland, was awarded a \$300 scholarship for her effort.

She was one of 36 students who submitted logos. They were judged by a panel of community and civic leaders on originality and creativity and how closely the illustration fit the purpose of the chamber, Wayne Thorpe explained.

He said the 68-member chamber of commerce will begin using the new logo as soon as it can be reproduced.

Polk is honored

Marine Cpl. Ward A. Polk, whose wife Antionette is the daughter of Herman and Carol Ballard of Rt. 5, Leland, recently received a certificate of appreciation.

Polk was cited for superior performance of duty while assigned with Marine Aviation Logistics Squadron 32, 2nd Marine Aircraft Wing, Marine Corps Air Station, Cherry Point.

Strawberry fields forever

One of spring's sweetest pleasures is here again -- strawberries.

During late May and early June, North Carolina strawberries are at their best. As you shop for your berries, you will find farmers markets and pick-your-own operations as well as your grocery store offering luscious, fresh red berries.



CREAMY FRUIT DIP

2 cups milk
1 (8-ounce) carton commercial sour cream
1 (3 3/4-ounce) package instant vanilla pudding and pie filling mix
Fresh strawberries
Combine milk and pudding mix, blending well; stir in sour cream. Chill thoroughly and serve with fresh strawberries. Yield: three cups.

CHOCOLATE SAUCE

1 ounce (1 square) unsweetened chocolate, cut into pieces
1 can ready-to-spread frosting
In small saucepan over low heat, melt chocolate and frosting, stirring occasionally. Serve warm with sliced fruit or over ice cream or dessert. Yield: one and a half cups.

STRAWBERRY FRITTERS

Dip strawberries in pancake mix and deep fry. Dust with powdered sugar.

STRAWBERRY TOWERS

Pastry for nine-inch, two-crust pie (use mix or standard recipe)
1 quart strawberries
1/3 cup plus 1 tablespoon sugar, divided
2 tablespoons orange liqueur, optional
1/2 cup heavy cream
1/2 teaspoon vanilla
Divide pastry into two parts and roll out one-eighth-inch thick. With three-inch scalloped round cutter, cut out 18 pastry rounds. Place on ungreased baking sheet and prick with a fork. Bake in 425-degree oven 15 minutes, until lightly browned. Remove from baking sheet and cook.
Wash strawberries and reserve six perfect berries for garnish. Hull remaining berries and slice. Place in mixing bowl and sprinkle with one-third cup sugar and liqueur. Let stand ten to 15 minutes. About an hour before serving time, make

Strawberry Towers by alternating pastry rounds and sweetened sliced strawberries to make six towers with three pastry rounds each, finishing with strawberries on top. Refrigerate for about one hour. Whip cream with remaining one tablespoon sugar and vanilla. Top Strawberry Towers with whipped cream and garnish with reserved whole berries. Makes: six servings.

whole strawberries and pineapple tidbits. Sprinkle confectioners' sugar between each layer of fruit. Fill glass with orange juice and top with whipped cream or a small scoop ice cream. Perfect for a warm day.

STRAWBERRY-ICE CREAM PARFAIT

Make alternate layers of strawberry ice cream and whole fresh strawberries in parfait glass. Top with whipped cream and a large whole berry.

STRAWBERRY-FRUIT PARFAIT ROYALE

Make alternate layers of fresh



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Special Thanks

to all of our friends who helped to make the opening of Sting-Rays possible. We couldn't have done it without you! Thank you very much, Ray Boggs & Staff

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Specialist course

Pvt. Tracie D. Farrington has completed a petroleum supply specialist course at Fort Lee, Petersburg, Va.

Farrington is the daughter of Nancy H. Farrington of Long Beach and Larry E. Farrington of Mooresville. She was graduated from Keene High School in 1987.

Surf Cinemas

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