

CEDAC

REAL ESTATE
919-579-4200



3 BR, 2 baths, Great room, cathedral ceilings, kitchen appls., C/H/A, chain link fence, storage bldg., fully furnished including dishes, lawn mower, weed eater. \$89,500. Also two lots on each side. \$12,000 per pair.

Brick 3 BR on 6 acres. 400 ft. rd. frontage just off Hwy. 17 at north end of Shallotte by-pass. Good location for campground or commercial dev. \$149,700.

Carolina Shoes Village

2 BR, 2 baths, 2 large walk-in closet, cathedral ceiling, skylites, sundeck, kitchen appls., washer & dryer, pool, Jacuzzi. \$57,900.

1-BR penthouse, full bath, large walk-in closet cathedral ceiling, skylites, sundeck, kitchen appls., washer & dryer, pool, Jacuzzi. \$46,700.

Carolina Shores Lots

Lot 28 Sec. 4-G, fairway. \$23,500.

Lot 18, Sec. 4-F, fairway. \$27,000.

Lot 14, Sec. 3-E, Calabash Ct. \$26,000.

Lot 21, Sec. 4-A Carolina Shores Dr. \$18,500.

Lot 15-B, Acreage Estates, \$16,750.

Carolina Shores North

Lot 248, Boundary Loop, permit. \$15,500.

Lot 232, Boundaryline, permit. \$14,950.

Lot 26, Northeast Dr., permit. \$12,000.

3± acres with 422 ft. front on Shallotte River at Shady Rest. \$117,000.



8 Acres—3 BR, 2½ bath home, C/H/A, deck, kitchen appls, washer & dryer, workshop, fireplace. \$87,500.

2.33 acres, paved road. \$23,500.

Nites 919-842-4512

Hwy. 17 at NC/SC Line

P.O. Box 2848, Shallotte, NC 28459



Oyster Lovers, Choose Your Shucking 'Weapons'

(Continued From Page 18)

grilling out, for example, my wife later won't let me cut my steak with anything sharper than a dull butter knife.

While shopping around, I found what has to be the ultimate in oyster

More Recipes

(Continued From Page 20)

BROILED OYSTERS

Try this simple recipe on the family grill.

- 1 qt. oysters
- Melted butter
- Salt and pepper
- 2 to 3 eggs, beaten
- Bread crumbs

Dry oysters. Dip each in salted and peppered melted butter. Dip each in beaten egg, then in bread crumbs. Broil on wire mesh about four inches from hot coals for three to five minutes, or until nicely browned. Serves four to six.

—NCSU Seafood Lab

OVEN FRIED OYSTERS

This recipe takes the work out of frying oysters; no watching while they're cooking.

- 1 1/2 C. flour
- 1 1/4 tsp. salt
- 1/4 tsp. pepper
- 24 large oysters
- 2 eggs, slightly beaten
- Fine bread crumbs
- Salad oil
- Lemon wedges

Combine flour, salt and pepper. Roll oysters in flour; dip in eggs, then roll in bread crumbs. Sprinkle both sides of oysters with oil. Place in shallow pan.

Bake in a hot (400-degree) oven about 15 minutes, until brown. Serve with lemon wedges. Makes five to six servings.

Sandwiches: Use oven-fried oysters, lettuce, thin tomato slices and crisp bacon between hot buttered toast slices

—Farm Journal's Country Cookbook

knives, but I had to pass it up. This hi-tech instrument is to a regular oyster knife as an oversized, graphite composition tennis racquet is to my 15-year-old wooden Jack Kramer model. The knife has a plastic no-skid grip, molded hand guard and curved blade, perfect for prying apart the most stubborn oyster shells.

I would buy one of those knives even now, but they are relatively expensive. A highly unreliable source told me that Yuppies—the

same people who drive cramped German sedans just because they cost more and have classier hood ornaments than American luxury cars—are waiting to corner the hi-tech oyster knife market as soon as a model comes out bearing a designer logo.

My wife ran across a dainty, pearl-handled oyster knife on one of her shopping sprees. I wouldn't let her buy it either, even though she claimed it would be perfect to hide in her garter belt and whip out at a

moment's notice when accosted by a gang of rowdy mollusks.

No, I didn't want to take any chances. The knives we ended up purchasing were big, clunky utensils with long, blunt blades and heavy, bulbous, wooden handles. Oyster knives with training wheels.

In choosing that style, I figured that if I couldn't open the oyster with the blade, I could use the hammer-like handle to bash the shell—or anyone who laughs at me for stabbing myself in the hand.



Simply Breathtaking.

This is the course and the setting no one will ever be able to duplicate. A spectacular 18-hole, Willard Byrd creation fronting the Lockwood Folly River and the Intracoastal Waterway. Here is a layout that challenges every part of your game and imagination. And we're located conveniently between Myrtle Beach and Wilmington at Holden Beach. A perfect addition to your next golf package plans along the Carolina Coast.



For Starting Times: (919) 842-5666, 401 Clubhouse Dr., Holden Beach, NC 28462
Inquire about free overnight accommodations, travel arrangements, and greens fees.

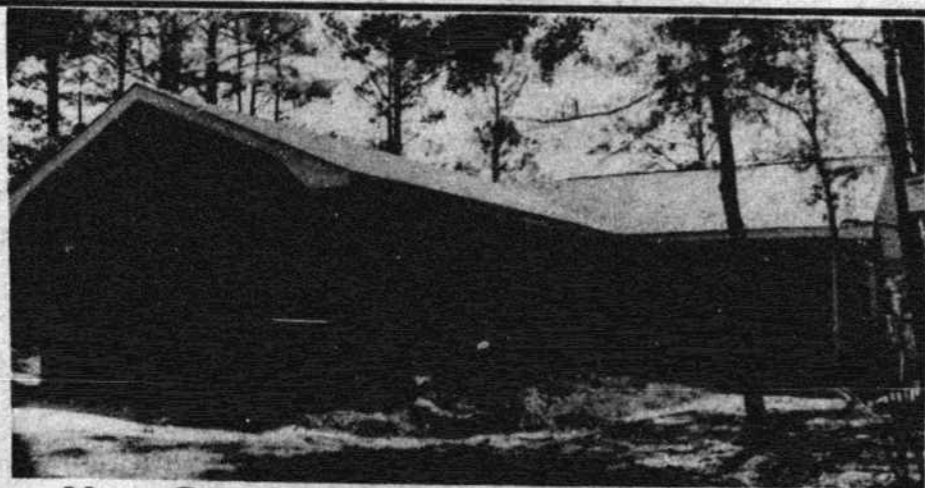
Custom Homes and Patio Homes
Financing Available

800-443-7891
(Out of state)

800-537-9043
(In NC)

919-842-5500
(Local)

HOMESITES FROM \$22,500



New Creekfront Home at Goose Creek

Lovely new 2-BR, 2-bath custom-built home with lots of extras. Ceramic tile baths and kitchen countertops, hardwood floors and carpet, solid pine cabinets, antique oak front door, ceiling fans in every room, broken tile front porch, vinyl windows, cable TV and telephone jacks, 2-car garage with lighted workshop, deck, landscaped yard. All gas appliances (economical and efficient). On the marsh at beautiful Goose Creek (Near Brick Landing Plantation), only 25 ft. from the creek. \$84,900.

Other beautiful properties at Goose Creek...

CREEKFRONT LOT with owner financing, \$18,500.

CUSTOM-BUILT 5-BR EXECUTIVE HOME on the creek, \$199,500.

Bill Price Homes
(919)754-9571