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BCCC FOUNDATION 29TH ANNUAL INVITATIONAL GOLF TOURNAMENT

PHOTOS BY BCCC

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MADE BY HAND





Lillie Tyler weaves pieces of reed together forming a market basket that will be sold at the Marketplace at Olives in Washington. Tyler has woven baskets for 33 years which equates to about 1,700 total baskets.

Crafts that can only be made from love

STORY AND PHOTOS BY **HOLLY JACKSON**

Lillie Tyler remembers the exact day she wove her first basket, January 29, 1990. It was an oval shaped egg basket and one of the most difficult designs she's crafted. Around 1,700 baskets later, the octogenarian continues to weave baskets that have been given as special gifts to family members or have carried countless casseroles.

"There's no telling," Tyler said when asked how many baskets she's woven in the 33 years since her start. Her goal is to make one a week. Some weeks she makes that goal while other weeks she exceeds it. If she were to make one basket a week for 33 years, then that's at least 1,753 baskets.

Laughing, she said, "I've got baskets all over the house."

Baskets holding the most value to Tyler are ones she's made for her grandchildren's Easter in 1990, one





Melva Lawrence, Lillie Tyler's daughter, knits wool baby booties. "It makes me feel good to think that there are people, women and children who get to snuggle up in something that I did," Lawrence said about sharing her art with others.

she carries food in for her church's homecoming celebration and the first one she wove. She painted a church on a market basket to signify its special use for church homecomings.

Though no one would fault you for hanging one of Tyler's baskets to admire her handiwork, she would rather you put it to use.

"Baskets are for use," Tyler said. Her baskets are meant to carry produce, breads, casseroles and even ones for members of a quilting guild in Greenville. The only basket that doesn't get used is the first one she made 33 years ago. It has a permanent spot on the mantle in her home.

She mostly weaves square market baskets made of varying sizes of reed. She will use cane for the tops of baskets in addition to the chairs she weaves. She consults books filled with a myriad of patterns to follow before starting her next project. She either follows a pattern or takes inspiration from them, adding in her own style to either market baskets, two-pie baskets, two-cake baskets or rose-around baskets.

Pale red and green reed are intricately woven to look like roses around a basket hence the name rose-around. Tyler prefers to dye her reed as opposed to purchasing it online.

The longest amount of time Tyler spent weaving a basket was seven hours; however, most



To prepare for autumnal and winter sales, Lawrence begins knitting accessories and baby clothes in the summer.



baskets take four hours to complete. Tyler makes her baskets with various sizes of reed and cane for the tops of baskets.

She starts each basket by getting the reed damp to make it flexible, bending it into different patterns then letting it dry. Clothespins to hold reed in place, scissors to cut the reed and water are the only other materials needed to weave a basket.

The repetitive process of weaving baskets is a hobby that Tyler enjoys, because it helps ease her mind.

“I think it’s just something that grows on you,” Tyler said about basket weaving. What continues to draw Tyler back to basket weaving is how relaxing it can be. After a long day at work Tyler would come home to weave baskets and it would calm her mind before bedtime.

“It’s my go-to place when I am stressed. I’ve got a room now at my house that all that is in there is my [basket weaving] stuff... It just lowers my stress,” Tyler said.

Tyler said basket weaving is “not like housework” which can be done every day and go unappreciated and “you have to do it tomorrow.”

Tyler has always had a creative and artsy side. Before picking up basket weaving, she quilted like her grandmother and mother before her. “That was their thing,” Tyler said, explaining that quilting was a shared hobby between the women.

Tyler and her daughter Melva Lawrence share a love of crafts. Though Tyler tried to impart her love of basket weaving onto Lawrence, knitting was Lawrence’s greater interest.

Lawrence’s first knitting lesson was fourth grade. While the boys learned how to build bird houses, the girls learned how to knit. Lawrence didn’t knit again until she was an adult teaching at Ayden-Grifton High School in the 1990’s. There, a colleague gave her a knitted scarf for Christmas and it reignited Lawrence’s interest in knitting.

“I could remember how to do everything, except when I was done I reached a point where I didn’t know how to get it off the needles,” Lawrence said. Phoning a friend from a quilt guild for help, Lawrence learned the final step of that project and many more that were to come.

Today, she makes scarves, slippers and baby





Tyler believes basketweaving is an art that grows on a person. The most important aspect of basketweaving, knitting or any hobby like Tyler and Lawrence's is sharing one person sharing their skill and knowledge with others so future generations enjoy it, too.

clothes and most of which she knits in the summer. Knitting wool clothing while temperatures can be triple digits seems counterintuitive; however, Lawrence does this in preparation for people wanting items in the fall and winter.

"Most people don't even think about buying hand knitted items until cooler temperatures," Lawrence said. "By the time cooler temperatures roll around I better have a pretty good stock."

Knitting a large stock of items may seem stressful, but Lawrence says it's "therapeutic."

"It just kind of takes away all of the problems of the world," Lawrence shared, because she is able to focus solely on her project letting her mind take a break from thinking about life.

Reflecting on the projects that were special to her, Lawrence said learning how to knit

socks - one of the most complicated patterns - helped build her confidence. It took one year to knit one sock, but the second sock took half that time. Lawrence finished the pair in time for Mother's Day and gave them to Tyler as a gift.

Tyler said she would never wear the socks, because she saw how long it took to finish them. Lawrence quickly retorted that for the same reason, Tyler needed to wear them. "You're going to put those socks on right now and you're going to wear them out," Lawrence said laughing and recalling the memory.

Knitting the socks taught Lawrence that "no matter what your art is, no matter what your craft is, you want to pass it down to someone who will sit still long enough to learn," she said. "Having anything that you can share with anyone else- it's important to pass it on so it keeps on living. It doesn't go away,"

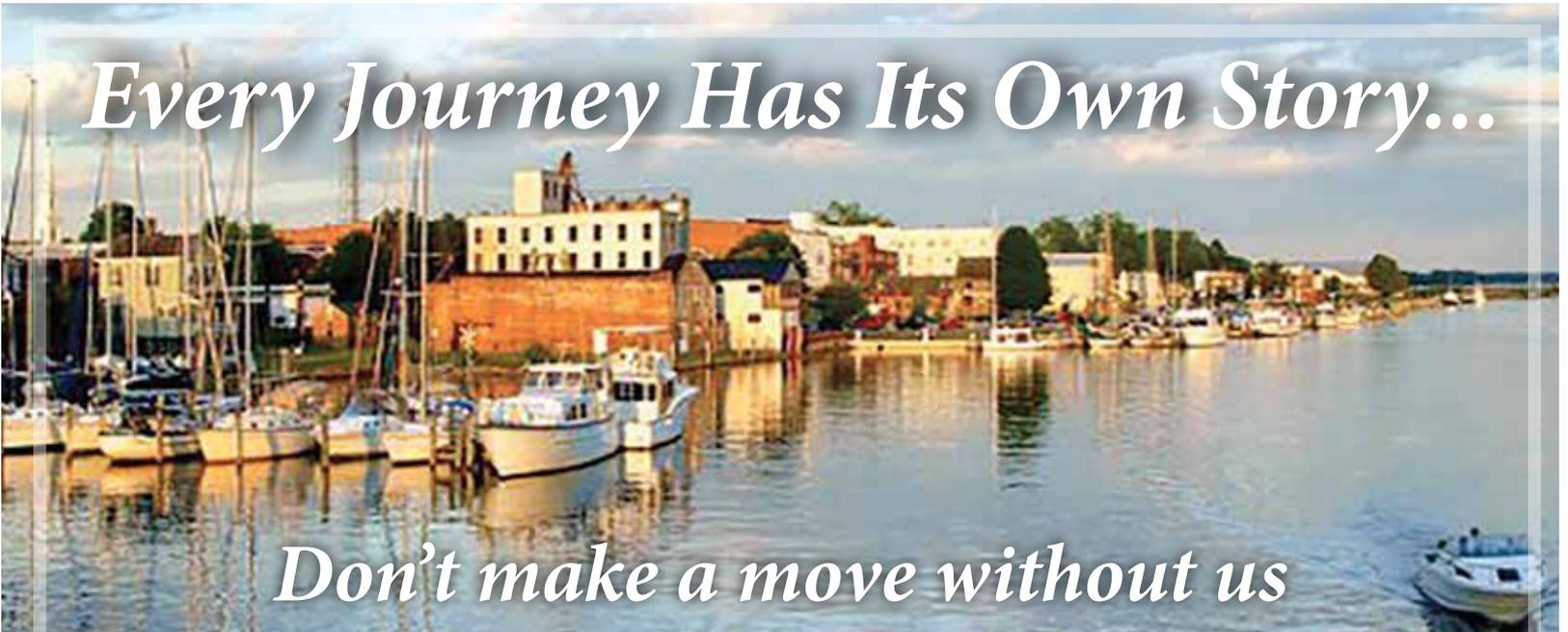
she continued.

For Lawrence, it's a comfort knowing that her pieces are being worn, keeping someone warm who appreciates the value of a handmade item. "It makes me feel good to think that there are people, women and children who get to snuggle up in something that I did."

Lawrence hopes people will adopt a hobby they can learn, that will challenge them but also be a comfort when they are older. "I think our lives are so busy that we don't take the time to just sit down and be still and I think that's incredibly important."

Handcrafted items made by Tyler and Lawrence can be purchased at The Marketplace at Olives gift shop at 6118 Highway 264 East past Beaufort County Community College in Washington. It is open from 10 a.m to 4 p.m. Wednesday through Friday and 10 a.m. until 2 p.m. on Saturday.

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SMOKE ON THE WATER





Last year, Smoke on the Water delivered 40 pigs that would be cooked either over a gas grill or one that takes wood or charcoal. Smoke on the Water is an annual fundraiser organized by the Washington Noon Rotary Club which raises money for local charities.

Going the whole hog to celebrate 25 years

STORY BY HOLLY JACKSON AND SMOKE ON THE WATER

Smoke on the Water BBQ and Chili Festival is going the whole hog to celebrate its 25th anniversary on Oct. 21 and 22 with a concert from the Embers featuring Craig Woolard, a special 25th anniversary barbecue sauce and more.

Pam Anderson, of Washington, started the annual festival in 1998 as a way to raise money for local charities. Anderson was hired by the Downtown Merchants Association to create and be in charge of an annual festival. She led the festival for five years, but stepped away. Multiple people tried to keep it going; however, it was Washington Noon Rotary who helped make Smoke on the Water the popular

festival it is today. Watching how well it was performing, Anderson decided to get involved with the festival again.

“It’s very exciting that it has gone the distance and proven to be such a valuable asset to the city and to the community,” she shared.

Reflecting on the last 25 years, Anderson said “never in her wildest dreams” did she think the festival would reach such a milestone.

“From what it evolved into, I’m so proud of it and so proud to be a part of it and proud to be a part of Rotary and what they have done with it,” Anderson said.

Since the festival’s inception, more than \$300,000 has been poured back into

organizations like the Boys and Girls Club, Open Door (Women and Children Shelter), Young Life, Ruth’s House (Women’s Shelter), the Cancer Center, P.A.L., Eagles Wings (Food Bank), Zion Homeless Shelter, WHS Jr. ROTC, Little Washington Sailing School, Bright Futures, Boys Scouts, Purpose of God Annex, Beaufort Hyde Partnership for Children, Toys for Tots and many more. Area nonprofits apply to receive donated funds.

The money comes from donations and the sheer amount of barbecue that sells out every year by mid-afternoon though the festival lasts until 5 p.m. on Saturday, Oct. 22.

An estimated 30,000 people visit





Smoke on the Water begins with a "Pig Parade" - a New Orleans style funeral procession where the lives of the pigs used in the competitions are honored.

Washington every year just for Smoke on the Water. Barbecue sells out, food at local restaurants sells out and restaurants need extra wait staff and downtown merchants make ready for a myriad of customers coming from the festival along the waterfront.

Smoke on the Water is a family friendly event where kids can hop on rides as parents anxiously await to taste some 'cue.

The countdown to 'cue begins Friday night at 8 p.m. when competitors are given pigs to cook. There are two barbecue contests during Smoke on the Water - one for gas cookers versus traditional cookers who use either coal or wood. This year, Smoke on the Water is hosting the state final for traditional

pig cookers.

After judging concludes on Saturday morning, the pigs are brought to a tent, chopped and then sandwiches and tailgate packages are sold by volunteers with Washington Noon Rotary.

On Saturday, there will be a fun run sponsored by the Washington Montessori School, a beer garden, a car show, a special Kids Zone, train ride, arts and crafts vendors and more. Attendees can enjoy live music and dance demonstrations throughout the day. The Kids Zone will feature activities for the kids, bounce houses, a train ride and more. All amusement rides are free of charge for the little ones to enjoy. A motorcycle ride

by the Iron Order to Benefit the Humane Society takes off on Saturday morning as well.

When asked her favorite part of Smoke on the Water - the barbecue, how much money is raised for charities or seeing people enjoy the festival every year, Anderson said,

"Oh my gosh that's a hard choice, because in the moment I love the barbecue contest itself and the cookers..., but I do love seeing everybody having a great family time out there and then honestly it's like getting to play Santa Clause when you hand somebody a check that changes people's lives."

For more information, visit online at smokeonthewater.info or call 252-944-6136.



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HUNTING

A “spiritual revival” that is passed down to generations



Mia Williams holding a buck she harvested on land she and her husband own in Pinetown. For Williams, hunting is evidence of God keeping His promise to supply provisions for her family.

STORY BY **HOLLY JACKSON** PHOTOS PROVIDED BY **MIA WILLIAMS**

Amber sunlight fills the sky and crisp, cool morning air floats around pine trees as birds and small animals awake from their slumbers. Arriving at her deer stand a few minutes prior, Mia Williams watches nature awake with the sunrise. It's a view that has yet to lose its beauty in the years Williams has hunted.

"I think the older I get, the more I love it, because I step into nature and everytime I go in it's like having a spiritual revival," Williams said. "Especially early morning - I get to my stand, it's still dark, everything is quiet, you get settled down all of the sudden the day breaks and everything starts coming to life."

In a world where busyness is a priority for some, nature gives Williams time to slow down, reflect and "appreciate what God has

put around us," she said.

The act of hunting, for Williams, whether it be deer, turkey, bear, squirrel or swan, is as much a way of life as it is an adrenaline rush.

"It's just such a rush for me. You've waited for something, you've plotted, you've planned and tried to get this one particular deer or bear or whatever you're looking for and it finally comes to fruition," Williams said.

Williams was an adult when she shot her first buck. She could feel her heart race, but had to remain calm while securing an angle. After checking to make sure the buck was down, Williams felt relief wash over her that she was able to take home what she had patiently waited for, for three years. "Tears naturally started



Mia and her husband, Chuck, with a couple swans. Chuck always gives Mia a chance to pray over each animal they harvest - to thank God and to have reverence for His creation.

falling,” she said.

Much like experiencing the beauty of an autumn morning in nature, hunting is a spiritual experience for Williams. She takes time after every kill to pray over the animal thanking God for the provision in front of her.

“Anything I kill - my husband gives me a second, because I kneel and I pray over it,” Williams said. “I think all of God’s creatures are important. He put them here for a reason.”

Her first hunting adventures were short-lived, because she “talked too much” as a child.

Williams started hunting as a child with

her family in Como, Hertford County, North Carolina. As she grew older, she accompanied her father on squirrel hunting trips.

Her grandfather started the Riddicksville hunt club out of his country store. Still a kid, she was an assistant to her grandfather writing two sets of 20 tickets. Each club member got a number which corresponded to a piece of deer meat. It was a lottery system to see who would get different cuts of meat.

Hunting is an inherited skill from one generation to the next in Williams’ family. Her daughters go hunting with their husbands and children. They too are learning that life

is sacred and to appreciate it, Williams said.

“I’m sure it will be passed on through every generation that we have, because I think a lot of it, too, is family sentimentality where we treasure my grandfather and my dad and are proud of the fact of who they were,” Williams said. “I’m proud to be following in their footsteps.”

Mia married Chuck Williams who has the same affinity for hunting and fishing. They live in Pinetown and own two pieces of property totaling almost 120 acres which is where they go hunting.

Williams uses a crossbow, 270 short mag



rifle with an accutrigger, a 7mm-08 Remington and a youth model 20 gauge shotgun. The shotgun has a shorter stock giving Williams a more natural fit when turkey hunting.

Turkey hunting is Williams's favorite, because there is seemingly no rhyme or reason to how the birds move. "You never know what turkeys are going to do," Williams said. She once spent four hours on a field waiting for the perfect angle on a male turkey, because they kept moving.

A stuffed turkey Williams is displayed in her office at United Bank in Washington as well as other animals she has shot

including a female bear, male swan and deer antlers. In Williams' mind, these are her accomplishments she's proud to show.

The animals are also reminders that hunting is a shared experience between her and family members which binds them closer together. "We've made some great memories and it's something we'll take to our dying day - to know that we've had that together," Williams said.

"I absolutely treasure the time that I had with my dad and with my granddad. I think that's where my love of hunting comes from and for me that's priceless," she continued.

A DAY TRIP



FAIR WEATHER



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The North Carolina State Fair has something for everyone and showcases the best of North Carolina. If you love to ride, the fairgrounds is transformed by the dazzling lights and thrilling heights of about 100 midway rides. If you love to listen to local music, the fair features two entertainment stages highlighting North Carolina bands several times daily. If you love heritage and crafts – check out Heritage Circle and the Village of Yesteryear which features



artists and craftsmen selling and demonstrating their crafts. If you love blue ribbon winners- the fair has thousands of competitions with winners on display from everything from pound cake to salsa to decorated Christmas trees to photography. A favorite is the giant pumpkin and watermelon competition that brings in oversized beauties from several states and features some high dollar prizes. The flower show and gardens are perfect places to visit to see the mum tree or the scarecrow displays or the dozens of individual themed gardens on display. Also, not to be missed is the free grounds entertainment, 100s of food vendors, livestock shows, horse shows and more.

New this year is Dale Jones the One-Handed Juggler, The Birdman: World Class Bird Shows and Melody Farm Follies, an animatronic theater show featuring Scarecrow and his very special friends. Returning acts include Ember Fire Arts, showcasing amazing feats with fire from a mesmerizing fire artist from eastern NC, the Brad Matchett Comedy Hypnotist Show and the entertaining Agri-cadabra – The Magic of Agriculture, which demonstrates how healthy eating and agriculture go hand in hand.

The fair also highlights local North Carolina artists on two musical stages with multiple shows throughout the day. The daily schedule with all performances is online at www.ncstatefair.org.

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Ride and admission tickets are discounted if purchased in advance. (Buy and save in advance at www.ncstatefair.org through Oct. 12)

Check out the new food offerings and map at ncstatefair.org before your visit! The number one reason people visit the fair is the food and this will help you easier find your must try!

Strollers and wagons are available for rent at the gates. This is a great way to enjoy the fair with young children. Wheelchairs and scooters are also available for the mobility challenged these can also be reserved in advance at www.ncstatefair.org

The Skygazer Giant Wheel and State Fair Flyer require a separate ticket but are worth it.

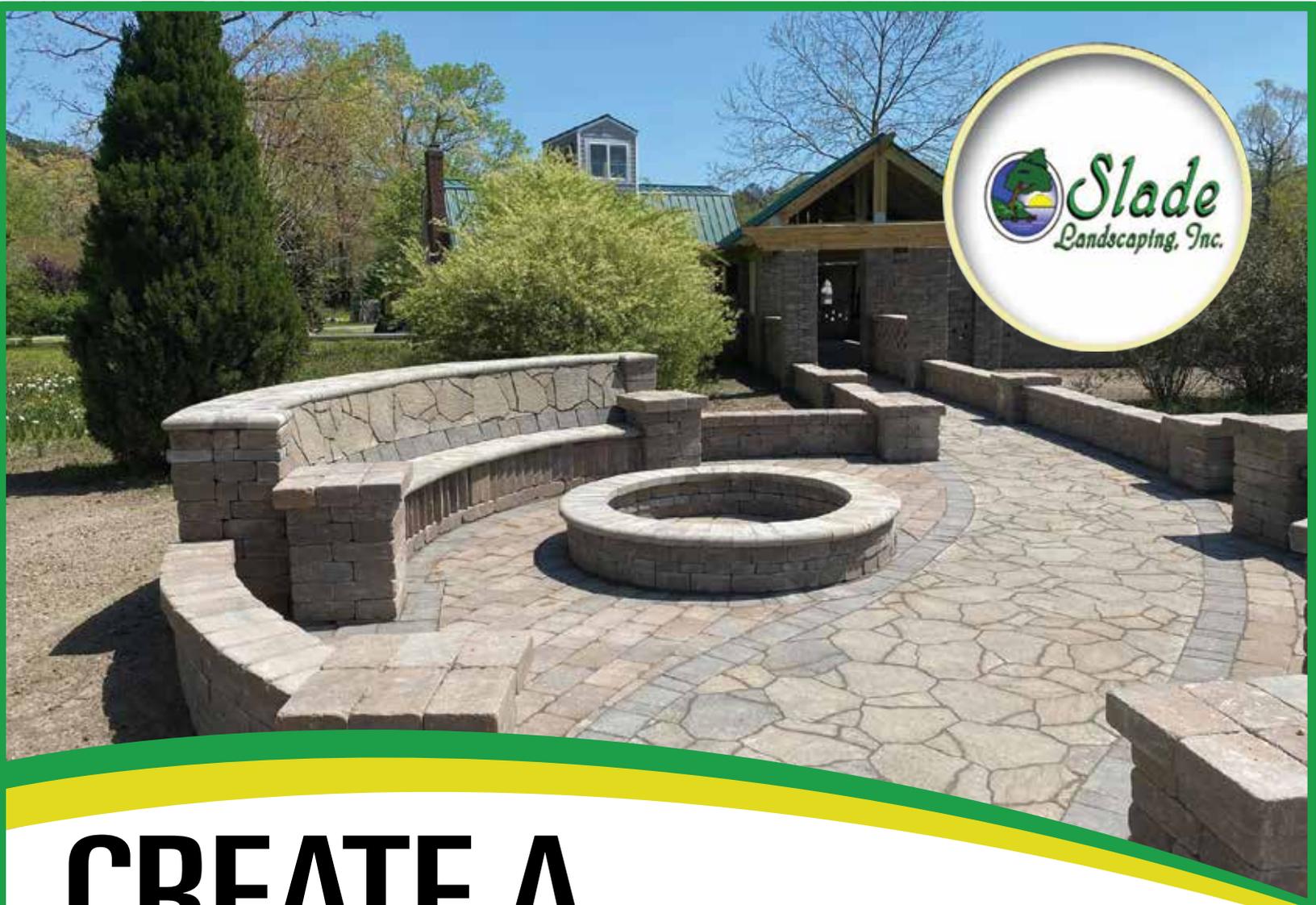
Some things special to the North Carolina State Fair include a giant Smokey Bear in our Conservation Forest. He was built by North Carolina Forest Rangers in the 1980s and has delighted generations of children with his singing and calling out young fairgoers by name! Our flower show features a mum tree that has different shades of mums and designs each year – last year’s mum tree looked like a giant Candy Corn, the year before was designed like a Butterfly. Finally, be sure to walk through the Field of Dreams – a miniature farm at the fairgrounds designed to show children where their food comes from. The farm also features pedal tractors for your children to ride.



A FEW VISITOR FAVORITES AT THE FAIR (*DENOTES FREE)

1. Visit the giant pumpkins and watermelons*
2. Listen to a band on the Waterfall Stage*
3. Order hot or cold cider at the cider mill in Heritage Circle
4. Browse and shop with the artists in the Village of Yesteryear.
5. Visit the animals in the State Fair Ark located in the Expo building. *
6. Sample N.C. products in the Got to Be NC Pavilion in Dorton Arena. *
7. Check out the blue ribbon winners in the Education building. *
8. Eat roasted corn on the cob.
9. Try one of the new foods.
10. Take a round trip ride on the State Fair flier at night





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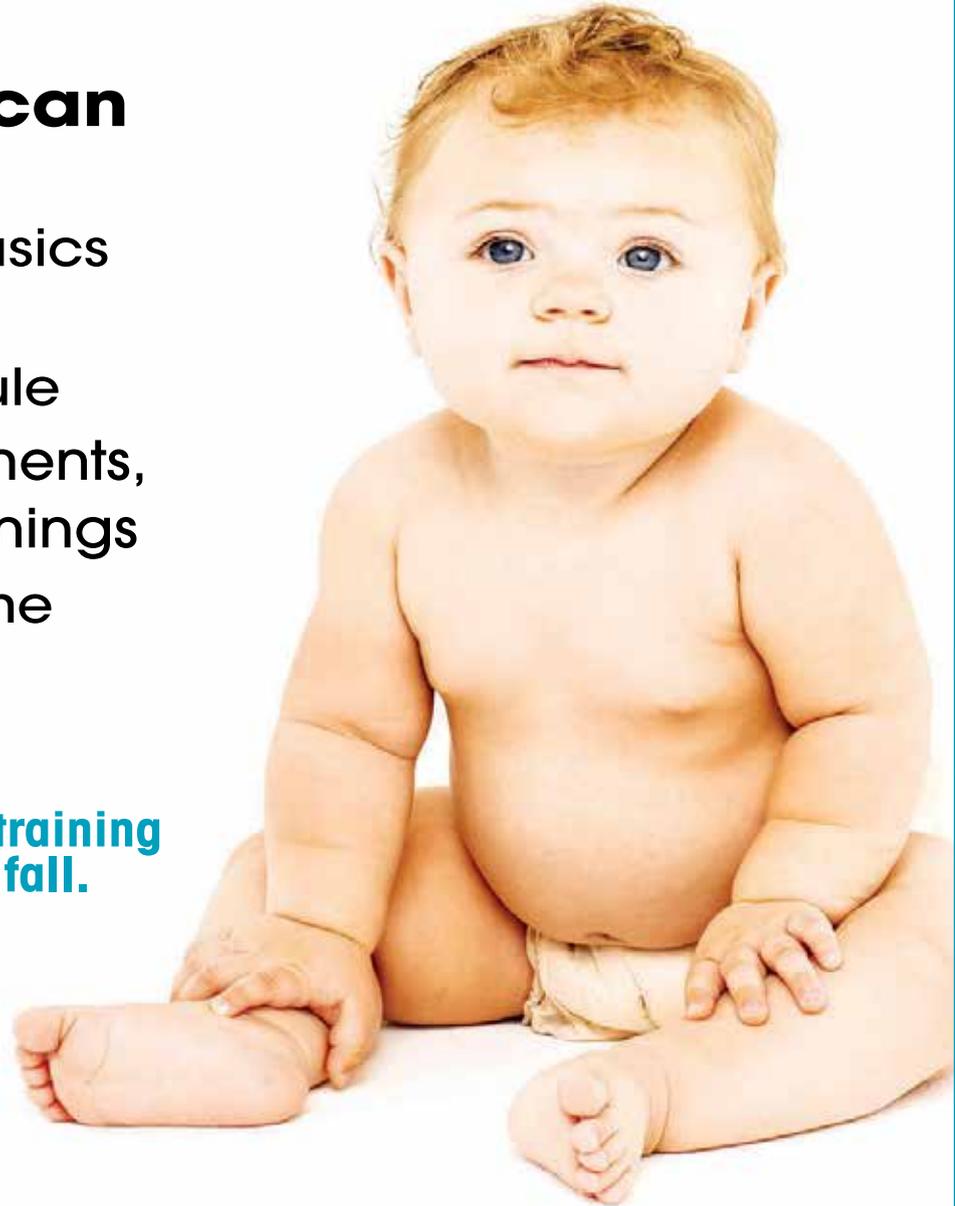
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SEASON'S GREETINGS

*Welcome cooler weather
with fabulous Fall fare*FOOD PREP, PHOTOGRAPHS AND STORY BY **VAIL STEWART RUMLEY**

Summer 2023 may have been the hottest in recent history, but as the calendar page flips into Fall, it just may be in time to warm up with these hearty recipes.

Temperate days followed by cool, crisp nights call for suppers with a bit more sustenance. Sonja Sutton's Baked Macaroni and Cheese is guaranteed to be a hit with the family, as will Billy Warren's easy, cheesy and tasty Chili Pie. For those looking for a dinner to impress, Roy Whichard's Chicken Parmesan, with accompanying Marinara Sauce, will fit the bill, and if you have the time and patience, the Chicken & Sausage Gumbo will titillate the tastebuds, and leave you with plenty of leftovers for the next day, and the day after.

For first-time readers, it bears mentioning that the recipes featured in each issue of Washington the Magazine aren't borrowed from random cooks or cookbooks. Instead, these are favorite recipes offered up by some of the best cooks Beaufort County has to offer, found in a graciously donated collection of local cookbooks. These two dozen (or so) cookbooks span many years and generations of cooking, some harkening back to when lard was a household staple. But a great recipe will always be a great recipe, and substitution based on more modern means of healthy eating is always encouraged.

So, cook well, eat well, and know that these recipes come straight from the heart, and from the heart of every household — the kitchen. Enjoy!



CHICKEN & SAUSAGE GUMBO

Recipe by Vail Stewart Rumley

2 pounds chicken thighs; 1 pound Andouille sausage, sliced; 2 tablespoons olive oil; 1 can/bottle of amber beer or 2 cups of chicken stock; 1 medium onion, chopped; 1 green pepper, chopped; 3/4 cup celery, chopped; 1 cup butter; 1 cup of flour; 2 tablespoon Tony Chachere's Original Creole Seasoning; three bay leaves; rice.

Heat olive oil in a large pot over medium heat. Sauté chicken thighs until browned on one side, flip, then add the Andouille sausage. Continue to cook until both sides of the chicken thighs are browned. Remove from heat and set aside.

Chop the onion, green pepper and celery and set aside.

The key to gumbo is the roux, a mixture of butter and flour that takes patience and attention. Melt 1 cup of butter in a pan, over medium-low heat, then slowly add the flour. The roux must be constantly stirred until the desired color is achieved — the darker the color (think a dark penny), the richer and earthier the roux. Though it may take up to an hour to get the desired doneness, do not walk away from your roux. If it burns, you have to start over.

Once the roux is the desired color, add the onions, green pepper and celery and stir, cooking until the vegetables are softened. Combine with the chicken and sausage in the large pot, then cook for a few minutes over medium heat, stirring often. Add the can/bottle of amber beer (or chicken stock), bay leaves and Tony's Creole Seasoning. Simmer until the chicken comes easily apart with a fork.

Serve over rice and have some hot sauce handy.

BAKED MACARONI AND CHEESE

Recipe by Sonja Sutton

"Praise God, Let's Eat," Christ Vision Church, Blounts Creek

2 tablespoons cornstarch; 1 teaspoon salt; 1/2 teaspoon dry mustard; 1/4 teaspoon pepper; 2 1/2 cups evaporated milk; 2 tablespoons butter; 2 1/2 cups shredded cheddar cheese; 8 ounces elbow macaroni, cooked seven minutes and drained.

In a medium saucepan, combine first four ingredients; stir in milk. Add butter, stirring constantly; bring to a boil over medium-high heat. Stir in 2 cups of cheese until melted. Add elbow macaroni. Pour into a greased 2-quart casserole dish. Sprinkle with reserved cheese. Bake, uncovered, in a 375-degree oven for 25 minutes or until lightly browned.



BACON-WRAPPED BRUSSEL SPROUTS

Recipe by Vail Stewart Rumley

1 bag of Brussel sprouts, 1 pound of regularly sliced bacon; 4 tablespoons dark brown sugar; 2/3 cup maple syrup; toothpicks.

Rinse Brussel sprouts, pulling off outer leaves and slicing off stems (so they'll sit upright on the pan). Line a baking pan with aluminum foil. Mix dark brown sugar and maple syrup together. Cut slices of bacon in half, crosswise. Wrap each Brussel sprout with bacon, and secure with a toothpick. Once all the Brussel sprouts are wrapped and placed upright on the baking pan, brush with the brown sugar and maple syrup mixture. Bake for 45 minutes at 350 degrees, or until Brussel sprouts are tender.



CHILI PIE

Recipe by Billy Warren

"Favorite Recipes," St. Clair's Church of Christ, Bath

1 pound ground beef; 1 medium onion, chopped; 1/2 green pepper, chopped; 1 (11-ounce) can whole kernel corn, drained; 1 (10 3/4-ounce) can tomato soup; 1 cup water; 1 tablespoon chili powder; 1 teaspoon salt; 3/4 teaspoon pepper; 1 box Jiffy cornbread mix topping (mixed as directed); cheese, shredded for garnish.

Cook ground beef, onion and green pepper in a large skillet over medium-high heat, stirring until beef crumbles and is no longer pink. Drain. Stir in corn. Add soup, water, chili powder, salt and pepper. Reduce heat and simmer 15 minutes. Pour into a 2-quart baking dish. Spread cornbread topping over beef mixture. Bake at 425 degrees for 18 to 20 minutes or until topping is golden brown. Garnish, if desired, with cheese.



SWEET POTATO BISCUITS

Recipe by Sarah Braddy

"Country Favorites," Tri-Community Ruritan Club

1 cup all-purpose flour; 2 teaspoons baking powder; 1/2 teaspoon salt; 2 tablespoons sugar; 1/2 cup shortening; 1 cup mashed sweet potatoes; 2 tablespoons milk.

Combine the first four ingredients. Cut in shortening until mixture resembles corn meal. Add sweet potatoes and stir until evenly distributed. Sprinkle milk over flour mixture; stir until dry ingredients are moistened. Turn dough out onto a heavily floured surface; pat to 1/2-inch thickness. Cut dough with a 2-inch biscuit cutter. Place biscuits on a lightly greased baking sheet. Bake at 450 degrees for 10 minutes or until lightly browned. Yield: one dozen.

CHICKEN PARMESAN

Recipe by Roy Whichard

"Keys to the Kitchen, Gracefully Rekeyed," St. Peter's Episcopal Church, Washington

4 boneless, skinless chicken breast halves, trimmed; 2 eggs; 1 cup unseasoned dry bread crumbs; 3/4 cup grated Parmesan cheese; salt and pepper to taste; olive oil; 2 cups marinara sauce (*recipe follows); 1/2 pound fresh mozzarella cheese, thinly sliced.

Pound chicken breasts between two sheets of plastic wrap until about 1/4-inch thick.

Whisk eggs and milk together. In a separate bowl, blend bread crumbs, Parmesan cheese and salt and pepper.

Dip chicken breasts in milk and egg mixture first, then in the dry mixture. Press down firmly while coating with the crumb mixture.

In a large skillet, pour enough olive oil to cover the bottom (about 1/4-inch deep) and heat over medium-high until hot. Arrange chicken breasts in the pan without crowding. Reduce heat and cook chicken until golden brown and juices run clear, approximately three to five minutes per side. Remove and drain on paper towels.

Place 1/2 cup of the warm marinara sauce in the bottom of a greased 9-inch-by-13-inch baking dish. Add the cooked chicken breasts and cover with remaining marinara sauce. Place mozzarella slices on top of chicken breasts.

Bake uncovered in a 350-degree oven for 20 to 25 minutes or until bubbly.

Serve with your favorite hot pasta and sprinkle with grated Parmesan cheese, if desired.

Extra marinara sauce may be offered with the pasta.

Yield: 4 servings.

OYSTER STEW

Recipe by Dot Hagerty

"Second Helpings, Southern Cooking in Historic Bath,"
Bath United Methodist Church, Bath

1 tablespoon flour; 3/4 teaspoon salt; 1/2 teaspoon Worcestershire sauce; 2 tablespoons water; dash of Texas Pete; 1 pint oysters, undrained; 1/8 cup butter; 2 cups hot milk.

Blend the first five ingredients together, then add oysters and butter. Simmer until oysters curl; stir gently for four minutes. Add hot milk, cover and let stand 15 minutes. Reheat and eat.

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Fishing opportunities from the sea to the mountains

STORY AND PHOTOGRAPH BY **CAPT. RICHARD ANDREWS**

North Carolina has some of the most diverse fishing opportunities of any state in the country. Certainly, better fishing for specific species exists in other venues. We might not have bill fishing like in Costa Rica, red fishing like in Louisiana, tarpon fishing like in Florida, or mountain trout fishing like in Montana, but due to our geographic diversity, we have all of those angling options within our state boundaries separated by just a few hours drive. North Carolina is one of the best states to live if you are an avid angler. I can't name one other state where you can catch a blue marlin 30 miles offshore in the gulf stream on one end of the state and on the other end, a native brook trout (which is actually not a trout and a subspecies of the Arctic char) in a small mountain stream at 4500 feet of elevation.

I enjoy our fishing on the Inner Banks, but I also like exploring other, more unfamiliar fisheries around our state. One such fishery is our river smallmouth bass fishery in Western North Carolina. I have fished for trout in mountain streams and rivers for over 20 years; however, I have only recently discovered the fun of bass fishing in mountain rivers. Smallmouth bass (smallies, small jaws, or bronze backs) are the cold water counterparts to our native warm water largemouth, found in Eastern North Carolina as well as just about any other warm body of water in our state. Largemouth are very common, but smallmouth bass inhabit a very small portion of our state's water; streams, rivers, and lakes that stay cool enough to support year-round spawning populations of bronze backs. Those waters only exist in Western North Carolina where streams and rivers remain cool enough from high elevation mountain runoff. Most smallmouth rivers are fed by cold trout streams and have trout in the upper higher elevation reaches.



Left: Capt. Richard Andrews with a 17" river smallmouth caught on the New River. Right: Eight year old Henry Andrews with a trophy 19.5" river smallmouth caught in Southwestern Virginia.

River smallmouth are unique and hardy creatures, surviving for many years in a hostile environment of ever changing river levels from floods and droughts. Most anglers consider anything over about 18 inches a big smallmouth. Fish in the 18 to 20 inch range are big fish and anything over 20 inches is a very exceptional fish. Some rivers hold higher numbers of big fish than others. In rivers with less big fish, a 15 inch fish might be a good catch. One of the most fascinating aspect of smallmouth is that they grow very slowly. A 20 inch fish might take 20 years to reach that size, so a series of productive or unproductive spring spawns 10, 15, or even 20 years prior could affect the size distribution of fish in a river.

My love affair with river smallmouth fishing has taken me all over various rivers in Western North Carolina, East Tennessee, and Southwest Virginia. Some of the rivers I've fished in the last eight years of smallmouth fishing include the New, James, Maury, Staunton, Holston, Nolichucky, French Broad, Clinch, Yadkin, and the Dan. I have really enjoyed getting to know these rivers and the bronze backs inhabiting these beautiful stretches of water. I feel fortunate to live in a state that offers such diverse fishing opportunities for curious anglers like me.

Capt. Richard Andrews is a Washington resident and the owner/operator of Tar-Pamlico Guide Service and knows all the best fishing spots in Eastern North Carolina.

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Fall in love with autumnal flavors at Pitt Street

STORY BY **BRIANNA LONG** PHOTOS BY **HOLLY JACKSON**

Nothing quite pairs with fall weather better than a dark, rich stout. At Pitt Street Brewing Company On the Pamlico, we have the perfect fall brew for you! Our Dapple Dog Dry Stout was an instant classic when we first released it back in 2017. We bring this beer back year after year because the English Ale yeast paired with the East Kent Golding hops, and specialty malts turn this brew into a dry and malt-rich beer with hints of chocolate, coffee, and caramel. In fact, this beer took home the 2017 NC Brewers Cup Gold Medal in the Stouts category. It's that good.

We have buried the lead on one of the most important activities in the fall – tailgate season! We have made the perfect Indian Pale Ale (IPA) for IPA drinkers who are looking for a lower alcohol by volume (ABV) beer. Our Bluegill Jam Session IPA is 4% ABV with all of the classic characteristics of an IPA. This brew has tropical fruit aromas and citrus notes of pineapple, tangerine, and grapefruit. Bluegill Jam has moderate bitterness and a juicy, smooth finish that will keep you coming back to the cooler for more.

If a dark or hoppy beer isn't your style, we have plenty of other options. Our Malternative Rock Amber Ale is the perfect blend of caramel sweetness, subtle hoppiness, and malt forward flavors. Amber Ale styles are great if you are looking to expand your beer pallet. They are only a couple steps forward from a traditional light beer and you will really start to smell, taste, and enjoy some of the finer craft beer attributes we speak about.

Falling temperatures means getting back outside to enjoy the activities you love. Whether it's sitting by a campfire at night or gathering with friends for an oyster roast, you can find the perfect beer pairing at the Boathouse to enjoy during your favorite fall activity. We offer freshly made 32-ounce crowler cans filled with your favorite brew to take home with you. We can't wait to see you soon, cheers!





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FEELS LIKE HOME

A Love Letter to Smoke on the Water

BY PAMELA ANDERSON

As the 25th anniversary of the Smoke on the Water festival approaches, I find myself reflecting on why I love Washington, North Carolina, so much. You see, I may not be from North Carolina, but as my favorite saying goes, “I got here as fast as I could.”

Washington is a small but quaint town with an enormous heart. The people here are warm, friendly, and incredibly supportive of the community. This sense of unity is never more palpable than during the Smoke on the Water festival, the Washington Noon Rotary’s major annual fundraiser. The festival not only boosts retail and tourism, the proceeds benefit local non-profit groups like the Eagles Wings, Toys for Tots, Open Door and many more. It’s a testament to how the community rallies together for the greater good. It’s not just a weekend event; it’s a year-long impact on organizations that sustain our community’s well-being.

The Annual Pig Parade and a 25th Anniversary concert by The Embers featuring Craig Woolard kick off the festivities Friday night, October 20th.

On Saturday, enjoy the best BBQ from across the state, chili, a car show, beer garden, live music, special Kids Zone, and a Motorcycle Ride. It’s a weekend where the whole town comes alive, attracting an estimated 25-30,000 visitors.

But what truly sets Washington apart is its natural beauty. Nestled along the stunning Pamlico River, the town offers a scenic backdrop for the festival but also boasts a number of restaurants, bars and breweries to choose from. Washington is a hub of activity, offering a plethora of things to do, from outdoor adventures like wake boarding, kayaking and boating to cultural experiences like theatre, art, music, and dance.

So, as we prepare to celebrate 25 years of Smoke on the Water, I am reminded of why I fell in love with Washington in the first place. It’s a town that combines community spirit with natural beauty, offering a quality of life that’s hard to find elsewhere. And that’s why I call Washington home.



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