



A Passion for Coffee and a Love of Family

Meet Your Neighbor: Bill Reed

By Sandra Gahlinger

Dear Brandywine Community, meet your neighbor, Bill Reed.

You may have seen his coffee truck, Jitterzz, parked in his driveway on Lord Granville Drive. I had the opportunity to sit down with him, hear his amazing story – and get to know his family. (And, yes, I have tried the coffee, and yes, it IS fabulous.)

William “Bill” Reed is retired Navy. He was a Flight Engineer for 24 1/2 years, and during that time, he and his family have lived all over the world, stationed in places like: Miramar, Virginia Beach, Jacksonville, Hawaii, Pt. Mugu, Whidbey Island, and Japan.

When he retired, he ended up taking a contract job at Cherry Point where he worked for 2 1/2 years. He said, “North Carolina was calling us.” He thought they might end up in Florida, and on the drive east, it was a matter of “keep going to the coast or curve to the right and head to Tampa” where he had other opportunities for work.

North Carolina won, and here they are.

Growing up, he didn’t know that the Navy – or coffee – were in his future. After graduating from high school, he worked in Phoenix, Arizona, trimming trees – and while he DID think he’d go into the military, he thought it’d be the Air Force. His choice after that was the Marine Corps – it was his father that was all about the Navy and the reason he ended up enlisting with the Navy.

He kicked around a bunch of things for a while and was living on the west coast in an area where you “can’t throw a stone” and not hit a coffee kiosk. The kiosks and coffee are abundant – and they’re all easy to access as they are all drive through.

Reed has always loved great coffee, and his lifelong fascination has been with coffee, but that he’s no coffee snob. “I drank junk coffee, two-day-old coffee and heated it up,” he says. His dream was to “bring the convenience and quality of good coffee to North Carolina,” He adds, “Since I’ve been here, I’ve been talking about doing something like this.”

Then, last November, it happened. He made a choice and he and his family have ridden the wave of that choice since that day. Reed had been doing a ton of research about coffee and business and business models. (His original plan wasn’t the coffee as a truck; the original plan was a coffee kiosk.) There’s the saying “when the student is ready, the teacher appears.” In business, there should also be a saying, “when the entrepreneur is ready and the dream is defined, the right vehicle appears” --- and in this case, the “answer” really was a vehicle.

Reed, through the process of his research and food industry observations, noticed the food truck trend, and that’s what inspired him to go with the coffee “vehicle”.

This takes us back to that day in November when he saw an ad for a truck in Swansboro. He “knew” this was it and decided to go take a look. He’s pretty sure his



wife knew that this was “it,” that he was going to be coming back with the truck when he said, “I’m gonna go take a look at this truck.” And with that trip to Swansboro, the next phase in their coffee adventure would begin.

Although he still wants to eventually have coffee kiosks as well, he loves the food truck model because this way, “I can take the truck to the demand. I can take the truck to (them),” to those people who love coffee as much as he does. Plus, there’s the added benefit of “brand recognition” as people start to recognize and look for Jitterzz.

What becomes apparent after speaking with Reed for a very short period of time is the love he has for his work and his family that shows itself in a profound humility – and that is apparent especially when it comes to his family. This business and this

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Sneak Peek: Inside this Edition of Sound Waves

By Sandra Gahlinger

It’s August already! This summer has flown by...here’s an overview of what’s inside this edition of Sound Waves.

RIP CURRENTS: We want to especially draw your attention to the section on Rip Currents. There’s been too much tragedy this summer, and education is the best tool. Please review the information and share it with your visitors.

BACK TO SCHOOL: The focus this month is menu planning. There are several resources and lots of tips and tricks.

SOLAR ECLIPSE: Don’t miss this one! Cool science fun for the whole family!

JOIN US: Leon Clay’s celebration of life for his wife

CELEBRATE: 60 Years of Marriage

HELP: 5 Kitties Need a Home. Let’s get these fur babies taken care of – and ideally, in a way where they can all stay together. We can do this!

MEET YOUR NEIGHBOR: This month’s neighbor is Bill Reed. You may have seen his coffee truck, Jitterzz.

BRANDYWINE EVENTS: Check out pictures of Oak Bluff’s 4th of July picnic.

COMMITTEE MEMBER SPOTLIGHT: Sue Fox

SOUND WAVES FACEBOOK PAGE: The Sound Waves FB Page is undergoing a “reboot”. I’m going to start using this in tandem with the paper. Both are great communication tools with unique strengths.

SPEAKING OF REBOOTS: There’s a fun piece on the current show biz trend to “reboot” and remake old tv shows. Maybe some of your favorites are facing a comeback?

THEATER: Two shows are coming up, and we have a Brandywine daughter in one of them, RENT. Check it out! (And break a leg, Aiveen Barrett.)

CALL FOR WRITERS: This is your paper. Sound Waves is a paper that is by, for and about Brandywine. We want to hear your voice and your ideas. (See inside for more details.) Contact us at: editor.soundwaves@gmail.com

And of course, we have an amazing pet profile, another really cool gadget – and a new restaurant for you to check out. I know I am! Looks delicious.

Next quarterly General Meeting will be Monday, August 14, at the K Club

Meet Your Neighbor ...continued from page 1.

family are all about togetherness.

"It's a teamwork type of business," says Reed. "The great thing I think of starting this business is I can shut it down anytime." But it really is a family affair. His wife, Juanita (who does not drink coffee), is in charge of scheduling the truck's location and getting them into events. She's also the "Runner." She's the one that brings lunch and dinner. Their two daughters work in the truck as their summer gig. Seeing them all together, you see the truth of something Reed's wife says: "The four of us, we're not perfect, but together we are."

It's this togetherness and respect for each other that makes this business – and this family – work.

Best Thing About the Business: Interaction with customers. He says that the coffee (even though the coffee is good) isn't anything "new." He says you can get good coffee at lots of places. He says it's about "the people inside, the conversation at the window."

What Surprised You About Owning/Running A Business: "A lot of people reaching out to support us". He says that this has been a very supportive community for small business.

Signature Coffee: Jitterzz

Your Favorite Coffee or what you drink most often: the Americano

Advice to Others Thinking About Following Their Business Dreams: "Do your research." He says you have to know when to pull the trigger, and he says, "You're never gonna know everything." He likens it to having kids. If you wait until you're totally ready, you'll never have kids.

Follow Jitterzz Coffee Co. on Facebook for location updates, and check out Sound Waves on Facebook for updates and insider information.



Correction: Extreme Wash-N-Detail

Correction: The car treatment was incorrectly named "DuPont Treatment" in the July 2017 "Business Spotlight" on Extreme Wash-N-Detail. The correct name should have been "New Car Protection Plan."

Rough Summer for Rip Currents

By Sandra Gahlinger

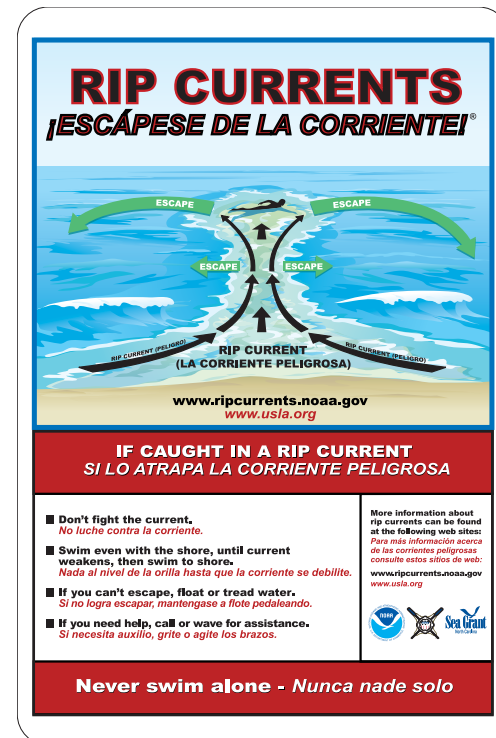
It's been a rough summer for rip currents and casualties along our beaches. The best defense is good information. Please review the information below for your own benefit, and then be sure to share this information with guests and visitors. Visitors, too often, do not understand the risk, and this can lead to tragedy. Check the Sound Waves Facebook page for live links and information on rip current safety.

From: NC Sea Grant
<https://ncseagrant.ncsu.edu/news/2017/06/media-advisory-rip-currents-safety-for-2017-beach-season/>

The National Weather Service has begun gathering experimental beach forecast information on one page. These maps update daily with forecasts of rip current risk along our coasts that indicate low, moderate and high risk for rip currents based on pertinent information.

Go to www.weather.gov/beach and click on umbrella icons along the state's coast to get detailed updates from NWS

Rip Currents sign – Know how to escape a rip current



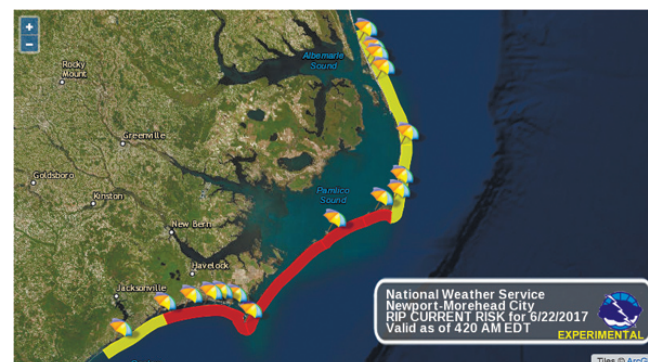
What if I'm Caught in a Rip Current?

- Stay calm. Rip currents don't pull you under.
- Don't swim against the current.
- Escape by swimming out of the current in a direction following the shoreline, or toward breaking waves, then at an angle towards the beach.
- If you need help, call and wave for assistance.

Links and Tips to Learn and Share

These are just a few tips and resources to keep beachgoers safe from rip currents.

- Learn to swim. Swim near a lifeguard.
- Never swim alone. If you can't swim, don't go in.
- If in doubt, don't go out. Assume there are rip currents at any surf beach.
- See the Rip Currents sign to learn what to do if caught in a rip current.
- Check the Sound Waves FB Page for live links and more information.



National Weather Service's experimental beach forecast for rip currents along the NC coast.



ALL ABOARD!

By Noreen Barrett

Summer Fun and Safety is our Goal! Hello Neighbors!

The hot and steamy weather is upon us. For our families and friends from "off", Carteret County is a premier destination spot! While we all love this special time, our ultimate goal is to keep everyone safe. It's probably a good idea to let your loved ones know of the dangers of rip currents on our local beaches. Much has been discussed via many media sources of late and we can do our part by sharing this information with all our visitors.

On our home turf, I would like to reiterate another safety concern. All golf carts driven in the community must have a licensed driver aged 16 yrs. or older. This is for everyone's safety. Adherence to the posted speed limits is also expected from all drivers. Let's keep our neighborhood roads safe at all times.

I would like to officially welcome Sandra Gahlinger as the new editor of the Sound Waves. Sandra will be officially taking the reins for the August edition and we wish her the best. I know she's going to be terrific. Many thanks to Monica and all the Sound Waves crew for holding down the fort until then. The Sound Waves is a vital communication method for our community. There is so much relevant information to be found regarding board member, street rep and committee chair contacts, golf club news, and upcoming events. I would encourage you to refer to it often. It's a great read!

If at any time you feel unsafe in your home or are concerned for your own personal welfare or the welfare of your neighbors, I would encourage you to call the Sheriff's Dept. If it's an emergency, dial 911 or you can also reach the department at 728-8400.

The board has been busy, and drainage projects are ongoing with emphasis on starting the Reserve Green sinkhole repair before the end of July. We appreciate all our committee members for all their hard work for our community. If you would like to learn more about the board or committees, please come to our next quarterly general meeting on Monday August 14th at the K Club.

Many thanks!

Security Gate Notice

There's been some confusion about who handles what in terms of the gates. If you'll notice, we've moved all the Security Gate information to one spot on the BOA Board of Directors list. We hope this helps you as much as it helped me (Sandra). It works like this:

- See Ted and Mark for the big security gates at the entrances in terms of breakage.
- See Linda for all new homeowners and existing cards/clickers. If you're new to Brandywine and need clickers or cards (or you live here and need extra), please see Linda.

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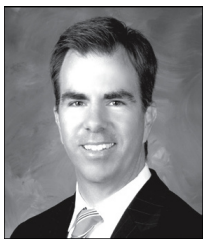
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COMMUNITY EMERGENCY NUMBERS

Sheriff Deputy Request	252-726-1911
Sheriff's Business Office	252-728-8400
Ambulance, Fire, Sheriff	911
Progress Energy	800-452-2777
Street Light Outage	800-419-6356
Carolina Water	800-348-2383
Animal Control	728-8585
NC Highway Patrol	800-411-6127
Mosquito Control	504-2107





What We Learned from the WannaCry Ransomware Attack

By Greg Patterson, Financial Advisor, Atlantic Wealth Management

If you've checked the news in the past month, you've likely heard of the WannaCry ransomware attack, one of the most widespread cyber attacks to date. Security experts estimate that more than 200,000 users have been infected with this malware. Once infected, all information on the user's computer is encrypted (i.e., locked away) unless a ransom of \$300-\$600 is paid to the attackers in Bitcoin.

To make matters worse, there's no evidence that the attackers have ever held up their end of the deal. Generally, when a user pays, the encrypted information is not returned in its normal state. In other words, this global attack just leaves the information irrecoverable.

So you might be wondering: What could I possibly do to defend against WannaCry and similar attacks in the future? Let's review four valuable lessons that this recent event has taught us about protecting ourselves.

Lesson #1: Keep up with security news to raise awareness of current threats

Over Easter weekend, a notorious hacker group called the Shadow Brokers leaked confidential National Security Agency (NSA) hacking tools and techniques, including a number of critical Microsoft vulnerabilities. Just a few weeks later, WannaCry struck, taking advantage of one of those vulnerabilities.

If we had all read the news about the NSA leak, we would have been warned that our Microsoft software was wide open to an attack. But even if we had been able to follow these breadcrumbs, what could we have done? That's where Lesson #2 comes in.

Lesson #2: Don't delay your updates

When news of the NSA leak first broke in April, Microsoft immediately stated that it had released an appropriate security patch. In fact, it had released the patch in March—one month before the NSA leak. Sounds as if we should've been all set, right?

That would have been true had we all updated our machines on time. Unfortunately, when we're at our computers and an update box appears, we sometimes delay installation because we don't want to be interrupted. But system updates often include critical security patches that protect us from current cyber attacks. Delaying their installation only leaves us vulnerable for a longer period of time.

It turns out that all 200,000 victims of the WannaCry ransomware attack had unpatched systems. Though the attack struck in May, these users hadn't updated their Windows operating systems (and subsequently rebooted their computers) since before March, so the patch hadn't taken effect.

The next time you're prompted for an update, keep in mind that it might be the one thing that could protect you from attacks like WannaCry. If you have to delay installation, don't delay for too long.

Lesson #3: If you need that information, back it up

The single most important safeguard against ransomware is backups. If you back up all your important information—and your machine becomes infected with ransomware—you already have a duplicate of everything the attackers are holding for ransom. No need to even consider paying!

But backups are only effective if done right. When adopting a backup process, keep these three tips in mind:

- **Your backup should be stored separately from the system you're backing up.** If you perform local backups on an external hard drive, leave it unplugged from your system when it isn't backing up. If you have a cloud provider, research the protections it has in place to defend against ransomware infections. (Cloud providers typically offer versioning, which allows you to roll back to an uninfected version of your files if the files are ever infected or corrupted.)

- **Regularly test your backups.** Imagine believing that you're protected against ransomware—only to be attacked and find that you can't restore your backup prop-

erly. It's worth ensuring that the process works. Test a restore from time to time.

- **Secure your backup information as much as you would your original information.** When backing up sensitive information, be sure that it's encrypted and password-protected. If it's a physical hard drive, keep it in a place where no one can easily take it.

Lesson #4: Honor among thieves isn't always a reality

Believe it or not, upon payment, a majority of ransomware attackers actually give users their information back. Unfortunately, in the case of the WannaCry variant, experts believe that the attackers do not give the information back—no matter what. So when confronted with WannaCry, we recommend doing as the evidence suggests—don't pay.

If you're hit with any other variant of ransomware, we can't tell you what to do. If you search for answers online, you'll see that some experts recommend never paying. But, ultimately, that decision is up to you. Always research the particular variant for possible alternative solutions, and keep in mind that no one but you can safely say what your information is worth.

Preventing disaster before it's too late

Many of us don't take action until we're part of a major database breach. Yet we should always be preparing for such threats. As we've seen with WannaCry, there were ways its victims could've prevented being affected.

There's no telling what major cyber attack will be in the news next. But if we take the time to find the lessons in the last attack—and apply them to our own lives—we'll be in a much better position to defend our information when the worst happens.

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Back Up Options

The recent WannaCry Ransomware attack made the importance of backup more than obvious. Yet, it's something that many delay or think they'll "get to". There are various back up options available with pros and cons for each. Below, you'll find a few of those options as well as a great article with the pros and cons. The key to doing this and keeping your information safe is setting it up and then scheduling it.

1. External Hard Drives
2. Flash Drives
3. Backing Up to the Web (DropBox, Mozy)
4. Server Backup
5. Cloud Storage

For further reading:

From Sarah Mitroff article at www.cnet.com

"Back to basics: The three easiest ways to back up your files"

<https://www.cnet.com/how-to/easiest-ways-to-backup-your-files/>

Check out the Sound Waves FB Page for live links and more information.

August Shows are Hot at the Carteret Community Theatre

By Barbara Johnson

Based on Puccini's beloved opera *La Bohème*, *Rent* follows the ups and downs of a year in the life of a group of impoverished, artistic friends living in Manhattan's East Village. Mark, an aspiring filmmaker, struggles to find his place in the world and his roommate, Roger, an HIV-positive musician, wonders how he will leave his mark before he dies. Mimi and Angel look for true love as they face the harsh reality of life as HIV-positive young people, while the business-like Joanne seeks fidelity from her wild-child performance artist girlfriend, Maureen. The group's dreams, losses, and love stories weave through the musical's narration to paint a stunningly raw and emotional portrait of the gritty bohemian world of New York City in the late 1980s, under the shadow of HIV/AIDS. Shows playing July 28-Aug. 5.



Country Cool is a straight-shootin', no-holds-barred comedy show that laughs at what we're all dealin' with...the "this can't really be happening" moments in life that make us feel like we're losing our minds, one traffic jam at a time. Trish Suhr, Karen Mills, and Leanne Morgan, all headlining comedians, have southern roots but are well-

traveled, diverse, razor sharp, and savvy. Their no-nonsense approach "tells it like it is", but of course, with charm and style. It's not redneck; it's not white trash -- these girls are country cool! It's comedy for the masses because, let's face it, everybody's got a little country in 'em. These three women have been friends for more than a decade and have stood in it, walked through it, and come out the other side laughing. Whether it's overcoming cancer, the loss of a beloved pet, or talking each other down from the hormonal ledge, they continue to find the humor in everything life dishes out. Don't miss these Country Cool Women on August 26 at 8PM.

Visit www.carteretcommunitytheatre.com for more detailed information and to purchase tickets.



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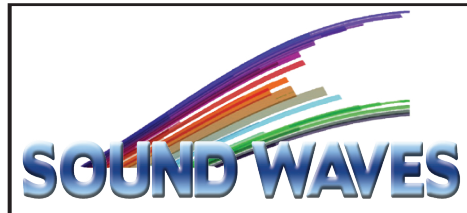
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Have an interesting friend or neighbor in Brandywine that we can profile in Meet Your Neighbors? Drop us a line at editor.soundwaves@gmail.com

Pet Corner



PetDocks Winner Litter Box Cleaning Tips!

By Dr. Todd Worrell

Cleaning the litter box might be the one less-than-pleasant aspect of having a cat in your life, but you must keep that box as clean as possible in order to avoid inappropriate urination problems and bad odors filling your home. With that in mind, here are some easy ways to keep your kitty's toilet as clean as possible.

1. Scoop the box at least once a day - Regular daily maintenance not only prevents odors, but it makes your cat's litter box experience as good as possible. After all, you wouldn't want to do your business in a toilet filled with waste, so why would your cat? Scoop out solids and urine clumps daily or more often, if needed.

2. Dump the litter regularly - Every cat litter is different in how long it lasts before it needs to be replaced. The number of cats using the box is also a factor. Once you start smelling urine odors even after you clean out the box, that's a sign that your litter needs to be replaced.

3. Wash out the litter box at least once a month - The perfect time to clean your litter box is when you have to dump the litter. The empty box can be rinsed out either in your yard or in a laundry sink or bathtub. Most kitchen sinks are too small for litter boxes, and it's not a good idea to clean litter boxes in the area where you're preparing food and washing dishes. Use a mild detergent and very hot water. The hotter the water is, the more odor-causing bacteria it will kill. Be careful about the detergent you use, though. Some odors — like citrus — repel cats, and you don't want to give your cats a reason not to use the box. Don't use pine-based cleaners, ammonia or bleach; they're toxic to cats, and ammonia can actually make urine odors worse. Rinse the box thoroughly so you don't leave detergent residue in the box. Air-drying the litter box is ideal. If you can't air dry, use paper towels to wipe away any water. Don't forget to dry the outside and bottom of the box, too.

When you refill the litter box, begin by sprinkling a layer of baking soda on the bottom of the box, then adding litter. It is recommended that the litter be about three inches deep for maximum long-term effectiveness because clumps won't stick to the bottom of the box.

Replace the litter box at least once a year - Cat claws and litter scoops leave little scratches in the plastic surface of the box, which can trap bacteria and make odors worse. If your litter box smells even after you clean it, it's time to buy a new one.

Use baking soda to prevent odor - Use baking soda to prevent odor. When you refill or add litter to your cat's box, sprinkle a little bit of baking soda on top. It's not toxic to cats, and it helps keep odors at bay.

Other products that help control odor

• **Pet-specific air purifiers:** CritterZone makes a cat "air naturalizer" that works by ionizing air particles like some high-end air purifiers. The company offers plug-in and battery-operated units. Visit critterzoneusa.com for more information.

• **Odor-removing crystals:** This odorless, eco-friendly product comes in sachets of volcanic zeolite formed into crystals. Hang the sachet near your litter box, and the odor will be gone. Available at most pet stores and online retailers.

• **Litter mats:** Litter mats help prevent litter from going everywhere, plus they prevent urine and fecal odors from getting into your carpets or floors. Get the right size mat to go with your litter box.

Attack of the Remakes: The Reboot

By Hannah Nielsen

I wasn't able to watch all of NBC's "Parks and Recreation" while it was on TV, so I've been catching up on Hulu for the last few months. If you've seen the show, then you know that the final season actually began airing in January 2015, but the story is set in 2017. It has been really interesting to actually watch the season in the year it is supposed to be taking place. They even predicted some future events correctly, such as the Chicago Cubs winning the World Series and the release of another Jason Bourne movie. But I've also noticed that I've found myself thinking about this season as if it were actually a one-season revival. I've had to remind myself more than once - that they didn't actually wait three years to film another season of the show. The reason I bring this up is this: Since my first "Attack of the Remakes" article in January, there have been so many other reboots announced that a revival season of "Parks and Recreation" seemed so normal to me.

In fact, by the time this issue hits your driveway, you should already be able to turn on the Disney Channel to catch the first couple of episodes of "Raven's Home." The original show, "That's So Raven," also aired on the Disney Channel from 2003-2007, and led to a spin-off show ("Corey in the House") on the same network the following year. Picking up 10 years after the end of the original series, viewers will see Raven and Chelsea, who are still best friends and now single mothers, up to their usual antics with a fresh batch of characters, and hopefully, a whole lot of cameos.

You'll have to wait a little longer for this next sequel. "Toy Story 4" is scheduled to arrive in theaters during the summer of 2019, nine years after the last "Toy Story" film was released. According to IMDb, the basic story is that "Woody and Buzz go on an adventure to find the one toy who was given away...Bo Peep." So far, it looks like a lot of the old actors have signed on to voice their beloved characters in this new movie, except of course for Don Rickles who passed away in April of this year.

A number of shows targeted toward more mature audiences are coming back, too. "Will and Grace" (which first ran from 1998-2006) will return to NBC this fall for a ninth season. There are numerous speculative articles out there about how this new season will reconcile the previous series finale, which ended with a twenty-year time jump.

Just a few channels over, you'll be able to hear the iconic laugh of "Roseanne" once more. She and her family warmed the hearts of Americans...but also made them laugh and cringe, from 1988 until 1997. You can look for their eight-episode reboot in 2018, on ABC.

It isn't just comedies that are being brought back to life. The very popular science fiction series, "The X-files," first played on television from 1993-2002, and even inspired multiple books and movies. The show came back for a tenth season in 2016, and has now been renewed for an even longer eleventh season on Fox.

Remember the peculiar cult-favorite, "Twin Peaks?" This classic that managed to gain a large following after only two seasons from 1990-1991, can now be found again on Sunday nights at 9/8c on Showtime. IMDb says that this new season, "Picks up 25 years after the inhabitants of a quaint northwestern town are stunned when their homecoming queen is murdered." (And by the way, "Parks and Recreation" also predicted a "Twin Peaks" reboot. That show was written by psychics.)

There is no sign of this show biz trend slowing down any time soon. It seems to be what the people want. And did you notice that all of these revivals will be on actual TV stations or in physical theaters? Cancel your Netflix and call up Blockbuster because traditional TV is back, baby! Okay, maybe I'm just a little idealistic. But I do think that people miss the excitement of crowding around their television sets with the people they love for just one new episode per week. Plus, it makes it all the more exciting to be able to see beloved characters again whom we first knew during a time when full-denim outfits were acceptable and our only worry was whether N*SYNC or The Backstreet Boys were truly the better band. I hope that we'll have even more of these nineties revivals to look forward to in the coming years.

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Kitchen Gadget #8:

Cuisinart Griddler

By Monica Sellars

Last year on Amazon's Prime Day, we purchased a Cuisinart Griddler. I was skeptical about it because we already had a Foreman Grill, and this seemed like a duplicate gadget. However, since the Cuisinart Griddler arrived at our doorstep, we have used it practically every week. There are several things we like about the Griddler.

First, we like that the non-stick cooking plates are removable, so you can easily wash them in the sink or dishwasher. I suggest scraping off any chunks and wiping up the leftover cooking grease while the plates are still warm, and then when the plates fully cool, remove and soak them in a sink of soapy water. Then simply rinse; I find that I rarely need to do much scrubbing to get them cleaned.

The second thing that we like is that the cooking plates are reversible. One side has grill bumps, and the other side is flat. Depending on what you are cooking, you can flip the plates and then heat the grill. There are also a variety of positions in which you can configure the Griddler. You can use it as a press to cook from the top and bottom at once, or you can open it flat and cook more food, one side at a time. And when you open it up, you can even have one side as a flat griddle and the other side as a grill! There are also different heat settings, based on what you are cooking. The instruction booklet that comes with the Griddler provides suggestions for which settings to use for different types of foods.

The third nice feature is the drip pan. Most of the excess grease and moisture that is produced while cooking is diverted to the drip pan below. After cooking, you can simply slide the pan out and scrape the drippings into the trash can.

I must point out one negative before I wrap this up. The knobs on our Griddler seem delicate and a little "loosey goosey". One of our knobs actually broke; I think it is permanently on the High heat setting. (It's OK; the Griddler still works.) I think this damage happened when I was storing it in the gadget pantry; I probably hit the knob with the slow cooker and broke the plastic. Anyway, I would suggest leaving it out on your counter if possible or being careful with the knobs when you are putting it away.

One thing that I enjoy cooking on the Griddler is hamburgers or turkey burgers. With the Griddler, we can have them ready quickly for any weekday dinner. Here's a recipe for our favorite Bobby Flay burger, in my own words.

Cuban-Style Burgers

Ingredients:

- Burger patties
- Sliced deli smoked ham
- Sliced Swiss cheese
- Sliced dill pickles
- Dijon mustard
- Garlic mayonnaise (store bought or homemade)
- Burger buns

Directions:

1. Grill the burgers in the Griddler
2. Spread both sides of the buns with garlic mayo and Dijon mustard
3. Place a slice of cheese and then the burger on the bottom bun, and top with ham, more cheese, and pickles
4. Put on the top bun
5. Optional: Put them back into the Griddler to press them flat before eating



Restaurant Review

Dinner at Bamboo Asian House

By Monica Sellars

The Sound Waves Restaurant Review goes where we go – and this month, we went to Swansboro to the new Bamboo Asian House. Our friends, Tony and Barbara, had been raving about the food and the awesome owners for months. Bamboo Asian House is actually the second restaurant that the owners, Eva and Kitty, have established. Tony and Barbara were devoted regulars at the first restaurant, Sake Asian Fusion in Jacksonville, and they are now devoted fans of the Bamboo Asian House in Swansboro as well. After our Friday-night dinner there, we are huge fans too!



Kitty and Eva of Bamboo Asian House

Eva and Kitty are childhood friends who grew up in China and moved to the United States with their families to find new opportunities. For these business partners, the bamboo in the name of the restaurant and in the dining room decor is symbolic. Bamboo is a hearty plant that grows stronger and larger over time. They think of their commitment to continued growth of their relationships with all of their customers and continuous strengthening of the restaurant experience in this same way. They strive to provide ever-improving quality of food, service, and satisfaction. They are friendly and enthusiastic women by nature, and they want to form sincere friendships with their customers. We found that they really do make a lasting impression; even the next day, we were still smiling at the memory of chatting with these two amazing and accomplished women and looking forward to visiting the restaurant again soon.

The food at the Bamboo Asian House is fresh, delicious, and beautiful! The menu has something for every Asian food enthusiast. It includes a variety of appetizers, like the chicken lettuce wraps and spicy edamame that we tried, as well as a sushi appetizer menu, from which we ordered the tuna tartare – all yummy! We also got to taste the Kani Salad that Barbara ordered, which is a delicious medley of flavors and textures. The sushi menu offers a range of options from simple sushi, sashimi, and rolls to elaborate works of edible art. You can also order soups, noodle and rice dishes, hibachi entrees, and other traditional Asian dishes (like General Tso's chicken or shrimp). All of the menu options looked divine, so it was a tough choice. I decided to have the Singapore Mei Fun, a curry flavored rice noodle stir fry with egg, vegetables, and chicken. My dining companions shared a variety of sushi rolls, which were all expertly-presented and included generous portions of fresh fish, tempura shrimp, and flavorful sauces. By the end of the meal, we were happily filled – but made room for a taste of Mochi, which is a little scoop of ice cream wrapped in a chewy rice-based pastry.

The Bamboo Asian House is located at 918 Corbett Avenue in Swansboro. The phone number is 910-325-7873. Business hours are Sun-Thurs, 11am-10pm and Fri-Sat, 11am-11pm. A lunch menu is available for mid-day dining. You can eat in or carry out.

The bottom line: Invite your neighbors to join you at the Bamboo Asian House to experience their genuine hospitality and delicious food in the company of good friends!



Call for Writers

By Sandra Gahlinger

Hello, Brandywine Community!

Love to write? – Ever thought you might love to write, but maybe you never found the time? Or maybe you used to like writing but those high school English classes turned you off – and you decided “nevermore” once you got out of school (and got away from all things Poe, Shakespeare and Milton)?

Well, that’s not the kind of writing we’re talking about here – we don’t want stiff. We want conversational. Sound Waves is a community newspaper (by, for, and about Brandywine), and we’d love to see more voices and more content from our community.

If you have ideas, bring ‘em.

If you have a desire to write, bring it.

And you know what...even if you don’t have ideas, we do. So, come anyway. That’s what I love about the editorial end of things: The idea generation and partnering with writers to see those ideas and stories come alive.

Not sure if you can write – or maybe someone told you that you couldn’t write? Again, come anyway. I assure you, if you can talk you can write.

Here’s the thing...I am someone with no natural writing talent. Writing is a skill set not a God given gift. Can it be a gift? Yes, but I’m living proof it can also be learned.

As an example, I used to have “stress asthma” attacks when writing assignments were given. (Yes, there is a “thing” called stress asthma.) I used to have to have an inhaler to ward off the effects of a writing assignment – if you grew up here a certain number of years ago, you might remember Jackie Davis...feared English teacher of “tell me everything you know about...”. Every morning, she’d say, “Tell me everything you know about (whatever we studied the day before)”, and she’d then expect you to write a coherent essay in 5-10 minutes. Impossible? At first, yes. By senior year, no...and by the time I got to college and had to do those in class, “blue book” essays, they were “easy peasy”. (She said we’d thank her one day, and thank her I did.)

But it was my teacher my junior year that really taught me to write so that when I got back to Mrs. Davis my senior year, I had a much better (if still not quite yet masterful) grasp of how to tell Mrs. Davis “everything I knew about (whatever we studied the day before)”.

Here’s how it happened: We’re in class, and Mrs. Gray, my junior year teacher, announces our first essay assignment. I panic – and then decide, “I’m just gonna ‘fess up, and tell her I can’t write.”

And that’s exactly what I do.

Her response went something like this: “Just write it anyway, and we’ll see.”

This made me so furious. I had told her the truth, admitted that I didn’t know what I was doing, and she tells me “do it anyway” and offers no help! I was so angry, and yes, really stressed. I’m sure I probably used more inhaler that day.

So, I write the paper (not that I had a choice), and I turn it in.

I’ll never forget Mrs. Gray walking around the classroom handing back our papers. She plops mine on my desk, and says something like, “You were right. You have no idea what you’re doing. See me after school.”

I saw her after school, and she taught me to write.

I went on to get my undergraduate degree in English Literature. (This is still a puzzle to both myself and my family...and anyone that knew me.) The LAST degree you’d think I’d get (or want to get) was one that involved writing lots of papers. I also went on over the years to work as a writer. I’ve written for newspapers, trade journals, museums, and educational companies. (So, if you’re interested in writing for money, I can help with that, too.)

The bottom line is this: We’d love to have you write with us. We’d love to hear YOUR voice and read about your experiences. Email us at editor.soundwaves@gmail.com

Still not sure? Try it, and see if you like it. Come with your idea or use one of

ours. Another good thing to know is that I’ve also worked as a writing coach (developing voice), and I’ve had students win the state writing championship. One of my superpowers is drawing out that kind of talent in others. It’s probably one of my most favorite things in the world.

So, contact us: editor.soundwaves@gmail.com

P.S. A big “Thank you” to Mrs. Gray...I now understand why she said to “go ahead and write it, and we’ll see”. Writing is a lot like pottery, you’ve got to put the clay (the words) on the page first and then shape them.

Meet Your Brandywine Committee Member: Sue Fox

By Sandra Gahlinger

The Brandywine Bay community has a variety of committees that are coordinated by neighborhood volunteers. Our neighbors are generous to donate their time and talents, and we appreciate their contributions! Brandywine neighbors, meet Sue Fox, who is part of the Oak Bluff Board.

I love being a part of the Oak Bluff board. The members of the board are very dedicated to making decisions that improve the safety, beauty, and quality of life in our community. One of the committees on our board coordinates several picnics for the homeowners and their guests. Most recently we had a pig roast to celebrate the 4th of July. Over 100 people attended. We also do picnics for Memorial Day and Labor Day and hope to add a few more events in the future. It is such a wonderful way to build camaraderie amongst our neighbors as most homeowners use their condos for vacation and do not live here full time.

My husband, Mike, and I purchased our condo in 2009. We were drawn here because of the proximity to the beach. We love the mature Live Oaks and the access to the sound that the community of Oak Bluff offers. We had no idea that the community of Oak Bluff would turn out to be such a warm and welcoming community, full of wonderful neighbors that enjoy getting together and visiting with each other. From 2009 to 2015, we used the condo as a vacation home for ourselves, our family and our friends. In June of 2015, my husband retired, and we moved down full-time from New Jersey.

Mike and I are will be celebrating our 37th wedding anniversary in August. Our children still live up north: Our son and his wife are in New Jersey, and our daughter, husband, and granddaughter live in Pennsylvania. We make several trips north to spend time with the kids.

We also enjoy traveling very much and try to get away several times a year. One constant is a trip to someplace warm, sunny and with a good beach in February or March each year. In addition, we have spent time in Charleston, Savannah, Nash-



continued on page 16

Job Application Frustration

By Hannah Nielsen

Even though there are always statistics telling us that a large number of jobs are available, those jobs can seem hard to find. Anyone who has looked for work recently knows that trying to find a new job is like a job within itself. A recent CNN article stated: "There were 6 million open jobs in the United States in April, a record high, according to data released by the Labor Department, [which] comes at a time when 6.8 million unemployed Americans are looking for a job." Included among those 6.8 million job-seekers are people who were laid off, but it also includes recent graduates, people wanting to make a career change, those looking for a new job in a new city, or those people who want to do something part-time during their retirement years. Yes, there are a lot of jobs, and there are also a lot of job seekers.



While technology has made our lives easier in many areas and certainly given job seekers easier access to view available jobs, it hasn't made the "job of finding a job" any less difficult or time consuming. For example, if you're looking on numerous websites, it can take hours upon hours to sift through all the job descriptions (most of which don't even apply

to your areas of interest or expertise). Then you are expected to craft your resume to show your relevant experience for each of the different positions you apply for.

Some places also require a separate application to be filled out. These range from fairly short to extremely detailed. Either way, this application will ask you about everything already listed on your resume, plus a lot of other information like: "Have you ever been convicted of a felony?" Most places also require you to create an account on their website before you can even begin their long and detailed application. Those are often the kinds of websites that require multiple different specifications in order for you to create one password, i.e. the password must be at least 6 characters and must include 1 uppercase letter, 2 numbers, 1 unique character (like an asterisk), and the site will grade you from "strong to weak" on this password until you get the "right" combination to create an acceptable password. I guess they think that your work history is as important as our national security, but I don't know that anyone really wants to hack in and read that information aside from your potential employer. And sometimes they don't even want to read it! But nevertheless, this step alone can consume an inordinate amount of time.

While you're hard at work creating passwords, regurgitating your entire work history, and answering 40 different application questions, you also need to make sure you find the time to contact some potential references so they'll be ready to receive phone calls about you and your character. Just like your resume, these references should be specific to each position. (Oh, and while you're at it, it never hurts to write a cover letter.)

But of course, none of this guarantees that you'll get an interview, or that you'll even be contacted by anyone at all. I honestly don't know if some of these applications just get lost out in cyberspace or if the hiring personnel just don't feel like updating job-seekers on the status of their applications, but the lack of acknowledgment is painful either way.

While looking at job descriptions, you'll be sure to notice that they have a lot of requirements such as "must have 3-5 years experience", "must have 10 years experi-

ence", or "must have Masters or PhD in...". This makes it seem like there isn't any hope for young job-seekers. Then there are job postings like the ones which state that applicants need to "have graduated within the last 24 months". Who would have thought that job seekers could be both too young and too old to be considered for work?

If you do find a job- among the millions posted online- that you're actually qualified for and might even be interested in, make sure you check to see if it only pays minimum wage or if it's only a seasonal or part-time position. That's the new trend: Offering more part-time jobs so the employer is less obligated to provide health insurance and other benefits. It totally makes sense from a business standpoint, but applicants should be sure to specifically ask about benefits if those items are "must haves".

Another thing that applicants should be wary of while applying online is that some of the positions that you can apply for on job sites don't actually exist. If you're applying on a job site, make sure that you also check the company website or contact the company directly to make sure that they really are hiring. Additionally, personally contacting the company should hopefully cause you to stand out among the other applicants.

People hire people, not pieces of paper, so the more you can do to make a personal connection, the better. In fact, sometimes it seems better not to even look online at all but to ask friends in the area - or even go door to door asking if the businesses you're interested in might be hiring, and drop off your resume in-person. It is time-consuming but probably not any more time-consuming than the online application game. Obviously, this sort of networking is much harder if you're looking for work in a different city or state, but you could always try emailing the hiring manager or sending a fruit basket to the CEO...okay, maybe not that last part, but you know what they say, "It's not what you know. It's who you know."

Join Us: Memorial Service for Mary Garrett Clay

A Celebration Of Life memorializing Brandywine resident Mary Garrett Clay who passed away on June 8, 2017, will be held on Saturday, August 19, 2017, at the Leon Mann Enrichment Center, 3600 Galantis Drive, Morehead City, NC, beginning at 2:00 p. m.

All Brandywine Bay neighbors who wish to attend are cordially invited to do so. Dress will be summer casual, and the program will include remembrances, entertainment, drinks and a light lunch.

Please respond to telephone number 252.240.3415 or 252.646.2409 by August 15, 2017, with number attending.



Pet of the Month

Bailey and Louie

By Monica Sellars

Bailey and Louie are the canine companions of Jeff and Gina English. Bailey is the best example you can find of a laid-back, gentle, sweet-as-sugar Pittie dog. This black-and-white darling was adopted by the English family as a puppy about 5 years ago because she was just TOO cute! Her dog-brother, Louie, easily accepted her into the pack, and now they are best buddies. Unlike many dogs, Bailey has a successful career! She is the Greeter Dog at Coconutz Tanning Salon, which is owned by Jeff



and Gina. Coconutz clients adore Bailey because she's always happy to see them. She greets everyone with a sniff on the leg and a wag of her tail. When she's not at work, Bailey enjoys finding great sticks and hanging out with Louie. Louie, a Cairn Terrier, has retired from his Greeter Dog duties and now prefers napping during the day, while he waits for his family to return home.



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18 Hole LGA News

By Susie Garland

June 22: Today was Day #1 of our second major tournament, the Chairman's Cup, with 10 players competing. We had to play the front nine twice as the greens were being aerated. Here are the results. Fourth net (72): Angela Zieleck. Third net (71) was achieved by Susie Garland (that's me). In second place, Pudgy Groben had a net 70. Ann O'Connor came in first with a net 69. Boy, that was a close competition as you can tell from the net scores.

June 29: Day #2. We played the back nine twice and then tallied up the scores. Here are the results with combined net scores for the two-day competition. There was a tie for third low net with Brenda Leinthall and Angela each having a total net 136. In a card playoff, Brenda advanced to third place, with Angela coming in fourth. Second low net (135) was achieved by Sue King. Ra-ta-ta-ra-ta-ta to the winner, maintaining her first-place lead from last week, with a total net score of 131: Ann O'Connor. I played with Ann, and I can tell you, she played "lights out" as they say, with a gross score of 82 in today's round. After game play, a delicious luncheon buffet was served with a strawberry-spinach salad, chicken, and a fattening but-crumptious dessert. Yum-Yum.



July 6: On a very hot and humid day (in the mid-90s), Ace of the Month tournament was held with 10 players sweating and competing for July Ace. Here are the results: In third place, each with a net 71: Pudgy Groben and Bernie Moreno. Second place was achieved by Susie Garland (that's me) with a net 68. Ra-ta-ta-ra-ta-ta for the winner: Diane Mantho, with a net 65. Seems the people I play with (Diane this time) become winners. Hmmm. I must be a good luck charm. Pudgy's name was picked in the 50-50 draw with \$5.00 going into her purse.



July 13: EVEN HOLES. Score these holes only. It was another hot and humid day, probably why there were just nine participants who chose to sweat it out in the heat and compete. (Hey, that rhymes). Using one-half handicap, here are the results: In third place, netting out to 34: Mickey Friend. With a net 32, Sue King came in second. On-a-role Diane Mantho, July Ace, took the win with a net 30.

July 20: Low Net/Low Putts was the game of the day with seven players participating. Yup, another hot and humid day. Here are the results: In the low putts

category, Bernie Moreno came in second with 34 putts; Susie Garland (that's me) had 32 putts for the win. For Low Net, Sue King came in third with a net 75, followed by Bernie with a net 72 for second place. Kudos to Myra Roche, who took first place with a net 68.

9-Hole LGA Sound Waves Report

By Lenna Easter

After a week off for the July 4th holiday and another rainout on July 16th, at least we completed the Freedom Tournament. On June 27th, four of the nine-hole ladies played on the front nine for the first week's competition. After subtracting handicaps from the scores, Lenna Easter came out as winner for the round with a net 36; Anne Gilbert took second with a net 41. We also counted putts, and Sue Verdon came in first with 16 putts. Anne Gilbert took second with 17 putts. On July 11, as required, we played the back nine to complete the 18-hole tournament. Lenna again took first place for the round today with a net 36, and Anne Gilbert came in second with a 40. Combining the net scores for the two weeks, we determined Lenna as the winner of the Freedom Tournament and awarded her the Freedom Cup to display until next year's tournament.

We hope all you nine-hole ladies consider joining us next Tuesday for our regular play day. We welcome all lady golfers to play a round with us and even become a member of the "9-Hole League". Sign up and come out on Tuesday morning at 8:30. Play begins at 9 and you'll be back in time for lunch at the K-Club.



Marilyn Ryder (left) watches as last year's Freedom Tournament Champion, Anne Gilbert, presents the Freedom Cup to Lenna Easter who won this year's competition. Sue Verdon (right) is in hearty approval.

MGA Happenings

By Vince Moreno

Wednesday, July 5: Our tournament today was our traditional, Red White and Blue. We started on the forward tees. Then on the second hole, we tee off from the middle tees. On the next hole, we tee off from the back tees. So, on and on we keep changing tees until we finish. Sounds simple enough but teeing off from the back tees is no picnic for some of us older guys! Chuck Muller did all of the scoring, and the final results were: Nick Viglianese, Bill Springsteen, Ed Slachta, and Tom Grady took First Place with a score of 216. Not far behind was John Zimmerman, John Miller, Lyle Vogel, and Vince Moreno with a score of 221...good enough for Second Place. Nick Viglianese won the prize for "Closest to the Pin" with a shot of 11 feet 6 inches. It was a hot and humid day, but we got through it in time to cool off and have our lunch at the K-Club.



First place winners: Nick Viglianese, Bill Springsteen, Tom Grady, Ed Slachta



Second place winners: Lyle Vogel, John Miller, Vince Moreno, John Zimmerman



Closest to the pin winner: Nick Viglianese



Couples Golf

By Susie Garland

July 15: Twelve couples participated in a 9-hole Texas Scramble tournament. What's that, you ask? Everyone tees off on each hole, with each team using at least one drive from each of the 4 players. All four hit from the chosen best drive. From that spot, each person plays their own ball to completion of the hole, noting gross score for each player. Lowest team net total wins the tournament. Net scores were based on 90% of individual handicap (18-hole handicap divided by 2), and since we played 9 holes, we took 90% of that. Got it? Here are the results: With a score of 141.15, the team of Leah and Barry Moore and Coasty Cornwall and Mickey Friend took second place. Ra-ta-ta and kudos to the winning team with a score of 140.85: Susie Garland (that's me) and partner Charlie Sabathe with Ann O'Connor and Gordon Wall. A \$25 gift certificate was awarded to the winners for food and beverage at the K-Club. Thank you, Chris, for your generosity. On a winning streak, Ann O'Connor won the 50-50 pick and added \$35 to her prizes today. After the tournament, hors d'oeuvres consisting of home-made meatballs, ham and cheese wraps, spinach and artichoke dip, garden salad, and dessert were served. Yum! Yum!



Ann O'Connor, Gordon Wall, Susie Garland, Charlie Sabathe

5 Kitties in Need of Home(s) Please Help!

By Anne Swindell

As many of you may know, there are some orphaned kitties here in Brandywine who need homes. Ms. Frieda Willis, Brandywine resident, passed away, and now these lovely fur babies need someone to care for them and give them a loving home.

Ms. Willis' daughter, Cecily Grigoriou, who lives in Maryland, has sent the following information for any of you who are interested or for those of you who may know an interested party.

Please contact Ms. Grigoriou directly with any questions you may have. She is having someone come in to feed and care for the cats, but she would like to have homes for all of them by the end of August. None of the shelters in this area are willing to take the cats due to having an over-abundance in the facilities already.

Thanks to anyone who can take one of these cats or who can help in finding good homes for them.

Below is the information from Ms. Grigoriou regarding the kitties needing homes. All the kitties have been fixed.

Also below is the current status of shots. Ms. Grigoriou will be happy to pay for the shots due this year.

KITTY INFORMATION

Teddy is the leader and the other kitties tend to follow his lead. However, I think Boogie, Peek-a-Blue and Mickey would be fine on their own. Sugar Baby is close with Teddy and Mickey. They are all shy but curious and are really trying to trust people. And of course, they have figured out that my Mom is gone and are very worried about what is going to happen to them. I truly appreciate your help in any manner.



Teddy (male) - 13-14 years old. Current on shots until May 2019. He is a diabetic kitty who receives insulin AM & PM.



Boogie (male) - 7-8 years old. Due for rabies and feline distemper shots August 30th.



Mickey (male) - 7-8 years old. Due for rabies and feline distemper shots August 30th.



Peek-a-Blue (female) - 7-8 years old. Due for rabies and feline distemper shots August 30th.



Sugar Baby (female) - 7-8 years old. Due for rabies and feline distemper shots August 30th.

If you have any questions please call Cecily at 301-213-8984 – cell, 301-692-2211 – work. Personal email is cess723@gmail.com

Fishing Report

from Chasin' Tails Outdoors

Inshore / Nearshore:

July 20, 2017 Spanish fishing has been pretty good over the last few days, we finally had some days this week where the winds haven't been howling. There's good numbers of fish around the Beaufort Inlet and up around Cape Lookout. It's been mixed in size, some of the schools are on the smaller side but our charter fleet has been catching nice 20" fish the last few afternoons just outside the inlet. Trolling Clarkspoons on #1 planers has been working well along with the Bowed-up Spoons that anglers have been having great luck with all summer. Also, it's a good idea to put a Bird Rig out being they've been schooling on the surface. If you aren't into trolling, casting small jigs like the Glass Minnows Jigs we have in the shop along with the Sea Striker Jig Fish lures both have been working well the last few days on the higher tides around the inlets since the fish have been feeding on top.

I've been getting some calls about the larger Spanish since the college tournament is this weekend. The key spots will be at the AR Reefs fishing Live Bait and slow trolling Dead Cigar Minnows on Dead Bait Rigs and we now have the 3lb bags in-stock so you don't have to buy the 5lb box if not needed. Along with the Spanish you will see Blue Fish in the mix also.

Snake kings have moved in along the beaches, most have been hanging around the reefs. Atlas Tanker area over on the East Side has been holding some good numbers of fish. Most of the fish have been 10-15lb range no real monsters but a few larger fish mixed in time to time. AR 315 just off the beach has been holding a few fish, as anglers have been picking them up trolling for Spanish.

Sheepshead fishing has been doing very well the last two weeks. We've been weighing quite a few nice fish in being a lot of anglers have been fishing for them since the winds have been blowing so much over the last month. Places to try will be around the area bridges they all are holding fish, it really doesn't matter which one. Also, the Port Wall has been good but they have been keeping anglers away since a lot of ships have been in the port this summer, so that area can be hit or miss. Don't pass up the docks, you can catch good numbers and some big ones off docks in water as shallow as 3'. Live Sea Urchins and Live Fiddler Crabs is going to be the best choice for bait and we do have both in-stock at the shop ready for action.

Redfish bite has been pretty good so far this summer, seems like we have a decent stock of fish in the area right now. Seeing fish anywhere from 18" up to 30" in the marsh areas and the creeks, also along the flats. It's not been surprising to hear that anglers are catching 20 + fish a trip over the last few weeks. Places to look are shallow flat areas, grass edge points and oyster bars, most important look for bait if you find that in the area good chance there could be some fish around. Live Mud Minnows and Live Shrimp under Popping Corks seem to be working great. Top water lures like the Spook Jr's and Skitter Walks also are working well. Also, Berkley Gulps, Z-Man and Spinnerbaits have been working good too; when you find fish they haven't been all that picky.

It's not going to be long now before Old Drum Season kicks off. I already know of a few that's been caught over the last week or so. We are in high hopes for a good season this year because last year was kind of off for them. With the Old Drum that's already here and the amount of smaller Red Drum that are around I don't see why this year's Old Drum Season won't be a good one. In the next week or so, we'll start carrying the Fresh Jumping Mullet, along with Fresh Caught Shad we have in the spring for Cobia which Old Drum love too.

We've still been weighing nice Speckled Trout each week, it's crazy on the 5lb + fish we have seen so far this year. Usually, in the summer trout fishing can become pretty slow, so with more fish around we're setting up for a good fall. The best areas have been on the grassy flats and around the oyster bars. It seems Top-water fishing early in the morning right at day break has been the best for the larger fish. Once the sun gets up the fish seem to move back off the flats into the deeper water and hold until the low light conditions come back around.

Flounder fishing has been good, it's been hard to get to the reefs with all the wind

but I know this week some anglers have really caught them. Seems the East Side reefs have been holding some good numbers of fish. Jigging Spro 2oz Bucktails in White tipped with Berkley Gulp 4" Shrimp has been getting the job done. Also, we have ran a few trips to AR 315 and been catching a few keeper fish on the reefs just off the beach. We've seen some Doormats being caught on the inside waters over the last week. We had one customer that caught 3 over 6lbs in the last week with the largest at 8lbs. Crazy enough, he caught all of them in just a few feet of water on a 4" Berkley Gulp Shrimp. So, it seems to be some nice fish hanging in the marsh areas in the shallower water than the deeper water around the Port area. Also, we've seen some nice ones caught along the ICW around some of the shallower docks on Live Mud Minnows. Some anglers have been drift fishing behind Shackelford Banks and up at the Hook at Cape Lookout picking up keeper fish with Live Mud Minnows, Squid Strips and Gulp Baits.



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Back to School: Save Time in the Kitchen with Menu Planning and Organization

By Cynthia Ewer, Author of *Cut the Clutter: A Simple Organization Plan for a Clean and Tidy Home*

From <http://organizedhome.com/kitchen-tips/menu-planning-save-time-kitchen>

What's for dinner? It's the question of the hour!

Too many home managers look for answers in the supermarket at 5 p.m. Harried from the day's work and harassed by hungry children, they rack their brains for an answer to the what's-for-dinner dilemma.

Three meals a day. Seven dinners a week. From supermarket to pantry, refrigerator to table, sink to cupboard, the kitchen routine can get old, old, old.

No wonder we hide our heads like ostriches from the plain and simple fact: into each day, one dinner must fall. What's the answer? A menu plan.

Menu planning doesn't have to be complicated! Planning meals ahead requires a small investment of time, but can reap great rewards:

- **A menu plan saves money.** Reducing trips to the supermarket, a menu plan reduces impulse spending. Using leftovers efficiently cuts food waste, while planned buying in bulk makes it easy to stockpile freezer meals at reduced prices.

- **A menu plan saves time.** No dash to the neighbors for a missing ingredient, no frantic searches through the freezer for something, anything to thaw for dinner.

- **A menu plan improves nutrition.** Without the daily dash to the supermarket, there's time to prepare side dishes and salads to complement the main dish, increasing the family's consumption of fruits and vegetables. Knowing what to serve each day--and having the ingredients already on hand--cuts back on the drive-through habit.

Follow these tips to put the power of menu and meal planning to work for you:
Dare to Do It

For too many of us, making a menu plan is something we intend to do . . . when we get around to it. Instead of seeing menu planning as an activity that adds to our quality of life, we dread sitting down to decide next Thursday's dinner. "I'll do that next week, when I'm more organized."

Wrong! Menu planning is the first line of defense in the fight to an organized kitchen, not the cherry on the icing on the cake.

Take the vow. "I, [state your name], hereby promise not to visit the supermarket again until I've made a menu plan!"

Start Small and Simple

Still muttering, "But I don't wanna ..."? Break into menu planning easily by starting small and simple.

Think, "next week." Seven little dinners, one trip to the supermarket. Sure, it's fun to think about indexing your recipe collection, entering the data in a database and crunching menus till the year 2015, but resist the urge.

Slow and steady builds menu planning skills and shows the benefits of the exercise. Elaborate hoo-rah becomes just another failed exercise in home management overkill.

Where to start? The food flyers from your local newspaper, or sales circulars from your markets' Web sites. You'll use the ads to get a feel for the week's sales and bargains. They'll be the basis for the week's selection of dinners.

This week in my hometown, two local chain supermarkets are offering whole fryers for the low, low price of 99 cents a pound. Clearly, this is the week for Ginger Chicken and Fajitas, not a time to dream about Beef Stew and Grilled Pork.

Menu Planning Basics

Okay, it's food ad day. Time to rough out a simple menu plan.

The goal is two-fold: shop efficiently to obtain food required for seven dinner meals, while minimizing expenditure, cooking, shopping and cleaning time. Here's the overview of the process:

- Scan the food ads (newspaper or online) for specials and sales. Rough out a draft menu plan: seven dinner entrees that can be made from weekly specials, side dishes and salads.

- Wander to pantry and refrigerator to check for any of last week's purchases that are languishing beneath wilting lettuce or hardening tortillas. Check for draft recipe ingredients. Review your shopping list and note needed items.

- Ready, set, shop--but shop with an open mind. That 99-cent fryer won't look like such a bargain next to a marked-down mega-pack of boneless chicken breasts at \$1.29 a pound. Be ready to substitute if you find a great deal.

- Return from shopping. As you put away groceries, flesh out the menu plan. Match it up with the family's calendar, saving the oven roast for a lazy Sunday afternoon, the quick-fix pizza for soccer night.

- Post the menu plan on the refrigerator door. Refer to it during the coming week as you prepare meals.

That's it! The bare bones of menu planning.

You've made a draft plan, shopped from a list, retained flexibility in the marketplace, firmed up your plan and held yourself accountable.

The devil, however, is in the details! See the Sound Waves FB Page for the links to downloadable menu planners.

Meet Your Committee Member ...

continued from page 9.

ville, Asheville, and have driven up the Pacific Coast Highway from Los Angeles to San Francisco since we have retired.

In my down time, I enjoy reading, sewing, gardening and hiking. I am involved with the Sea Turtle Patrol in Atlantic Beach. We recently bought a boat and are getting acquainted with the local waters and fish. Currently, I am training for a pilgrimage known as the Camino de Santiago. It is a 500 mile hike from the south of France over the Pyrenees Mountains and across the north of Spain, ending in the city of Santiago. I will be joined by a few girlfriends and my sister. We plan to leave in early September 2018. It will take approximately 8 weeks. Of course, we'll need to spend a few days in Paris as we will be so close before we get started, and we're considering continuing past Santiago to the Atlantic Ocean if time allows.



BRANDYWINE YARD SALE ANNOUNCEMENT

Attention All Brandywine Residents

Start preparing for the

Annual Brandywine Yard Sale.

It will be planned for October 14th.

Get your treasures ready.

More information to follow.

Celebrating 60 Years: Joe and Louise Smith celebrate 60 years of marriage

It all started 77 years ago when Louise moved to 39 Oxford St and Joe moved in across the street to 44 Oxford St. There were all the neighborhood games from softball, stickball, to Monopoly on rainy days. Both would hide together when playing hide and go seek, and Joe would write "I Love You" on the hubcaps on the car they were using to hide. Their first kiss took place on a bike ride to Herrick's Pond in New Hyde Park, Long Island.

In her junior high school years, Louise began to get serious about competitive roller skating and devoted every day to long hours of practice, and so for a couple of years, they did not really see much of each other. Louise and her dance partner reached their goal of winning first in New York State and first in the National Championships! That trophy and those 2 gold medals never seemed sweeter!

Joe went to Chaminade High School, a private Catholic boys school, and Louise went to Mineola, a public high school. They began dating the summer before Joe's senior year and Louise's sophomore year. Robbing the cradle you say - well, Joe had to claim her early as there were all kinds of guys that wanted to date her. That was a great time for falling in love, enjoying movies, dances, parties, and just being together. Louise's family decided to move to Florida, and they moved the day after Joe's senior prom which made it a difficult time for both of them.

Joe went to college that fall, and there were many letters written to keep the romance alive, and Joe hitch hiked to Florida that spring. But the distance was great, and they ended up breaking up. That summer Joe was a lifeguard at the town beach, and Louise moved back to Long Island. She lived with her father and grandfather and finished one last requirement for high school and graduated in 3 years. That fall she went right to college in upstate New York. The following February, Joe decided to write a letter to Louise about seeing each other during the Easter break. The date was a clincher with the good night kiss and both of them wanting to get married!

Joe was accepted into dental school and finished his college in three years. Louise decided to quit college (not making father and grandfather too happy) and went to work to help out with finances for school and wedding the next year, while Joe gave up signing with the Pittsburg Pirates as a pitcher to attend his first year of dental school. After working hard to have enough money for the second year of dental school, Joe and Louise were married that August. Of course they promised everyone they would not have any babies but 9 and 1/2 months later their first born, Kevin, showed his little face. Twelve months later Patrick joined the family, and by the time Joe graduated, Donna was "in the oven"! Both Joe and Louise worked at many jobs with Joe in construction and post office while Louise worked with the telephone company, a bakery and a local cemetery in Baltimore.

Upon graduation, they decided to return to Long Island. Joe gave up a surgical internship with the Air Force and accepted a position for a year with Pilgrim State Hospital which was the largest mental institution in the world (15,000). In 1961, he opened his private practice in St. James and within a few years built his own professional building where he remained in practice for 33 years until he retired in 1993.

Meanwhile, the kids kept coming, and they ended up with eight - four boys and four



girls which spanned 18 years of babies that kept them extremely busy to say the least! They were all involved in many school and sports activities which Joe and Louise thoroughly enjoyed. Those were great years and produced wonderful memories. Sometimes they wish they could do it all over again!

Joe never stopped playing softball and played in many leagues across Long Island and New Jersey, and when he retired at 58, he played in Senior National tournaments all over the country. In 2011, Joe was elected to the National Senior Softball Hall of Fame. At age of 75, he was playing in the national Major Division, and he won the National Championship for the fourth time! Louise went back to college and received her BS and Master's degrees in Education and taught for several years on Long Island.

They moved to New Bern in 1998, and then to Brandywine Bay in 2001, where Joe got immediately involved in the BOA as president for two years. Several years later, he taught Anatomy and Physiology at the Carteret Community College and loved working with the students. Louise missed being with the kids and returned to substitute teaching at Bogue Sound Elementary for six years and then worked at the public library for seven years, mostly at Western Library in Cape Carteret. They are enjoying their life in Brandywine Bay, their church at One Harbor, and their adopted southern living!! The kids come down in the summer and rent houses or pile in with them, and they all will be here to celebrate their 60th anniversary party at the K-Club. All tallied, they have 27 grandchildren and two and a half great grandchildren so far! Who knew their one family could get so big!

This has been quite a ride - our married life. It went fast - our health is basically good even with some bouts of cancer and open heart surgery to replace a leaky valve. Through many ups and some downs and things we wish we could have done differently, we know the Lord has blessed us abundantly with a wonderful family and many good friends over these long years. He has been our guiding light and made our joys delightful.



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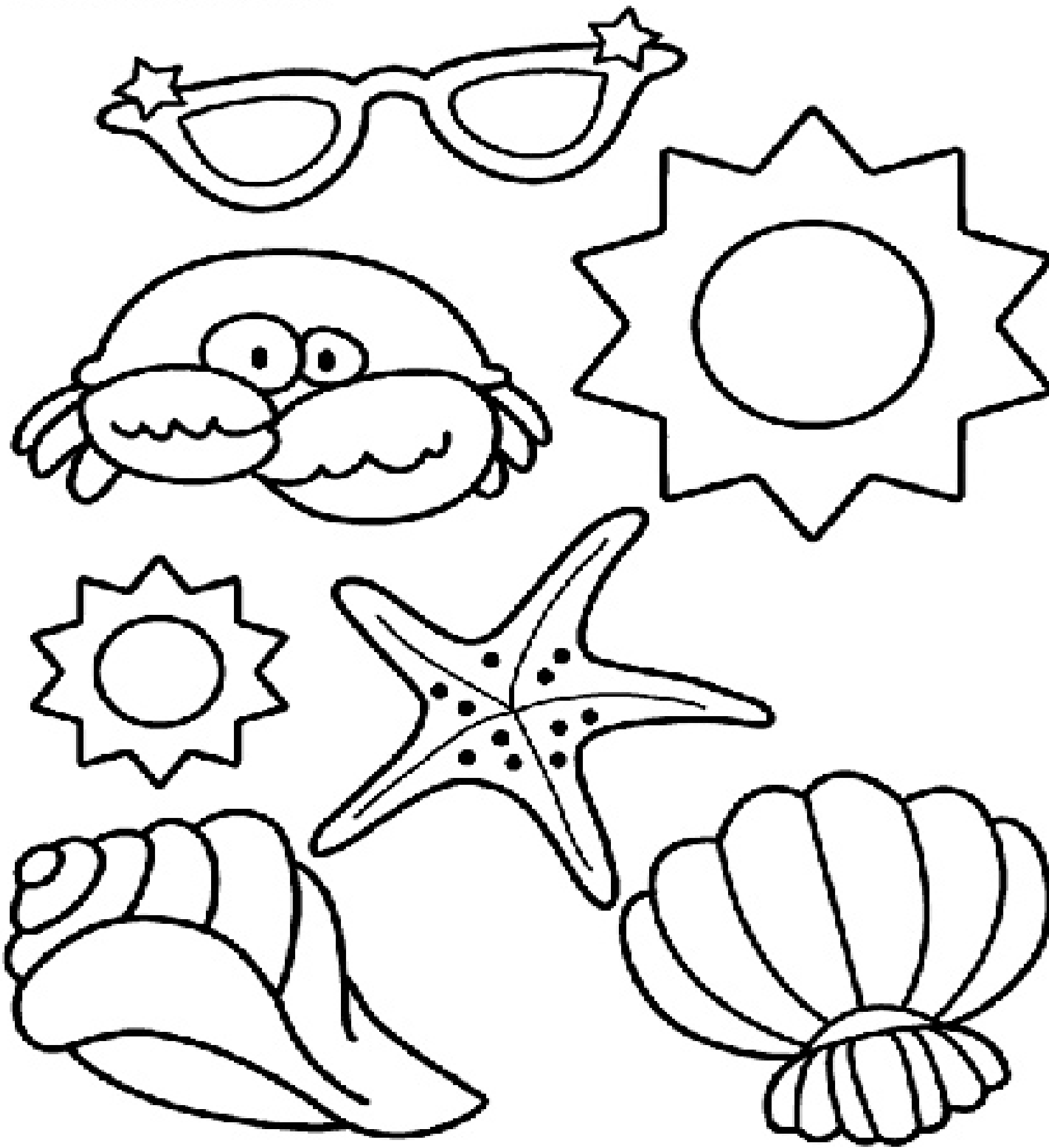


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At the Beach



CYAN MAGENTA YELLOW BLACK

BOA Board Minutes:

General Board Meeting, July 10, 2017 Cedarwood Village Clubhouse

The meeting was called to order at 7:00 pm. Board members present were, Nancy Beszterczi, Noreen Barrett, Bob White, and Andy Haines. Rachel Love-Adrick was present via the phone.

Noreen asked for a motion to accept the minutes as written from the May meeting. Nancy made the motion, Andy seconded and all approved.

Treasurer's Report: Bob went over the budget and reported that the 2017-2018 FY budget is \$231,000. All but one (1) property has paid their homeowner's dues. The property with unpaid dues is heading into foreclosure, and Bob will monitor for sale to see if some dues can be recouped.

The Board approved writing off \$819 in unpaid dues. Nancy made the motion, Andy seconded and all approved. The unpaid dues are from the following sources:

- FY 2015-2016: \$469 in unpaid dues
- FY 2016-2017: \$350 in unpaid dues, property is in foreclosure

Secretary's report: None

OLD BUSINESS:

1. Drainage/Repair Project Update: Scott Carpenter updated the Board on the drainage repair project at the Reserve Green. The work is slated to begin on July 24, 2017, and will cost \$7,800. Landscaping will be completed after the repairs are completed, cost is TBD. Potential future projects were discussed, including a ditch at Cane Circle, and the replacement of drain pipes at the intersection of Lord Granville and Brandywine. Ongoing weed spraying continues with emphasis on the Emerywood and Hillcrest areas.

2. Gate Card Audit: Linda Chidsey is working diligently updating the database. She now has in her hands the previous Master-list and will continue the update process.

3. BBGC. Review of road assessment: The Board reviewed the BBGC road assessment and will not be making any changes to the current assessment at this time.

4. Street Signs: There are 3 new signs on the 70 gatehouse showing the address. This should eliminate some of the previous confusion where dues were dropped at the Golf and Shore office. An additional "children at play" sign will be added on Lord Granville to the right of the Hwy. 70 gate.

5. Carolina Water: Jerry Levesque reported that the owner has had the agreement to review and is expecting the go ahead to finish the project this month. Construction can be completed in a month.

NEW BUSINESS:

1. October Yard Sale: Angela Zieleck will be overseeing the yard sale again this year. Typically they are held the weekend after the Seafood Festival. This year, that will be Saturday, October 14th with rain date for Sunday, October 15th. Yard sales will be held in the individual homeowners driveways, and we will allow signs on the main streets (ie Lord Granville and Brandywine Blvd) to help buyers find the sales. Advertising in the local newspaper and other news outlets will be taken care of.

2. Road conditions review: Discussion was had regarding the line markings on Brandywine Blvd. Noreen to contact Onslow Paving regarding the quality of the current markings.

COMMITTEE REPORTS:

JUNE ACC APPROVALS

- 504 Pine Valley Dr..... Remove dead trees 6/1/17
- 104 Rattan Lane..... Remove 4 pine trees leaning/dead6/8/17
- 409 Hillcrest Dr. Remove dead tree 6/8/17
- 404 Hillcrest Dr. Repair and replace wood siding boards6/8/17
- 402 Lord Granville Dr. Remove 2 dead and leaning trees6/10/17
- 314 Lord Granville Dr. Remove 2 trees for landscaping6/13/17
- 102 Wistaria Circle Install satellite dish 6/19/17
- 809 Broadmoor Court Replace roof 6/21/17
- 809 Broadmoor Court Remove dead tree 6/21/17
- 216 Brandywine Blvd. Remove and replace front bushes6/24/17
- 101 Beechwood Dr. Remove/replace porch framing and roof6/27/17
- 207 Lord Granville Dr. Install gutters and leaders6/30/17

Beautification: George Haskins will be contacting Window Gang to clean the guard shack and brick wall at the Hwy 70 entrance and the flower beds will be updated

Gates: All good. No problems. (Note: since the board meeting the Hwy. 70 gate was affected by the storm and has since been repaired)

Cameras: The camera committee is looking to upgrade some cameras. They will be researching and presenting the board with a cost analysis.

Boat Storage: OK

Recreational Area: Improvements need to be made. The board is looking at the budget to adjust a line item to accommodate these minor changes.

Other:

The meeting was adjourned at 8.45 pm.

Respectfully submitted by Rachel Love-Adrick, July 20, 2017.

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1	5	9	7	8	3	6	4	2
6	8	4	9	5	2	7	3	1
7	2	3	1	6	4	5	9	8
3	7	1	4	2	5	8	6	9
4	9	2	6	7	8	1	5	3
5	6	8	3	9	1	2	7	4
9	1	5	8	3	6	4	2	7
8	3	6	2	4	7	9	1	5
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Solar Eclipse on August 21

From American Astronomical Society Press Release
<https://aas.org/media/press-releases/solar-eclipse-across-america-more-than-science>

On Monday, August 21st, the Moon's roughly 70-mile-wide dark shadow will sweep across the United States from Oregon in the mid-morning to South Carolina in the mid-afternoon. Some 12 million Americans live within this narrow path, and they'll be joined by millions — perhaps tens of millions — of fellow Americans and international visitors eager to stand in the Moon's shadow for up to 2 minutes 40 seconds. An estimated two-thirds of the country lives within an easy day's drive of the path.

The August 21st total solar eclipse is the first to touch the continental U.S. since 1979 and the first to cross from coast to coast since 1918. It's also the first to be visible exclusively from the U.S. since we became a sovereign nation. Remarkably, the Moon's dark shadow crosses the continental U.S. but touches no other country as it travels 8,600 miles across Earth's surface. Accordingly, many are calling this the Great American Eclipse or All-American Eclipse.

A total solar eclipse is about as bright as the full Moon — and just as safe to look at. But the Sun at any other time is dangerously bright; view it only through special-purpose "eclipse glasses" or hand-held solar viewers that meet the ISO 12312-2 international standard for such products. Homemade filters or ordinary sunglasses,

even very dark ones, are not safe for looking at the uneclipsed or partially eclipsed Sun. Solar filters must be attached to the front of any telescope, binoculars, or camera lens.

For more information about the solar eclipse, visit <https://eclipse.aas.org/>. This website provides basic information about the eclipse, links to other authoritative resources, and safety tips developed in partnership with NASA, the American academies of ophthalmology and optometry, and the American Optometric Association. "If you don't have a safe solar filter," says Speck, "you can view the partially eclipsed Sun indirectly, for example, by pinhole projection as described on our website."



Photo Credit: Jay Pasachoff

CRYSTAL COAST ECLIPSE VIEWING

Note from Fred Angeli, Crystal Coast Stargazers member:

In Morehead City, we should observe about 94% coverage of the sun during the eclipse. Don't forget to wear your special solar glasses to observe the eclipse; you can order them online. Let's keep our fingers crossed for a cloud-free day!

Oak Bluff 4th of July Picnic

Oak Bluff had a cookout for the 4th and roasted a pig. A great time was had by all. They had a ton of homeowners and their guests turn out to enjoy the festivities. Looks amazing, Oak Bluff!

Editor's note: Please feel free to share your events and pictures with us at editor.soundwaves@gmail.com. This is a community newspaper – by, for, and about our amazing Brandywine community!

Check out the Sound Waves FB page for more like this – and perhaps be inspired to add your own pictures of the event!



Basting the pig: Pictured in light blue is Mike Fox and with Mike are Claye Frank (black shirt) and Charlie Grobusky (yellow)



Chopping the Pork: In the foreground with green shirt w/ flamingos - Peggy Grobusky, in the dark shirt, green ball cap - Jimmy Campbell, blue shirt - Marc Atkins, tank top/ pink visor - Kathy Tomasetti, yellow shirt – Tom Howell



Tom Howell, Harry Pollack, Mark Pollack



The Feast: Homeowners and their guests feast on the pork and on the dishes everyone brought to share.

Back to School: Menu Planning

By Sandra Gahlinger

Can you believe it, Brandywine? It's almost that time of year.

Time to go back to routines and regular bed times. Sigh...I still think Don Henley's song, "Boys of Summer", captures this impending time of year so well.

This year, I'm NOT going "back to school". (Last year was my last year teaching.) Even so, I enjoy the "back to school" time of year – full of hope and possibilities, and let's be real, it can also be full of stress: Mornings looking for the backpack, inquiries about "do you have your homework", last minute papers to sign – and finding out the night before that the "big project" is due TOMORROW.

One of the things that doesn't have to be stressful and over which you can exercise a lot of control is: Menu Planning.

If you're a menu planning aficionado, yay. (Maybe you can head over to the Sound Waves FB Page and share a favorite recipe or tip.)

If you're a newbie and have never tried menu planning, I encourage you to give it a try. It is an easy way to remove stress (and pounds if you're looking to do that, too).

Here are three of my favorite menu planning resources. (I'm a complete and utter convert to menu planning...my husband knows to just look at the calendar and will often find things he wants to cook and just add it to the calendar.

1. From Your Freezer to Your Family by Stephanie Brandt Cornais: Think you can't cook? Neither could this gal so her recipes are super easy, and the best part? Each recipe makes two meals. She includes shopping lists – and most recipes are designed to just be dumped in the crockpot. (You DO have a crockpot, don't you?)

2. Saving Dinner by Leanne Ely. Go to her website at www.savingdinner.com and look at the tab "Dinner Answers." She has menu plans for purchase.

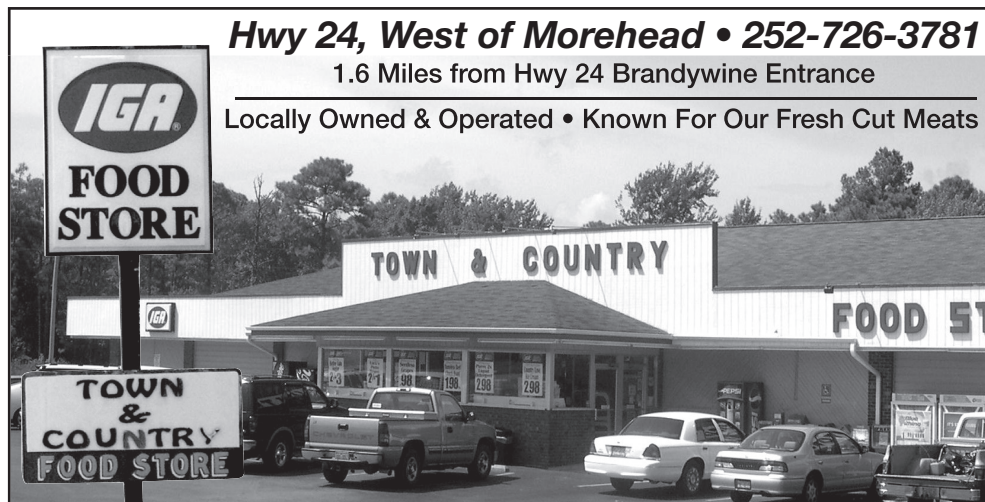
3. FlyLady at www.flylady.net. This is THE place to go not only for recipes to "make ahead", but it's also a great place to learn menu planning as well as all manner of household organization. She has a free newsletter and an app to help you get your home under control. Her system works.

A couple of tools that make this easier? A crockpot and a big calendar. Several of the recipes above are crockpot recipes (part of what makes the menu planning easier and your life less hectic). It's so nice to know that dinner will be done (on its own) by the end of the day.

The other tool is a big calendar. I recommend the FlyLady calendar at www.flylady.net. The spaces are more than big enough to write – and it comes with handy planning stickers. Hang this calendar near the kitchen and write your meal plans in the squares. This will put an end to the "what's for dinner" question. They'll know to look at the calendar.

Be sure to "like" the Sound Waves Facebook page for more tips, recipes and information. See inside for "Back to School: Save Time in the Kitchen with Menu Planning and Organization". This article goes into more detail about the "how to" of menu planning. Menu plans available for freezer, Crockpot and other meals.

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1. Non- Electric.	Yes.....	No
2. System design eliminates timer, solenoid and microprocessor problems.	Yes.....	No
3. System has two softening tanks.	Yes.....	No
4. Conditioned water is used to regenerate the conditioner during all phases of the regeneration process.	Yes.....	No
5. Conditioned water is available for use during regeneration.	Yes.....	No
6. Control valve parts operate in clean, conditioned water.	Yes.....	No
7. System provides an uninterrupted supply of conditioned water.	Yes.....	No
8. No unnecessary reserve capacities are required to handle additional demand for conditioned water.	Yes.....	No
9. No special cycles or by-pass adjustments are required when you have guests or before you leave for vacation.	Yes.....	No
10. System regenerates only when necessary based on water usage and not at a preset interval.	Yes.....	No



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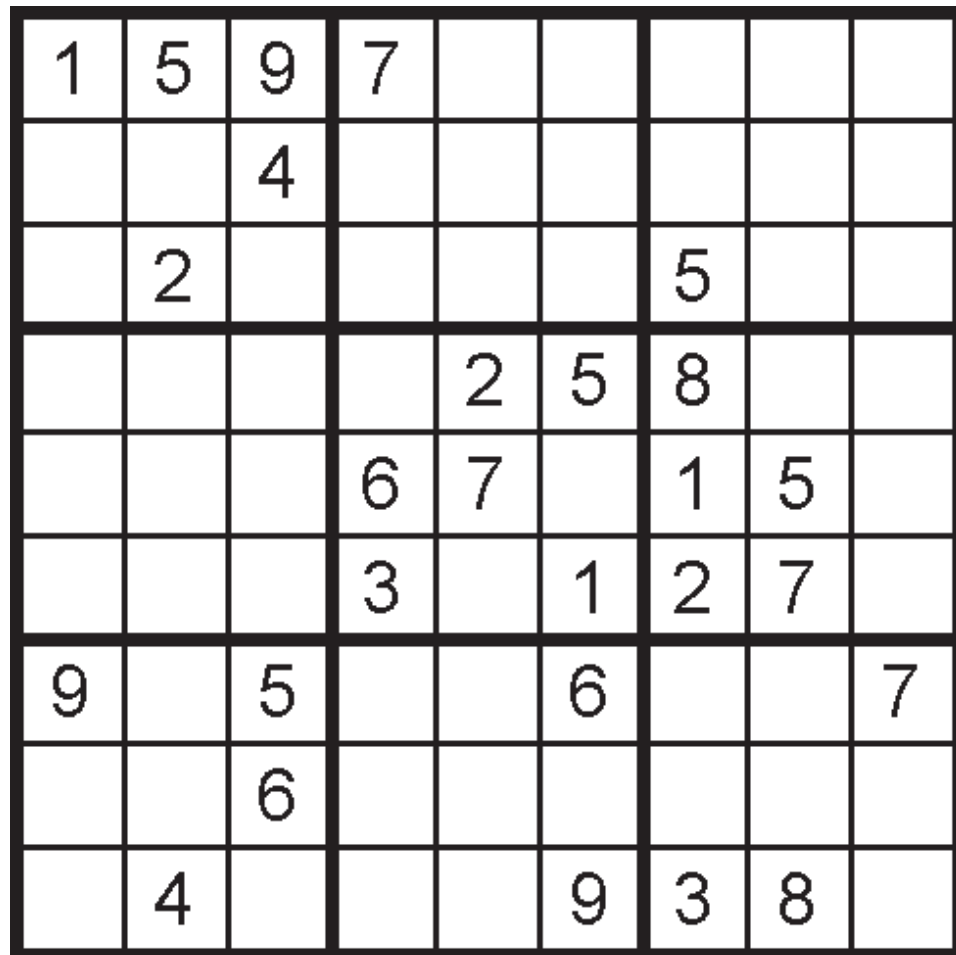
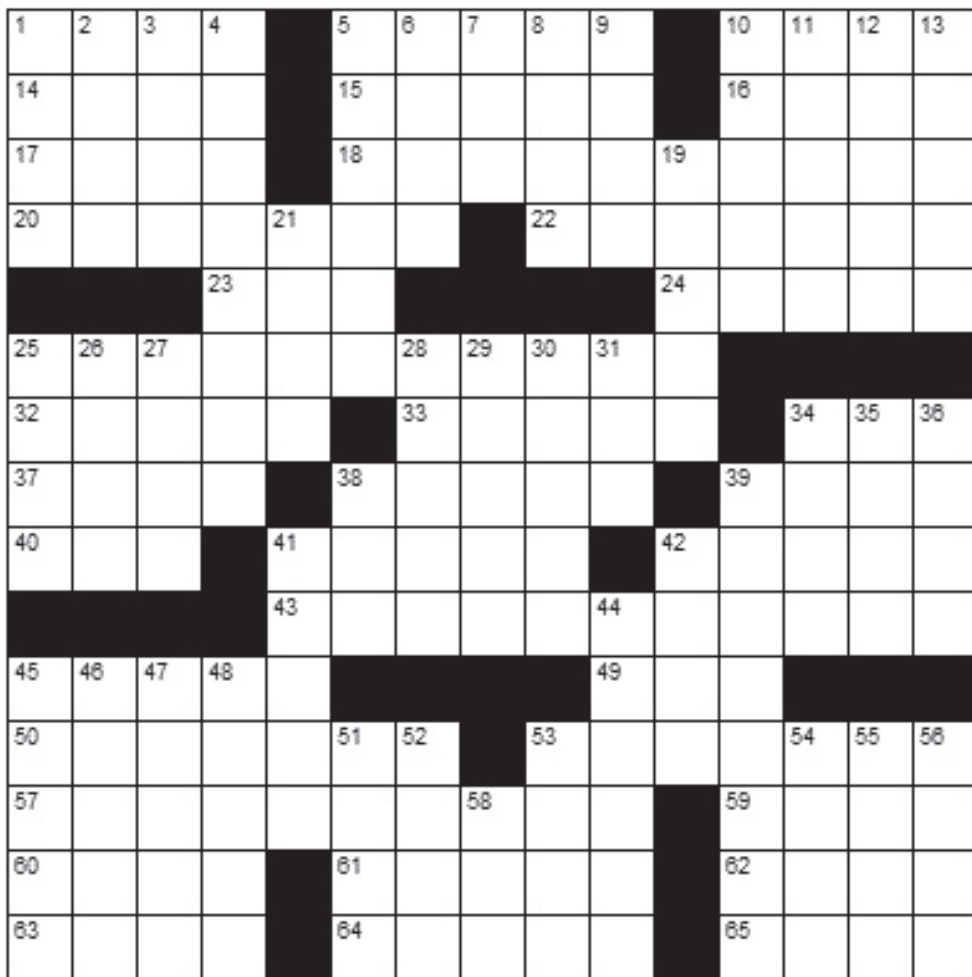
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ACROSS

- 1. Taps
- 5. Platters
- 10. Canines
- 14. Salt Lake state
- 15. African virus
- 16. Module
- 17. Not less
- 18. Relax rules or guidelines
- 20. Laud
- 22. Attractive
- 23. 70 in Roman numerals
- 24. Adult male singing voice
- 25. Bepoulments
- 32. Pee
- 33. Manicurist's board
- 34. Pelvis
- 37. Twinge
- 38. Rot
- 39. Dry riverbed
- 40. East southeast
- 41. Gauge
- 42. Fortuneteller's card
- 43. Compulsively
- 45. In base 8
- 49. Fury
- 50. Emit long loud cries

- 53. Pocket billiards
- 57. Permissiveness
- 59. Portuguese folksong
- 60. Always
- 61. Black-and-white diving bird
- 62. Flutter
- 63. A musical pause
- 64. Tightwad
- 65. Collections

DOWN

- 1. Mountain lion
- 2. At the peak of
- 3. Canvas
- 4. Heavy fire of artillery
- 5. Luxurious
- 6. Footnote note
- 7. Weep
- 8. A ball of yarn
- 9. Indian dress
- 10. Coarse edible red seaweed
- 11. Scallion
- 12. Contraption
- 13. Drive
- 19. Jittery
- 21. Spindle
- 25. Hoodwink
- 26. Historical periods
- 27. Satisfactory
- 28. Encounters
- 29. Master of ceremonies
- 30. Approaches
- 31. Attempt
- 34. Rabbit
- 35. False god
- 36. Compassion
- 38. Cotillion girl
- 39. Overshoots
- 41. Back tooth
- 42. Novice
- 44. Transgressor
- 45. Not inner
- 46. Split
- 47. Large bulrushes
- 48. Warning
- 51. Pack down
- 52. Decorative case
- 53. Achy
- 54. Cabbagelike vegetable
- 55. Modify
- 56. Decays
- 58. Bother

New baby, upcoming event, fun hobby, great activity for others in Brandywine? We want to get the word out. Tell us at editor.soundwaves@gmail.com

Do you have the cutest, craziest, most interesting or unique pet in Brandywine? Submit a photo of you with your pet for the chance to be featured as Pet of the Month. Include your contact info, pet name and age and a little about yourself. editor.soundwaves@gmail.com

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