



Carolina Chocolate Festival

By Monica Sellars

The annual Carolina Chocolate Festival is happening soon! Mark your calendars for February 6-7, and make plans to visit the fun activities at the festival this year. If you like chocolate, there's something here for you! If you are a chocolate cake or chocolate cheesecake baker, consider entering the bake-off, with categories for professional and amateur bakers.

Check the website, carolinachocolatefestival.com, for details on all of the events. Tickets to attend are available for purchase on the website, and the cost is \$2 for kids 5-12 and \$8 for adults. Festival hours are Saturday, 9am-6pm and Sunday, 10am-3pm. On Sunday, active duty military personnel will be given free admission with military ID.

Both days, the event includes lots of vendors selling all-things chocolate. Other activities include pudding eating contests, door prizes, and a contest to win a trip to Hershey Park.

A few events will be held on Saturday only. The "Cocoa" 5k/Fun Run will be held at 8am, beginning at the Carteret Community College CMAST Building. Register individually or as a family of 4, and get a t-shirt, awards (if you win your age group), and a post-race snack. See the website for registration details.

If you are interested in a relaxing 2-hour chocolate-themed spa experience, make an appointment at the Chocolate Spa on Saturday. The experience includes a chair massage, foot reflexology, facial, mini-manicure and pedicure, chocolate favors, and a festival ticket. See the website for appointment details.

Also on Saturday, the winners of the chocolate cake and cheesecake bake-off will be announced. At 1:15, the bake-off entries will be auctioned to the highest bidders, with auction proceeds to benefit local charities.

The Carolina Chocolate Festival is an important tradition in Morehead City. Local residents support the event, and the city also welcomes visitors who come to town to savor the chocolate experience. The proceeds from the event benefit scholarships for local high school seniors and these local charities: Carteret County Domestic Violence Program, Second Blessings Outreach Ministries, Carteret County 4-H, Revive Student Ministries, and Beaufort Sister Cities, Inc.

If any Brandywine residents are involved in planning the Carolina Chocolate Festival or are volunteers for any of the associated charity organizations, please contact editor.soundwaves@gmail.com after the event so we can include a follow-up story in Sound Waves.



Empty Bowls Luncheon Fundraiser

By Barbara Johnson

Empty Bowls luncheon tickets are now available and will make great valentine gifts for your loved ones or just a wonderful treat for yourself and friends! Hurry, this event sells out fast in advance of the date. Empty Bowls is an international project to fight hunger. Proceeds from our local event will support Hope Mission and Martha's Mission Cupboard in Morehead City. Make plans to purchase your ticket and be there on Wednesday February 19 from 11am to 1pm at the Crystal Coast Civic Center.

In exchange for your \$20.00 donation (ticket) you will receive 2 delicious soups made by the best local chefs, bread, a dessert and drink. The best part is choosing your own handmade bowl created by a local art students, potters, restaurants, businesses or civic groups. The bowls are a beautiful souvenir of the event and a reminder that your donation will fill many "empty bowls" in the coming year. Chef Floyd of "Floyd's 1921 Restaurant" will once again organize the soups supplied by many fabulous restaurants in our community. The West Carteret JROTC under the guiding hand of Colonel Vincent Giani will be there to serve, along with potters and many wonderful volunteers.

Don't forget there will also be a silent auction with many lovely and useful items to bid on, so bring your check book to help make this the best event ever. Tickets are available through several locations in the community to include Hope Mission, Webb Library in Morehead (9th & Evans), Cape Carteret Aquatic and Fitness Center and Handscapes Gallery in Beaufort.

Please come see us to get your ticket before they sell out. You don't want to miss this event. This is a great community serving together with many hands and one heart! For more information, call Hope Mission at (252) 240-2359 and visit our web site at www.hmcm.org.



NEXT BOA QUARTERLY MEETING
February 24 at 7pm
At the K Club



Meet Your Neighbor

Marla Zipsir

By Barbara Johnson

Step into Marla Zipsir's English Tudor style home and enter a place of beauty and whimsy. Bright, cheerful colors and artistic designs fill every wall and corner giving the visitor a feeling of beauty and positive energy. The décor is a perfect reflection of Marla herself. Coming to Brandywine as a new widow 13 years ago, Marla chose a home that needed a lot of work but today it is a full expression of the faith and soul of art that drives her life.

As a small child, an art teacher encouraged her work and she has made it a part of her life ever since. Married to a Marine Corps helicopter pilot Marla traveled the world and raised two daughters. Her degree was in medical assisting and radiology and she pursued her artistic bent in the evenings after work. When her husband retired, he took a job teaching in Florida but his life was cut short by a cancer determined to be caused by the Agent Orange he was exposed to in Vietnam. Marla chose to come to

Brandywine because her daughter's family with 3 grandchildren lived here. It brings her great joy to be involved in the active life of their family and her grandchildren. Fulfilling a need in her personal life, Marla also formed a widow's group in the community and they remain her steadfast friends to this day.

A teacher at her core, Marla spent 8 years as an art instructor at Craven Community College and occasionally will do a workshop at a local church. She is active in the local art community and is the latest coordinator for Art for the Hospital, arranging for a new artist to display their work at Carteret Health Care each month for a year.

Harmony Enterprises is a business Marla formed for her art and the name is apt for her temperament and the peaceful, flowing style of her work. She loves curves and has notebooks full of Zentangle or Doodle art which produces intricate designs and beautiful images from repetitive patterns. The patterns and lines of her home furnishings reflect this love of color and curves. She has worked in wood, paper, water colors and pen and ink in her artistic explorations and her projects cover the walls.

Throughout her life, Marla has been guided by her faith. It is woven through her conversation and is reflected in the



(Continued on page 6)



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ALL ABOARD!

By J. Scott Bell

Greetings all,

I am not sure what the equivalent of "dog days of summer" is that could apply to the winter months, but apparently we are finally experiencing the appropriate temperatures one associates with this time of year. We also have had some significant rain events that have taxed our drainage system that, while greatly improved, will always have difficulty distributing during intense periods of rainfall. Please be patient as our committees continue to try and make further improvements as necessary. There have also been several instances where our entry gates have malfunctioned. Usually this is manifested in the inability to open the gate with the "micro clicks". On occasions when the gates are not functioning properly they are placed in the open position until the contracted service company can make repairs as it is obviously preferable to have them locked open than closed.

Residents may have noticed the gradual replacement of many of our street lights to the LED version that supplies more illumination at a reduced cost. Again, please be patient with these interruptions and try to enjoy the "cat days of winter".



We want your talent. If you like to write and would like to be a Sound Waves reporter contact us at editor.soundwaves@gmail.com

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Financial Planning: Helping You See the Big Picture

By Greg Patterson, Financial Advisor, Atlantic Wealth Management

Do you picture yourself owning a new home, starting a business, or retiring comfortably? Whatever the financial goals that are important to you, each comes with a price tag attached. That's where financial planning comes in. Financial planning is a process that can help you target your goals by evaluating your whole financial picture, then outlining strategies that are tailored to your individual needs and available resources.

Why is financial planning important?

A comprehensive financial plan serves as a framework for organizing the pieces of your financial picture. With a financial plan in place, you'll be better able to focus on your goals and understand what it will take to reach them. One of the main benefits of having a financial plan is that it can help you balance competing financial priorities. A financial plan will clearly show you how your financial goals are related. Then you can use the information you've gleaned to decide how to prioritize your goals, implement specific strategies, and choose suitable products or services. Best of all, you'll know that your financial life is headed in the right direction.

The financial planning process

Creating and implementing a comprehensive financial plan generally involves working with financial professionals to:

- Develop a clear picture of your current financial situation by reviewing your income, assets, and liabilities, and evaluating your insurance coverage, your investment portfolio, your tax exposure, and your estate plan
- Establish and prioritize financial goals and time frames for achieving these goals
- Implement strategies that address your current financial weaknesses and build on your financial strengths
- Choose specific products and services that are tailored to help meet your financial objectives
- Monitor your plan, making adjustments as your goals, time frames, or circumstances change

Some members of the team

The financial planning process can involve a number of professionals. Financial planners and investment advisors typically play a central role in the process, focusing on your overall financial plan, investment options and strategy, and often coordinating the activities of other professionals who have expertise in specific areas. Accountants, tax attorneys, and/or estate planning attorneys could also be involved in the process. The most important member of the team, however, is you. Your needs and objectives drive the team, and once you've carefully considered any recommendations, all decisions lie in your hands.

Why can't I do it myself?

You can, if you have enough time and knowledge, but developing a comprehensive financial plan may require expertise in several areas. A financial professional can give you objective information and help you weigh your alternatives, saving you time and ensuring that all angles of your financial picture are covered.

Staying on track

The financial planning process doesn't end once your initial plan has been created. Your plan should generally be reviewed at least once a year to make sure that it's up-to-date. It's also possible that you'll need to modify your plan due to

changes in your personal circumstances or the economy. Here are some of the events that might trigger a review of your financial plan:

- Your goals or time horizons change
- You experience a life-changing event such as marriage, death of a spouse, the birth of a child or grandchild, health problems, or a job loss
- You have a specific or immediate financial planning need (e.g., drafting a will, managing a distribution from a retirement account, paying long-term care expenses)
- Your income or expenses substantially increase or decrease
- Your portfolio hasn't performed as expected
- You're affected by changes to the economy or tax laws

No matter what type of help you need, a financial professional should work hard to make the process as easy as possible and will gladly answer all of your questions. Don't wait until you're in the midst of a financial crisis before beginning the planning process. The sooner you start, the more options you may have. There's no better time than now to make sure everything is on track for your financial future.

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Make a Tissue Box Valentine

By Monica Sellars

Here's a fun twist on making Valentines – decorate a tissue box and give it to someone special. This is a fun project for kids and adults! Decorated tissue boxes are useful and are also a fun reminder of the person who made it. The idea is to make a collage on the box of tissue.

1. Start with a box of tissue that has a neutral color.
2. On each side of the box, including the top, glue ribbons, glitter, or pictures. Use words or images cut from magazines or old greeting cards. Add stickers or shapes cut from construction paper. Include a message to the recipient, a famous quotation, or a poem.
3. If you want to protect your collage, you could add clear tape or contact paper on top to secure the decorations. Otherwise, use lots of glue to make sure the decorations stay put.
4. Encourage the recipient to use the tissues so you can make another box for them!



Valentine's Day, Past and Present

By Monica Sellars

It is widely known that the Valentine's Day holiday is associated with Saint Valentine, but why? According to History.com, the origin of Valentine's Day is really a mystery, but it is believed to have associations with Christian and ancient Roman traditions. In one story, Valentine was a Roman priest who helped young soldiers to be married to their sweethearts in secret, after marriage was outlawed for young men by the Emperor Claudius II. Another story is that Valentine may have helped Christians escape Roman prisons, and when imprisoned himself for doing so, he wrote love letters to his sweetheart, signed "From your Valentine." In any case, Valentine's story is related to love, romance, and heroism, and Valentine's Day is celebrated in February to commemorate Valentine's death. Another theory presented on History.com is that the Christian church planned the St. Valentine's feast day in the middle of February to "Christianize" the pagan celebration of Lupercalia, which was a fertility festival dedicated to Faunus, the Roman god of agriculture, as well as to the Roman founders Romulus and Remus.

So why do we send Valentine's Day cards? Other than the possible communications sent by Valentine from prison, the tradition of written Valentine's Day greetings dates back to the oldest known valentine still in existence, which was a poem written in 1415 by Charles, Duke of Orleans to his wife. Around 1900, printed cards began to replace written letters. Esther A. Howland is credited with selling the first mass-produced valentines in America. Today, Valentine's Day is celebrated in Canada, Mexico, the UK, France, Australia, and the United States.

Many people celebrate Valentine's Day with roses, chocolates, and fine dining. If this is your style, check with your favorite local restaurant about their specials and make a reservation early. You may also consider these other ideas for fun ways to share your love and show your appreciation on Valentine's Day:

- The way to your sweetie's heart may be through some heart-shaped pancakes for breakfast.
- Give your dog a bath or make an appointment with a local groomer. Nothing says love like a fresh-smelling pup.
- Enjoy some pampering yourself at a local spa.
- Take someone special out for lunch.
- Get a decadent dessert from a local bakery.
- Call your family and friends to let them know you are thinking of them.
- Cook a homemade dinner, light some candles, and play your favorite music.



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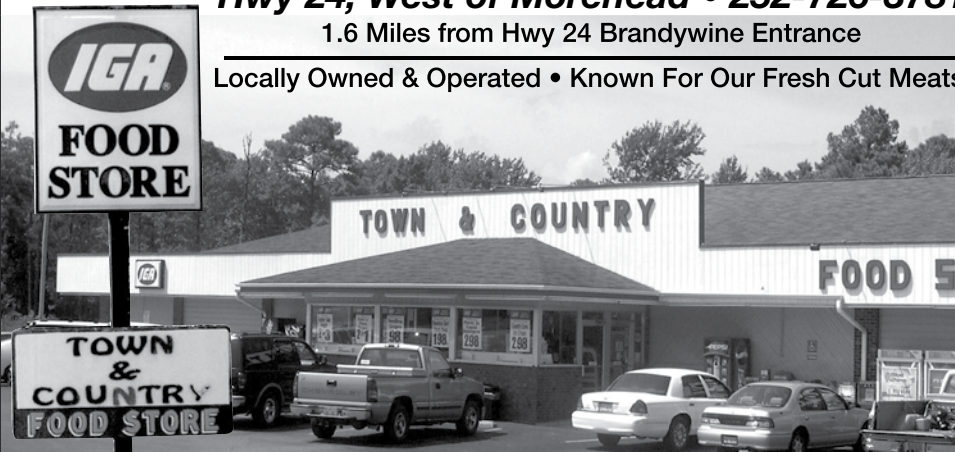
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BOA Meeting Minutes from 01/13/2016

By Secretary Ed Myers

The board met in executive session at Hammock Place community building. The meeting was called to order by Scott Bell. All members were present. Scott asked for approval of the minutes and they were approved by 5-0 vote.

Old Business:

Road Repair Update - Onslow Paving has completed the major part of the road repair with minor clean up and planting grass along the roadside. The best news is the project has come in under budget by several thousands of dollars. One spot at 100 Brandywine Blvd. will be repaired.

Work Program for Gate Damage - No report

Sink Holes in Village Green - Carolina Water checked sewer drains with a camera to verify that the drain was not the cause of the road problems. The sewer drain was in good condition and not the cause.

Carolina Water Notification - Carolina Water management has agreed to build a new entrance into their property. Alleviating the need for their trucks to come through Brandywine and Hammock Place. Work is to begin this spring.

LED Lights - The LED lights are being installed now. It is a noticeable difference in the volume of light each unit places out.

Website Update - The board has reviewed the information on the website. All agreed that it needs to be rewritten and updated.

Treasurers Report - All annual dues have been paid.

Committee Reports:

Boat yard - No Report

Security/Cameras - No Report

Recreation Area - No Report

Gates - All working. Some lights need to be replaced.

Beautification - Fairway Court road sign is installed. 2 stop signs are on order for Hwy. 24 entrance.

Golf Course - No report. Noted of all the improvements being made throughout the course.

Mosquito - No report

Drainage - English Turn, Emerywood and Lord Granville are still on hold until ground dries out to bring in needed equipment to do projects.

New Business:

Nomination Committee - Bill Horton, Tim Bradford and Jean Chappell are heading up the search for new board members. Any one interested in serving- please contact one of the committee members.

ISO Rating - Morehead City Fire Dept. is conducting a survey for ISO rating. Hopefully the report is positive which could lower our insurance rates.

Next Meeting - February 24th at 7pm at the K-Club. This is a quarterly meeting.

Meet Your Neighbor

peace and happiness she exudes in everything she does. It has found unique expression in most of her artwork. Every piece she has created outside of the college classroom has Biblical scripture embedded in the artwork. Usually the letters do not jump out at the viewer. It would take a magnifying glass to read most of it, but verses are used as the outlines of a figure or object, in the shadowing of a scene or definition of the artistic subject. Her art is a personal act of devotion and ministry, subtly shared with everyone who views it. One is humbled in its presence and seeing it is to participate in a rare form of worship.

Leaving Marla after an afternoon of conversation and art, I am filled with peace and happiness and a new awareness of creativity and faith in action. My soul has been enriched by her talent and friendship.



Candidates Wanted

The Brandywine Owners Association is actively seeking residents who would like to serve their community. There are a variety of ways to assist as Board members, chairpersons, or members of committees. This May there will be three open positions on the Board and if you would be interested in serving please contact a member of the nominating committee, Bill Horton (727-0876), Tim Bradford (240-1699) or Jean Chappell (727-4771).

The deadline for candidates is March 1st. By that date, candidates are asked to submit a brief biography which will be included with the ballots to be mailed to property owners prior to the annual meeting in May.



Visit our Sound Waves Facebook page and LIKE the page to share information and get great updates about our community between publication dates.
<https://www.facebook.com/soundwavesbrandywine>



Accolades

52 Year Retirement for Robert "Bob" White

By Barbara Johnson

Brandywine resident and active community volunteer Robert "Bob" White retired from D.L.A. Customers Operations located at the Marine Corp Station Cherry Point, N.C. on December 3, 2015 after over 52 years of combined service to our country. In addition to a retirement ceremony at the base, his wife Sharon and daughter hosted a huge celebration with friends at the KClub in January.

Bob enlisted in Naval Reserve Service awaiting orders to Officer Candidate School on November 29, 1961. He graduated from Ohio State University and in August 1963 began active duty for training in Newport, R.I. He earned his commission as an Ensign in February 1964 and was honorably released from active service 5 years and 16 days later having attained the rank of Lieutenant (O-3). He returned to the Naval Reserve Unit, Columbus, Ohio and served in a reserve capacity until November 1981 when he retired as a Commander (O-5) with over 21 years of service.

After military retirement, Bob continued his service in January 1986 when he reported to DLA, DSCC, Land and Maritime. His retirement on December 31, 2015 culminated a 30 year civilian career at DLA Aviation, Cherry Point, N.C. Adding Navy active duty served to NAVY/DOD/DLA civilian service, Bob's total time dedicated to our country comes to 35 years 6 months. If you add the 16 years of Naval Reserve service, total career time is 51 years, 6 months, or almost 52 years in service to the Defense Department. Kudos to Sharon for her support of your exploits through the years.

Congratulations on your retirement Bob and thank you for your dedicated service to our nation. We are proud to have you and Sharon here in Brandywine as part of our wonderful community.



Commander James Neuman presents retirement plaque to Robert White

95th Birthday Celebrated

Friends and family gathered recently for the 95th birthday celebration of long-time Brandywine resident Erika Paskman. Happy Birthday Erika and best wishes for many more to come.



Sharon and Bob White with daughter Robin



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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



By Todd & Allison Worrell, DVM's, Pet Docks Animal Hospital

Don't be left in the dark about tick-borne diseases in our area

Throughout the United States and Canada, there are a number of ticks that carry a number of serious diseases. The risk of exposure to tick-borne disease has increased as more and more people and pets move into areas that were previously wild and perfect tick habitats. Other factors, including the growth of white-tailed deer and wild turkey populations, have resulted in expanded populations and geographic distribution of ticks.

The most common ticks in eastern North Carolina are the deer, western black-legged, brown dog, and American dog ticks.

While Lyme disease is well known, it certainly isn't the only disease that dogs—or people—can contract from ticks. In addition to Lyme disease, ticks also carry ehrlichiosis, anaplasmosis, Rocky Mountain spotted fever and others. There's simply no way for pet owners to tell if a tick is carrying disease or not, and it only takes one tick bite to infect your dog. Also, some ticks are known to carry more than one of these diseases, which can lead to multiple infections, or coinfection. What's common among all tick-borne disease, however, is that symptoms can be vague and difficult to recognize. Often many pet owners don't know their dog is suffering from a debilitating tick disease until it's too late.

Humans and other non-canine family members can also become infected with the same tick-borne diseases as dogs. So, if you live in an area with ticks or if you've ever found a tick on your dog, you should also be sure to check yourself and your family.

There's a lot you can do to keep your pet safe. One of the first things you can do to protect your dog is to learn about the ticks and diseases in your area. This way you'll better understand the risks your dog is likely to encounter in his or her daily adventures. At the same time, make an appointment with your veterinarian to talk about preventives, including topical medication, tick collars and vaccines for Lyme disease.

Your veterinarian will likely tell you that no preventive or vaccine is 100% effective, and you should plan to have your dog tested annually for tick-borne diseases. If your dog does test positive, treatment is available to help it live a healthy, long and fulfilling life.

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Bill Johnson
Owner



Will Johnson
Service Coordinator

Brandywine Bay Annual Market Report 2015 vs. 2014

Provided by: Amy M. Hahn, Pine Knoll Shores Realty

Residential

When comparing closed residential listings for Brandywine Bay, 2014 (34 units – 4 Sound side & 18 Golf Side) vs. 2015 (39 units – 8 Sound side & 31 Golf Side), number of sales are up 14.7%. There were 74 new listings added to the inventory for 2015 compared to 2014 with 70 new listings.

The median sales price in 2015 was \$222,500 (up 4% from \$214,000 in 2014). The median List Price in 2015 was \$253,000 (up 5.7% from \$239,250 in 2014).

There are currently 17 Single Family Residential properties (3 Sound Side and 14 Golf Side) on the market with two of those properties under contract, and 9 condos / Townhouses (4 Sound side and 5 Golf Side) with one of those properties currently under contract.

The average days on the market in 2014 was 199 days vs. 2015 at 262 average days on the market.

Land

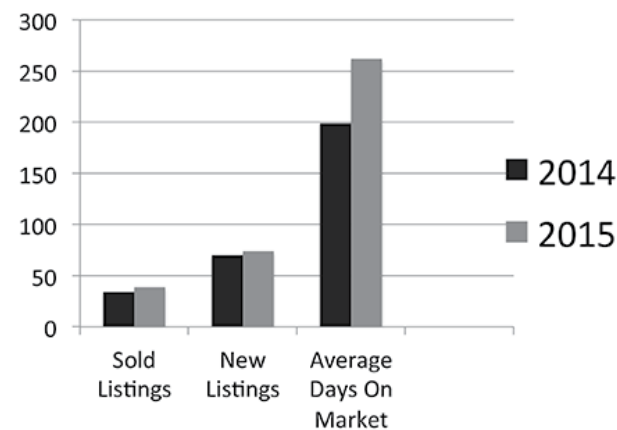
When comparing closed land listings for Brandywine Bay, 2014 (1 unit) vs. 2015 (1 unit), number of sales are exactly the same. There were 8 new listings added to the inventory for 2015 compared to 2014 with only 2 new listings.

The sales price for the lot sold in 2015 was \$430,000 (Sound Side). The one lot sold in 2014 was Golf Side and sold for \$70,000.

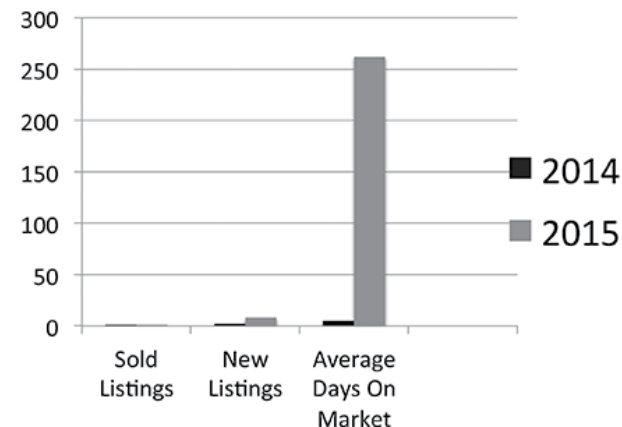
There are currently 6 lots available on the market in Brandywine: 1 Sound Side and 5 Golf Side.

Information was found on CCMLS on 1/6/2016 and is deemed to be reliable, but is not guaranteed.

Brandywine Bay Residential Market Report 2015 vs. 2014



Brandywine Bay Land Market Report 2015 vs. 2014



BUSINESS SPOTLIGHT

WILLIAMS HARDWARE

By Barbara Johnson

Whenever I am faced with the need for a whatchamacallit for the thingamajig that I know nothing about but I know it needs fixing, I head down to my favorite hardware store on Bridges Street. Williams Hardware has been tucked in a small shopping center adjacent to Morehead Plaza since January 1977, which just happens to be 2 months after my husband and I bought our first house off Country Club Rd and found need for everything from small screws to paint and screens.

Walk in the door and you are faced with a phalanx of smiling faces and a greeting of "How can we help you today." Yes, they are right there at the front door, ready and willing to fulfill just about any need for hardware and small job necessities. No hunting for a clerk here. Williams invented great customer service long before some chain restaurants figured it out. The whole staff is skilled at playing charades with people like me, interpreting the most bizarre hand gestures and convoluted descriptions to determine exactly what doohickey will get the job done. Owner Dennis Foster says "If you can't find it at Williams you can't find it at all." Whether you are a contractor, handyman, DIY aficionado or a hopelessly lost homeowner like me, they can immediately assess the situation and lead you down a narrow aisle to just the right part, piece or equipment. From the time you walk in the store until the moment you leave, you are surrounded by a team that is ready to meet your every need.

If you haven't visited Williams you might think from the description that this is huge store, brimming with goods...another Lowes or family owned Home Depot. Nothing could be further from the truth. Only 6,000 square feet, Williams Hardware it is a cozy place with tight aisles and shelving stacked high, reminiscent of the small town hardware you visited as a child. They leave the larger items and equipment to the big stores and will direct you there if they cannot fulfill your request. Instead Williams' specializes in a little bit of everything. Bins full of screws and nails and gadgets of all sorts, rope and paint, tape and brushes, pipe and drains and keys. The big stores often direct their customers to Williams for small specialty items they don't carry.

Yes, keys are why I head for Williams countless times a year. Pop in the door and you walk out with your key in a tiny brown paper bag within minutes. No fighting big lots full of cars, no walking for miles hoping that someone will be there at the key grinding machine, just a friendly face at the front of the store producing the key and checking you out before you've even had a chance to catch up on what the kids



are doing with the sweet ladies or gents at the register. Williams' other claim to local fame is their custom screen service. Need a screen? They can fix the one you have or create a complete new one. What a joy in a land that demands special order for just about everything.

Aside from the outstanding service and a small shop that can magically produce just the part or piece for your project, Williams Hardware has a long history of service to the community. Every non-profit or program for good in Carteret County has benefitted from their generous donations of time, talent and goods. WR, the original owner who has just sold the business to his long-time employee Dennis, is justly proud of the charitable works that Williams has supported through the years. When you shop at Williams you can be sure that the money stays locally and a portion of the profits from your business will be returned directly to the community. Their long success and loyal customer base are testaments to their outstanding dedication to doing right by their customers and serving the surrounding area.

Williams Hardware is one of my favorite Morehead City businesses. They are also one of the strongest supporters of the Brandywine Sound Waves newspaper as a long time advertiser. Next time you need help with your home improvement project, visit the wonderful staff at Williams. It will be worth the drive. Tell them you saw their ad in Sound Waves.

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Old Stomping Grounds: Wake Forest, NC

By Monica Sellars

If you refer to a place where someone used to live or work or play, the person might say, "that's my old stomping grounds." – Quora.com

Bora Bora, Toledo, Phoenix? Where have you lived before you moved to Brandywine? Those are your "old stomping grounds!" The idea for this new column is to feature the places where our neighbors have lived before they moved here. We are asking you to submit stories about a place that you have lived, what you liked about it, and what activities you would suggest to someone who wants to visit there. I will get the ball rolling this month by telling you about my old stomping grounds.

My family moved to Wake Forest, NC in 1988. It was a much smaller town then, and my parents decided to build a new house in a new neighborhood just outside of the town limits. Our house was among the first to break ground in the neighborhood, and I remember it being very dark and quiet at night. We had to drive on roads that were still partially unpaved to get to school and the grocery store (gasp)! Over time, the roads were paved, many more houses were built, and now the area is full of conveniences that have been added since I left for college. However, many familiar landmarks remain, and I still feel a connection to the area when I visit.

The historic downtown area of Wake Forest is a quaint and interesting place to visit. Refer to wakeforestdowntown.com for a list of upcoming events. When mapping your trip, you'll be happy to find that you can get to Wake Forest without driving through Raleigh. Check it out on your GPS; the trip takes about 3 hours.

If you like beautiful historic homes, plan to take a walk down North Main Street; I hear the town has recently resurfaced the sidewalks. Stop in at the Wake Forest Historical Museum to learn about the town's history. Hours of operation are Tuesday-Friday, 9am-noon and 1:30-4:30pm; Sunday, 2-5pm. The beautiful campus of the Southeastern Baptist Theological Seminary is at one end of North Main Street and is a lovely extension to your walk. This is the location of the former Wake Forest College, which was moved to Winston-Salem in 1956 and renamed Wake Forest University.

If you enjoy shopping and dining, check out White Street, which is the main downtown street. The historic buildings have been renovated and are now home to White Street Brewery, restaurants, shops, and galleries. Shorty's hot dog restaurant is a unique Wake Forest experience.

If you are a car enthusiast, consider visiting on the 4th Saturday of the month so you can attend the My Place Restaurant Cruise-In car show. The show starts at 2pm and includes games and food. All makes and models of cars are welcome at the show, so you are sure to see quite a variety. The annual Wake Forest Charity Car Show takes place in June – the 2016 show is on June 11.

Kids can enjoy the public parks in Wake Forest. In addition, visit The Factory to find a variety of family activities, snacks, and shops. The Factory is actually an old factory building on South Main Street that has been re-purposed for family entertainment.

I hope you will include Wake Forest on your list of places to visit this year. I also hope that you will feel inspired to share your own story! Please send an email to editor.soundwaves@gmail.com if you are interested in submitting an Old Stomping Grounds story.

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Guidelines for Purchasing Hearing Aids

By Jackie Jaloszynski, Doctor of Audiology

Over 1 million North Carolina residents have hearing loss and may benefit from the use of hearing aids.

In July 2010 the North Carolina General Assembly passed House Bill 1705 charging a Task Force to "Develop Guidelines for North Carolina Consumers to Use when Purchasing Hearing Aids." Two brochures were developed by The Task Force based on this mandate.

The following information is adapted for your use from these brochures. If you would like a full copy of the brochures, please call us at 252-222-5256 or e-mail us at EARS@CRYSTALCOASTHEARING.COM and we will be happy to mail you a copy.

Symptoms of Hearing Loss:

- You hear, but have trouble understanding all the words in a conversation
- People seem to mumble, speak indistinctly, or speak too softly
- You often ask people to repeat themselves
- You have difficulty understanding conversations in groups or crowds
- You experience ringing or other noises in your ears

Consequences of Untreated Hearing Loss

- Avoidance or withdrawal from social situations
- Increased risk to personal safety
- Irritability, frustration, fatigue, stress and depression
- Impaired memory and ability to learn new tasks
- Diminished speech understanding

With hearing loss you may experience more difficulty participating in and understanding everyday conversations. For example, words such as "three" and "free" may be confused. This is why individuals with hearing loss often "hear, but don't understand." Untreated hearing loss over a long period of time may result in increased difficulty adjusting to hearing aids and understanding speech.

Getting Started

To find a hearing care professional in your area, a good place to start is by asking your primary care doctor for a referral or checking with your health insurance company for a list of providers in your area. When choosing your hearing care professional, it is very important that you feel that person is trustworthy and is easily accessible. Remember: you will need follow up services for years to come.

March Primary Early Voting and Registration

By Phyllis Makuck

The nonpartisan Voter Rights Coalition of Carteret is continuing its series of educational talks, events and articles on new North Carolina voting laws. Here's what you need to know about changes affecting voter registration and early voting.

For the March 15 Primary Election, Early Voting, sometimes referred to as One-Stop Absentee Voting, starts March 3 and ends March 12. During this Early Voting period, unregistered voters who otherwise qualify to vote in the county will be able to register and vote on the same day unless a court ruling makes a change.

Why voters can register during Early Voting for the March 2016 Primary.

North Carolina's 2013 Voting Law eliminated registration during Early Voting; however, this part of the law has been challenged in the courts. In 2014, a lower court ruled against the restriction, and the matter is now in Federal District Court.

Early Voting schedule and locations.

Carteret County will have a shorter Early Voting schedule for the 2016 Primary than for previous statewide elections. The following sites will be open Monday through Friday for Early Voting: Carteret County Board of Elections (BOE) in Beaufort, Western Park Community Center in Cedar Point, Fort Benjamin Park Recreation Center in Newport, Morehead Parks and Recreation Department in Morehead City, and Davis Volunteer Fire Department in Davis. The Beaufort Board of Elections, Western Park, Fort Benjamin Park, and Morehead City Parks and Recreation sites will be open from 8 a.m. to 5 p.m., and the Davis site will be open from 9 a.m. to 6 p.m. All sites will be open for Early Voting on two Saturdays— March 5, from 8 a.m. to 4 p.m., and March 12, from 8 a.m. to 1 p.m. Unlike on Election Day when you have a designated polling site, you may go to any one of these sites for early voting. It may be wise to register before Early Voting.

Voter registration qualifications.

You must be a U.S. citizen, residing in the county where you are registering for at least 30 days prior to Primary Election Day and not be serving a felony sentence or have fully completed your sentence, including probation or parole. You must also be 18 years old or older. If you are 17 and will be 18 on or before the November 8 General Election, you may register on or after January 15 and be eligible to vote in the March 2016 Primary Election. Note that, based on current law, 16- year olds can no longer preregister and have that registration take effect when they turn 18.

Voter registration application forms.

The Board of Elections provides voter registration application forms to public schools and other state agencies/public offices in North Carolina. You may, of course, register at the Board of Elections or download a voter registration application form from the Board of Elections website (www.ncsbe.gov) and return it in person or by regular mail at the Carteret County Board of Elections (1702 Live Oak Street, Suite 200, Beaufort, NC 28516). Voter registration application forms allow you to register, update your current registration (e.g., change your name or address) and, if applicable, cancel your registration in another county or state. It is important to note that if you are registering for the first time in a county and/or changing your party affiliation, you must provide the county board of elections with an original "wet-ink" signed application. However, if you are already registered in the county where you currently reside and just need to update your name and/or address, you may fax (252-728-8571) or email (boemail@carteretcountync.gov); a scanned image of the signed application.

Deadline for voter registration.

If there is a court ruling eliminating registration during Early Voting, the deadline for submitting a registration application in person is February 19 by 5:00 p.m. By mail, the registration application must be postmarked by February 19 at 5:00 p.m. However, if there is not a court ruling to the contrary, one may register and vote until the end of Early Voting, which in Carteret County is March 12.

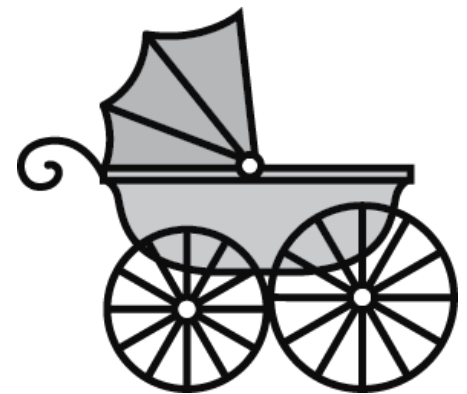
Are you registered?

After submitting a voter registration application form, you should receive a Voter Registration Card, which also indicates your correct polling place. If you do not, call the Carteret County BOE at 728-8460. You can also check to be sure your voter registration is current by going to www.ncsbe.gov and selecting "Voter Lookup" under "Voter Tools." To do an accurate search, you must enter your name and birthdate as they appear on your last voter registration. After completing the "Search," if you click on your name under "Full Name," you will get voter details and see your polling place.

For information pertaining to military and overseas voters, go to <http://www.ncsbe.gov/ncsbe/> "Resources" menu and click on "Military-Overseas."



**Voter Rights Coalition
of Carteret County**
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Pet of the Month

By Debbie Hayes

Meet Casey Hayes and Kitty, the feline pets of Bill and Debbie Hayes.

The blonde Kitty is a stray they've been feeding for almost 3 years. It shows up every day for food but they have never been able to touch it or even get near.

Casey has been part of their family for almost 6 years now, since he was 5 weeks old. Debbie had to make little hot water bottles the first few weeks to keep him warm while sleeping. Somehow, he learned to use the litter box immediately, although his first litter box was a 1-inch high box lid until



he grew enough to be able to use a normal box. He follows Debbie from room to room all day, acting very much like a dog in that way! If the doorbell rings, he runs to the door to see "who's here?" Debbie is his buddy during the day, but Bill is his favorite later at night, settling

on his lap to watch TV... the "settling" taking anywhere from 2-3 minutes until he kneads his lap into just the right comfy-ness.

Our Brandywine Bay walkers, runners, bikers, children and pets are a precious part of our community. Please slow down on our roads and keep them safe.

Teen Scene

As the month of February rolls around we are starting to feel the chill of winter and experience the intense weather. However for high school seniors that is the least of their worries.

As the month of February approaches, seniors are anxiously awaiting a particular letter. Not the letter they get on a regular mail route from grandma, but a letter that will set them on a path leading them to the rest of their lives. I'm talking about the acceptance letter from every senior's dream school. Whether it be ECU, NCSU, UNCC, or Harvard University, students are constantly checking their online accounts and the mailbox for the most important letter of their lives.

Many people believe that senior year is a breeze and in some ways it is. Some classes are easier and grades become practically irrelevant second semester after you get accepted into college. Many schools such as, West Carteret High School, even give seniors certain privileges such as ice cream every week or allow them to leave early on Fridays. However the truth of the matter is that your high school senior year is more than likely the most stressful year of your life.

NC high schools require a senior project, piling on work to students with an already overloaded schedule. You play your last season of high school sports, and take your last high school courses before you upgrade to the rigorous college life.

But perhaps the hardest and saddest thing is saying good bye to your friends that you grew up with. Heading off to college most often means breaking life long bonds built through years of friendship in order to better educate yourself and become a strong and active member in society.

Some people's bonds may be strong enough to outlast college and continue to build as life progresses. These friends are few and far between and only come once in a lifetime if you're lucky. For me that friend is Charles Norman Culbertson. I grew up with Norman and have known him most my life. I've had some of the best times of my life with him and hope to be able to continue making memories as we both become successful in our desired fields and professions.



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MGA Happenings

By Vince Moreno

January 6, 2016

The MGA tournament today was a three man Blitz. We had 21 players and it felt like 21 degrees. The winners were Chuck Muller , John Rennwald and Curtis Litchfield. Second place won by Tom Normyle , Guy Rouse and Pat Daly and third place won by Ken Ghelli, Lyle Vogel and Bob Michaelis. Closest to the pin winners were Chris Calling and Chuck Muller. After the tournament we gathered into the “K” club for a great lunch. Which I think was the best part of the day. After the prizes were given out and the pictures taken of the winners we had a 50/50 drawing and that was won by lucky Bob Michaelis. You guessed it it was another good day for the MGA.



First Place John Rennwald / Curtis Litchfield / Chuck Muller



Closest to Pin Chris Calling and Chuck Miller



Second Place Winners Guy Rouse / Tom Normyle / Pat Daly



Third Place Winners Lyle Vogel / Ken Ghelli / Bob Michaelis

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Golf Truisms

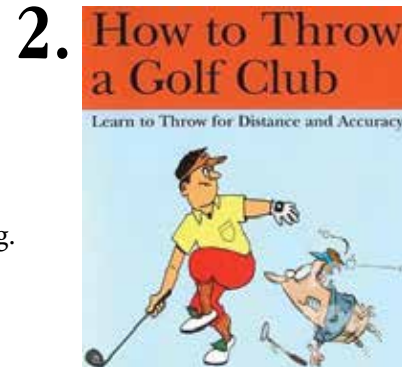
By Susie Garland

Hey, golfers. Here's a couple of things to consider:

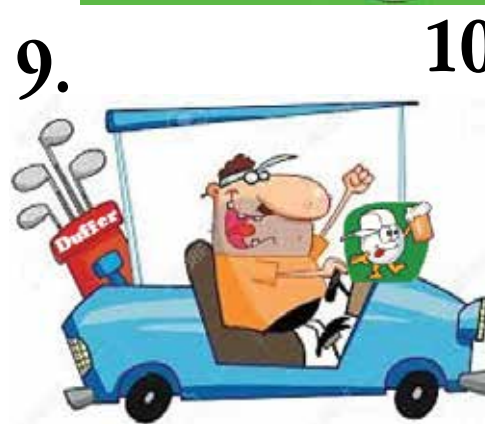
1. Golf is the perfect thing to do on Sunday because you always end up having to pray a lot. Sunday Shoot-Out is the way to go!
2. Don't buy a golf club until you've had a chance to throw it.
3. Never try to keep more than 300 separate thoughts in your mind during your swing.
4. No matter how bad you are playing, it is always possible to play worse.
5. A golf match is a test of your skill against your opponents' luck.
6. A ball you can see in the rough from 50 yards away is NOT yours.
7. A good golf partner is one who is only "slightly" worse than you are... that's why I get so many calls to play with friends. (Think about that one!)
8. It's amazing how a golfer who never helps out around the house will replace his divots, repair his ball marks, and rake his sand traps. Well, some of the time!
9. It takes longer to learn to be a good golfer than it does to become a brain surgeon. On the other hand, you don't get to ride around on a cart, drink beer, eat hot dogs and fart if you are performing brain surgery.
10. Don't fear the sand in the Arabian desert and you will restore the fundamental equilibrium of the universe. Got that? Now that's a truism.



Grant me the serenity to accept the shots I miss, the courage to try again, and the wisdom not to throw my clubs in the damn lake!



"Did you win?"



Travelers' Corner

Silver Lake Dunes

By Linda Gilbo

This month, we venture to the northern central State of Michigan to visit the Silver Lake Sand Dunes.

This area was featured on Aerial America, and I was stunned to learned of its existence (being an east coast native familiar with our dunes here). These dunes are humongous!

A beach paradise! Nestled along the shore of Lake Michigan and Silver Lake you'll find massive sand dunes, beach buggies—with the only sand dunes in Michigan where you can drive your own ORV—and miles of pristine shoreline beaches designed for pure family fun.

Encompassing the towns of Hart, Mears, and Pentwater, Silver Lake Sand Dunes Area is the perfect spot for a family vacation with miles of tree-lined bike trails, historic towns, a lighthouse and more. Spend the morning on the dunes, the afternoon in the water and finish your day in one of our charming villages for a relaxing dinner at a locally owned restaurant.

The Dunes are a natural phenomenon consisting of 2,000 acres of ever-changing sand dunes nearly 3 miles long and 1 ½ miles wide. The lofty, rolling dunes attract more than a million visitors each year and are open 7 days a week from April 1 to October 31.

The Dunes are divided into three sections. The northern area is reserved for off-road vehicles where you can test your vehicle and your sand driving skills, and it is operated by the Silver Lake State Park. Whether you bring your own vehicle or rent one from the several rental businesses in the area (see below), this is a thrill you must experience. Some of the rental businesses also offer tours.

The center region of the Dunes is for hiking, walking, and sandboarding. You can also access the beaches of Silver Lake and Lake Michigan from this area, so spend time swimming and sun bathing between hikes!

The southern end of the Dunes is home to Mac Woods Dune Rides. Mac Woods has been here for more than 85 years allowing visitors to enjoy a 40-minute 7-mile tour of the Silver Lake Sand Dunes and Lake Michigan beach.

The off-road vehicle (OVR) area of the Dunes can be found at 8690 West Fox Road in Silver Lake.

For more information visit www.thinkdunes.com.

Safe and happy travels to all!



- **Buffet dinner event every Wednesday night (you need to make a reservation for this by Tuesday morning)**
- **Open to the public**
- **Any new memberships to the golf club will receive a 10% discount off the annual fee if they sign-up before the end of Feb**



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It's Time For a Pantry Cleanout

By Monica Sellars

You buy a long list of ingredients for a recipe, but don't end up making it. You get a big package of meat on sale and freeze half, but then forget about it. You get a bottle of mustard because you're not sure if you have any, and now you have four bottles of mustard. Sound familiar? It's easy to get an overstuffed pantry, fridge or freezer from time to time.

Now is the time to stop the grocery madness and clean out your pantry! The website sheknows.com offers five tips for cleaning out your pantry. I bet the same steps can be applied to the fridge and freezer, but please only tackle one at a time!

1. Remove everything from your pantry so you can see what you have.
2. Sort the items to identify what you want to keep, what you need to throw away, and what you can donate. Anything that's stale, damaged or dented should be tossed. Use your eyes, nose, and instincts when evaluating pantry items based on the Sell By or Best By dates; many times the food is still good and safe to eat even after the printed date. If your tastes or diet have simply changed, put the food aside to donate to a local food pantry. Contact Hope Mission, Martha's Mission, the Salvation Army, Family Promise or another organization for information about how to donate the food.
3. Organize the food you want to keep. Consider what makes sense for the way you cook and shop. If you put all of your breakfast foods together, for example, a quick look in the pantry will tell you if you need to add oatmeal and coffee to your grocery list.
4. Wipe off the pantry shelves before putting the food back inside.
5. Get some organizers, like baskets or plastic boxes, if you think that will help you keep things orderly. If you are feeling motivated, you could label the shelves.

Cleaning and organizing your refrigerator and freezer will help them run more efficiently also. When they are packed tightly with food, the cold air cannot circulate well, so they work harder to maintain the proper temperatures.

Now that you know what food you have kept in your pantry, why not start a "Pantry Challenge"? Basically, a Pantry Challenge is a commitment to make all of your meals using the items you have on hand until you have used them up! Of course you may need to get fresh milk

and bananas from the store – but can you make a loaf of bread from your pantry items? You can get some ideas for your Pantry Challenge on goodcheapeats.com. Or, make it a game by pretending to be on Chopped, the Food Network TV show. Pick four random items from your pantry and challenge yourself to make them into a delicious dish!



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Tom O'Keefe 726-4638

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CHANGES TO 2015 BRANDYWINE DIRECTORY

January 18, 2015

ADDITIONS:

Bandolfino, Bob	311 Eastchester Dr.	607-267-3079
Brown, Jim (2nd Notice)	806 Broadmoor Ct.	240-0897
King, Vick & Sue	306 Cedarwood Village	252-402-5885
Klibansky, Nikolai & Lara	207 Westchester Dr..	903-2057
Peloffy, Andre	114 Fairway Dr. E.	422-7030
Singleton, Stephanie	109 Beechwood Dr.	828-329-0600

DELETIONS:

Barwick, Peggy & John	207 Westchester Dr.	726-8304
Fetzer, Susan	109 Beechwood Dr.	247-3956
Sapp, Bill & Dee	114 Fairway Dr. E.	808-2986
Sherrill, Scott & Ellie	1306 Cedarwood Village	404-402-5601
Toohy, Ann	311 Eastchester Dr.	725-3981

CHANGES:

"Moorefield, Pat"	122 Carefree Lane	"725-4148"
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Do you WFH?

By Monica Sellars

Chances are, if you know WFH as an acronym for Work From Home, then you probably do WFH. There are many reasons people may work from home. Small business owners may operate from a home office. Company field agents or sales representatives may work from a home office. Freelancers, consultants, writers, and people who travel frequently for their job may work from home. Some companies support telecommuting for many different types of employees, as it enables them to recruit qualified employees from anywhere and retain good employees who need to relocate away from a city where an office is located.

Not everyone can work from home, but if you are considering it full time or part time, here are some tips for success. First, set aside a dedicated space for your home office, like a desk in a spare bedroom. Create an area that is conducive to your work style, comfortable, and has good light. Stick to a regular schedule so that you can be available to meet with colleagues and clients during their normal business hours. Take a lunch break, and use that time for household chores, errands, and personal appointments. Plan exercise and social activities into your day, either before or after your work hours; you need a reason to leave the house!

The benefits to working from home are numerous. Working from homes saves time and gas, since you do not have to commute to work every day. You have plenty of privacy and fewer distractions so you can concentrate on your tasks. Brushing your hair is optional (but brushing your teeth is still required). You can pursue any career, even if the industry in which you work does not have a local presence. Drawbacks may be that it is more difficult to network with others in your company, some days you feel disconnected from your colleagues, and you may miss the stimulation of the office environment.

According to globalworkplaceanalytics.com, about 20-25% of the United States workforce telecommutes, either full time or part time. The majority of US workers say they would like to telecommute 2-3 times per week to strike a nice balance between individual work time and collaborative time with colleagues.

Applying these statistics to the Brandywine Bay neighborhood population, it seems there is a good chance that there are several telecommuters living among us!



Sunday Shoot-out

By: Susie Garland



January 3: Happy New Year golfers. A good crowd of 33 players (11 threesomes) competed on the back 9 in the Sunday Shoot-Out. Six teams scored 34 but there was only one team who took the win with a 33. Congrats to on-a-role Loretta Beaulieu, Buzz Hayes, and Carla Swanson.

January 10: Don't know who/what/when/where/why but only nine players showed up and two ladies (me and Brenda) to play the back 9. I joked with my team (Leon Clay and Bob Warren) that we were a shoe-in to at least take third place (34 score). Hahaha. And so we did. Since I announced third place, a close score of 33 put Landon Brazda, Bill Busick, and Eugene Gurganus in second place. A score of 32 gave Tanner Beszterczei, Brenda and Richard Leinthall the win.

Rain, rain, go away. Tournament cancelled.



IF ANY BRANDYWINE WFH-ERS (OR POTENTIAL WFH-ERS) ARE INTERESTED IN MEETING FOR LUNCH WITH OTHER TELECOMMUTERS, RATHER THAN THE LOCAL NOON NEWS TEAM ON TV, COME TO THE K CLUB ON THURSDAY, FEBRUARY 11, 2016 AT 11:45AM. REMEMBER TO PUT ON YOUR SHOES AND BRING YOUR LUNCH MONEY! LOOK FOR THE TABLE WITH THE "I'M WORKING FROM HOME" SIGN.

NOTE: SEND AN EMAIL TO EDITOR.SOUNDWAVES@GMAIL.COM IF YOU HAVE QUESTIONS ABOUT THE LUNCH OR CANNOT ATTEND BUT MAY BE INTERESTED IN MEETING WFH-ERS ANOTHER TIME. ALSO SEND AN EMAIL IF YOU WOULD LIKE TO INVITE NEIGHBORS TO START A DIFFERENT GROUP, LIKE A KIDS' PLAY GROUP OR A DOGGIE PLAY GROUP. YOUR MEETING TIME AND PLACE CAN BE ANNOUNCED IN THE NEXT SOUND WAVES!

The K Club February Events 252-247-2541

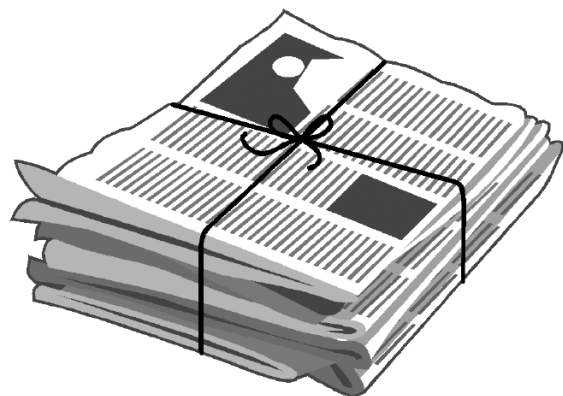
WEDNESDAY BUFFET NIGHT - Lots of people don't feel like cooking in the middle of the week and many Brandywine residents have confirmed that thought. So we are going to be offering a different selection of food each Wednesday of the month: Italian, Southern and Asian...just to name a few. The price will be approx. \$10-14.95 per person. Sign-ups will be required. Call the Clubhouse to reserve your spot.

BUFFET NIGHTS – FEB 3,10,17,24

- Feb 7 - SUPER BOWL PARTY - Sign up for heavy apps for \$9.95 or just come and watch the game...
- Feb 11 - CARD NIGHT – come on up and play...we have had Bridge games, Pinochle and 3 and 13 so far...but no poker players!!! Where are the Texas Hold 'em fans??
- Feb 13 - HAPPY VALENTINES DAY! SPECIAL MEAL with candles and romantic music...and a whole lot more!
- Feb 14 - Sunday Shootout – 9 hole scramble...just show up to play 2pm start time
- Feb 21 - Sunday Shootout – 9 hole scramble – just show up to play 2 pm start time
- Feb 28 - Sunday Shootout - 9 hole scramble – just up to play at 2pm start time

NEXT BINGO – MARCH 10th

Our advertisers ensure that Sound Waves arrives at our homes each month with the latest and greatest news about our Brandywine community. Consider doing business with the businesses that advertise and tell them that you found them in Sound Waves.



Chilly Weather Means Chili Dinner

By Monica Sellars

It's a divisive topic – should chili have beans? The International Chili Society, which hosts chili cook-offs and salsa contests, has specific rules about the permitted ingredients in the chili contest entries. Chili competing in the categories of Traditional Red Chili, made with red chili peppers, and Chili Verde, made with green chili peppers, may not contain beans or pasta. Homestyle Chili is a separate category, and this chili may include any of the chef's favorite ingredients (like beans), as well as chili peppers and seasonings. Check out the winning recipes from the ICS World's Champion Chili Cookoff, dating back to the first contest in 1967, at chilicookoff.com.

Now, I'm not sure if this chili has won any contests, but it has received thumbs-up from my neighbors Ellie and Bob, my in-laws, and my mom. I printed the recipe from Allrecipes.com several years ago, and although I cannot find it on the site anymore, there are plenty of other chili recipe ideas there. This chili is "homestyle" because it has beans, so feel free to change it to "your style" – add some heat or leave out the garlic. Just enjoy!

Slow-Cooked White Chili

Ingredients:

- ¾ pound skinless, boneless chicken breast halves, cubed (or ground chicken)
- 1 medium onion
- 1 garlic clove
- 1 tablespoon vegetable oil
- 1 ½ cups water
- One 15 oz. can white kidney or cannellini beans, rinsed and drained
- One 15 oz. can garbanzo beans, rinsed and drained
- One 11 oz. can whole kernel corn, drained
- One 4 oz. can chopped green chiles
- 1 teaspoon chicken bouillon granules
- 1 teaspoon ground cumin

Directions:

In a large skillet, sauté chicken and onion in oil until onion is tender. Add garlic and cook for one minute more.

Transfer to a slow cooker. Stir in the remaining ingredients. Cover and cook on low for 7-8 hours or until chicken is cooked and flavors are blended.



You're A Good Man, Charlie Brown

By Kimberly Murdoch

Four years ago, director Katie Dixon took a group of crazy talented (and a couple of novice) middle school performers and put on, arguably, one of Carteret Community Theatre's most beloved productions, "You're A Good Man, Charlie Brown." The show was performed at CCT's old stomping grounds, our wonderful stage at Joslyn Hall at Carteret Community College. The show played to full audiences that, surprisingly enough, were only PARTIALLY made up of proud parents and grandparents on a nightly basis.

Well, a lot has changed for the cast and the theatre since those days. Most of the cast are seniors in high school this year, Charlie Brown's voice has finally completed that bothersome voice change that just happened to kick in JUST as the show opened (a la Peter Brady), and the theatre is now based at 1311 Arendell Street. Many of the cast members have continued acting at CCT in such shows as "Annie", "The Miracle Worker", "Into the Woods", "The Rocky Horror Show", and "Oliver, The Musical" but never again have they had the opportunity to work on a show together. They have longed to have one more shot at the fun and comradery they experienced before they leave for college in the fall...and they have longed to have a shot to work on the much larger stage now owned by CCT. To that end and after months and months of not so veiled hints, begging, and prodding, these teens have convinced their former director, Mrs. Dixon to bring about a CCT first....a REVIVAL of a stage show with the original cast!

Carson Davis will be reprising his role as Charlie Brown, Grace Murdoch has set her voice to FULL VOLUME for the part of the "demure" Lucy Van Pelt, Phoebe McFarland is pigtail ready to bring playful Sally back to the stage, Nate Gilliam reprises the role of our dear, sweet Linus...this time as a bass and not as a soprano, Maddie Leary is ready to don the spotted costume for everybody's favorite king of bark and snark, Snoopy, and the cast welcomes Gabe Dorsett as master of the



ivories, Schroeder (formerly played by Clay Ashby). Sophie Dixon, daughter of Mrs. Dixon, will serve as the fluttery, dog's best friend, Woodstock.

If you had the opportunity to see the first run of the show, you will be delighted at the vocal and acting (and physical) growth of these terrific young actors. It has been the director's delight to see them understanding lines they didn't fully understand the first time around. If you have never seen the show, it is, in a word, superb and has wide audience appeal. The show features America's beloved Peanuts characters in familiar scenarios and features songs that are beautiful, heart-touching, hilarious, and cleverly written, such as the multi-part "The Book Report" and "Glee Club Rehearsal (Home On The Range)." Children and adults alike will find storylines and references that will make them smile and make their hearts sing, particularly the final song "Happiness".

This show is a perfect opportunity to introduce youngsters to night at the theatre or for adults to enjoy a night out on the town with dear, old friends – the Peanuts Gang. Get your tickets today for the shows scheduled for Feb 5-6 and 12-13 at 7:30pm and Feb 7 and 14th at 2pm at the Carteret Community Theatre, 1311 Arendell St, Morehead City. Children are \$8 and Adults \$15. Purchase at carteretcommunitytheatre.tix.com.

Award Winning Texas Tenors in New Bern February 18th

The Texas Tenors are the #1 vocal group in the history of popular television show, America's Got Talent. They are winners of 3 Emmy Awards for their PBS special, You Should Dream. They are featured at the Starlite Theatre in Branson, MO where TripAdvisor names them the #1 attraction in the area. AND they are coming to New Bern! Eastern North Carolina will be able to experience The Texas Tenors live when the New Bern Historical Society brings this outstanding group to the New Bern Riverfront Convention Center on February 18, 2016 at 7:30 pm. This will be the 6th in the Society's fundraising concert series.

The Texas Tenors is one of the hottest new groups to hit the country music crossover scene. This charismatic and talented trio performs great music from the worlds of country, folk, classical and Broadway, and will entertain you with breathtaking vocals, humor and a bit of cowboy charm. Since their whirlwind debut five years ago on NBC's America's Got Talent, The Texas Tenors have accumulated a long list of awards, accolades and fans. They have performed more than 800 concerts around the world.

"We are thrilled to have The Texas Tenors here in New Bern!" says steering committee chair Kathy Morrison. "Not only are they hugely talented, they are great people. It's terrific to see the tickets moving like they did for last year's sold out concert Under the Streetlamp."

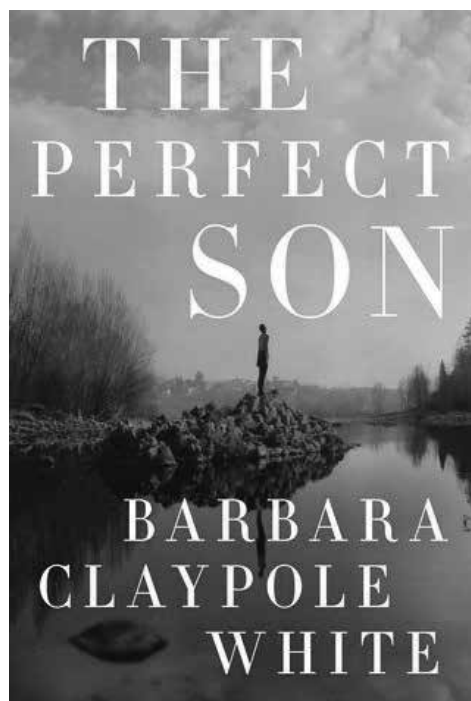
Tickets are \$35 + tax for General Admission seating, \$55 + tax for Preferred seating, and \$125 for Sponsor seating front and center with access to a special meet and greet before the show. For more information, or to buy tickets, go to www.

NewBernHistorical.org/tickets or call 252-638-8558. The New Bern Historical Society will be donating a block of tickets to the Wounded Warriors program. If you are interested in helping with additional tickets for Wounded Warriors, call the Historical Society office.



Brandywine Book Club Notes

By Melinda Brown



The Brandywine Book Club met recently to discuss our selection, *One Thousand White Women: The Journals of May Dodd* written by Jim Fergus. The book is actually fiction. However, it is so well written that the more you read the more you feel as if it's true.

It tells the tale of a meeting between a Cheyenne Indian chief, Little Wolf, and President Ulysses S. Grant. They discuss ways for the Indians and white men to create a more peaceful relationship and decide that the best way is for the U.S. government to send one thousand white women to live among the Cheyenne tribe, marry Indian men, and have their children. The Indians would learn the white man's ways and assimilate more easily when they are eventually moved to reservations.

May Dodd, one of the women, writes her journals as she lives among the Cheyenne tribe. Of course, things never go as smoothly as planned.

This book provided some very interesting discussion! As always, we also enjoyed a wonderful time of socializing with each other.

The club reading selection for February is *The Perfect Son* by Barbara Claypole White. Our meetings are held the 4th Wednesday of each month at 7 pm. We welcome you to join us for future discussions! Contact Melinda Brown at 247-1055 for further information.

Sound Waves needs writers. If you like to write and have interesting ideas to share or can follow up on article ideas that fit into our current format we'd love to hear from you. Contact Barbara at editor. soundwaves@gmail.com. We'd love to add you to our wonderful staff. The pay is priceless.



February Sudoku

		8		4		3		
5		1		9			7	
								6
					3	5	8	
	4							
7					9		1	
1			2				3	8
				6	7			1
	7							5

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

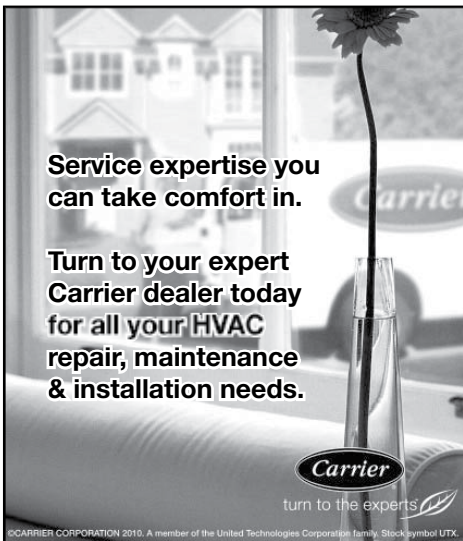
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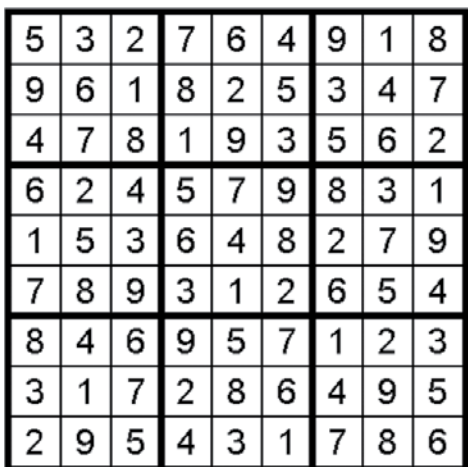
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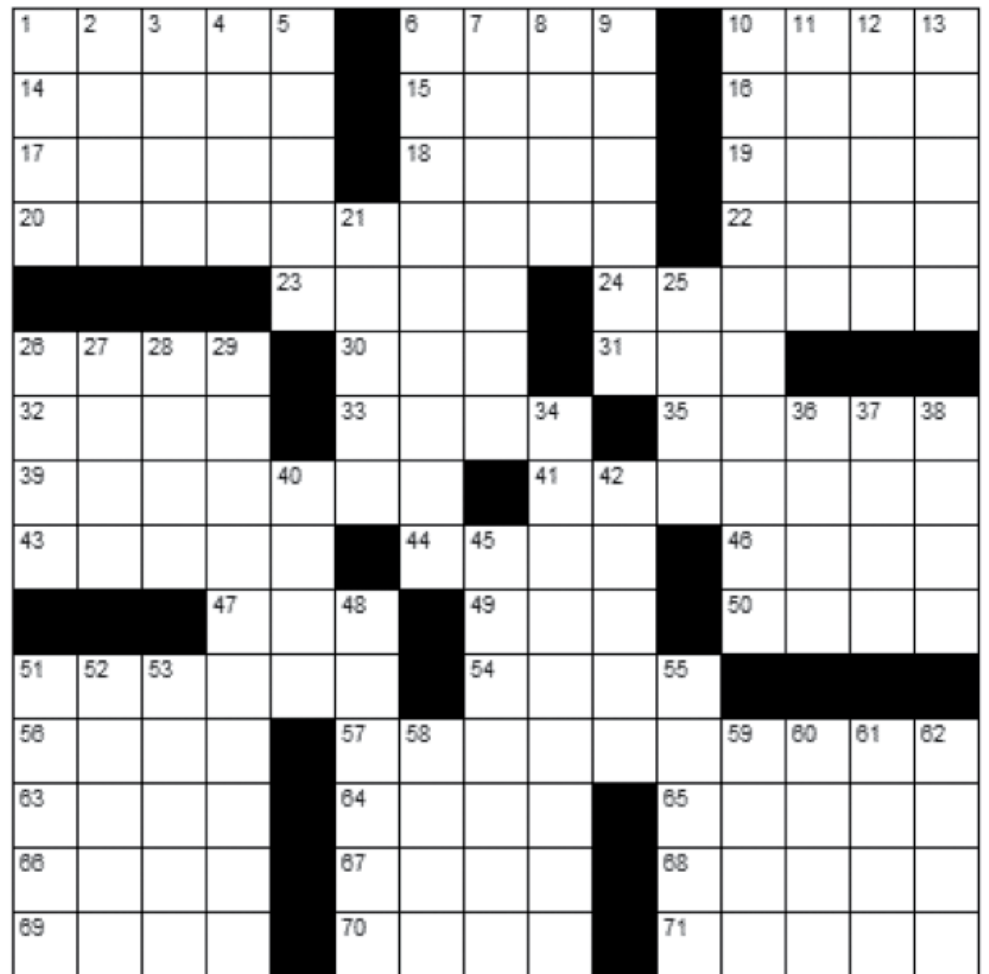
252-247-5900



ACROSS

1. Pairs of oxen
6. Bucket
10. Ailments
14. Excrete
15. Double-reed woodwind
16. Tidy
17. Sporting venue
18. Coffee dispensers
19. Celebration
20. Never-ceasing
22. Dull pain
23. Devil tree
24. One or the other
26. Aquatic plant
30. It is (poetic)
31. Large flightless bird
32. Blunder
33. Does something
35. Asphalted
39. Polish remover
41. Bliss
43. Part of a stair
44. Box
46. If not
47. Record (abbrev.)
49. East southeast
50. Accomplishment

51. Skin pattern
 54. Throat-clearing sound
 56. Laugh
 57. Declaration
 63. Angers
 64. Stigma
 65. Twilled fabric
 66. Outlay
 67. Sea eagle
 68. Supporting column
 69. Leg joint
 70. Sounds of reproof
 71. Affirmatives
- DOWN**
1. 365 days
 2. Monster
 3. Ship part
 4. Feudal worker



5. Rise
6. Medical dressings
7. Side by side
8. Charged particles
9. Renter
10. Enamored
11. Bloodsucker
12. Wood shaping machine
13. Drive
21. Moon of Saturn
25. Rascallions
26. Food thickener
27. Hubs
28. "Comes and ____"
29. A delayed flavor sensation
34. Coasts
36. Sheltered spot

37. Being
38. Not the original color
40. Chocolate cookie
42. Angler's basket
45. Agricultural laborer
48. Girdle
51. Not thin
52. Moses' brother
53. Not those
55. Untidy
58. Beige
59. French for "Head"
60. Colored part of an eye
61. Leer at
62. Catches

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Dinner Menu

WELCOME!



Appetizers	Price
CRAB RANGOON (8) Crisp wontons filled with housemade sweet crab and cream cheese and served with a sweet chili dipping sauce.	\$6.95
NACHOS Our tortilla chips are fried in-house and topped with cheese, tomatoes, green peppers, red onions, sour cream. Add chicken or beef to fill-out the experience.	\$6.95 * Add \$2 for chicken or beef topping
OLD BAY POTATO CHIPS Thin cut, fried in-house and lightly seasoned potato-slices with Old Bay seasoning served with ranch or bleu cheese on the side for dipping.	\$3.95
FRIED PICKLE CHIPS Lightly battered dill pickle chips fried and served with our tangy chipotle ranch dressing for dipping.	\$4.95
SPINACH ARTICHOKE DIP Chopped baby spinach and artichoke hearts in a rich parmesan cheese sauce and served with fresh tortilla chips.	\$7.95
CHILI CHEESE FRIES A large portion of our crispy beer-battered fries topped with housemade chili, melted cheddar, and onion.	\$6.95
STUFFED MUSHROOMS Button mushrooms filled with your choice of a creamy spinach & parmesan stuffing or a spicy Italian sausage stuffing.	\$6.95
QUESADILLA Tortilla stuffed with a generous portion of melted cheddar cheese and your choice of chicken, shrimp, beef, or vegetable. Served with sour cream and salsa on the side.	Beef: chicken; or shrimp \$7.95 Vegetable: \$6.95
CRISPY WINGS (8 PER SERVING) Meaty and crisp chicken wings tossed in your choice of Buffalo, Spicy Chipotle BBQ, Honey Garlic, or Sweet Chili Sauce. Available with ranch or bleu-cheese dressing on the side.	\$7.95

Entrée Salads (They are HUGE!)	Price
Housemade Dressings: raspberry vinaigrette; creamy Italian; chipotle ranch; bleu cheese; Caesar	
CRANBERRY PECAN CHICKEN SALAD Grilled chicken breast served over hearts of romaine lettuce with crumbled bleu cheese, red onion, candied pecans, and drizzled with housemade raspberry vinaigrette dressing.	\$10.95
SOUTHWEST CHOPPED SALAD Fresh chopped mixed greens served with grilled spicy chicken breast, Monterey jack cheese, black bean and corn relish, with our housemade chipotle ranch dressing.	\$10.95
CHEF SALAD Mixed greens with an assortment of freshly sliced turkey and ham; shredded cheddar and bleu cheese crumbles, diced tomatoes, red onion and cucumbers.	\$9.95
CAESAR SALAD Freshly chopped romaine lettuce, red onion, housemade croutons, and parmesan cheese tossed to order in a creamy Caesar dressing.	\$9.95 Chicken: \$3.95 Salmon: \$4.95; Shrimp: \$4.95
ADD CHICKEN, SALMON, OR SHRIMP TO YOUR SALAD	
SIDE GARDEN SALAD Spring mixed greens lettuce as the base; we add an assortment of cucumbers, red onion, tomatoes, and a selection of cheddar or bleu cheese.	\$2.95

Children's Menu	Price
(choice of one side included --- sides are made fresh everyday so ask your server what today's offerings are)	
ALL-AMERICAN SLIDERS Two 100% beef sliders served on easy to handle buns. Choose any toppings and/or cheese to go with these. Note all children's burgers are cooked to a minimum medium temperature.	\$5.95
HOT DOG A 100% all-beef hot dog grilled to perfection. Comes in a buttered/grilled bun with your choice of sweet relish, mustard, chopped onion, slaw, chili, and sauerkraut.	\$5.95
CHICKEN FINGERS 100% chicken tenders fried to a crisp finish. Available with your choice of dipping sauce (spicy Buffalo; zesty chipotle BBQ; honey mustard; ranch; sweet chili; or bleu-cheese)	\$5.95

Beverages	Price
DRAFT BEER Assortment of Domestic and Imported Draft beers available by the pint or pitcher. Ask your server what is currently on tap.	Domestic \$3.25 Import \$4.25
BOTTLED BEER & BEVERAGES Red's Apple Ale; Heineken; Guinness; Blue Moon; Carolina Blonde; Corona; Seagram's flavored Escape's; Palm Breeze Sparkling alcoholic Spritz	\$3.95/bottle
HOUSE WINES: Red: Merlot; Pinot Noir; Cabernet Sauvignon White: Pinot Grigio; Chardonnay; Riesling; Red Zinfandel	\$4.95/glass \$15/bottle
SPIRITS: Fine assortment of well and top-shelf brands	\$4.95 well brands \$6.50 top-shelf
COFFEE OR TEA Brewed fresh.	\$1.95
SOFT DRINKS The following Pepsi products are available via fountain with free re-fills: Dr. Pepper; Mountain Dew; Diet Mountain Dew; Sierra Mist; Pepsi; Diet Pepsi; and sweet tea. Bottled soda; Gatorade; water; and select juices are also available (free re-fills are not available for these items)	\$2.50

Desserts	Price
(big enough to share)	
Made Daily for you by our own Chef	\$4.95
Ask your server what treats are available tonight	

Featured ENTRÉES	Price
(a fresh mixed-greens salad included along with your choice of one side item)	
HOUSE-MADE CRAB CAKES A K-Club favorite... two very generous portioned house-made crab cakes seared to perfection and served with a savory house-made remoulade.	\$16.95
BBQC SHRIMP-N-GRITS Light cheddar grits topped with shrimp, bacon, green onions, garlic, and herbs. A K-Club specialty.	\$17.95
NEW ORLEANS SPICY CAJUN PASTA Grilled shrimp and andouille sausage tossed in a spicy Cajun cream sauce over linguini pasta --- this one has a little bite!	\$17.95
ASIAN GLAZED SALMON A hearty 8-ounce Salmon fillet grilled and glazed with a house-made sticky sweet Asian inspired sauce.	\$15.95
BLACKENED MAHI-MAHI A thick 8-ounce Mahi fillet lightly seasoned with blackening spices and served with freshly made mango salsa.	\$15.95
CHICKEN PARMESAN Pan fried chicken breast smothered in a house-made marinara sauce and parmesan cheese and served over linguini pasta.	\$13.95
SUN-DRIED TOMATO & GOAT CHEESE STUFFED CHICKEN A plump chicken breast crammed with tangy sun-dried tomatoes paired with creamy goat cheese, white wine and herbs and served over linguini pasta with a garlic cream sauce.	\$16.95
CHICKEN & BROCCOLI PENNE Grilled chicken and freshly steamed broccoli tossed in your choice of a light alfredo sauce or a housemade garlic and olive oil sauce. Both options come garnished with parmesan cheese.	\$14.95
SHRIMP FRA DIAVOLO Plump shrimp and linguini pasta tossed in a spicy tomato and chili pepper sauce.	\$14.95
SIRLOIN STEAK A beautiful 7 OZ Sirloin seasoned and seared to perfection.	\$17.95
RIBEYE STEAK A 14 OZ cut of juicy marbled beef seasoned and seared to perfection.	\$19.95

Steak Burgers	Price
Our burgers are 100% USDA prime and made from the best cuts (Add Bacon to any burger for only \$.95) choice of one side included --- sides are made fresh everyday so ask your server what today's offerings are	
ALL-AMERICAN Served on a brioche bun with lettuce, tomato, onion, mustard or mayonnaise, and your choice of cheese.	\$8.95
PEPPER JACK Topped with chipotle Sweet Baby Ray's BBQ sauce, pepper jack cheese, and fried onions. Our steakburger with a little Southern Sass.	\$9.95
CAJUN BLEU Seasoned with Cajun spices and topped with crumbled bleu cheese, bacon, lettuce, tomato, and onion.	\$10.95
MUSHROOM AND SWISS Our steakburger piled high with grilled mushrooms and melted Swiss cheese.	\$9.95
Shrimp Burger Hand-breaded fried shrimp topped with slaw and served on a brioche bun.	\$7.95

[Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness]

Clip and Save KClub menus for convenient new delivery service. Lunch everyday 12-2:30pm and dinner Friday and Saturday from 5:30-8:00pm and Sunday 12-6pm. 252-247-2541...press 2 for The K Club. Pay by credit card over the phone or in cash on delivery.

KClub Delivers... right to your door

By Barbara Johnson

Cooking is just not my cup of tea. I am constantly running out at the last minute to pick up something to eat for me and my husband. When it's cold or rainy or late, pizza delivery saves us from dying of hunger pains. That gets boring and unhealthy very fast.

To the rescue is the new home delivery service offered by the KClub. Lunch every day and dinner on Friday, Saturday and Sunday brought straight to your door by one of the club's trusted staff is the newest service provided by Brandywine's most convenient restaurant.

Located at the golf course, the KClub is open to the public with a delectable menu reasonably priced for every budget. Starting immediately, owners Chris and Kathy Calling are making their outstanding meals even more convenient. We've provided this clip and save menu for you on this page for your dining enjoyment.

This terrific new service is going to change my life (and my husband's.) The KClub is constantly improving its service to Brandywine and the larger community outside our gates. Let Chris and Kathy know that this new service is a winner. Order you lunch or dinner today.



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BCBS Member Health Care

Excerpted from an article by Anna Harvey, Carteret County News-Times Sunday November 1, 2015

Starting Monday, Feb. 1, 2016, Blue Cross Blue Shield will no longer be an in-network insurance provider for non-emergency care at Carteret Health Care, after three years of trying to reach a new contract agreement.

This means there will likely be a higher out of pocket cost for BCBS insured individuals who go to the hospital for treatment.

BCBS is the only available insured option for Affordable Care Act under the federal exchange in the county. After Sunday, Jan. 31, 2016, in-network coverage for BCBS customers at the hospital will be limited to emergency care, services that qualify for BCBS's Continuity of Care program and care that isn't reasonably available at other available facilities.

The contract changes will not affect Medicare Advantage (Blue Medicare HMO/ Blue Medicare PPO) customers.

Although the hospital facility will be out of network, Carteret Medical Group physician services will remain in the network. The Surgery Center, a private facility, is not affected by this change and continues to be part of the BCBS network.

BCBS urges its customers to always go to the nearest hospital in case of an emergency. Non-emergency BCBS customers in Carteret County that want in-network care can visit several other area hospitals including:

- Onslow Memorial Hospital in Jacksonville.
- CarolinaEast Medical Center in New Bern.
- Vidant Medical Center in Greenville.

Excerpted from an article by Anna Harvey on January 24, 2016

Pregnant women who are in their second third trimester, oncology patients and others who are in the middle of ongoing treatment will qualify for a "continuity of care" program. This program will establish that patients receiving ongoing care can continue to get their treatment and visits for 90 days at the same in-network price they have been receiving. Paperwork for this program must be completed before February 1, 2016.

The hospital is pursuing an extension of continuity of care for cancer patients in case the hospital cannot return to the network within 90 days.

For patients who do not qualify for "hardship costs" which means they may be able to receive some assistance if they are unable to pay their bills, or continuity of care, the hospital will enact what it's calling a prompt pay plan. Under the prompt pay plan, the hospital will reduce the patient's bill by 25% if the patient quickly submits their payment from Blue Cross, Blue Shield to the hospital. While this will not cover all the cost of the out-of-network bill, it will provide some reduction.

APPETIZERS	Price
CRAB RANGOON (8) Crisp wontons filled with housemade sweet crab and cream cheese. Served with a sweet chili dipping sauce.	\$6.95
NACHOS Our tortilla chips are fried in-house and topped with cheese, tomatoes, green peppers, red onions, sour cream. Add chicken or beef to fill-out the experience.	\$6.95 * Add \$2 for chicken or beef topping
OLD BAY POTATO CHIPS Thin cut, fried in-house and lightly seasoned potato-slices with Old Bay seasoning, Ranch or Bleu cheese on the side for dipping.	\$3.95
FRIED PICKLE CHIPS Lightly battered dill pickle chips fried and served with our tangy chipotle ranch dressing for dipping.	\$4.95
SPINACH ARTICHOKE DIP Chopped baby spinach and artichoke hearts in a rich parmesan cheese sauce. Served with fresh tortilla chips.	\$7.95
CHILI CHEESE FRIES A large portion of our crispy beer-battered fries topped with housemade chili, melted cheddar, and onions.	\$6.95
STUFFED MUSHROOMS Button mushrooms filled with your choice of a creamy spinach & parmesan stuffing or a spicy Italian sausage stuffing.	\$6.95
QUESADILLA Perfectly baked tortilla stuffed with your choice of chicken, shrimp, beef, or vegetables. Generous portion of melted cheddar cheese ... big enough for a meal or to share.	Beef; chicken; or shrimp \$7.95 Vegetable: \$6.95
CRISPY WINGS (8 PER SERVING) Meaty and crispy chicken wings tossed in your choice of Buffalo, Spicy Chipotle BBQ, Honey Garlic, or Sweet Chili Sauce. Available with ranch or bleu-cheese dressing on the side.	\$7.25

Entrée Salads (They are HUGE!)	Price
Housemade Dressings: raspberry vinaigrette; creamy Italian; chipotle ranch; bleu cheese; Caesar	
CRANBERRY PECAN CHICKEN SALAD Grilled chicken breast served over hearts of romaine lettuce with crumbled bleu cheese, red onion, candied pecans, and drizzled with housemade raspberry vinaigrette dressing	\$10.95
SOUTHWEST CHOPPED SALAD Fresh chopped mixed greens served with grilled spicy chicken breast, monterey jack cheese, black bean and corn relish, with our housemade chipotle ranch dressing	\$10.95
CHEF SALAD Mixed greens with an assortment of freshly sliced turkey and ham; shredded cheddar and bleu cheese crumbles, diced tomatoes, red onion and cucumbers	\$9.95
CAESAR SALAD Freshly chopped romaine lettuce, red onion, housemade croutons, and parmesan cheese tossed to order in a creamy Caesar dressing. Add CHICKEN, SALMON, OR SHRIMP	\$9.95 Chicken: \$3.95 Salmon: \$4.95; Shrimp: \$4.95
SIDE GARDEN SALAD Spring mixed greens lettuce as the base with cucumbers, red onion, tomatoes, and a selection of cheddar or bleu cheese.	\$2.95

Sandwiches	Price
(choice of one side included --- sides are made fresh everyday so ask your server what today's offerings are)	
THE BBGC CLUB Turkey and ham piled high on a toasted 3-layer sandwich. Lettuce, tomato, bacon, and mayo round out this timeless classic.	\$8.95
PULLED-PORK BBQ Low-n-slow cooked pork loin with a tangy BBQ sauce and slaw. Piled on a brioche roll.	\$7.95
MISS EMILY'S HOUSEMADE GRILLED PIMENTO CHEESE Housemade pimento cheese melted between two slices of buttery white bread.	\$6.95
SIGNATURE GRAPE CHICKEN SALAD SANDWICH Our signature housemade grape chicken salad sandwich piled onto a lightly toasted croissant	\$7.95
CLASSIC RUBEN An 'Up-North' classic sandwich with corned-beef piled high, grilled sauerkraut, melted Swiss cheese and our housemade Thousand Island dressing	\$8.95
RACY RACHEL Same thing as the Ruben, but turkey is substituted for the corned-beef	\$7.95
TURKEY OR HAM SANDWICH Your choice of a hearty sandwich with either freshly cut turkey or ham. Your choice of bread, cheese, and toppings.	\$6.95
B-L-T Thick-cut Applewood smoked bacon layered with plump ripe tomatoes and creamy mayo --- just like you remember	\$6.95
PICK-TWO Just can't decide? Our Pick-Two plate offers you half of any sandwich with your choice of a side-portioned entrée salad (note: salad does not come with chicken breast)	\$7.95

Steak Burgers & Dogs	Price
(choice of one side included --- sides are made fresh everyday so ask your server what today's offerings are)	
ALL-AMERICAN Our burgers are 100% USDA prime and made from the best cuts. Served on a brioche bun with lettuce, tomato, onion, mustard or mayonnaise, and your choice of cheese	\$8.95
PEPPER JACK Topped with chipotle Sweet Baby Ray's BBQ sauce, pepper jack cheese, and fried onions for a little Southern Sass.	\$9.95
CAJUN BLEU Seasoned with Cajun spices and topped with crumbled bleu cheese, bacon, lettuce, tomato, and onion.	\$10.95
MUSHROOM AND SWISS Our steakburger piled high with grilled mushrooms and melted Swiss cheese.	\$9.95
Shrimp Burger Hand-breaded fried shrimp topped with slaw and served on a brioche bun. Tarter or cocktail sauce available.	\$7.95
JUMBO DOG A 100% all-beef JUMBO hot dog grilled to perfection. Comes in a buttered/grilled bun with your choice of sweet relish, mustard, chopped onion, slaw, chili, and sauerkraut.	\$5.95

Meet Your Brandywine Committee Member - Will Gainey

By Monica Sellars

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! This column will introduce you to one of our community volunteers each month.

This month's introduction is Will Gainey, the Web Editor for the Brandywine Owners Association website and member of the Architectural Control Committee.

Where are you from, and what brought you to Morehead City?

I was born in Rocky Mount, NC and lived there until I headed off to college at North Carolina State University in Raleigh, NC for a degree in Engineering. I worked seven years in the private sector in Raleigh and Wilmington, NC before accepting a position with the US Marine Corps at MCAS Cherry Point. We rented in New Bern, Swansboro, and Atlantic Beach before finally deciding to plant our roots in Morehead City and buying our house in Brandywine Bay.

What are your hobbies, interests, and/or occupation?

I have worked for the Marine Corps at MCAS Cherry Point since 2004 with the last several years in Facilities Planning. My office is responsible for facilities planning for major construction, renovation, and repair projects. My most recent project has been working on the Station's facilities plan to support accepting the new F-35 aircraft. All that said, I've recently accepted a position with NAVAIR's Fleet Readiness Center East at Cherry Point into their facilities group, doing much of the same. I'm excited about the new position! For hobbies, I enjoy golf, snow skiing (we are just returning from an awesome trip to SnowShoe ski resort in West Virginia), and being on the water. We have a 12 year old son, Jackson, who I enjoy fishing and hunting with. I'm also a board member for the North Carolina Seafood Festival and am involved in Jackson's Scout Troop #130.

Would you like to tell us about your family?

I'm a proud father! Jackson is a super kid, does great in school, and is an active Boy Scout. My wife Stacey and I have been married for 16 years and I'm proud to say that we were high school sweethearts. Stacey is a Registered Nurse and works at the Surgical Center of Morehead City as their Clinical Coordinator. We are a Christian family and regularly attend OneHarbor Church.

How long have you lived in Brandywine Bay and what do you like about it?

We moved into our house on Eastchester Drive in September 2010. We chose to live in Brandywine Bay because we liked that the neighborhood was established, had a mixture of home styles, and its proximity to both of our workplaces. After having lived in Brandywine for 5 years now, I can say that the neighborhood has much more to offer. We like the fact that everyone keeps their houses and lawns up, we like that the common areas and roads are well maintained, we like the recent turnaround at Brandywine Bay Golf Club, and we love our neighbors!

What motivated you to volunteer in the neighborhood?

I currently serve as the Brandywine Owners Association (BOA) Web Editor and as a member on the Architectural Control Committee. I chose to volunteer after meeting several of the board members and realizing there were needs not currently being met. It was a good decision for me as I have enjoyed meeting more of my neighbors and I feel that my contributions are important and appreciated. I encourage everyone to please get involved with this wonderful community that we live in!



Will Gainey

Visit NC Wineries

By Monica Sellars

The experience of visiting an NC winery is part of what makes the wine so tasty. Wineries are found across our state, and each offers its own special flavors and guest experience. You can find a helpful map and other information on www.NCwine.org.

North Carolina is known for sweet muscadine wine, but this is not the only wine you will find at NC wineries. Some large wineries, like Biltmore Estates and Childress Winery, grow grapes onsite that are used to make their wines. These large operations are fun destinations for wine enthusiasts; they offer tours, tastings, restaurants, and special events. The long rows of vines are also an impressive site.

Many smaller wineries purchase grapes from growers to produce their wines. At Lake Road Winery in Newport, owner Mitchell Smith makes wine from grapes and other fruits grown in North Carolina. Visiting Lake Road Winery is a great afternoon activity for couples and groups; we visited recently on a cold, cloudy Saturday afternoon. The tasting room at the winery was warm and cozy; the fireplace warmed up our toes, and Mitchell and Brooke welcomed us with warm smiles.

We tasted several of the wines that Lake Road Winery produces, and we learned about the many different varieties of grapes used to make wine and the regions

where they are grown. We now have a greater appreciation for the effort and the skill required to make grapes turn into delicious bottles of wine! During the tasting, we sampled wines ranging from dry to sweet, including a warm mulled wine beverage. Their fruit wines were delicious, with delightful berry aromas and flavors, and just the right amount of sweetness. The winery has won honors for several of its wines, most recently at the NC State Fair.

Stop by Lake Road Winery for a tasting to find your favorite flavors, and be sure to get a mulled wine kit to warm up a chilly evening this month. The shop also sells wine-themed gifts, delicious Ashe County cheese products, locally made tortilla chips, and tasty jams, jellies, and salsas. The tasting room is open Wednesday-Saturday, Noon-6pm. Maybe this visit to a local winery will inspire you to hop in the car and tour the state to visit other NC wineries.



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