

SWAN QUARTERLY

August 2010
Published monthly
or whenever we like it!

Hyde County's County Magazine



August 2010

www.SwanQuarterly.net

Cover photo by Jessica Swindell

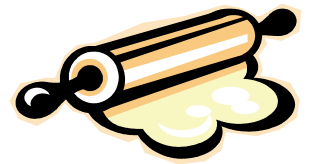
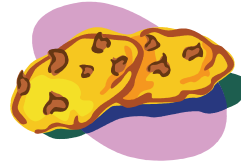


How to Create Your Own Specialty Food Product

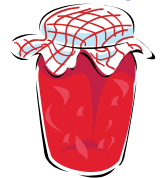


Do you have a favorite family recipe that your friends tell you to package and sell? Do you grow fruit and vegetables on your farm that could be turned into a packaged food product? Or, have you always wanted to take your love of food to the next level? This FREE 3-hour workshop includes:

- Great food entrepreneurs (Mrs. Fields; Rick Bayless, Wolfgang Puck, Chef Emeril and more!)
- Specialty food trends.
- Food product regulatory agencies.
- Facility & food safety requirements.
- Labeling & packaging.
- Processing & distribution considerations.
- Marketing—"food with a story" & your website!
- Business Plan Development.
- A list of all of the resources that can support your food entrepreneurial business ideas.
- Details on the use of the Davis Ventures Community-Use Incubator Kitchen & Banquet Center.



Sponsored by
~ Business & Industry Services of
Beaufort County Community College ~
~ Davis Ventures ~



~ Hyde County Community Development Corp. ~

Presented by Lynn Davis/Small Business Center Director/James Sprunt Community College & Director of the new Eastern North Carolina Food Ventures Incubator Kitchen in Warsaw, NC

August 31, 2010, 1-4 pm
Hyde Davis Business Enterprise Center
33460 US 264, Engelhard

There is NO CHARGE for this workshop but **RESERVATIONS ARE REQUIRED!** Call Michael Adams, 252-925-1515 for more information and to reserve your place!



Photo by Elizabeth Gurganus

PUBLISHERS: INGRID & NELI LEMME / EDITOR-IN-CHIEF: SUNNY LEMME



To all our Readers

Circa 5000 people are reading each issue within the first 4 weeks after publishing! If you would like to advertise with us please email Ingrid @ ilemme@mac.com



✧ Quote of the Quarter ✧

*Do what we can, summer will have its flies.
~Ralph Waldo Emerson*

DEAR READER

August in Hyde County can get pretty hot, so we learned to get up very early and take a nap in the midday heat.

Among the many quaint, small, beautiful communities along North Carolina's Inner Banks coast, Swan Quarter is said to be the quietest and

maybe the friendliest? Find out! On your way to the Ocracoke ferry

please take an hour to stroll along the village's well taken care of lanes, fields and farms, walk down

to Swan Quarter harbor and you will discover that Swan Quarter is a real-old fashioned, maritime fishing village with shrimp and fishing boats, huge piles of oyster shells, and the ever inspiring

call of the ocean. *Please read "I go to a place" by Susan B. Pickens!!!* - Ingrid



Swan Quarter Community Yard Sale

SAVE THE DATE - Saturday October 02, 2010 - The village of Swan Quarter will hold their annual Community Yard Sales on Saturday, October 2.

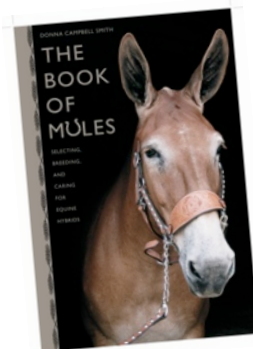
Over 35 families expected to participate with something for everyone - young or old, guy or gal! Wear your walking shoes and bring your pocket change. "We've got lots of goodies, food, and even a porta-potty for your convenience!" Call or email for more information: Phone:

252-926-9311 or Email:
yardsales@embarqmail.com





*Lady of the Quarter
Wonderful
Ms. Debbie Cahoon*



...On the Board Walk...

Lady of the Quarter

Ms. Debbie Cahoon, a good mother, happily married, a fine woman, member of SQ Baptist

Man of the Quarter

Dr. Randolph H. Latimore, Sr. of Swan Quarter. Congrats Dr. Latimore!

Kids of the Quarter

Miss Endiigo Leilani Swindell & her brother Leo Haven Swindell, find them in this issue

Book of the Quarter

The Book of Mules: Selecting, Breeding, and Caring For Equine Hybrids

Artist of the Quarter

Beautiful and oh so talented Miss Jessica Lee Swindell of Engelhard



Boat of the Quarter

The Capt. Alex as seen here at SQ Landing through the lens of Tom Carmine.



Website of the Quarter

Hyde County Genealogy - updated and maintained by wonderful Ms. Kay Midgett Sheppard

www.ncgenweb.us/hyde/HYDE.HTM



Movie of the Quarter

Hangover!

So funny!

A Must See!



I go to a place...

“Turning Fifty” by Susan B. Pickens

I go to a place fifty some miles ago east
That time warped fifty years back from here
Where the big meal is at noontime
And grandparents and grand-babies see each other every day.



I go to a place where people walk barefoot and chew on snuff sticks,
Where cheese biscuits and cigarettes are hand rolled,
And there's a cat on the counter and a wood stove
Heating your bones at the local store in autumn;
Where homemade blackberry wine and moonshine
Take the chill away with just one sip.

I go to a place where the haze rises of the marshes
In summer's sultry air and the smell of honeysuckle
And jasmine cling to your skin;
Where you need a snake stick in the lakewoods,
And cypress roots look like little monks on its shores.





...I go to a place...

I go to a place where silence rises from a lake yelling to your soul;
Where the wolf watches in silence, and wheat fields billow in golden quiet.
And the chanting of tundra swans echoes an Indian war cry
From generations ago, piercing the silent snow in winter.



I go to a place where there's laughter at a swimming hole
And even if you're fifty you can jump off a rope into cool water,
Where you can see a rattlesnake or an eagle
Over the pounding of your heart,
And hear the crashing of a bear getting to the cornfield.

I go to a place where fish do pirouettes in the lake,
And you can close your eyes to hear the plop
And know how high the fly was;
Where you can taste the smell of rich black earth
And rainwater is blessed in crystal-clear cisterns.





...*I go to a place.*

I go to a place where the vastness of the land haunts you,
 Farm fields stretching to the horizon from all points,
 Making you catch yourself before you disappear in its emptiness;
 Where you wave at everyone as you drive by
 And catch yourself waving to a dog.



I go to place where dining rooms are dark, with portraits
 Of John F. Kennedy and Martin Luther King hung over mantels,
 And silent conversation is a form of acceptance;
 Where funerals carry the circle of Church ladies bringing food and love,
 And abandoned homes and boats, from poverty or hurricanes or death,
 Stare at you silently like rose covered gravestones.

I go to a place where folks remain
 As years pass by grounded by some spiritual grace.
 Strong and handsome and silent of any dreams
 They were born in this wide open space.

 I go to a place where woods and farms and rose bushes
 Take you back fifty years ago –
 A birth then – a rebirth now.

• • • • •
 Susan B. Pickens runs the framing shop
 “Sentimental Susans” in Lil’ Washington, NC
 on 110 East Water Street. Please stop by and
 please tell her that you read her wonderful
 poem about Hyde County in the Swan
 Quarterly! Susan, called her poem “Turning
 fifty” but we decided to name it “I go to a
 place” in this issue. - We received the poem
 from Madge Williams of Swan Quarter who
 told us that Ms. Pickens framing work is really
 good and not expensive at all and that she does
 even trade at times. - FYI: Ms. Susan, my husband
 Sunny weeded and pruned your mother’s rosebush. We
 love your poem very much and will bring you a copy of
 this issue and will take care of the rosebush.
 • • • • •

MAN OF THE QUARTER DR. RANDOLPH H. LATIMORE, SR.

The Hyde County Board of Education announced

Dr. Randolph H. Latimore as Hyde County Schools Superintendent for the upcoming school year.

Dr. Latimore has served as Mattamuskeet High School principal and the overseeing mainland campus principal over the past three years. He worked as a Middle School Teacher, Principal, and Superintendent in the Virginia Public Schools from 1973 to 2007. He received his Bachelor of Science at Virginia State University, a Master's of Education from Virginia Commonwealth University, and a Doctorate of Education from Virginia Polytechnic Institute and State University.

While working with Hyde County Schools, he has been instrumental in beginning the Hyde County Early College program. Dr. Latimore resides in Swan Quarter, NC where he enjoys reading, yard work, and attending local athletic events. As the close of one school year approaches and another one begins, we look ahead to the changes and the new and innovative educational approaches that will come under his leadership.

He says: "As Campus Principal, my vision is that Mattamuskeet High School will be one of the best high schools in North Carolina. Upon graduation, each graduate will have acquired the skills needed to be successful in the 21st Century.

In order to make this vision a reality, the instructional and support teams will continue to implement the appropriate researched based effective instructional strategies that will increase student learning."

In making the vision a reality, the faculty and staff of



Mattamuskeet High School have begun to take the necessary steps required to improve their level of competency in content areas and in instructional focus.

<http://www.hyde.k12.nc.us>



FISHING LESSONS BY DONNA CAMPBELL SMITH

On countless pre-dawn mornings we drove down the rutted dirt road to the Rose Bay pier. Our car was packed to the gills with fishing gear, ice boxes filled with Cokes and bait, and Mama's picnic basket. I remember most vividly the smells: The salt water marsh, the gas and oil from outboard motors, fried chicken wrapped in waxed paper and FISH! For over forty years these memories of "going fishing" have stayed imbedded in my mind.

Papa Tom Burgess, my grandfather, gave Mama her first fishing lessons, and she in turn taught my Daddy, who was from Up North, and then my sister and me. Most of the time we went to the Swan Quarter National Wildlife Refuge, better known to us as Rose Bay, and to others as Bell's Island. Rose Bay had been landmarked by one rickety old fishing pier or another for as long as I can remember. They have been destroyed by storms and rebuilt several times. I am happy to learn there is a nice new one in place now.

Fifty years or so ago, Papa Tom kept a boat at the nearby

boathouse. He and Daddy would go out in the boat, while Mama taught me fishing lessons on the pier. I remember there were holes in the pier, left by missing boards that had either rotted out or been washed away by a storm. I was terrified of falling through one of those holes and drowning.

Mama had no problem convincing me to sit down and fish with a drop line next to one of the holes. My first lesson was that I had to be very quiet and sit still or I'd scare the fish away. . . or fall through the hole. I was protected from the sun by *Coppertone Suntan Lotion* and a big straw hat. If the mosquitoes were bad, Mama would also smear some *6-12 Repellent* on my arms and legs.

Usually, the only thing I ever caught were crabs and pin fish. But one time I caught a flounder so big we were afraid it wouldn't fit through the hole. Mama helped me pull it in. When we got home a neighbor took a picture of me with my catch of the day. That was the day that I learned the sweet smell of success smelled a lot like fish.

My love of the Outer Banks was born at an early age with fishing trips to Nags Head, Oregon Inlet, and Hatteras. Those excursions were made

most often when we had company. My Daddy's relatives from Up North often came to visit us during their vacations.

But, most of the time we went to Rose Bay, which was closer to our home in Plymouth. My favorite part of these outings were the picnic lunches. We sat at a picnic table that was close to the edge of the bay. The fried chicken, deviled eggs, sandwiches, and homemade cookies were served on colorful aluminum plates that came with the picnic basket.

A thermos of coffee and bottles of Coco Cola were on hand to wash down our lunch. We always had plenty of Cokes because my uncle worked at the bottling plant in Plymouth. I didn't drink them after the fishing started, though. That was because Mama put the fish right in the ice box with the drinks. That made the bottles slimy and they smelled like fish. She'd say I was being silly and lean over the pier's edge and to rinse them off in the water, but they STILL SMELLED FISHY!

As I got older it became evident to me that fishing didn't mean you were catching fish. Mama didn't mind that fact at all. She'd stand there and "fish" sun-up till sun-down. Her hope never wavered that the "big one" was

*“One morning over her cup of coffee,
Mama told my daughters and I
that when she died she wanted us to just
pack up the fishing gear and go to
Rose Bay
as soon as her funeral was over.”*



out there. And often enough
Mama did catch a big one.

I got increasingly bored
with fishing as I got older. I
preferred going to the Outer
Banks where I could explore the
beach, see what was around the
bend, or dig for
Blackbeard's treasure,
and when I was a
teenager — look for
boys. I loved going
fishing, I just didn't
like to fish that much.
At Rose Bay I didn't
dare wander through
the tall marsh grass
having seen large
cotton mouth
mocosins in that
grass, so there was
nothing to do but
stand there with a line
in the water and hope
that the nibble I felt
wasn't just a crab
stealing my bait.

I am sixty-
something now and I
still prefer exploring
the beach to standing
on the end of a pier. I
still like to collect
treasures left by the
waves, watch porpoises play
beyond the breakers and visit the
historic sites. I'd rather have my
camera in hand than a fishing
pole.

But, I'm sorry now for
having skipped so many
opportunities to join Mama on
her fishing trips. I am sorry for
the times I missed seeing Mama
get excited when a fish, big or
little, hit her line. Her hope

lessons. I learned to love the
isolation and beauty of our
Carolina waterways, the value of
being patient, and most of all I
learned to hope. I learned that
no matter how little the catch is
today, there is always a bigger one
waiting to be caught
tomorrow.

*

I did not
fully appreciate those
fishing lessons until
after Mama died.

*One morning
over her cup of coffee,
Mama told my daughters
and I that when she died
she wanted us to just pack
up the fishing gear and go
to Rose Bay as soon as her
funeral was over.*

So, we did
just that. We let
everyone know they
were welcome to
come along, but after
the services we would
not be home. We'd be
at Rose Bay.

My
daughters and I, along
with their friends, an ex-husband,
my first cousin Dave from Up
North who I had not seen in
years, and my best friend since
high school, Mary Jane, all with



Donna Campbell Smith

burned eternal for the "big one"
out there.

Even so, while I may not have
inherited her love of the sport, I
still learned from my early fishing

our memories of former fishing trips with Mama at Rose Bay, fished until the sun sank below the bay's horizon.

We ate a wonderful picnic packed for us by Mama's church family. We laughed, the little children played, and we caught dozens of little fish. No keepers, but that didn't matter. It never did to Mama. What mattered was the fellowship with each other, with God, and His glorious natural creation.

Rose Bay was as wild as it was fifty plus years ago when Mama first sat me down with that drop line next to the hole in the pier. I can't count how many sentences that day began with, "You remember the time Dada. . . ." The grandkids called her Dada.

By sunset we were even thinking about breaking the rules and staying all night, not wanting to let go of the experience. But, the very instant the sun settled low in the sky, the mosquitoes brought us to our senses. To escape the torment they inflicted we packed up our gear and drove home. Our bodies tired, but our souls refreshed.

Thank you Mama for teaching me so much about the good things of life, but most of all for the fishing lessons.

Book of the Quarter:

THE BOOK OF MULES:

*Selecting, Breeding, and Caring
For Equine Hybrids*

- written and photographed by Donna Campbell Smith, is a celebration of mules, those long-eared hybrids that helped carry pioneers west, tilled the tobacco and cotton fields of the South, and served in the military throughout America history.

Today, they are still working hard in fields, working as pack animals, as favorite mounts for trail riders and are still used in the military. The Book of Mules includes history and origin of the mule, care, selecting, breeding, showing and owning mules for fun. It is illustrated with over fifty

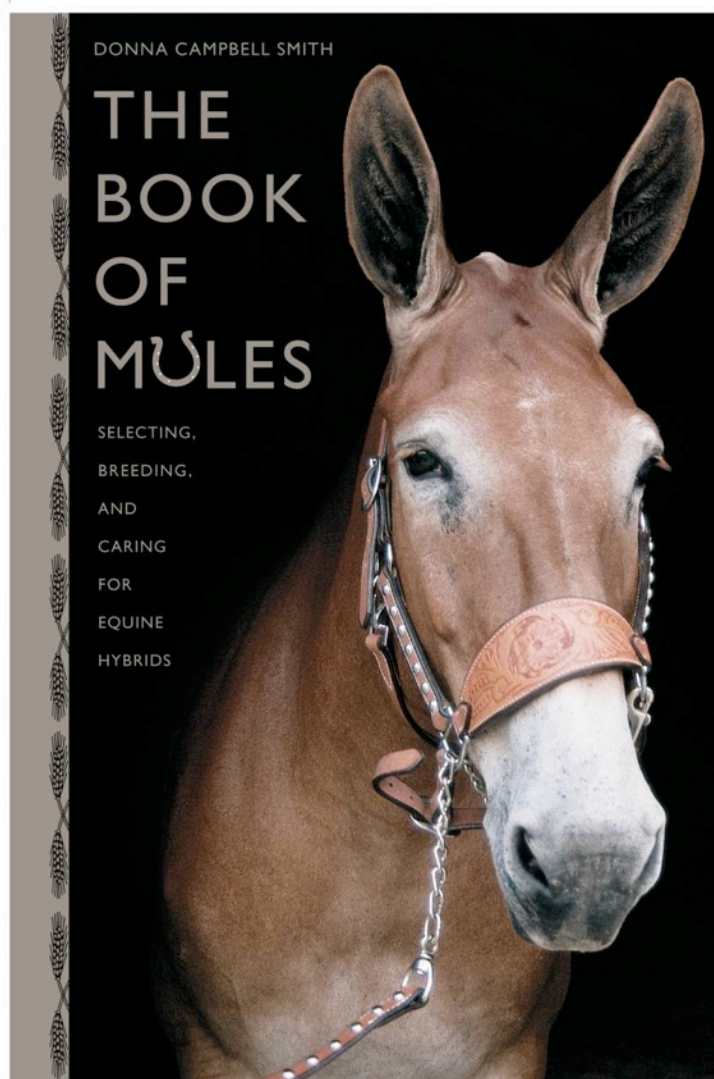
color photographs. Read about the author and her other books at www.donnacampbellsmith.com

The Book of Mules: Selecting, Breeding, and Caring For Equine Hybrids retail 22.95

ISBN 978-1-59921-283-8

Published in 2008 by The Lyons Press, an imprint of The Globe Pequot Press

Ask for it by name at your local bookstore and tackshops.



"DOTTIE FLASHBACK STOTESBERRY"

BORN 08-03-2004
DIED 07-06-2010

Dottie was the family K-9. She was not the average dog. She was

far above that. She was a family member that wanted to be a part of the family. She would lay and watch TV with us. (wherever she wanted to) When we were having a meal she would work

her way back and forth from who ever was eating to see if she could have some. She never begged by barking, but she sure did have a way of doing it with her eyes (her big pretty blue eyes). She would answer the door with who ever was answering it, but she would never bark. She would just greet the guest by

smelling of them and making sure they were OK to come in our home and to see if they brought her a playmate. Our son Scott has a "Pit Bull". He would come over to visit from time to time. You might think they would fight. It was just the opposite. They would play and play. Every once and a while



they would have a disagreement about which food bowl was theirs and they would jump up on each other and show there teeth to each other. But they never would bite each other. Then Dottie would go lay down, pout for a while and then just like two children they would be playing together again. Dottie

really liked roasted pig ears. When Brute (the pit bull) was over visiting we would give both of them one. Brute would always finish his before Dottie would. When Dottie would lay hers down for a minute Brute would jump up grab it and run, and then he would eat it too. Dottie learned over the years how to get

you up from watching TV or even out of bed. She would go to the back door and scratch. She might of wanted to go outside but

she might of wanted you to give her your left over dinner off of the counter or she might of been telling you the cat was on the counter. She knew we did not allow that. She loved to swim and so does Brute. When he would come over we would throw a 4X4 in the water.

Brute would go after it and Dottie would go and help him get it back to the boat basin shore. Dottie would get out of the water and help Brute pull the 4X4 out of the water.

She loved to ride in a vehicle. It did not matter if it was a truck, car, golf cart or even the John Deere lawn mower. It did not matter to her if we were going 2, 3 or 10 MPH on the golf cart or 60 MPH in the car. She always liked to have her head sticking out the window or where her ears could flop in the wind. She would come and visit the fire

department. If the only thing to do was paper, or office work she was ready to go riding or go home. She loved her home. If she was not riding or able to be busy she wanted to be home where she could look after things. She leaves her mark behind to show she liked to be busy. One day I left her in the car just to run in the store for a

minute. When I came back out she had chewed a little hole in the door panel. She was just a pup when that happened. Just to let you know how gentle she was I will tell you this little story.

When she was a little pup we got her a little toy stuffed cat. She would take that cat in her teeth,

the day she got it. She was a good dog.

This is a true story. I know some of you never got the chance to meet Dottie, but the ones of you that did I am sure you will never forget her.

Dottie died at 10:55am at Pamlico Animal Hospital after a short battle with kidney failure. She has been a big help to the Swan Quarter Fire Department over the last six years. She has helped with some of the field trips to the Fire



put it between her front paws and flea the thing. For almost 5 or 6 years she would do this. It would get dirty and Jenny would put it in the washing machine. This would happen over and over. When Jenny placed that little stuffed cat in the casket with Dottie it still had both eyes, ears and tail. It looked just as good as

Department. She participated... in just about all of the parades in the area. She was the most loving K-9 you could ever meet. Dottie will be missed by her family and friends.



KIDS OF THE QUARTER



Kids of the Quarter are this month Miss Endiigo Leilani Swindell, her birthday is October 10, 2010 and she is 2 years old and her brother Leo Haven Swindell, his birthday is September 6, 2006, and he is 3 years old. "Leo and Endiigo are 13 months apart but should have been twins," says their mother Jessica.

"They are so close and do everything together."

They are definitely best friends, you will rarely see one without the other. Endii looks up to her brother for everything, he is most definitely her **HERO!**" - Born and bred in Hyde County, they enjoy the outdoors, playing in the dirt, boat rides and



helping daddy (AJ Swindell) pull fish nets.





Artist of the Quarter Jessica Lee's Daft Photography & Photo Editing

"My hobby for photography started at a young age, it was something my mother enjoyed doing and she was always taking pictures. But it really kicked in full force when I had children of my own. Capturing their moments turned into a love for being behind the camera," answered 'Jess' about my question about how it all started. - She continued: "My hobby turned into a passion when I moved to Hyde County. There was so much beauty, so many things to capture and take photographs of. I was always outside with the kids, in nature, taking pictures of everything." - Oh, we all agree. Don't we? Asking her about her "Daft Photography" business, she said:



"When friends and family members started asking me to do their photos for them, that is when I decided to make a business out of it....and years later, I STILL LOVE taking photos...I do not consider it a job to me, because I enjoy doing it."

Jess and her husband AJ were high school sweet hearts: "Well, we dated while we were both in high school...he went to Northside, and I sent to Chocowinity {when it was still a high school}. But, we met at Food Lion in Washington.

We both worked there, I was a cashier and he was a bagger. We've known each other since we were both 17 yrs old. Dated for almost a year at 17, but remained friends for almost 11 years before we got back together, got married and had kids!"

In September they'll be married for 4 years. Jessica Lee Swindell is pregnant with their 3rd child.

We are looking forward seeing more from this wonderful Hyde County photographer. Jessica Lee travels all over to do portraits, from Raleigh to Greenville to the Outer Banks. She really enjoys doing portrait photography, especially children, but her true love is capturing nature! Visit her on Facebook <http://www.facebook.com/pages/Daft-Photography-and-photo-editing/166284547351> or http://www.myspace.com/daft_photos



Boat of the Quarter Capt. Alex

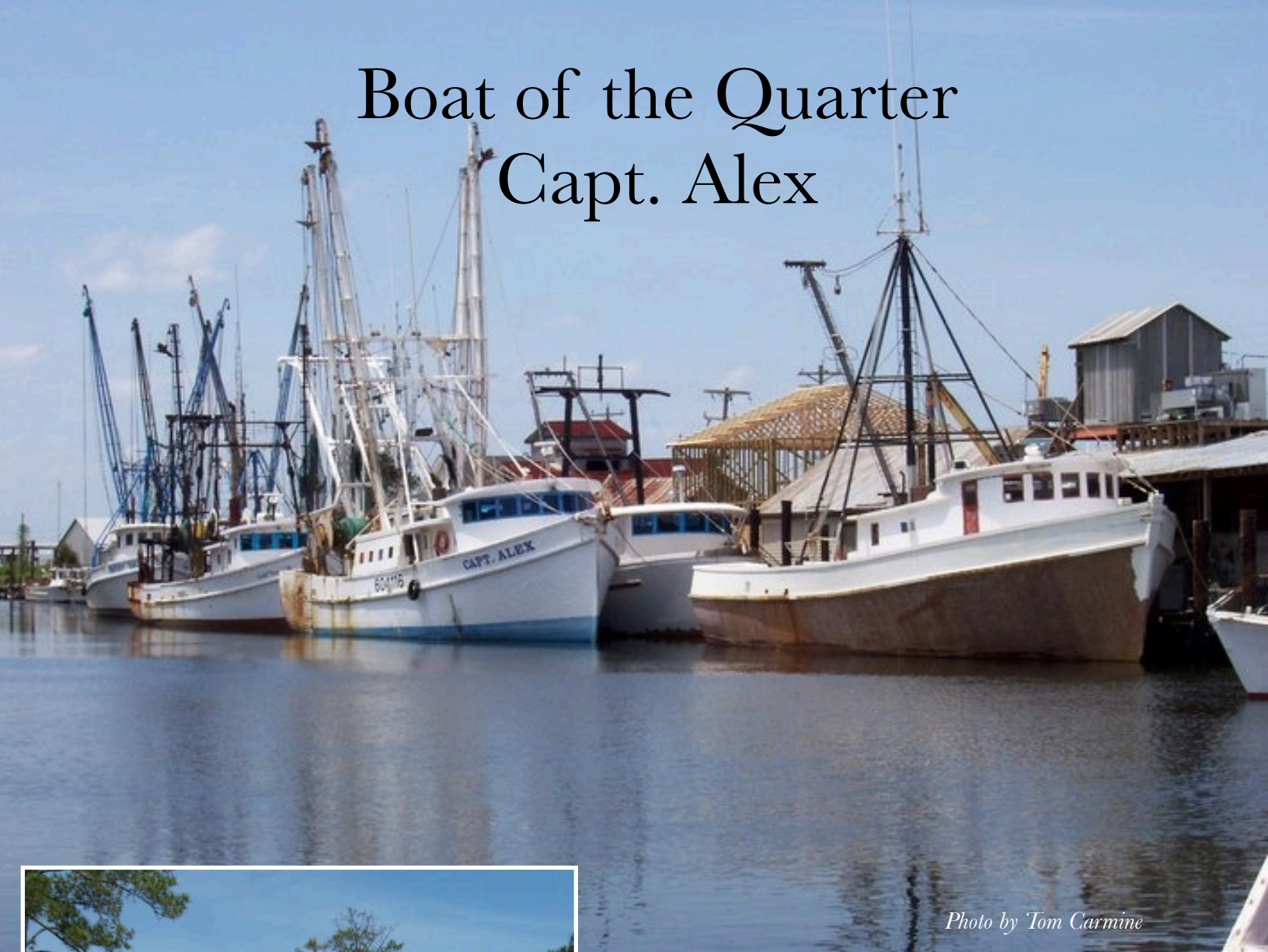


Photo by Tom Carmine



On Duty this Quarter!
This is Jason Burleson
on duty, he is a marine
patrol. Jason was one
of the officers who
also helped at the
Landing Rd fire.

Photo Ingrid Lemme

Photo by Ingrid Lemme

August 2010



Upcoming Events "County of Hyde"

Save the date for the 5th annual Down East Arts and Craft Show that will be November 6 & 7 at Peay School there is no fee to get in the door! Get a kick-start on your Christmas shopping! For Facebook fans, follow the DEFA&CS online at <http://www.facebook.com/pages/Down-East-Arts-and-Craft-Show/113069415411063>

The Hyde County Chamber is making preparations for our third annual Veterans Day Dinner. "If you are a Veteran from Hyde or know someone who is, please call the office (252-926-9171 252-926-9171), email (hydecoccc@embarqmail.com), or send us a message through our Facebook Page. We would like to try to ...honor as many as possible for this event. We thank you in advance!!" <http://www.facebook.com/hydechamber>



SQFD Shrimp Dinner

Fried Shrimp, Buttered Potatoes, Cole Slaw, Bread, Dessert and Ice Tea is served at the Swan Quarter Fire Department on Saturday, July 31, 2010 from 11:00 am until 7:00 pm. So ya'll either don't cook lunch or dinner, or both. Whatever it is the SQ FD needs our support! - For Facebook fans, join the SQFD supporter group online to get updates: <http://www.facebook.com/pages/Swan-Quarter-Volunteer-Fire-Department-Supporters/322812001621>

Ponzer FD

Ponzer Volunteer Fire & Rescue will be serving Fried Chicken and BBQ plates on Saturday, August 14th from 11 am - 7 pm. Plates will include string beans, macaroni, and a roll. Plates will be \$8 for adults and \$4 for children. Eat in or take out. - For Facebook fans, join the PFD supporter group online <http://www.facebook.com/pages/Ponzer-Volunteer-Fire-Rescue/254612471923>



WANTED!

**Old pictures, documents, stories, and other items
relating to the *Hyde County 1854 Courthouse*.**

**Please look in those old shoe boxes, attics and
other hiding places for anything that might help us
show this *National Register of Historic Places*
Hyde County landmark as it used to be!**

**Contact: Mack McLawhorn
252-925-1142 or 943-6030**



*The Friends of Hyde Countys
Historic 1854 Courthouse*

**Join Friends of Hyde County's Historic 1854 Courthouse on Facebook for Updates
<http://www.facebook.com/group.php?gid=123050271051289>**

Better Than Anything Cake

By April Arnold

**1 box German chocolate cake mix
Water, vegetable oil, egg for cake mix
1 can sweetened condensed milk
1 jar caramel or fudge topping
1 container frozen whipped topping
1 c. chopped nuts (optional)**

Heat oven to 350 degree. Bake cake as directed on box in 13 x 9 inch pan. Poke holes in top of warm cake with wooden spoon handle. Drizzle with sweetened condensed milk. Let stand 10 minutes. Drizzle with topping. Cover and refrigerate about 2 hours. When ready to serve add whipped topping on top and sprinkle with nuts.

Recipes from the Book

"Simple Down East Cooking"

by Elisabeth Gurganus of Swan Quarter.

I bought my book at Harris Steak & Seafood in Fairfield, NC. I am sure that you find the book also at other places on the Inner and Outer Banks.

To order your own signed copy you may also call her at 252-926-8461 or email her at gurganus1@embarqmail.com



Congo Bars

**½ stick butter or margarine
1 ½ c. graham cracker crumbs
1 can sweetened condensed milk
1 c. semi sweet chocolate chips
1 1/3 c. flaked coconut
1 c. chopped pecans**

Preheat oven to 350 degree and melt butter in pan. Sprinkle crumbs over butter. Pour milk evenly over top. Top with remaining ingredients in order given. Press down with fork. Bake for 25 minutes or until lightly browned. Cut into squares when cool.



Our Sweet Mattamuskeet's

While commercial onion production began in Hyde County in the 1960's, Alligator River Growers involvement in the crop began in 1994 with four acres. With each passing crop, they learned a little more about producing onions in the area and saw steady increases in acreage. Currently, Alligator River Growers grow for harvest approximately 100 acres of "Spanish Sweet" type onions. All of their production is on high organic "Blackland" typically found in areas around Hyde County. Alligator River Growers's farm is located between beautiful Lake Mattamuskeet and the Pamlico Sound.



The close proximity to these large bodies of water helps moderate the extreme low and high temperatures often found in North Carolina. This moderate temperature along with the deep organic land, allows them to produce very large, high quality sweet onions.

Alligator River Growers

Alligator River Growers, 3278 Airport Road Engelhard, NC 27824
DIRECTIONS to the farm: From the West 264 East to Engelhard, NC. Continue past Engelhard on 264 E for approx. 5 miles. Turn

LEFT onto Airport Road (becomes a dirt road) continue for approx. 3 miles and you're there!
Phone 252-925-9731

2010 Onion Season's Here

Pick up your Sweet Mattamuskeet's at 3278 Airport Rd. Engelhard, NC 27824

www.alligatorrivergrowers.com

FYI: Roger Swindell, off of 264, he sells them by the bag full and Chris's grocery store carries them in Swan Quarter on 264.

(FYI info we got from the Hyde Chamber Facebook page <http://www.facebook.com/pages/hydechamber#!/hydechamber>)



DOWNEAST CUSTOM
FISHING RODS
BY BOB THOMAS
DESIGNER-MAKER

496 MAIN STREET
SWAN QUARTER
NC, 27885
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downeastrodmaker@beachlink.com

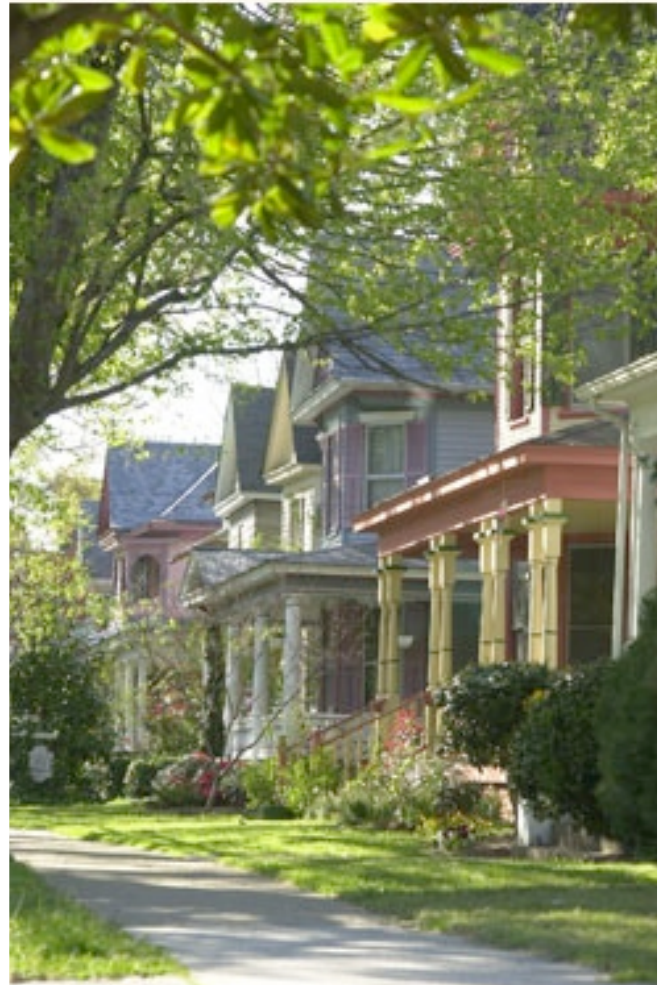
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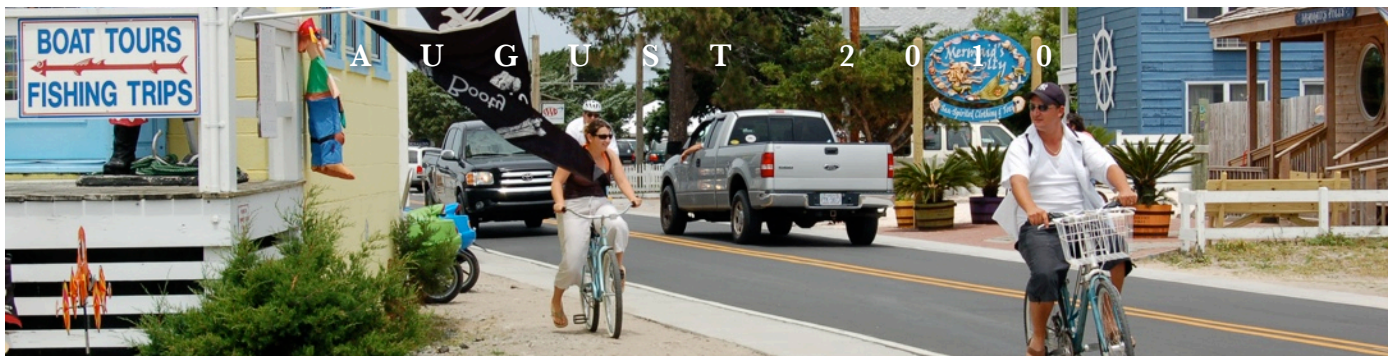
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August 2010