

WEST END REVIVAL

PHOTO BY JORDAN TIMPY

The building at 214 W. Franklin Street, formerly Wicked Burrito, is undergoing construction as it is transformed into a Noodles & Company, a restaurant offering an assortment of Asian, Mediterranean and American pasta dishes. The building was chosen by the company because of its age, character and image, which they intend to preserve, according to Jon Brockway, superintendent on the job with U.S. General Construction out of Georgia.



PHOTO BY JORDAN TIMPY

Also coming soon on the West End is Mint, an Indian restaurant. It will occupy the spot next to Local 506, which was the former home of Shorty's and Obama campaign headquarters. A few doors down new bar The Crunkleton will occupy space formerly used by the Cat's Cradle.

New town bike plan rolls forward

by Jack Carley
Staff Writer

The Town of Carrboro held a meeting July 23 to hear public comments on the initial stages of a new bike plan for the town. Consultants from Greenways, Inc. presented a preliminary plan for improving the town's bicycle facilities and about 50 people dropped by to see the plans and offer their opinions, said town Transportation Planner Adena Messinger.

Messinger says that public comments are being considered in the planning process and that a newer draft plan should be ready by Friday to see at the town hall or online at the town's website (ci.carrboro.nc.us). The newer draft will be up for review for about two months, Messinger said, and will likely be available for comment at another public hearing.

New bicycle facilities in Carrboro may include more bike lanes, offroad paths, wider shoulders and something called a "sharrow," short for "share the road" arrow.

Messinger said the meeting went "alright" but may have been dampened by the weather. Still she said some bicyclists braved the ominous clouds and had helmets in hand at the meeting.

Land & Table Briefs

Potluck correction

The next date for the ChathamArts Potluck in a Pasture was incorrectly reported in last week's paper. The next Potluck in a Pasture will be held September 14 at Castle Rock Gardens from 5-7 p.m. Details to follow, for information call 219-9840.

NCBG events

The N.C. Botanical Garden will host several events for the public in August.

On Aug. 2, it will hold a workshop, "Local Flora: Summer," from 9:30 a.m. to 12:30 p.m. An instructor will give classroom lectures and lead explorations to teach about a variety of local habitats and the summer's woody and herbaceous plants.

On Aug. 9, the garden will host "Knowing and Growing Carnivorous Plants" from 1 to 3 p.m. Staff will teach about the conditions that support Southeastern pitcher plants and how to grow them. Participants will create and take home a portable bog garden. There is a fee of \$60, or \$55 for Garden members to pay for the take-home garden.

On Aug. 16, trained tour guides will offer a tour of Coker Arboretum from 11 a.m. to noon and speak on the history of the arboretum.

Free Fridays

OWASA will waive the fee for boat users on University Lake on Fridays until August 15. There is still a fee for renting an electric trolling motor. For a waiver, bring in a recent bill to prove you are an OWASA customer. If you have OWASA service but not a bill, bring identification that can confirm your address. University Lake is open Friday through Monday from 6:30 a.m. to 6 p.m. Call OWASA at 942-5790 for more information.

Farming workshops

The Center for Environmental Farming Systems in Goldsboro will host a workshop on August 20 from 10 a.m. to 3 p.m. entitled Organic Certification to teach farmers how to get a farm certified by the U.S. Department of Agriculture's National Organic Program.

On August 25, a workshop entitled De-

veloping Community Based Food Systems will be held from 9 a.m. to 4 p.m. The workshop will look at the framework of local food systems, including conducting food assessments, developing new markets, policies that affect food systems and more.

For more information or to register, see www.cefs.ncsu.edu/calendar2008.htm.

Saxapahaw String Band

The regional favorite Southern String Band will play the Saxapahaw Rivermill Market & Music Series this Saturday. The music-combination-farmers' market is every Saturday from 5-8 p.m. until the end of August, with a special Oktoberfest celebration on Oct. 18. To come and enjoy the show, bring a blanket and chairs. Vendors sell prepared food and farmers offer produce; arts and crafts are also available along with activities for kids. Drivers are encouraged to park at the Saxapahaw General Store or the Collins Community Center. Dogs are not allowed at the event. For more information visit www.rivermill-village.com or call 336 675 7704.

Carrboro FARMERS' MARKET
locally grown nationally known

WEDNESDAY MARKET: 3:30 - 6:30 p.m.
SATURDAY MARKET: 7 a.m. - Noon

What's at Market?

Check out what's at the Year-Round Farmers' Market . . .

WEDNESDAY MARKET NOW OPEN!!!!!! . . .

BLUEBERRIES, tomatoes, corn, cantaloupe, watermelons, peaches, blackberries, zucchini, yellow squash, peppers, cucumbers, basil, onions, garlic, pole beans, beets, potatoes, chard, vegetable and flower starters, sunflowers, lizianthus, snap dragons, sunflowers, zinnias, lilies, campanula, and many more flowers, baked goods (including vegan and gluten free options), breads, jams, wines, grass fed beef, pastured pork, pastured chicken, grass fed lamb, buffalo, sausage, chorizo, ground bison, raw milk cheeses, smoked cheeses, goat cheese, jams, jellies, pottery, hats, rugs, and more!

Recipe of the week

LIGHT SUMMER PIZZA

Recipe Provided by: Market Customer, Sacha Knowles

I tried this one at home with an easy white flour tortilla crust. You could of course make your own dough, but the tortilla works great. I get the great big tortillas. Have fun with the toppings. I've used cooked corn, fried okra, fried eggplant, peppers, and other toppings when I want to make bigger pizzas. This is a simple and light summer version. Enjoy!

INGREDIENTS:

- 1 large head of Garlic (minced)
- 2 large onions or 4 small onions (chopped)
- 1 Tablespoon of honey
- 6-7 tomatoes (Chopped) *I used a collection of heirloom tomatoes because I had them, but paste tomatoes work great
- 4 cups of grated mozzarella cheese
- Olive oil
- Small bag of fresh basil (chopped or whole)
- 3 large flour tortillas (the bags usually contain 12 tortillas)
- Salt and pepper to taste

Over medium heat, sauté the garlic and onions in olive oil and be careful not to burn them. Add about a tablespoon of honey and cook until onions are clear. Add the tomatoes and reduce the heat to a simmer for about an hour. Salt and pepper to taste.

Coat both sides of the tortillas in fine olive oil. Broil each side in the oven until the tortilla is lightly toasted (about a minute or less on each side). The tortilla will balloon out and rise. Take out of the oven and pop the air bubbles to regain a flat surface. Spoon the sauce overtop the tortillas and cover with cheese. Stick back in the oven on broil just long enough to melt the cheese. Top with fresh whole or chopped basil. Take out of the oven and drizzle the surface of the pizza with a little olive oil and salt. Serve hot.

* Ingredients Available at Market



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MAKING SENSE OF INVESTING

MARK TRAIL

THERE ARE MANY TYPES AND SIZES OF CRABS... SOME SPECIES HAVE BECOME LAND DWELLERS, BUT ALL ARE BORN IN THE SEA

THE GHOST CRAB IS ALMOST, BUT NOT QUITE, A DRY-LAND DWELLER

IF YOU VISIT THE BEACH YOU'LL PROBABLY SEE A GHOST CRAB AS IT DARTS ACROSS THE SAND

WHEN THE SUN IS OUT, IT KEEPS TO ITS BURROW AS MUCH AS POSSIBLE, FOR ITS SHADOW WOULD GIVE IT AWAY...

BUT WHEN THE SUN GOES DOWN AND SHADOWS DISAPPEAR, IT HAS LESS TO FEAR FROM MARAUDING BIRDS

WHILE IT REMAINS MOTIONLESS ON THE OPEN BEACH, THE SHARPEST EYES USUALLY OVERLOOK IT...

THOUGH IT BREATHES AIR, THIS LITTLE BEACHCOMBER MUST CONTINUALLY SCURRY TO THE WATER'S EDGE TO WET ITS GILLS

AND EVEN IF AN ENEMY SHOULD SPOT IT, THE SPEEDY CRAB SELDOM GETS CAUGHT...

FOR THE GHOST'S SUDDEN REVERSING AND SIDESTEPPING AS IT RUNS FOR HOME WOULD PUT A GOOD QUARTERBACK TO SHAME

puzzle solutions

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

CRYPTOQUOTE ANSWER:
THREE THINGS IN HUMAN LIFE ARE IMPORTANT: THE FIRST IS TO BE KIND.
THE SECOND IS TO BE KIND. AND THE THIRD IS TO BE KIND.
— HENRY JAMES, WRITER

