

HOME FOR RENT

2 bedroom, 1 bath, all appliances, central HVAC, lawn maintenance, trash pickup, and water included. Background check and deposit required. \$450/month (252)249-1617

APARTMENT FOR RENT

2 bedroom, 1 bath ground level apartment in large converted brick home. Pets negotiable. \$700/month plus utilities. Call 434-996-5691 or 434-996-5645

SERVICES OFFERED

Dump-Trailer for Hire Hauling, Trash Removal, Recycling, Mulch, Pine Straw, Topsoil, Stone, & Most anything you may need removed or delivered. Very reasonable rates. Call or text Howard: 252-876-9752

FOR SALE

Gold's Gym Power Spin Stationary Cycle With Manual. Excellent Condition. \$100. Call 252-675-1274 or 252-249-2820.

Millennial High Tech Free Range Egg Gathering Facility (Chicken Coop!). Can Deliver. \$600. Call 518-294-6181.

EMPLOYMENT

Busy non-profit focused on serving children is looking for a part time, experienced, passionate and creative cook/kitchen tech to plan weekly menus and prepare one healthy and tasty meal each weekday that school is in session for 150 children, grades Kindergarten through Eight. Hours are Monday through Friday, 1:30 to 4:30 p.m., with additional hours every Wednesday morning, every other Friday, one Monday evening per month and an occasional Tuesday or Thursday morning. Will also be responsible for leading and directing weekly food pickup efforts and for keeping retail partners and Feed America records to ensure that the program meets or exceeds all objectives specified in grant requirements. Organizational skills, a clean driving record, and a clean background check are required. The ability to maintain client confidentiality is imperative. Submit resume and references, with phone numbers, to spayne@heartwork-snc.org

MISCELLANEOUS

Great Commercial Shop Space For Rent Located in Oriental 730 Broad Street. I will devoid / partition to suite your needs 15x30 for \$150.00 - 30x30 for \$300.00 Concrete Floors 252-249-3010

AUTO FOR SALE

ORIENTAL AUTO SALES Used cars and trucks for sale! Don't see what you are looking for, Ask us we'll find it for you. Gwinn Hedrick Broad St., Oriental, NC 252.249.3010



1978 MGB Low miles new Yellow paint runs and drives great. A lot of new parts. New soft top and a aftermarket hard top in okay shape. Call or Text 252-675-9398 \$4,500.00 OBO



Mail To: THE PAMLICO NEWS,
P.O. Box 510, Oriental, NC 28571 or Call 252-249-1555

Yearly Subscription Rates

- ☐ \$30 in Pamlico County & Beaufort County
☐ \$45 in North Carolina
☐ \$55 outside North Carolina

Name: _____

Address: _____

Zip: _____ Phone: _____

PAMLICO TREE CARE, LLC

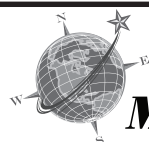


- * Complete Tree removal
- * Experienced Tree climber
- * Tree Pruning and Shaping
- * Bucket Truck
- * Brush & Branch chipping
- * Stump grinding
- * Tractor work
- * Bush hogging

DUMP TRUCK HAULING ROCK, TOP SOIL & SAND

FREE ESTIMATES * FULLY INSURED

Email: pamlicotreecare@aol.com
252-745-7232 / 252-671-7563



World Wide Marine Training, LLC

U.S.C.G. Approved Training & Testing

Captains Licenses ★ Master 100 Tons ★ Master 200 Tons ★ AB
★ STCW 5-day Basic Training ★ Radar Endorsements ★
Auxiliary Sail and Assistance Towing Endorsements

Call 252-249-2135
worldwidemarinettraining.com
22532 NC Hwy 55 East, Oriental, NC 28571

FOR RENT

Bayboro-South Second Street - 2BR/1BA home convenient to all of the schools. Gas fireplace, faced with stonework, in living room. Gorgeous classic tiling in kitchen. Breezeway leading to garage. Large deck in back. Workshop.
\$675/mo + Utilities

All of our other long term rental properties are currently leased.

If you are looking for professional management of your rental property, please contact us at Mariner Realty, Inc. (252)249-1014.

Please check our web page
www.orientalncwaterfront.com
for more rental details



704 Broad Street, Oriental, N.C.
1-800-347-8246
LOCAL: 249-1014
www.orientalncwaterfront.com

FOR SALE



Minnesott Beach - Enjoy expansive views of the Neuse River, with sunrises & sunsets from your waterfront condo at Minnesott Beach. Desirable 1st floor unit with 2 BR & 2 Full Baths comes completely furnished. Perfect as a weekend getaway or settle in for long-term casual living.
\$99,000



Sail/Loft Realty
Smarter • Bolder • Faster
249-1787 • (800) 327-4189
www.SailLoftRealty.com

CYCLE FOR SALE

1979 Sportster 1000 cc Iron Head XLCH..... RED! Two seats, 4,000+ miles. New paint. Call 252-675-9398 \$2,000.00 OBO

**Green Bay Marina
Pamlico County
Oriental NC**
**Serene Protected Slips
Boat Ramp,
Rest Rooms,
Bait, Ice, Snacks,
Located On
Green Creek
Slips Just \$100 per
Month, Including Water
and Electricity
Call Charles Draughon, Sr.
(919) 667-4831**

eBay Outlet of Oriental

It's a new way to sell...

Drop your stuff off at eBay Outlet of Oriental and selling experts do the rest.

Visit your Local eBay drop off center, bring electronics, sporting goods, and more to eBay outlet office. You don't even need to pack it up or ship it out.

Set back and relax.

eBay Outlet of Oriental will photograph, list, and ship your stuff when it sells. *Get Paid. It's that simple.* Receive up to 60% of the earnings when you items sell.

The more it's worth the more you make.

Located at:
Oriental Marine Consignment
Broad St., Oriental, NC
252.249.3010



**Ben Casey
Custom Framing**

Distinctive
Work For
Discriminating Tastes

The Casey Studios
Ben & Carolyn
Casey

www.bencaseyphotos.com
ben@towndock.net
carolyn@towndock.net
252-249-6529

Kitchen Chatter

by Nancy Winfrey



Get A Head Start On Your Holiday Baking And Candy Making

RICH HOLIDAY FRUITCAKE

Great fruitcake to serve during the holidays or use as a gift from your kitchen tied with a big red bow. After baking and cooling, decorate and glaze cake. Wrap airtight-cake top side up-in plastic wrap (not aluminum foil), place in large zip-lock bag or wrap aluminum foil tightly over plastic wrap. Store in cool place and let ripen for at least 3 weeks. When ready to use, place in refrigerator and chill at least 3 hours before slicing.

1 pound candied pineapple
1 pound moist candied cherries, green and red
1-1/2 pounds dates, pitted and chopped
1 pound white raisins
1 pound pecans, coarsely chopped or cut
1-1/2 cups plus 2 tablespoons white sugar
1 cup water
1 tablespoon white corn syrup
3 tablespoons lemon juice
1/2 cup sherry
4 cups all-purpose flour
1-1/2 teaspoons cinnamon
1 teaspoon allspice
1 teaspoon cloves
1 teaspoon soda
2 teaspoons salt
1 pound butter, softened
1-1/8 cups brown sugar, packed
12 eggs, beaten
1/2 cup light molasses
Milk

Cut the pineapple into thin, match-like strips. Coarsely cut cherries and dates. Place pineapple, cherries and dates, raisins and nuts into a large mixing bowl. Heat 1/2 cup of the sugar and 1 cup water to boiling and simmer 5 minutes. Add white corn syrup to hot sugar mixture and pour over the fruit, along with the lemon juice and sherry. Blend well-cover-and let stand overnight, stirring several times to moisten fruit evenly. Combine the flour, cinnamon, allspice, cloves, soda and salt and blend or sift. Cream the butter and remaining sugar until well blended. Stir in the eggs and beat mixture until smooth and fluffy. Stir in the molasses and then add the flour mixture in 3 or 4 portions at a time, beating well after each addition. Turn batter over the fruit and mix using two heavy wooden spoons or hands covered with plastic gloves or bags. Continue to mix until fruits are well distributed. Line 7 pans (4x8x2-1/2-inches) with aluminum foil. Fill prepared pans compactly with batter up to 1/4-inch of top. Press batter down and them smooth top with a spatula. Pat milk over the tops to cover with a thin film. Bake in 250 degree oven for 2-1/2 hours or until cake tests done. Cool cakes on racks. Remove cakes from pans but leave paper attached. Turn cake to top side and decorate and glaze, if desired.

CANDIED PEANUTS

A great gift idea!

1 cup sugar
1/2 cup water
2 cups shelled raw peanuts

Combine the sugar and water in a saucepan and cook over medium heat, stirring frequently until sugar has dissolved. When the sugar dissolves, add the peanuts and cook and stir constantly over medium heat until the liquid evaporates. This usually takes about 15 minutes. The mixture will start sugaring and will look rather strange but it's doing what it should. After the mixture has completely sugared, coating the nuts, remove from (they will be dry and liquid-free). Spread coated nuts on a greased baking sheet and bake in 300 degree oven for about 25 or 30 minutes. Cool well and pack in airtight containers.

This recipe for caramelized peanuts produces a deliciously crispy, crunchy, sweet and salty snack.

APPLESAUCE FRUITCAKE

2 cups sugar
1 cup shortening
1 teaspoon salt
4 teaspoons baking soda
2 eggs
3-1/2 cups applesauce
1 teaspoon each of cinnamon, nutmeg and cloves
3 teaspoons cocoa
4 cups all-purpose flour
2 cups raisins
1 cup nuts, coarsely chopped
1 pound candied fruit, coarsely cut

In a large mixing bowl, add the sugar, shortening, salt, baking soda and eggs and beat until light and fluffy. Heat the applesauce to near boiling and add to the batter and blend well. Blend in the cinnamon, nutmeg and cloves, mix well and then add the cocoa and blend. Add the flour, raisins, nuts and fruit and mix thoroughly. Pour batter into 2 loaf pans that have been well-greased and floured or wax paper-lined pans. Bake in 350 degree oven until done - about 45 to 55 minutes.

CARAMEL NUT POUND CAKE

1/2 pound butter, room temperature
1 box (1 lb.) light brown sugar
5 large eggs
3 cups all-purpose flour
1 tablespoon vanilla
1 cup chopped pecans or walnuts
1/2 cup vegetable shortening
1 cup white sugar
1 cup milk
1/2 teaspoon salt
1/2 teaspoon baking powder

In a large bowl, cream the butter and shortening and then add the brown sugar a little at a time and beat well. Add the white sugar and beat until mixture is light and fluffy. Add the eggs-one at a time-beating well after each addition. After the eggs have been added, continue to beat 3 minutes longer. Combine or sift the baking powder and salt with the flour and add alternately with the milk. Add the vanilla and nuts and blend well. Grease and flour a large tube pan and pour in batter. Bake in 325 degree oven for 1-1/2 hours or until cake tests done. Cool, wrap tightly and store in airtight container. This cake freezes well.

CHOCOLATE POUND CAKE

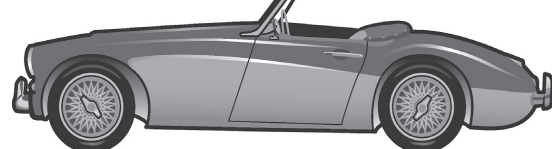
1 cup (2 sticks) butter, room temperature
3 cups sugar
1/2 cup cocoa (heaping)
1/2 teaspoon baking powder
5 large eggs
1/2 cup shortening
3 cups all-purpose flour
2 teaspoons vanilla
1/2 teaspoon salt
1-1/2 cups milk

In a large bowl, combine the butter, shortening and eggs and mix until creamy. Add the sugar and beat well. Combine the cocoa, baking powder, flour and salt and add to creamed mixture alternately with the milk. Beat until well blended and smooth. Pour the batter into a well greased and floured tube pan and bake in 325 degree oven for 1 hour and 20 minutes or until cake tests done. Let cool on wire rack, wrap tightly and store in airtight container. This cake freezes well.

This is one of my favorite cakes to bake. A friend of mine gave me this recipe years ago. Somehow it just gets better each time you bake it!

Let the baking season begin

YOU'VE GOT IT.



Somebody else wants it!

Got something special you no longer use?
It may just be the perfect item to fill somebody else's need. Call: 252-249-1555
Advertise in the Classifieds Section For Just \$10.00 a Month.

Business and Professional Directory

T.O.P.P. Care For Pets The Oriental Pet Parlour

- ✦ Full Service Grooming
- ✦ Licensed Boarding
- ✦ Day Care
- ✦ For Dogs, Cats, Birds & Other Pets

252-249-0243

315 White Farm Road Oriental, NC 28571

Hours: M-F 8:30 - 5 ✦ Sat. 9 - 3

Check out our website at
www.TheOrientalPetParlour.com

BALDHEADED BOBBY GUIDE SERVICE

"Don't let the big one get away!"

Capt. Bobby Brewer
919-349-6112
502 Hodges St. #10, Oriental, NC
bobby@baldheadedbobby.com
www.baldheadedbobby.com

SMALL DUMP TRUCK

To Haul Granite, Sand, Gravel & Different
Sizes of Rock for Driveways &
A Small Tractor To Spread

Located in Bayboro
Call: **Roy Holton Jr.**
252-670-7124



LICENSED GENERAL CONTRACTOR

Let us look at your next project.

**WINFREY
BUILDERS**

Call Sandy Winfrey at
252-670-2915
e-mail: sandy@pamliconews.com
We pride ourselves on customer satisfaction

Yep I Do!

Bush Hogging, Debris Removal,
Driveway Installations, Small Lot
Clearing, Free Estimates, Insured.
Call Yep I Do! At 252-745-4147,
252-670-6058 or 252-670-2815
for all your hauling and tractor work.
Owner: D. Armstrong

L.A. Bailey

(Skip)
Garages • Decks • Porches
YOU NAME IT!
40 Years of Experience

Specializing in

Log Homes - Home Additions - Remodeling

252-249-2274