

# Classifieds

HOME FOR RENT

3 bedroom, 2 bath, no pets allowed. Background check & deposit required. In Grantsboro, NC. \$550/mo Call (252)249-1617

#### LOT FOR SALE

Red Lodge, Montana-Lot For Sale, 0.79 acre corner lot, Great Mountain Views/Ski Slopes, Custom House Plan, Yellowstone Park 80 miles, Ski, Hike, Fish, Hunt in the Rocky Mountains, \$79900. Can be viewed at www. davidsimpsonconstruction.com click on real estate for sale. Contact david@davidsimpsonconstruction.com

#### ESTATE SALE

Huge 2 day Estate Tag Sale in Oriental Saturday Feb. 17th at 8am & the 18th at 1pm. The sale will have something for everyone. Some items are furniture, glassware, antiques, Scrapbooking, electronics, china, small appliances, linens, yard decor, and much more. For details & pics go to Estatesales.net, click on NC then on New Bern. The sale will be held at 582 Oriental Road. For additional info or questions call 252-745-0317

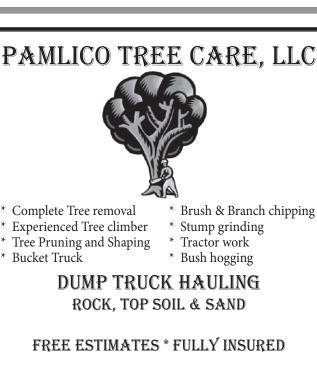
#### EMPLOYMENT

A private club and upscale dining facility looking for responsible employees. Hiring for servers, hostesses, bartenders, banquet workers, and summer help. We will Train the right person. Applicants must pass a background check, have good people skills, posses an eagerness to learn and grow, and must have a presentable appearance. Weekend shifts, and some week day special event shifts are available. Please fill out an application at River Dunes, located at 465 East Harborside Road, Oriental. (252)249-4908

Experienced book keeper with administration skills needed. Must be willing to learn proprietary software, be flexible, & customer service oriented. Part-Time hours based on season. Send inquiries to frontdesk@thepamliconews.com

Event Help needed for local venue now through the summer for sporadic Part Time hours. Searching Food Service, Clean Up and Customer Care qualities . Min. Wage + Tips. Min. Age 16. Call 252-249-1987.

Cashier and Lunch Counter



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

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Oriental-Jo Jane Road- 3BR/2BA immaculate waterfront home with an existing floating dock. Gas-log fireplace in living room. Open floor plan. Large screened back porch. \$850/mo + utilities

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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



### FOR SALE **ORIENTAL** WORKSHOPS





5 A

Great Things To Cook In Your Crock Pot And Other Good Things

## **CROCK POT VEGETABLE &**

**BEEF SOUP** 

- 1-1/2 pounds beef stew meat 1/2 cup chopped green pepper
- 3/4 cup fresh green beans cut into 1-inch pieces
- 3/4 cup chopped onions
- 3/4 cup sliced carrots
- 2/3 cup fresh whole kernel corn
- 2 cups unpeeled potatoes cut into 1-inch chunks
- 1-1/2 cups water
- 1 teaspoon salt
- 1/2 teaspoon dried thyme
- 1/4 teaspoon pepper
- 2 cans (14-oz. each) beef broth 2 cans (14-1/2-oz. each) diced tomatoes with garlic, undrained
- 1 can (8-oz.) tomato sauce

Mix all above ingredients in a crock pot. Cover and cook on low heat for 8 or 9 hours or on high heat for 5 hours. Serves 10.

#### **SLOW COOKER WHITE CHICKEN CHILI**

- 1-1/2 pounds skinless chicken thighs
- 1 cup chopped onions
- 2 cloves garlic, finely chopped
- 1 can (14-oz.) chicken broth 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon Tabasco sauce
- 2 cans (15 to 16 oz. each) great northern beans, rinsed and drained
- 1 can (15 oz.) white shoe-peg corn, drained 3 tablespoons lime juice
- 2 tablespoons chopped fresh cilantro

Remove fat from chicken. Mix the onions, garlic, broth, cumin, oregano, salt and pepper sauce in crock pot/slow cooker and then add the chicken. Cover and cook on low heat setting for 5 hours or until juice of chicken is no longer pink when centers of thickest pieces are cut. Remove chicken from pot. Use 2 forks to remove bones and shred

chicken into pieces and then return shredded chicken to pot. Stir in the beans, corn, lime juice and cilantro. Cover and cook on low for 20 minutes or until beans and corn are hot. Serves 8.

#### **CAJUN RICE, CHICKEN &** VEGETABLES

- 2 tablespoons olive oil
- 8 chicken thighs, skin removed
- 1 tablespoon Cajun or Creole seasoning
- 1/2 teaspoon ground cumin
- 1 cup frozen chopped onions
- 1 cup thinly sliced celery
- 1-1/2 cups long-grain white rice
- 1 package (10-oz.) frozen chopped collard or mustard greens, thawed and squeezed dry
- 2 cups chicken broth
- 1 cup water
- 1 cup green pepper, cut into small chunks

### HOT BEEF SANDWICHES

4-5 pound beef rump roast

- 1/2 package (2-oz. size) onion soup mix (1 envelope)
- 2 teaspoons sugar
- 1 teaspoon dried oregano
- 2 cans (10-1/2-oz. each) condensed beef broth
- 1 can or bottle (12-oz.) beer 2 cloves garlic, finely chopped

8 mini baguettes, cut horizontally in half Place the beef in a slow cooker. Mix the dry soup mix and remaining ingredients except the buns. Pour over the beef. Cover and cook on low heat setting 8 to 10 hours or until beef is tender. Slice or shred beef. Serve in baguettes. Cut each sandwich crosswise in half. If desired, skim fat from meat juices. Serve sandwiches with individual portions of meat juices for dipping. Makes 16 sandwiches.

#### **CHEESEBURGER SANDWICHES**

- 1-1/2 pounds ground beef 1/2 teaspoon garlic pepper
- 1 package (8-oz.) Velveeta cheese, diced
- 2 tablespoons milk
- 1 cup chopped green pepper
- 1/4 cup chopped onions
- 2 garlic cloves, finely chopped
- 8 sandwich buns, split

Cook the beef and garlic pepper in a large skillet, stirring to crumble meat, until brown - drain. Combine the beef and remaining ingredients except the buns in a slow cooker. Cover and cook on low heat for 6 or 7 hours. Fill buns with beef mixture. Makes 8 sandwiches.

#### **CHICKEN STROGANOFF**

- 1 envelope (0.87 to 1.2 oz.) chicken gravy mix 1 can (10-1/2-oz.) condensed chicken broth
- 1 pound boneless, skinless chicken breast halves, cut into 1-inch pieces
- 1 bag (1 lb.) frozen stew vegetables, thawed and drained
- 1 jar (4-1/2-oz.) sliced mushrooms, drained 1 cup frozen green peas, thawed and drained
- 1/2 cup sour cream 1 tablespoon Gold Medal all-purpose flour 1-1/2 cups Original or Reduced Fat Bisquick 4 medium green onions, chopped (1/4 cup) 1/2 cup milk
- Mix gravy mix and broth in slow cooker, blending until smooth. Stir in chicken, stew vegetables and mushrooms. Cover and cook on low for 4 hours or until chicken in no longer pink in center. Stir peas into chicken mixture. Mix sour cream and flour, stir into chicken mixture. Cover and cook on high for 20 minutes. Mix Bisquick and onions, stir in milk just until moistened. Drop dough by rounded tablespoonfuls onto chicken mixture. Cover and cook on high for 45 to 50 minutes or until toothpick inserted in center of dumplings comes out clean. Serve immediately. Serves 4.

#### HOT POTATO SALAD

22532 NC Hwy 55 East, Oriental, NC 28571

Help Wanted. Must be Reliable, Friendly, Customer Oriented and willing and able to Multi-task as Needed. If interested apply in person at the Minnesott Golf and Country Club.

Freelance articles wanted for publication covering local topics. Must be compelling and interesting! Compensation by accepted piece. Email to deb@thepamliconews.com

#### RN or BSW CARE MANAGER

**Craven County Pediatric Practice** Full time RN or Social Work Case Manager to provide care management services for North Carolina Medicaid patients in a pediatric practice located in Craven County. Two years experience in medical case management and/or public health is desirable. A strong pediatric background is preferred.

Applicants must have excellent oral/written communication skills and be able to work independently. Computer skills required. Position requires some local/ state travel; reliable transportation required.

Excellent employee benefits. Email resume: HR@n3cn.org

#### AUTO FOR SALE

Astrovan 2000. 145k miles. Good Condition. \$1500 OBO. If interested, please call (252)249-0011.

#### **ORIENTAL AUTO SALES**

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

#### SHOP FOR RENT

Commercial Workshop Space For Rent Located in Oriental 730 Broad Street, I will devoid / partition to suite your needs 15x15 for \$150.00 - 15x20 for \$200.00 -15x30 for \$300.00 Concrete Floors Call: 252-249-3010



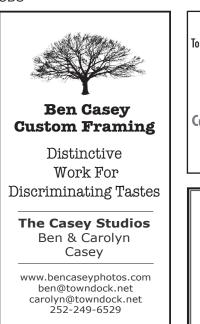
Minnesott Beach - Charming 2BR/1 Bath log home. Features wood floors, cathedral ceiling in living room, Kinetico water system, wood burning stove and fabulous covered front porch. Includes security system, garage and large workshop/tool barn. \$149,900



#### **CYCLE FOR SALE**



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**Oriental Marine** Consignment Broad St., Oriental, NC

252.249.3010

Heat oil in a Dutch oven or large pot over medium heat. Add chicken thighs without crowding. Cook about 6 minutes, turning one time, until lightly browned. Remove thighs to plate. Stir seasoning and cumin into pan drippings and blend, then add the frozen onions and the celery. When the onions have thawed, add the rice and greens. Stir in broth and water. Add chicken thighs with the meaty sides up in a single layer, then scatter the bell peppers on top. Bring to a boil, reduce heat to low. Cover and simmer 23 to 25 minutes until rice is tender, chicken is thoroughly cooked and most of the liquid is absorbed. Remove from heat and let stand covered for 5 minutes until all liquid is absorbed. Serves 4.

4-1/2 cups cooked, diced potatoes 1 cup cubed Cheddar cheese 1/2 cup pickle relish 1/4 cup sliced pimiento-stuffed olives 1/2 cup onions, chopped 1/3 cup mayonnaise 1/8 teaspoon celery salt Dash of pepper 5 slices bacon, cooked and crumbled

Combine the potatoes, cheese, relish, olives and onions and toss to blend. Stir in the mayonnaise and seasonings. Spoon mixture into a well greased 8-inch square baking dish. Sprinkle with cooked and crumbled bacon. Bake in 350 degree oven for 35 to 40 minutes. Serves 6.



# Business and Professional Directory

