



# COLOURFUL HAPPENINGS

Community Newsletter Vol VIII ISU 8

August 2016

## CRAVEN COMMUNITY CHORUS ...

will begin rehearsals for our fall semester on August 16, 2106 at 6 p.m. at Orringer Auditorium on the Craven College campus. Rehearsals are held every Tuesday evening. Concert dates will be in December. All sopranos, altos, tenors and baritone/basses are welcome. The major work for the December concert will be John Rutter's "Magnificat".

For more information call,

Marilyn Davis 252-670-0230.



Need a Sitter (baby, children or a pet) or maybe someone to do Odd jobs?



We are looking for new names to add to the Sitter/Odd job directory.

An update to this directory is scheduled for mid-August.

Team Colours - Updated listing due early August

# Katherine's Korner - Chef Katherine

## HERB ROASTED SALMON:

SERVES 6-8 PEOPLE

- 1 WHOLE, SKIN-ON SALMON FILLET (about 2-3lbs)
- 1 TBSP CORNSTARCH
- 2 TBSP BROWN SUGAR
- KOSHER SALT

## HERB CRUMB MIXTURE:

- 2 CUPS CRUSHED SALTINE or RITZ CRACKERS
- 1/3 CUP OLIVE OIL
- ZEST & JUICE OF ONE LEMON
- 2 TBSP CHOPPED PARSLEY
- 1 TBSP CHOPPED DILL
- 1 TBSP CHOPPED THYME
- 2 SCALLIONS SLICED
- 1 CLOVE FINELY MINCED GARLIC
- 2 TBSP WHOLE GRAIN or DIJON MUSTARD
- PINCH OF FRESHLY GROUND PEPPER

PREHEAT OVEN TO 300F. LINE A RIMMED BAKING SHEET WITH FOIL.

PLACE SALMON SKIN SIDE DOWN ONTO FOIL LINED BAKING SHEET. PAT DRY WITH PAPER TOWELS, RUNNING YOUR HAND OVER THE FLESH TO CHECK FOR PIN-BONES. (IF YOU SEE ANY, JUST PULL THEM OUT & DISCARD) SPRINKLE THE SALMON WITH THE CORN STARCH, BROWN SUGAR, & PINCH OF KOSHER SALT.

MIX THE HERB CRUMB MIXTURE ALL TOGETHER STARTING WITH 1/3 CUP OLIVE OIL. PRESS CRUMB MIXTURE ON TOP OF THE SALMON. BAKE FOR 20 MINUTES. AFTER 20 MINUTES REMOVE & TEST FOR DONENESS. WITH A BUTTER KNIFE, INSERT STRAIGHT THROUGH THE CRUMB TOPPING INTO THE THICKEST PART OF THE SALMON. IF THE KNIFE GOES STRAIGHT THROUGH WITHOUT ANY RESISTENCE THEN IT IS DONE. IF YOU MEET SOME SLIGHT RESISTENCE SIMPLY CONTINUE TO COOK, CHECKING EVERY 4-5 MINUTES.

IF YOU WOULD LIKE TO BROWN THE CRUMBS EVEN FURTHER, JUST PLACE UNDER THE BROILER UNTIL BROWN. KEEP A CLOSE WATCH TO MAKE SURE IT DOESN'T BURN.

WHEN IT HAS FINISHED COOKING, ALLOW TO COOL FOR ABOUT 8-9 MINUTES.

TO SERVE, SIMPLY USE TWO LARGE SPATULAS TO SLIDE BETWEEN THE SKIN AND THE MEAT, LIFT AND PLACE ON PLATTER. OR, THE EASIEST WAY IS, CUT INTO DESIRED SERVINGS AND LIFT EACH PIECE OFF OF THE SKIN WITH A SPATULA & PLACE CUT PIECES ONTO PLATTER OR PLATE. ENJOY!



## Book Clubs - Diane Portis

As Carolina Colours grows, so does the community's interest in book clubs. Carolina Colours currently has 3 book clubs headed by Jean Laurora, Carol Aluzzo and Shirley Williams. On the evening of Tuesday, July 26th, we got together in the Sports Bar with some food and beverages to share the books that we have loved and not so loved over the past year. We were joined by others in our growing community who wish to participate in a book club. Our clubs are filled to capacity (you can only fit so many people in your home) and we wanted to encourage the creation of more book clubs in Carolina Colours. Towards that goal we discussed how each of the clubs was organized and how each of them chooses their books. Jane Schmidt has taken the lead in starting a daytime book club. She already has 5 people signed up. Carol Lally wants to start a nighttime book club, but is waiting to have her house finished. With these additions, the number of book clubs in CC has exploded from 1 to 5 in just 3 years. We are looking forward to an even bigger book club gathering next summer! .



First row (left to right): Marilyn Biers, Maryann Murphy, MaryNN Coxson, Helen Jabs, Rose Ann Stabile Simon, Diane Portis, Louise Robinson, Carol Lally and Jean Laurora

Second row: Mary Brown, Sandy Seale, Linda McDonald, Mary Purcell, Bernice Abraham, Lucy Dlhopsky, Jean Stoll, and Carol Aluzzo

Third row: Andrea Nelson, Annmarie Penvose, Jane Robinson, Betty Orsega, Kathy Baldino, and Cindy Laird

Taking the picture: Jane Schmidt



4	Carolyn Malin	13	Dodi Kline
7	Sandy Berberich	18	David Robinson
9	Rolly Gifford	21	Mary Ellen Dorsey
10	Shirley Williams	25	Laurel Linch
11	Ralph Dobson	26	Sue Kennedy
		28	Mike Wilson

### HAPPY HOUR IN THE NEIGHBORHOOD

DATE	HOST	ADDRESS	NEIGHBORHOOD
Aug 3	Orsega	3801 Leaf Court	Forest Reach
Aug 10	Sheets	4326 Periwinkle Place	Periwinkle Place
Aug 17	Mike Wilson	3907 Sienna Trail	Sienna Woods
Aug 24	Coxson	4105 Sage Close	Sage Close
Aug 31	Page	Pickle Ball Court	Activity Campus



### Welcome back Stolls - Geogr Orsega

Carolina Colors welcomes the return of Jean and Dave Stoll. The Stolls were pioneer residents of Carolina Colours moving in 2007 and residing on Cobblestone Alley until 2012 when they decided to relocate to Mechanicsburg, PA. During their first winter 3 1/2 feet of snow welcomed them to the North. On Friday July 29 at the pavilion, George Orsega presented Dave with a box of 18 monogrammed "DES" golf balls. After the presentation, Dave resumed his tradition of being first in line for dinner. Once again welcome back to Carolina Colours Jean and Dave!

