

## NORTH CAROLINA SHELL CLUB

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## 1998 NORTH CAROLINA SHELL SHOW EXPO

MRETING DATES: September 18 - 19, 1998 (Show 2oth)

LOCATION:

Fort Fisher, Kure Beach, NC

SCHEDULE:

Friday September 18

N C Shell Expo Banquet at Beau Rivage Plantation (see insert) Please make reservations no later than August 31st.

Banquet...Show winners will be recognized The speaker will be Kevin Sunderland from Sunrise, Florida. Who is also a judge at the show. His topic will be "UNUSUAL CARIBBEAN MOLLUSKS"

MEETING PLACE: Saturday March 21st. Fort Fisher Aquarium Auditurium Ft. Fisher Blvd. (Rt. 421 S)

5:00 p.m: Registration PLEASE NOTE TIME 5 to 7 p.m

5:30 p.m: Business meeting

Our speaker will be "Super Sheller" Gene Everson, on 6:00 p.m:

SHELLING IN THE SOLOMONS'. He may also give us a preview of the 1999 COA meeting, which will be held in his home town

of Louisville Kentucky.

DON't forget to send in your reservation and money to Janet Durand for the banquet. Checks payable to North Carolina Shell Club.

Beau Rivage is about 10 miles from the acquarium. Inquiries concerning the banquet may be directed to John Timmerman at (910) 452-0943.

You may request a discounted pass if you are not exhibiting.

NO TRIPS are scheduled, unless you want to scuba dive with Mark. [See presidents message]. The SHELL SHOW hours are 9:00 to 5:00 Friday thru Sunday at the aquarium. Please make time to visit the aquaruim and enjoy the display. Beside the aquarium, there is a small Military museum a short distance away. Kure Beach and Carolina Beach are just a short way up the road if you want to look for shells. The Fort Fisher Ferry can take you to and from Historical Southport.

### PLACES TO STAY;

Carolina Beach

Atlantic Towers \*\*
1615 S. Lake Blvd. (Rt.421)
1-800-Beach 40
\$85.50 1 bdrm (2 persons)
\$123.50 2 bedroom

Beau Rivage Plantation \* Carolina Beach Rd. 1-800-628-0943 \$75.00 (up to 4 people)

Wilmington is about 30-40 minutes away. there and the rates should be less.

#### MARK THESE DATES ON YOUR CALENDAR;

November 13-15: Ocean Isle Beach [AUCTION - Mostly Shell and Shell related items. If you have any thing to donate, please bring it to the meeting. Put this on your calendar and plan to join us at the Ocean Isle Museum. It is a fun time and a chance to pickup some interesting items.

## Membership News

<u>Janet Durand</u> has new North Carolina Shell club pins in. They will be available at the meeting.

Also Dues are past due, so if you haven't paid them, please do so now so you won't be dropped from the mailing list.

#### A FEW CHANGES

Hortense Bailey (336) 924-6776

### Carolina Beach

Golden Sands Motel \*\*
1206 S. Lake Park Blvd.
1-910-458-8334
\$69-75 per night
This is 25% off rate

Kure Beach
Docksider Oceanfront Inn
US 421 South
1-800-358-8717
\$84 - \$125 (Weekend rate)
single/efficiencies

There are many places to stay

Sand Castle Motel Kare Beach, N.C. P.D. Box 170 910 458 9273

55.00

Janet Durand (252)-726-0660

Thomas & Anna Dodge (843) 828-0398

Susan Helms 3614 ShoreLine Dr. long beach, N.C 28465

ADD E-Mail Addresses

Karlyn Morgan kemorgan@naples.infi.net

Betty Muirhead
Muirhead@nccoast.net

Virginia Loester Vhaul@AOL.com

## President's message:

Hello again. I hope this note finds all of you enjoying this hot summer weather and that you all are well. This has been a very busy time for us as lately. John Timmerman, the officers and volunteers have been working through the kinks of establishing the 1998 Shell Expo at the Aquarium at Fort Fischer: so far so good! The aquarium has proven diligent and meticulous in working with the club, and our expectations are high. I hope all of you can make it to Fort Fischer in September. Doug Wolf has prepared a couple of quality speakers for the banquet and business meeting, so we are looking forward to learning from those who have the opportunity to personally collect shells in exotic, far away places. I think it will be well-worth your time to make it out for the weekend.

We must all be aware that there will undoubtedly be logistical growing pains associated with changing show locations, and I hope we can count on your support in bearing with us as we learn about the nuances of the aquarium. Please feel free to write me with any future suggestions you may have, and I promise to give them all timely and thoughtful consideration

After six years of excellent service to the club as Shell Show Chairman, John Timmerman will be stepping aside after this years show. We have some big shoes to fill, so I hope the club can count on some folks stepping in to help out for future shows. We are considering making The Show Chair a two-year position, and we need motivated volunteers to chair and support future shows! Also, the club could benefit from a person to be Field Trip Chairman next year, so lets put on our volunteer hats as we continue to grow and improve. This will all be discussed at the September and November business meetings.

For all of you who SCUBA dive, we will be chartering a local dive boat, "The Dive Buddy", for some good offshore shelling the weekend of the show. As I am expecting only a handful of participants, the exact time and date will be flexible and we are willing to accommodate individual needs and time schedules. The best sights will be the John D. Gill wreck about 20 miles offshore and "drift" diving about six miles offshore. The water will be warm and between 50 and 90 feet deep, depending on the location. Traditionally, visibility is about 60 feet at the Gill and 15-20 feet six miles offshore. After our mild winter, Tim Blades and myself have done quite well at these locations. We have had little trouble finding nice Atlantic Deer Cowries, Atlantic Hairy Tritons, Lions Paw Scallops, Fighting Conchs, Mansfield's Latiaxis, Lace and Giant Eastern Murex, intact Thorny Oysters, Helmets, Horse Conchs and about 30 more various species, including Cones, Top Shells and a ton of bivalves. This dive is also excellent for those of us who like to take only dead shells. I think all participants will be happily surprised with the great shells offshore North Carolina has to offer. Tim Blades, myself, and the dive Captain are all experienced on some good spots! Don't miss this if you can help it! Call or write me if you are interested.

Looking forward to seeing everyone in September

Mark



A shell story, sent in by Bob Tomlinson.

## World of the Shell Seekers

Can we credit a small mollusk for what we know as civilization? Some historians think so. Two thousand years before Christ, residents of ancient Tyre discovered the purple dye within a seashell, Murex brandaris. About 12,000 of these mollusks can produce 1.5 grams of dye, which was used to brighten the raiments of emperors and kings. This royal dye at \$10,000 to \$12,000 a pound signified status; it was more valuable than gold.

Babylonians prized it (Acts 16;14); Egyptians sought it for royal mummies. The purple stripe around Roman senators' tunics indicated authority, though Nero confined its use to Roman emperors. Eventually, it came to symbolize Christian Church authority. Even Tyrian coins bore the valued shell's imprint. The search for more Murex soon turned Phoenicia into a great maritime nation, developing commerce, exploration,

founding colonies (Cadiz, Carthage, Malta), international trade and technology.

Building seaworthy vessels requires developing to fashion ships and create cordage, canvas for sails, foundries for metal. Facilitating commerce called for a written language simpler than Assyria's cuneiform or the hieroglyphics of the Nile. The alphabet we use today is based on those days of great Cretan sea kings seeking seashells.

The Greek word for this dye is 'phoenix' from the Phoenician sea traders. it also translated, "To rise out of" as rebellion from Tyre(annical) dictatorship, a search for another way than kings, emperors, dictators, communism, socialism. So our world seems to be moving towards a gentler civilization called a democracy, a concept rising out of a seashell-purple past.

THE NEWS & OBSERVER

## It's edible:

Did you know that many of the shells collected would make a fine meal. Some of these are:

1. Most Clams, including the razor clam, the jackknife clam, the cockle shells and the quahog clam.

To prepare, soak clams in salt water with about a half cup of cornmeal for several hours. This will help clean them out. You can than use them in chowder, eat them raw with a melted butter and lemon dip, steam them with salt and a little lemon, fry them in the half shell or use them in fritters.

ScallopsYou can eat the whole animal or

just the muscle as is usually served in this area. They can be baked, boiled, broiled, sauted in butter, used in a casserole, etc. Clean them out as you do the clams.

- 3. Oysters. Served raw, steamed, baked, broiled or fried, always a treat.
- 4. Limpets, most any variety.

These are a little more of a challenge to get a meal out of, especially the small ones normally found in this area. they can be eaten raw, or used in chowder, the large ones can be dipped in batter and fried. Wash well before eating.

5. Snails, Moon snails, Dogwinkle, Top shell, Triton, Turban, Purple snail, Dog Whelk, etc. Many land snails are also edible. The pink conch which is harvested extensively in some of the islands would fall in this group.

Soak them in fresh water for about three hours, scrub the shells then cover with water and boil gently for about twenty minutes. Drain and chill. Remove periosteum and pull animal out. They can be dipped in melted butter, cocktail or tarter sauce. You can use them in ground patties or as a substitute for clams in chowder.

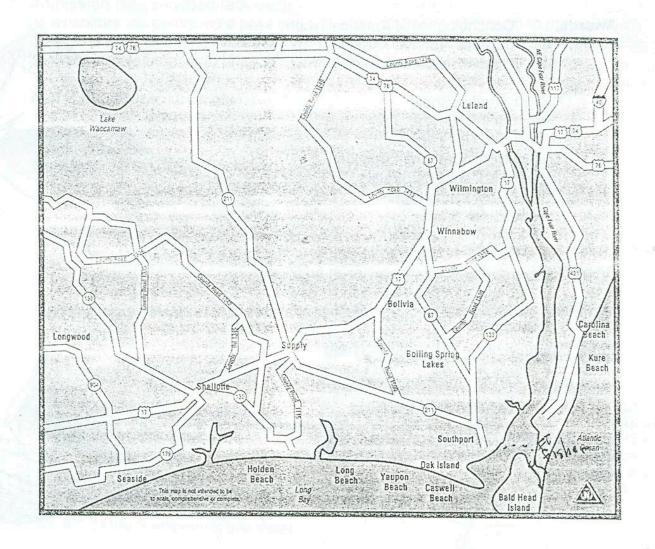
5. Gooseneck and other barnacles and Sea Urchins are also delicacies to be enjoyed by the adventurous gourmet.

6. Chitons or sea cradles.

These should be cleaned and eaten immediately as they deteriorate rapidly. Could be eaten raw or fixed by most of the methods described above.

There are several books available on this subject including "Edible Incredible" I think there are two volummes of this. The Women Day cookbook series has recipes both in the individual shells and in some of their specialty sections most often from other countries.

Remember to be aware of the waters the shells are taken from. If they are closed to shell fishing, then don't eat your catch. It is better to be safe than sorry. Also don't forget rules on live collecting in certain areas.



# 1998 North Carolina Shell Expo

Show Location:

North Carolina Aquarium at Fort Fisher

2201 Fort Fisher Blvd., Box 1

Kure Beach, North Carolina 28449

Phone (910)458-8257

Show Hours:

Friday, September 18; 9:00 A.M. - 5:00 P.M.

Saturday, September 19: 9:00 A.M. - 5:00 P.M.

Sunday, September 20;

9:00 A.M. - 5:00 P.M.

Show Set Up:

Thursday, September 17; 3:00 P.M. - 8:00 P.M.

Banquet:

Friday, September 18, Beau Rivage Plantation (see page 8)

Judging:

Judging takes place Friday 7 to 10:00 A.M. before the show opens

Chief Scientific Judge, Kevan Sunderland

Assistant Scientific Judge, Hugh Porter Chief Art Judge, Linda Sunderland

Awards:

Conchologists of America Trophy

du Pont Trophy Hugh Porter Award\*

Best Shell in Show

Best Self Collected Shell Best Self Collected Exhibit Best North Carolina Collection

Best Art Depicting Shells Best Craft Using Shells

Best Photography Best Novice Collection

Ribbons are awarded in all categories in addition to any applicable trophies

Eligibility: Any person who is a member of a shell club or related organization

Entry Deadline: July 31, 1998 (7-31-98)

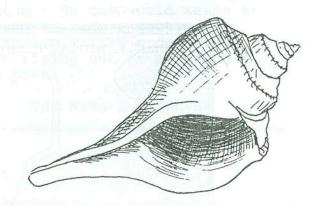
Chairman:

John Timmerman

206 Quail Ridge Road

Wilmington, North Carolina 28409-2637

phone (910) 452-0943 (leave a message)



# 1998 Shell Expo - A year of Change

This is a year of change for the Shell Expo the least of which is its name. The following is a wrap up of changes returning exhibitors should be aware of and new exhibitors need to be familiar with

Location: the Expo is being held at the North Carolina Aquarium at Fort Fisher.

**Space is at a premium** at this location (space is becoming a rare commodity, the reason the show could not be at the previous location). With this in mind please file your application by the deadline. The Expo committee cannot guarantee late entries admittance to the Expo.

September is still a heavy tourist season for this region. Independent travelers may be some what fewer than the summer months but school groups may be visiting the aquarium. Whatever the balance of people, the number of visitors should be considerably higher than in recent years.

## Admission (see enclosed rack card)

All exhibitors will be issued a pass that will allow unlimited admission to the aquarium during the expo weekend. This pass will be mailed to you prior to Thursday, September 17. You must remember to bring this pass with you to gain free admittance.

Admission (without the pass)	Adults	\$3.00
nd fees).	Senior Citizens and active military	\$2.00
	Children (6-17)	.\$1.00

## NORTH CAROLINA SHELL EXPO BANQUET

September 18, 1998

Place Beau Rivage Plantation, 649 Rivage Promenade, Wilmington

It is approx. 7 miles south of Wilmington on Hwy. 421 (on the right)

Time: 6:0

6:00 P.M. - 10:30 P.M.

Dinner will be served starting approximately at 7:00

Bar:

A Cash Bar will be open for the entire evening

Menu:

A choice of one of the following

1. Prime rib

2. Chicken Francaise

3. Fried Flounder or Grouper

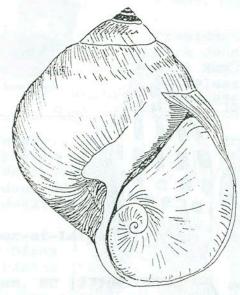
Reservations: Advance reservations are a must.

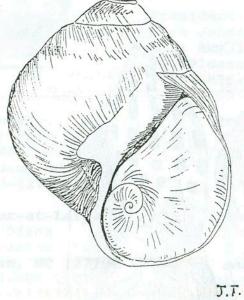
Payment due no later than August 31, 1998 (8.31.98)

#### Notes:

Dinner will be served by order. You need not give a preference of menu until the time of the banquet. Included with the main dish are salad, roles, vegetable, potato or rice. dessert and coffee or tea.

Cost is \$15.00/ per person. (Includes all gratuities and fees).





From:	Southport	Fort Fisher
	5:30 a.m.	6:15 a.m.
	7:00	7:45
	8:30	
	9:15	9:15
	10:00	10:00
	10:45	10:45
	11:30	11:30
	12:15 p.m.	12:15 p.m
	1:00	1:00
	1:45	1:45
	2:30	2:30
	3:15	3:15
	4:00	4:00
	4:45	4:45
		5:30
	6:15	7:00
	7:45	8:30

Capacity 38 cars - Crossing 30 minutes Pedestrian .50¢ Bicycle \$1:00 Motorcycle 3:00 Vehicle 3:00 Over 20' 6:00 TAKE RT. 211 to Southport (follow signs)

