



Bridgeton North Carolina

Town Monthly Newsletter, August, 2017

Blueberry Bake Off Winners



Winners with judges. Left to right: front row: Dawn Freeman, Marie Tingle, Haylee Mitchell...second row: Kevin Roberts, Colleen Roberts, Tom Mark, Donnie Cox

Below are the winning recipes published as an inspiration for next year. The producers and volunteers of the 2017 Bridgeton Blueberry Festival hope everyone enjoyed themselves.

THIRD PLACE WINNER

Berry Good Parfait

Recipe by Marie Tingle

- 6 cups berries
- ¾ cup sugar plus 6 tablespoons
- 3 tablespoons water
- 3 eight-ounce packages of cream cheese
- 3 tablespoons vanilla extract
- 3 cups Cool Whip
- 2 graham cracker crust pie shells crumbled
- 12 glasses

Combine berries, 6 tablespoons of sugar, and water. Let stand until sugar dissolves. Mix all other ingredients, but pie shell Layer in glasses: Cream cheese mixture; crumbs; berries; cream cheese mixture; crumbs; berries
Chill before serving.

SECOND PLACE WINNER

White Chocolate Blueberry Lasagna

Recipe by Haylee Mitchell

- Crust: 36 Golden Oreo Cookies (whole cookies with filling)
- 6 tablespoons unsalted butter, melted
- Cream Cheese Layer: 8 oz. cream cheese, softened; ½ cup unsalted butter, softened; 1 cup powdered sugar; 1 ¼ cup Cool Whip; 1 to 1 ½ cup fresh blueberries
- Pudding Layer: 2 3.9 oz. packages white Chocolate Instant Pudding; 3 cups cold milk; 2 oz. freeze dried blueberries powder (pulse blueberries in a food processor to make the powder)
- Topping: 1 ½ cup Cool Whip; white chocolate bar to make the curls (or sprinkle with 1 ½ cups white chocolate chips

In a food processor, grind whole Oreo cookies to get fine crumbs. Combine Oreo crumbs with 6 tablespoons melted butter and stir until evenly moistened. Press mixture into bottom of 9x13 inch dish. Set in the fridge to firm while making filling.

In a bowl mix cream cheese, ½ cup softened butter and powdered sugar and beat well. Mix in 1 ¼ cup Cool Whip. Fold in blueber-

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The Rotary Circle

“Out with the old and in with the new”. So says the time honored New Year’s phrase! For Rotary it is when on



July 1, we start our new club year by installing our new president and club officers. So welcome the Rotary Club of Neuse Sunrise (Bridgeton) President Linda Chagnon to the podium and wish her well. President Linda is not a rookie to the position having served in 2015-16 as club president. This year’s Rotary theme is “Making A Difference.” Linda has planned to do just that and has constructed a great year of community and global service.

Several of our members worked at the highly successful Bridgeton Blueberry Festival in June. Rotarian Patti Mason and husband Tim worked at the Bridgeton UMC Pancake Breakfast. Rotarian Tom Mark, in his capacity as Craven County Commissioner, judged the “Bake Off.”

The key to the survival of a small service club in a small town, such as ours, is partnering with other like-minded organizations. An example of a club partnership with the Neighborhood Watch (NW). Our club, in partnership with the NW will serve hot dogs and other goodies at the upcoming “National Night Out” in August. We will also be assisting BIC with the October “Wings Over Bridgeton.” Check out our Facebook Page and website WWW.neusesunriserotary.org for more information on membership. Ask us about our new Corporate Membership Plan.

Call Chip Chagnon @ 636-2961 for more info. ■

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Police Report

Since our last town meeting Bridgeton Police Officers worked with the drug task force on an undercover operation. We made four drug buys using one of our Officers. The 40 year old female we were buying from overdoses and died last week.



We are planning to be active in the National Night Out event on August one.

The fourth of July was busy as to traffic.

One more event involving dogs running at large, two females charged.

We are still involved with the New Bern PD involving thefts of equipment.

Because of Summer we have noticed more people out walking. We are reminding people to lock their cars. ■

C.A.R.T.S. Information

For information of Craven area bus service use the link below. ■
<http://www.cravencountync.gov/departments/trn.cfm>

Names To Know

Rodman Williams	<i>Mayor</i>
Elizabeth "Boots" Parker	<i>Mayor Pro-Tem</i>
John R. Chittick	<i>Commissioner (Abatement Concerns)</i>
Keith L. Tyndall	<i>Commissioner (Police Commissioner)</i>
Alan Welch	<i>Commissioner (Parks & Recreation)</i>
Rick Barney	<i>Police Chief</i>
Elaine Bryan	<i>Town Clerk/Finance Officer</i>
Melba Banks	<i>Assistant Clerk</i>
Alton Wilson	<i>Building Inspector</i>
David Fort	<i>Zoning Administrator</i>
Kevin Mullineaux	<i>Sewer Plant Operator</i>
Henry Watson	<i>Fire Inspector</i>

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ries. Spread the mixture over the crust. In a medium bowl, combine white chocolate instant pudding with 3 cups cold milk. Whisk for a few minutes until pudding starts to thicken and mix in pulverized freeze dried blueberries. Spread over cream cheese layer. Set in fridge to firm. Spread 1 ½ cups Cool Whip on top. Top with white chocolate curls or shavings or sprinkle chocolate chips. Refrigerate 3-4 hours before serving.

FIRST PLACE WINNER

Sweet 'n' Salty Blueberry Dates

Recipe by Dawn Freeman

2lbs Pitted Medjool Dates (sliced on one side, but not thru. Remove any remaining pits)
32ozs Goat Cheese
1tsp Ground Cinnamon
½ tsp Ground Clove
1 pint Blueberries (local, fresh not frozen)
2lbs Sliced Cherrywood Smoked Bacon
1 12oz jar Homemade Spicy Blueberry

Line your sheet pan with parchment paper and set aside. Prepare your dates by slicing thru on one side, removing the remaining pits and set aside. In a glass bowl, mix your goat cheese, blueberries and spices. Slice your bacon into 3

pieces, cross-wise. Set up and assembly line and stuff and roll your dates and place onto sheet pan. Open date, stuffed with cheese mixture, wrap with 1 piece of bacon, and place on sheet pan – seam side down. Bake in 375* oven for 15 to 18 minutes or until bacon is browned and cooked thru. Do not burn or over cook. (TIP – I like to cook on a cookie rack sitting inside the sheet pan so that the grease drips thru). Cool and place on plate for service. Serve with blueberry chutney. (below)

Spicy Blueberry Chutney.

3lbs Blueberries (local, fresh or frozen)
2 cups Fresh Whole Cranberries
1 cup Dark Cherries
1 small Vidalia Onion, cut in half and sliced thin
1 Lemon, cut in half and sliced then
1 Navel Orange, cut in half and sliced thin
½ cup Jalapeno Peppers, sliced or diced small
1 cup Dark Brown Sugar
½ cup White Sugar
¾ cup Apple Cider Vinegar
¼ cup Honey (use local is possible)
1T ground Cinnamon
½ tsp ground Clove
½ tsp ground Ginger
1tsp Red Pepper Flakes

Place all ingredients into a Dutch Oven Pot and put on stove. Bring to a rolling simmer, stirring constantly for 10 minutes. Reduce heat and simmer to reduce liquid and thicken. This should take about ½ hour to 45 minutes. Ladle chutney into hot processed canning jars. Cover with 2-piece lid. Place jars in boiling water bath for 12 to 15 minutes. Let jars cool completely. Listen for the snap seal. Store in cool dry place or the refrigerator.

Town Hall Schedule

The Bridgeton Board of Commissioners meeting will be Tuesday, August 8, 2017 The Bridgeton Planning Board Meeting will be Wednesday, August 23, 2017. ■