



It Really Does SNOW sometimes!!

It does snow in Eastern North Carolina... sometimes. the winter of 2010 was one of those great snows. Almost eight inches fell that day creating a perfect Christmas wonderland, and lots of photo opportunities for photographers.

The images at right were taken in Trenton, and Warsaw, North Carolina. SO, yes it really does snow here sometimes. Fortunately for those who love clear roads, and safe driving, it usually melts away very quickly.

Unfortunately, this year we expect a green Christmas in the Onslow County area, but fear not snow lovers... Just a few weeks after Christmas our weather friends have promised us a beauty of a snow.



Transportation History and Future Coming to Richlands.



Passenger trains used to travel regularly to Morehead City, Beaufort, Jacksonville, Maysville, and Pollocksville. Today the rails run silent, but there is hope on the horizon for a return of rail to the coast. Some predict as early as 2019.

Local Taxi's wait riders in the early 1950s.



An awesome exhibit is coming to The Onslow County Museum in late January. The exhibit features the history and future of transportation in our county. A fascinating collection of artifacts, model trains, boat, and aviation history of Onslow County. You'll learn about ferries that once crossed waterways, trains that came to Jacksonville, Maysville, and Richlands. You'll learn about the history of aviation in Onslow County, and even the impact buses had.

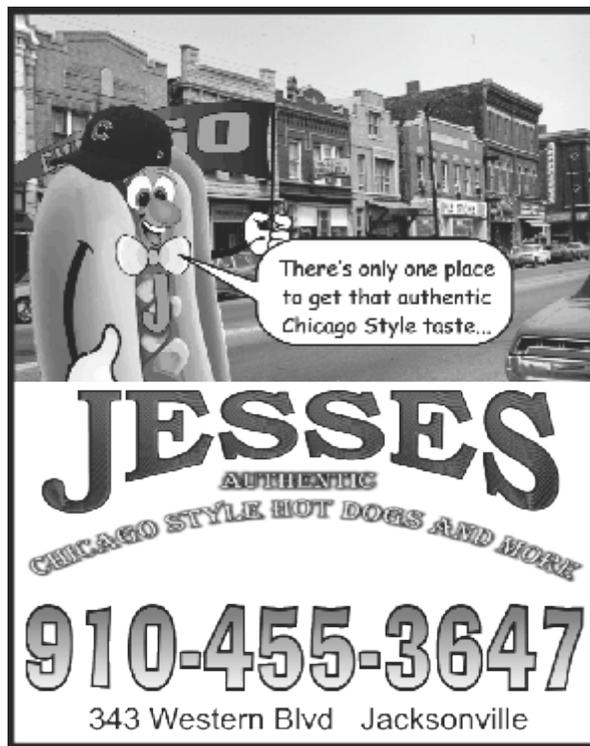
Along with the history will be the future of roadways, rail, aviation, and waterways for Onslow County. Visit or contact the Onslow County

Local Artists Visiting Currier and Ives Region

Artist John M. Moore and Rail Photographer Roy H. Linscott III will be touring Boston, Natick, and other New England towns gathering winter images to add to their collections. Images will include many of the scenes featured over the years in Currier and Ives publications, and on Christmas greeting cards. John Moore plans to paint several acrylic paintings from the images which will then be added to his "Winter Trains" collection for 2017. Linscott plans to post several of the photos on his popular "Linscott's Trains" website. Moore just completed an exhibit at the Onslow County Council for the Arts Gallery titled, "Trains of Christmas" and will have another display beginning in mid June, titled, "Life Is a Circus."

Linscott is working on a restoration project of much of his father's publications, and hopes to make many of the publications available for

purchase as new copy mid year of 2017. Moore advised that the local offices of Lancer Media Group will be closed until January 5th.



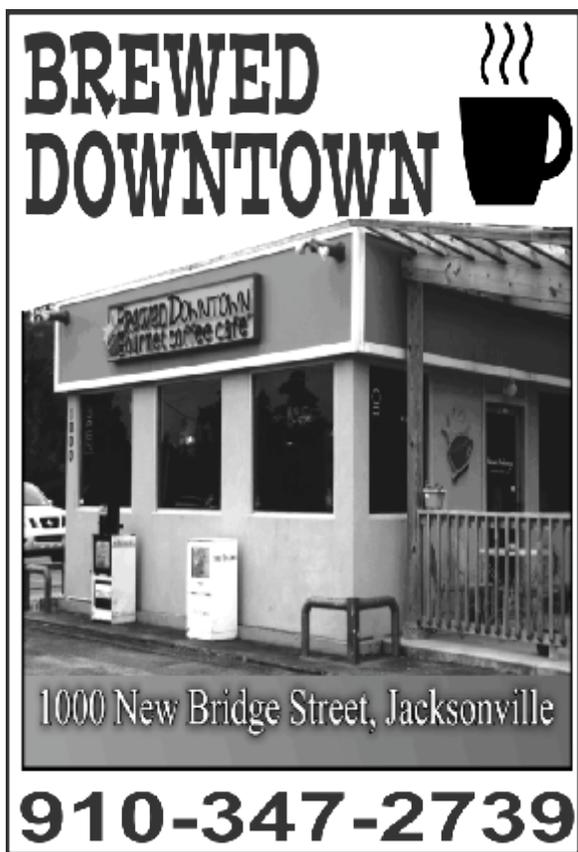
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AVOID CHRISTMAS SHOPPING STRESS



When it comes to Christmas shopping, just 2 expeditions, and the majority of us (nearly 75 per cent) often come home without a single purchase for our efforts. Shopping for many can be a chore. Here are some helpful stress reduction strategies for successful Christmas shopping:

- Make a list of all the gifts you wish to buy before you go shopping. If you wait for inspiration to strike, you could be wandering aimlessly around the shopping mall for hours. Perhaps you could get to know the interests of family and friends to help you when choosing gifts. (remember money is also a great gift and allows people to choose what they want. Not as much thought.. but also not as much stress)
- Cross people off the list as you buy to avoid duplication.
- Buy a few extras, such as chocolates, just in case you forget somebody or you have unexpected guests bearing gifts.
- If possible, do your Christmas shopping early – in the first week of December or even in November. Some well-organised people do their Christmas shopping gradually over the course of the year, starting with the post-Christmas sales.
- Buy your gifts by mail catalogue or over the Internet. Some companies will also gift-wrap and post your presents for a small additional fee.

Wishing you and your very special ones... a very healthy and safe Holiday Season.



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Budgeting for Christmas



For many of us, the Christmas aftermath includes massive credit card bills that can take months to clear. Christmas doesn't have to be a financial headache if you plan ahead. Stress reduction strategies include:

- Work out a rough budget of expected Christmas costs as early as possible. This includes 'hidden' expenses such as food bills and overseas telephone charges.
- Calculate how much disposable income you have between now and Christmas. A certain percentage of this can be dedicated each week (or fortnight or month) to covering your expected Christmas costs. Don't be discouraged if the amount seems small. If you save \$5, \$10, or \$20 per week over a year, it can provide you with a hefty nest egg.
- If your nest egg isn't enough to cover your estimated expenses, consider recalculating your Christmas budget to a more realistic amount.
- If you have trouble keeping your hands off your Christmas nest egg, consider opening a 'Christmas Club' account.

Honey and Sunflower Seed Encrusted Pork Roast.

Mrs. H. W. Brown 1945

Turkey Buster #1

Ingredients:

Pork Loin Roast, Roasted Sunflower Seeds, Olive Oil, Honey, Dried Spices



Directions:

Put the oven rack in the center of the oven and preheat the oven to 450 degrees.

Measure one tablespoon of olive oil in a small dish.

Add 1 Tablespoon of dried spices to the oil. Use a combination of rosemary, dill weed, sage, thyme, and oregano equal to 1 tablespoon.

Add ½ teaspoon of seasalt and ¼ teaspoon of fresh ground black pepper.

Mix this spice rub together and firmly rub it all over the pork roast.

Be sure to rub the spices into the top and bottom

There is often a thin layer of fat on one side of the roast. Do not trim off this fat. It will help to keep the meat nice and moist.

Always position the pork roast in the pan so that fat side is on the top.

Put the roast in the 450 degree preheated oven. Place the roast on a rack in a roasting pan, fat side up. The hot temperature is going to give the roast a nice golden color.

Set the timer for **10 minutes**.

When the timer goes off **re-set the oven temperature to 250 degrees**.

Remove the Roast from the oven. Brush liberally with honey, and sprinkle with roasted sunflower seeds. Replace the Roast in the oven.

Continue roasting at 250 degrees about 50-80 minutes or until the meat registers 145 degrees on a meat thermometer. Some roasts are long and thin and others are short and fat, consequently the cooking times will vary depending on the shape of your roast. The meat thermometer is the best way to judge the right amount of cooking time. Make sure the core temperature is at least 145 degrees. Never take a chance on pork.

Are There ONLY 40 Good Christmas Songs?!

Reprinted on request from last year.

I State My Case...

By Vince Grande, WAVQ General Manager.



In my opinion, the 40s, 50s, 60s and 70s were the Golden Age of holiday music. There was a drought in the 80s, with the exception of Wham! and “Last Christmas”. Instead of quality new tunes or innovative arrangements of classics, we got “Grandma Got Run Over by a Reindeer” and a rash of pop covers that sounded like the artists spent 10 minutes in the studio recording.

Really, who wants to usher in the holiday season singing about Santa committing a felony hit and run? When I want to hear “White Christmas”, I want Bing Crosby or Mel Torme singing it (Mel wrote it, by the way, so he gets to sing it), maybe even Frank Sinatra. I do not want to hear New Kids on the Block.

We did get some good holiday music from Amy Grant, Natalie Cole, Wilson Phillips and Maria Carey in the 90s and movie soundtracks starting in the late 80s brought us some new classics like Darlene Love's “All Alone on Christmas”, Josh Groban's “Believe” and Faith Hill's “Where Are You Christmas”. There are some Christian artists like Michael W. Smith who have also brought us quality Christmas music. Other than that, it comes down to about 40 good Christmas songs, give or take a few.

Maybe you want to hear your favorite artist crooning about raindrops on roses and whiskers on kittens or winter wonderlands. For me, give me Frank, Nat, Bing, Andy, Perry, Natalie, Brenda, The Beach Boys, The Four Seasons, The Carpenters, Steve and Eydie, Rosemary, and the Phil Spector Christmas album (with 12 wonderful cuts). You can keep your Grandmas, Barking Dogs and Jingle Cats.

Send your emails of disagreement to wavqradio@yahoo.com. If you make a good case and we're not playing it this holiday season, we'll add it.

For the Best Holiday Music



Great for Christmas

Alaskan Cranberry Broiled Salmon

Ingredients

Servings 4

- 4 fresh salmon steaks or fillets
- $\frac{1}{3}$ cup cranberry sauce
- 2 tablespoons Dijon Mustard
- 1 tablespoon freshly chopped shallots
or 1 tablespoon finely chopped onion
- 2 tablespoons flax oil
- 1 teaspoon lemon juice
- 2 teaspoons freshly chopped parsley
- salt and pepper



Directions

1. In a bowl combine cranberry sauce, dijon, and shallots.
2. Stir until well to combine. Set aside.
3. Lay out salmon fillets, in a greased broiling pan, in a single layer.
4. Rub salmon with olive oil, lemon juice, parsley salt and pepper.
5. Broil salmon in oven for 7 minutes. (about 8 inches from heat source).
6. Remove salmon from oven, spread with cranberry sauce mixture, over top of each fillet. Make sure layer of sauce is fairly even.
7. Place salmon back in oven and broil for another 5-7 minutes. Until salmon is done and topping is bubbly.
8. Remove from oven and serve.

LOCAL RADIO TEAM BRINGS NEW STRENGTH TO LOCAL RADIO!!

It takes a team to bring you a community-oriented radio station like WAVQ. We produce original programming, public affairs and high school sports, as well as select the music that makes the Q unique.

Our dedicated sports team has been covering high school football for three years and is now in their second year of Northside High School basketball coverage. This year, we have added soccer coverage in Swansboro and plan to expand soccer in the spring as the area's young women take to the pitch at Swansboro and Northside. Next year will also bring a "look in" at other sports, including high school wrestling. The Q goes beyond the action on the field, bringing you interviews with the band and dance team directors and cheerleading coaches during Northside Game Night live on Monday nights at 6:30. We also feature other team sports. We also go beyond your radio, making games available live on our stream and offering selected replays of high school sports on demand at our podcasting site. We share videos and photos of the events at the WAVQ Facebook page and on our YouTube Channel.

We have heard from listeners stationed overseas and parents, grandparents and other relatives in other U.S. states who enjoy being able to hear live sports coverage on their desktops or telephones.

Sponsorship opportunities are still available for high school basketball and other sports. Check out the "Advertise with Us" tab at wavqradio.com to learn more.

Our public affairs programming gives you a closer look at community issues. In the past year, we have covered the issues of drug addiction, mosquito borne illnesses, the United Way Small Business Blitz, the annual Run for the Warriors, the Corpsmen Memorial Fund and more. Additional issues have been profiled in podcasts at WAVQ's on demand site.

For a second year, the Q team provided live coverage of the annual Veteran's Day Parade in Jacksonville and honored our veterans with patriotic songs on Veteran's Day and during Memorial Day weekend.

You can count on the Q to bring you a music special for almost every holiday, including Halloween.

When Hurricane Matthew struck, WAVQ provided live on air updates. The staff at WAVQ is looking forward to a busy 2017 and wishes everyone a Merry Christmas and a Happy New Year. Be listening to the station that gives you more, at 95.5 FM, 1400 AM or on line at wavqradio.com. You never know what's coming up next on the Q.



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INGREDIENTS

Servings 6 Units US

- 1 (3 -3 1/2 lb) pork loin roast
- 5 tablespoons oil, divided (or use as much as needed)
- 0.5 (1 ounce) package dry onion soup mix
- fresh ground black pepper
- 1 1/2 teaspoons garlic powder
- 8 garlic cloves (optional or use as many as desired, I use lots!)
- 1/3 cup French dressing
- 1 tablespoon cornstarch
- 1 (16 ounce) can whole berry cranberry sauce

DIRECTIONS

1. Using a strainer separate the dried onions from the dry powder (*soup mix*); place the dry onions in a small bowl.
2. Heat about 3 tablespoons oil in a skillet over medium heat.
3. Rub the roast all over with 2 tablespoons oil, then season the pork loin with the onion soup powder, black pepper and garlic powder.
4. Brown the roast on all sides in hot oil then allow to cool slightly or enough for easy handling if stuffing with the garlic cloves (*if your cloves are very large slice in half*).
5. Make small slits all over in the roast, then stuff with garlic cloves (*optional*).
6. Place the roast in the slow cooker.
7. In a bowl whisk the French dressing with the cornstarch until smooth then add in the cranberry sauce and dried onions; mix until combined.
8. Pour the mixture over and around the pork.
9. Cover and cook on HIGH heat for 4 hours or on LOW for about 7-8 hours or until the pork reaches internal temperature of 160 degrees F.



John Michael Moore

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New Years Resolution Can Save You Money

Love or hate New Year's resolutions, there probably are a few you could stand to make for your wallet's sake. They can be short-term, easy fixes to save money throughout the year, while also potentially helping you achieve larger financial goals.

Here are my 10 suggestions to make sure you start off 2017 on the right financial footing:

1. Clean out your wallet. A cluttered wallet isn't just bulky; it also can be expensive if you're paying for cards you don't use. Start lean and mean in 2017. Review the cards and figure out how they benefit you. Many people, myself included, signed up for some cards merely for their cool factor or maybe to pursue a one-time benefit — such as a juicy sign-up bonus that has long since been exhausted. At best, these cards can be a distraction and waste of space. At worst, they can cost you an annual fee without making up for it in benefits. Keep only cards earning high rewards that you'll actually use or cards that are important to maintain your credit score.
2. Prioritize your purchases. Healthy budgeting may sound about as fun as healthy dieting, but success for both often can start with something as simple as understanding what works best for you. At its heart, a budget helps you recognize trade-offs in your purchases. Movies or dining out? Game console or summer vacation? New clothes or weekend getaway? Until you're able to identify and plan for these trade-offs in advance, you're not in charge of your money.
3. Optimize your credit cards. Whether you're trying to maximize rewards or minimize the cost of credit card debt, you probably have room for improvement. At this point, 1.5% cash back is the new gold standard for rewards, so make sure you're earning at least that much on every purchase. And if you're looking to minimize the cost of debt, a 12-month, 0% intro APR offer is a good baseline. If you're unsure what kind of card you might qualify for, I recommend checking your free credit score or seeing whether you pre-qualify for a card.
4. Upgrade your checking account. As I emphasized a couple of columns ago, [bank fees bite](#). If you're paying fees for your checking account regularly, [that's a sign you could be doing better — either with your own money management or your choice in banks](#). A new account might also come with [new capabilities such as mobile check](#)

[deposit or better ATM access](#). Here's a [handy guide to find the right checking account for you](#).

5. Upgrade your savings account. There's a fair chance you could be earning higher interest in the coming new year than you did in 2016. Many online banks are offering annual percentage yields of 1% or higher, which we hope will rise since the [Federal Reserve increased its funds rates in December](#).

6. Open a P2P account. Still writing and receiving physical checks to and from friends and family? What a hassle. It's nearly 2017, not 1987. If you need to pay someone back quickly and easily — whether for baby-sitting, splitting utility bills or sharing a restaurant tab — open an account on a peer-to-peer (P2P) payment app such as Venmo, PayPal, Zelle or Square Cash. Ask around to see what's popular among your friends, as they'll need to use the same app to receive or send money.

7. Boost your savings rate. Saving money can be hard, especially if it's for a less-immediate goal such as [retirement](#), [an emergency fund](#) (see below) or [a down payment on a home](#). [Here are tips to boost your savings rate: \(1\) If your employer matches 401\(k\) contributions, make sure you're contributing enough from your paycheck to get the full match. \(2\) Divert some of your wages automatically into your savings account before you have the chance to spend it. \(3\) Plan now to save any windfalls, such as tax refunds, gifts or the occasional lottery winnings. \(4\) Check your credit card and checking account statements to see whether you can cut any charges for recurring services that aren't needed.](#)

8. Build an emergency fund. A key measure of financial freedom is the ability to cover short-term emergencies with cash instead of by taking on debt. That said, many of us already have plenty of debt, and it's often difficult to decide between saving cash or paying down that debt. The short story? All things being equal, putting a little money in the bank generally should be prioritized in most cases.

9. Use your rewards card for every purchase. Sure, credit card rewards rates won't make you rich, but the 1.5% you could earn back on every purchase adds up. It can help boost your savings or make a significant dent in a planned purchase.

10. Use your airline miles. Airlines historically devalue points on their loyalty programs every few years, and you'll also want to make sure there's no expiration policy on your points or miles. Saving them for some big future vacation might sound nice, but if they need to be redeemed by a certain point, don't let them slip through your fingers.



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