

SOUNDSIDE LEARNING THIS WEEK ON CORE SOUND

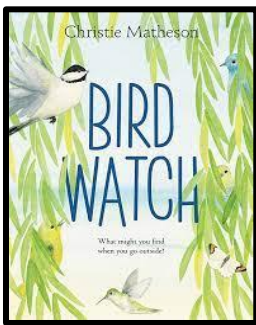


March 13, 2023

JOIN US!

- **March 15:** *Soundside Science & Story Time* for ages 3-5, 10 AM
- **March 16:** *Crystal Coast Quilters & Partners:* National Quilt Month
- **April 1:** *7th Annual Core Sound Run* @ 9 AM

Sound Reading Material For You & Your Child



Bird Watch

By Christie Matheson

There are treasures hiding in the trees! Can you find them? This stunning picture book merges basic math concepts with elements of a treasure hunt. With different species of birds and other forest animals hiding in the trees and bushes, there is something new to discover on every page. Patience is rewarded as readers learn to count backward from ten, meet new birds, and learn about the diverse ecosystem of the forest. A page of information about bird-watching and all the birds that appear in the book is also included.

Pages: 48
Grades: PreK-3

Returning to Nest

Some of our most popular locals are also some of our prettiest coastal wading birds, the White Ibis. They stand out in a crowd with their long, down-curved bills, reddish-pink legs, and bright white plumage making them easily recognizable.

White Ibis gather in groups in shallow wetlands. At each step, their bright legs move through the water and their curved red bills probe the muddy surface below. While wading across sandbars, searching with their bills, other wading birds like Egrets will often follow to catch prey they stir up!

It is common for White Ibis to be seen along our coast during the cold, winter months. Their numbers thin a bit during this time, but not as much as you would think. And those numbers start to increase even before winter ends. Since White Ibis are highly social nesters, they typically gather by the hundreds to nest in large colonies from March to July. Our Willow Pond is one of those nesting locations. We are happy to report they returned just last week!



Left: our Ibis currently nesting at the Willow Pond
Above: photo from www.allaboutbirds.org

Both the males and females build their nests. The males bring sticks, reeds, leaves and other plant materials to the females who construct a platform nest in the crotch of a tree, in a shrub or sometimes on the ground. The females lay 2-5 eggs, and then the males and females incubate them. The eggs hatch in about 21 days. Both parents feed the chicks, and after about 6 weeks the fledglings leave their nests.

White Ibis may be seen foraging on lawns or neighborhood ponds, especially in August after nesting season finishes, but marshes, swamps and other wetlands are their native habitats.

Chef Paul Lovelle Hancock



photo from www.cfe-news.com



Lovelle and his brother, Jay, at the landing

I grew up alongside many special people. We laughed together, played together, worshipped together, and learned together. One of my classmates was a shy fella who had the prettiest smile you ever wanted to see. He was a gentle soul who would do anything in the world for a friend. His laugh was the good-feeling belly kind that shot a glister through his eyes. We called him Vel, and we all miss him for he has moved away from our small group. We are very proud of him, though, and I am honored to share a glimpse of what he's been doing.

The following is an excerpt from "Desert Bounty" by Sara Perez Webber, an article spotlighting Chef Paul Lovelle Hancock, an Islander and Mariner. He's the oldest son of Paul and Geraldine Hancock from the Eastard who is doing amazing things!

Growing up on a small North Carolina island, Paul Hancock remembers exchanging fresh eggs with neighbors for goat cheese and milk, and standing on a chair next to his grandmother as she made collard greens and cornmeal dumplings.

While his culinary career has taken him from restaurants in the South to a chef's apprenticeship in the French Alps to luxurious mega-yachts where he prepared meals for the rich and famous, Hancock has carried with him a love for high-quality, local ingredients. His devotion to the fresh and flavorful is on full display at Miramonte Indian Wells Resort & Spa in Indian Wells, Calif., near Palm Springs, where he's served as executive chef since October 2016....

Catering Magazine recently interviewed Hancock to learn more about his approach to farm-to-fork hotel dining.

CM: *What is your background, and how did you become a chef?*

Hancock: *I never set out to be a chef. I always thought of myself as an entrepreneur; I took business classes and finance classes. One summer, I just wanted to buy a car, so I got a job as a busboy... I worked my way through college, always in kitchens. One time a chef said, "Why don't you just give this a shot—it's a career, it's a business." So, I gave it a shot, did an apprentice program, and here I am. I love everything about it—the chiming of the silverware, the clanging of the plates. Everybody has a story to tell, and I get to meet all these beautiful people.*