



- How many wives did Henry the Eighth have? (six)
- Where was Franco born? (Teruel)
- When did the first man go into space? (1961)
- Who was the first man in space? (Gagarin)
- Where did the first atomic bomb explode for the first time in Japan? (Hiroshima)
- Who said, "Vini, vidi, vici"? (Caesar)
- What year did Christopher Columbus go to America? (1492)
- Who did Lady Diana Spencer marry? (Prince Charles)
- Who did Prince Rainier of Monaco marry? (Grace Kelly)
- What year did the Spanish Civil War end? (1939)
- When did the First World War start? (1914)
- When did the Second World War end? (1945)
- Can Queen Elizabeth 2nd vote? (no)
- Who was the first president of America? (Washington)

QUICK REFERENCE

Emergency: Dial 911 for police, sheriff, fire departments, rescue squads, ambulance

Animal Poison Control Center: 1-888-426-4435

Carteret General Hospital: 808-6000;

Coastal Carolina Regional Airport: 638-8591

Emergency Pet Care: 444-1399

Highway Patrol: 1-800-441-6127

Medical Assistance: CarolinaEast Medical Center: 633-8111

Nova Urgent Care: 745-7440

Pamlico County Departments:

Board of Elections: 745-4821

County Manager: 745-3133

Emergency Management: 745-4131

Health Dept.: 745-5111

Recycling Center: 745-3283

Senior Services: 745-7196

Sheriff's Dept. (non-emergency) – 745-3101

Social Services: 745-4086

Tax Collector: 745-4125

Water Dept.: 745-5453

Poison Control Center: 1-800-222-1222

US Coast Guard (Hobucken): 745-3131

WEATHER.COM

Wednesday
Mostly sunny, with a high near 63. Northeast wind 8 to 13 mph.
Wednesday Night
Partly cloudy, with a low around 49.
Thanksgiving Day
Mostly sunny, with a high near 68.
Thursday Night
Partly cloudy, with a low around 53.

Friday
Mostly sunny, with a high near 69.
Friday Night
Partly cloudy, with a low around 54.
Saturday
Partly sunny, with a high near 69.
Saturday Night
Mostly cloudy, with a low around 50.
Sunday
Partly sunny, with a high near 58.

WEEKLY HOROSCOPE



Aries (March 21-April 19)
The next month will be exciting because you will do everything possible to broaden your horizons through study and travel. You will seek out adventure and unfamiliar experiences. You will delight in meeting people from different backgrounds and other cultures. It will also be a great time to sign up for a course or start a new hobby because you want to do anything that will stimulate your intellect and teach you something new. You will be fascinated by profound discussions about religion, philosophy, metaphysics, astrology and politics. You want to be smart; and you want to feel smart; and you want to look smart! Yeah!



Taurus (April 20-May 20)
In the next month, you have a strong desire to experience life on a feeling level - the nitty-gritty truth. The intellectual understanding of things won't be enough. Sex and physical intimacy will be intense; but you will be equally intense about psychological self inquiry and soul-searching. Einstein said, "Have the courage to take your own thoughts seriously, for they will shape you." At another level, you will focus more on financial matters, especially the finances, wealth and assets of others or how you share things with others, like jointly-held property, inheritances, insurance, mortgages, taxes and debt. One reason you're focused on money is you're planning a vacation. Packing tropical?



Gemini (May 21-June 20)
This is the only time all year when the Sun is opposite your sign, which means it's as far away from you as it gets all year. Since the Sun is your source of energy, this means you will be exhausted and will need more sleep. Factoid. Respect your need for more rest by taking naps and going to bed earlier. Venus and Mars will continue to bring party opportunities your way, which in turn, will be fun but exhausting. Once again - more sleep! This oppositional Sun will also give you a chance to learn more about yourself through your closest relationships. You will see that for your own good, you must be as beneficial to your partner as he or she is to you.



Cancer (June 21-July 22)
You'll be keen to get better organized in the next month because you want to manage your life more efficiently. You want to arrange duties and tasks so they flow easily and you feel good about what you do. You will refine your techniques because you want the most bang for your buck in terms of your energy output. This desire for an improved way of doing things will be expressed in your desire for better health as well. You have a strong interest in food and cooking, which is why you might change your dietary habits. You might also introduce a new exercise regime in your life. Maybe it's time to stop eating cold Chinese take-out for breakfast?



Leo (July 23-Aug. 22)
All Leos have a playful month ahead! This will be a happy time because you will gain the freedom to express yourself any way you want. For starters, you want to get out and have a good time! You will feel lighter about life! You'll enjoy playful times with children, as well as romantic dates and social diversions. Get dressed up and go out in full dazzle because this is the one time of year where you can really be yourself. Venus and Mars will make you charming and direct in all your communications with others. What you want are moments of veja du: That's the feeling that this is never happened to you before. Wheee!



Virgo (Aug. 23-Sept. 22)
Home, family and your private life will be your primary focus in the next four weeks. In part, this is because many of you will tackle home repairs at this time. In addition, family discussions will be significant. This makes sense because in the coming year, your focus is primarily about securing a home base for yourself and establishing a firm anchor in life. You need something for yourself and your family that you can rely on. Meanwhile, you're working hard to earn money and enjoying purchases of beautiful things, perhaps for your home? It all comes together. Home is where the art is. (When the smoke alarm goes off, dinner's ready!)



Libra (Sept. 23-Oct. 22)
Your daily pace will begin to accelerate now because in the next four weeks, you will be busy with a jam-packed schedule! Short trips, increased reading and writing, visits, mucho errands plus conversations with everyone will keep you off your heels. Later, you have been enjoying buying clothes for yourself, and you will continue doing this because it's fun! That's because both Venus and Mars are in your sign making you proactive about being more attractive. "I look fabulous." Libra is the sign that rules haute couture, which is another way of saying you like clothes and you like looking good. (Are those pants Ultrasuede?)



Scorpio (Oct. 23-Nov. 21)
When the Sun changes signs on Sunday, the 22nd, you will start to think about money, cash flow and earnings in the coming month. Your thoughts will be more than just, "Where's the money?" You will seek ways to have greater control over your life through what you own. You also want greater happiness in general by handling your money more wisely. This will be your goal. That's because the Sun will make you reflect upon your values; as well as your relationship to the resources in your life and how they serve your needs. You might also be pleased with a new purchase or gift and want to show something off.



Sagittarius (Nov. 22-Dec. 21)
Happy Birthday! The Sun is now in your sign for the next four weeks, which is the only time all year this happens. Whenever the Sun is in your sign, it recharges you. It makes you want to express yourself to others, which you will do with more force than usual. In fact, you make a great impression on others at this time, which is one reason you will notice that others are attracted to you. It's all good! Meanwhile, Mars and Venus will hype your popularity. You will enjoy socializing with others, especially creative, artistic types. You might also be in competition (physically) with someone. Expect a fun, busy month ahead, with you leading the pack.



Capricorn (Dec. 22-Jan. 19)
Two opposite energies are now at play. One makes you want to withdraw from the busyness of the world. It makes you seek out solitude, which is actually appropriate because since your personal batteries for the rest of the year. It makes you want to express yourself to others, which you will do with more force than usual. In fact, you make a great impression on others at this time, which is one reason you will notice that others are attracted to you. It's all good! Meanwhile, Mars and Venus will hype your popularity. You will enjoy socializing with others, especially creative, artistic types. You might also be in competition (physically) with someone. Expect a fun, busy month ahead, with you leading the pack.



Aquarius (Jan. 20-Feb. 18)
You're popular! Everyone wants to see your face in the next month. Enjoy spending time with friends, colleagues, groups, clubs and associations. This is an excellent month to sit down with others and share your ideas and goals for the future. Not only can you build upon each other's ideas, but if you share your dreams for the future with others, their feedback will help you. This is also a good time to study your friends because they are a reflection of who you are. And remember, your friends influence you! Meanwhile, travel for pleasure appeals majorly. In addition, expect to explore opportunities in publishing, the media, medicine and the law. No bout about it, you're going places!



Pisces (Feb. 19-March 20)
For the next four weeks, the Sun will be at high noon in your chart, shining down on you, putting you in a very flattering light. That's why others, especially bosses, will be so impressed with you! This is also why someone will ask you to take on increased responsibilities and do a special job for them. Don't worry because whatever you do - you will please everyone because good lighting is everything! This is also the time of year when you ponder your life direction, and also the reputation that you have with your peers. This is serious stuff. Meanwhile, expect a sexy month because you feel passionate! Romance will be sweet and memorable. Plus, gifts, goodies and favours from others will come your way! Not too shabby.

Wednesday, November 25

- Pamlico Partnership Parent & Child class at Pamlico Primary School, 9:00 or 10:30 a.m. Call Michelle Shields 252-745-7850 for information.
- Crocheting & Knitting at Senior Center at 10 a.m.
- Health Screening - Blood Pressure & Weight Checks at Senior Center at 10 a.m.
- Talk & Exercise with Beth at Senior Center at 10:30 a.m.
- Research genealogy and search online 1-4 p.m. at the Pamlico County Family History Center in Grantsboro. Call 745-2239 for info.
- Drumming Dragons, Oriental Town Hall, 7:00 p.m.

Thursday, November 26

- Prayer Shawl Ministry, Oriental United Methodist Church, 10 – 11:30 a.m. For all levels of knitting and crocheting. We can teach you how! Call Leigh Price for more info, 249-1361.
- Alcohol Anonymous, Thursday @ 12 noon, Closed, Grapevine, @ Free Will Baptist Church, Ragan Rd., Oriental.
- Arthritis Foundation Exercise Program Class at 1 p.m. at Senior Center
- Stained Glass class at Senior Center at 1 p.m.
- Research genealogy and search online 1-4 p.m. at the Pamlico County Family History Center in Grantsboro. Call 745-2239 for info.

Friday, November 27

- Fantastic Friday at Senior Center
- Oriental Quilting Bee, 9 a.m., 403 Mildred Street. No experience needed.
- Preschool Story time at PC Library at 10 a.m.
- Bingo at 10 a.m. at Senior Center
- Card Games at Senior Center at 1 p.m.
- Young at Heart Crafts at Senior Center at 2 p.m.

Saturday, November 28

- Oriental Farmer's Market on Hodges St. from 8-11 a.m.

Monday, November 30

- Acrylic Painting at Senior Center at 9 a.m.
- Center volunteers paperwork at 9 a.m. at Senior Center
- Bible Study at Alliance UMC at 9:30 a.m. All are welcome
- Grief Support Group meets every Monday at 10 a.m. at Oriental Methodist Church (Round Table Room) Call 249-2493 for more information
- Arthritis Class at Senior Center at 1 p.m.
- Dementia Support Group meets at Senior Center from 2-3:30
- Women's Living Sober Group, 7 p.m. at Bayboro Methodist Church

Tuesday, December 1

- Plein air painting is Tuesdays 9 a.m. Different location each week. Artists paint outside. Call Susan Cheatham at 249-4925 for locations/info.
- Line Dancing at Senior Center at 9:30 a.m.
- Conversations support group for people with any type of cancer. Shepard Cancer Center at 10 a.m.
- Knitting at PC Library at 10 a.m.
- Singing at Senior Center at 10:30 a.m.
- 50+ Club at Senior Center at 11 a.m.
- Wicker Basketry Class at Senior Center at 1 p.m.
- Cards at Senior Center at 1 p.m.
- Research genealogy and search online 1-4 p.m. at the Pamlico County Family History Center in Grantsboro. Call 745-2239 for info.
- Weight Watchers, weigh-in begins at 4:30 p.m., Snowden Elementary School (Aurora), music center, meeting at 5 p.m.
- TOPS Meeting at Senior Center at 5:30 p.m.
- Grief support group at Alliance UMC at 7:30 p.m. Call Penny Dollar Farmer for info 670-7766
- Alcohol Anonymous 8 p.m. Open, Discussion @ Free Will Baptist Church, Ragan Rd., Oriental.
- Al-anon Family Group, Tuesday 8 pm, St.Thomas Episcopal Church Annex, 403 Mildred St., Oriental.

Wednesday, December 2

- Pamlico Partnership Parent & Child class at Pamlico Primary School, 9:00 or 10:30 a.m. when school is in session. Call Michelle

GOVERNMENT

Thursday, November 26
• Arapahoe Charter School Board of Directors meets at 6:30 p.m. at the Arlington Place Clubhouse (Canceled due to Thanksgiving holiday)

Tuesday, December 1

- Bayboro Town Hall Meeting - 208 North Street, Bayboro, 7 p.m.
- Grantsboro Town Hall Meeting, Highway 55, Grantsboro, 7 p.m.
- Oriental Town Hall Meeting and Public Hearing - 507 Church Street, Oriental, 7 p.m.

Monday, December 7

- Pamlico County Board of Education meets at 6:30 p.m. at the Board Office on Anderson Avenue
- Pamlico County Commissioners Meeting at 7 p.m. in the 2nd floor Commissioners Room

Tuesday, December 8

- Minneapoli Beach Town Hall Meeting - 11758 Highway 308 S, 7:30 p.m.
- Stonewall Town Hall Meeting, Stonewall Town Hall, Spain Farm Road, 7 p.m.

Wednesday, December 9

- Oriental Parks & Recreation Advisory Committee at 8 a.m.

Thursday, December 10

- Harbord Waterfronts Committee at Oriental Town hall at 4:30 p.m.
- Arapahoe Town Hall Meeting - Arapahoe Town Hall (in front of fire station) at 7 p.m.
- Soil & Water Conservation Board Meeting at Little Italy Pizza at 6 p.m.
- Arapahoe Charter School Board of Directors meets at 6:30 p.m. at the Arlington Place Clubhouse

Monday, December 14

- Arapahoe Charter School Board Meetings, 6:30 p.m. Planning Board, 7:30 p.m. Commissioners Mtg, Pennsylvania Avenue, Vandemere
- Alliance Town Hall Meeting - 934 Main Street, Alliance, 7:30 p.m.

Tuesday, December 15

- Pamlico County Chamber of Commerce Board Meeting at 7:30 a.m. at the Heritage Museum.
- Oriental Tourism Board meets at Oriental Town hall at 5:30 p.m.
- Bayboro Town Hall Meeting - 208 North Street, Bayboro, 7 p.m.

Wednesday, December 16

- Oriental Planning Board meets at Oriental Town Hall at 3 p.m.

Monday, December 21

- Pamlico County Commissioners Meeting at 7 p.m. in the 2nd floor Commissioners Room

Tuesday, December 22

- Oriental Tree Board meets at Oriental Town Hall at 8 a.m.
- Pamlico County Board of Elections, 10 a.m. in the Elections office (Pamlico County Courthouse)
- Pamlico Human Services, 11 a.m. at the Human Services Building
- Pamlico County Planning Board, 7 p.m. in 2nd floor Commissioners room

Thursday, December 24

- Arapahoe Charter School Board of Directors meeting is cancelled due to the holiday.

Monday, December 28

- Water Advisory Board Meeting at Oriental Town Hall at 1 p.m.
- Pamlico County Historical Association meets at the Heritage Museum at 7 p.m.

Email your meeting to frontdesk@thepamlico-news.com no later than noon Friday.

COMMUNITY CALENDAR

- Shields 252-745-7850 for information.
- Crocheting & Knitting at Senior Center at 10 a.m.
 - Health Screening - Blood Pressure & Weight Checks at Senior Center at 10 a.m.
 - Talk & Exercise with Beth at Senior Center at 10:30 a.m.
 - Quilting at PC Senior Center from 1-3 p.m.
 - Research genealogy and search online 1-4 p.m. at the Pamlico County Family History Center in Grantsboro. Call 745-2239 for info.
 - Drumming Dragons, Oriental Town Hall, 7:00 p.m.

Thursday, December 3

- Prayer Shawl Ministry, Oriental United Methodist Church, 10 – 11:30 a.m. For all levels of knitting and crocheting. We can teach you how! Call Leigh Price for more info, 249-1361.
- Site meeting at PC Senior Center at 10 a.m.
- Alcohol Anonymous, Thursday @ 12 noon, Closed, Grapevine, @ Free Will Baptist Church, Ragan Rd., Oriental.
- AARP meeting at 1 p.m. at PC Senior Center
- Research genealogy and search online 1-4 p.m. at the Pamlico County Family History Center in Grantsboro. Call 745-2239 for info.
- Honor Guard at PC Senior Center at 6 p.m.
- Reelsboro Community Watch meeting at the Reelsboro Fire House on Holland Drive at 7 p.m.
- Pamlico County Horseman's Association meets at 7pm at the Pamlico County History Center in Grantsboro. Horse Lovers come on out, even if you don't own a horse, you can still be a part of the club and can help plan horse shows, trail rides, community fun days for kids and fun days at our arena in Arapahoe. For more information call Karen Gardner at 252-671-6945

Friday, December 4

- Fantastic Friday at Senior Center
- Oriental Quilting Bee, 9 a.m., 403 Mildred Street. No experience needed.
- Preschool story time at PC library at 10 a.m.
- Bingo at 10 a.m. at Senior Center
- Card Games at Senior Center at 1 p.m.
- Young at Heart Crafts at Senior Center at 2 p.m.
- Young Adult anime at PC Library from 3-5 p.m.

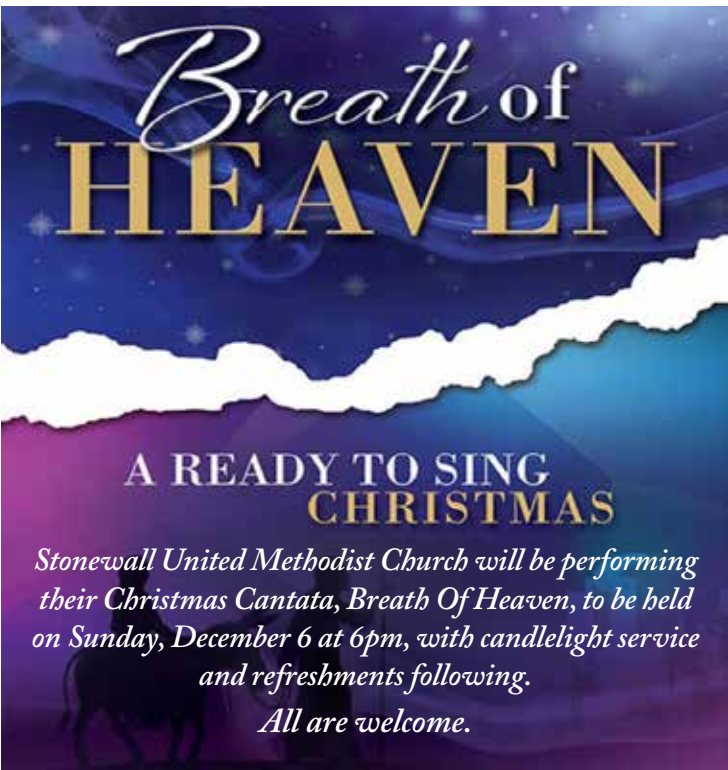
Saturday, December 5

- Oriental Farmer's Market on Hodges St. from 9 a.m. to noon.
- Sew a Christmas Stocking at PC Library at 11 a.m.

Monday, December 7

- Center volunteers paperwork at 9 a.m. at Senior Center
- Bible Study at Alliance UMC at 9:30 a.m. All are welcome
- Crystal Coast of the American Needlepoint Guild meets at the West New Bern Rec. and Parks Center at 10 a.m. Open to all.
- Grief Support Group meets every Monday at 10 a.m. at Oriental Methodist Church (Round Table Room) Call 249-2493 for more information
- Arthritis Class at Senior Center at 1 p.m.
- Dementia Support Group meets at Senior Center from 2-3:30
- Women's Living Sober Group, 7 p.m. at Bayboro Methodist Church
- American Legion at Senior Center at 7 p.m.

Email your event to frontdesk@thepamlico-nws.com by noon Friday



Stonewall United Methodist Church will be performing their Christmas Cantata, Breath Of Heaven, to be held on Sunday, December 6 at 6pm, with candlelight service and refreshments following. All are welcome.





Visit Santa Claus at the Habitat ReStore on Saturday, November, 28th from 10 a.m. until 2 p.m. Santa photos will be taken for \$5.00 each. Everyone is welcome.

“Always Welcome New Volunteers”

ReStore 

10766 NC Highway 55 ... next door to Piggly Wiggly
Grantsboro, NC 28529
Phone : 745-1106



Pamlico Animal Welfare Society (PAWS)

“NEW LEASH ON LIFE” Program - Everyone deserves a second chance

PAWS rescues adoptable shelter dogs and pairs them with inmate trainers at the Pamlico Correctional Institution. The inmates learn patience, responsibility and teamwork along with new, marketable skills. The dogs are vetted, vaccinated and altered, house, crate and leash trained, and receive basic and advanced obedience, agility and rally training. These well-behaved companions graduate every eight weeks, ready to join new, forever families - maybe yours?



I'm Skipper and recently I've been on a voyage that had a rough start. Now however, I found my way into Pamlico's New Leash on Life training program. I'll be graduating Jan. 6th and at around a year old we'll have a long happy go lucky life ahead. Sometimes, I have a very serious and observant side that might remind you more of the professor on Gilligan's Island. Nothing gets past me and I'm very brave. You could come rescue this castaway and help me to find a home. I'm a small mixed breed consisting of Chihuahua and Dachshund.



I'm Ginger and I've been told my Hollywood good looks and graceful disposition could get me a role in the movies. Whoever said good looks and smarts couldn't be found in the same dog, well they're just wrong. I'm very smart and will do whatever it takes to please my family. I'm about year old and must be a mix of Pomeranian and some other dog that has blended to look like a Papillion. won't tell my secret but, you can do a DNA test and find out for yourself. I'll be graduating from Pamlico's New Leash on Life program on Jan 6th. All NLOL dogs are UTD with vaccines, spayed/neutered, heartworm tested, and flea free. Crate trained and house broken,so that after our 8 weeks of training we'll make great companions. All adopt-ing families are able to attend their doggie's graduation.

If you're interested in adopting a NLOL dog contact Jackie Schmidt at 649-5504 or Penny Monell at 249-1453. You can also email PAWS at mail.pamlicopaws.net and download an adoption application at pamlicopaws.net on the individual dog's page .

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Broker-In-Charge

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Allen assisted us in finding the house that met ALL our needs. He responded IMMEDIATELY to every text message with a phone call. Allen negotiated vigorously on our behalf. We have bought and sold homes in 5 different states. Our buying experience with Allen far surpassed any other.

Susan, Oriental



ORIENTAL – Splendid **3BR/2BA** in immaculate condition only a short walk from the Minnesott Golf & CC and the Neuse River in Minnesott Beach. Features include Carolina Room, Hot Springs Prodigy Spa, a professionally landscaped backyard with an AstroTurf putting green, audio system & water softener.
OFFERED AT \$169,500



ARAPAHOE – Waterfront **2BR/2BA** on serene Dawson Creek offers quick access to Neuse River. Great protected creek for boating activities. Landscaped with mature shrubs & plants. Community boat ramp available. Adjacent waterfront lot listed at \$139,900. Combine properties for awesome waterfront peninsula!
OFFERED AT \$189,900



ORIENTAL – Cottage with unique feel and designer's touch. Airy open and light filled floor plan makes the best use of all space in **3BR/2BA** convenient to everything in Oriental. Easy walk, bike or kayak to town. Extra-large yard and a garden bldg. Great rental investment opportunity or for full or part-time residence. Furnishings negotiable.
OFFERED AT \$198,000



ORIENTAL – Impeccably-designed waterfront on protected deep-water Orchard Creek has 1.4 acres of perfect-privacy, **3BR/2BA**, open-design w/ Carolina room, gorgeous kitchen, huge living room, spacious master suite, office, loft, workshop, 4-car garage, Vertical Platform Lift, deck & boat dock.
OFFERED AT \$399,900



ORIENTAL – Waterfront **3BR/3BA** +FROG (with additional full bath), boat dock and covered lift on scenic 1.66 acres in Spicers Creek community. Vaulted ceilings, sunroom, formal dining room, gas log fireplace, tile & hardwood flooring, attached 2-car garage & detached RV garage/workshop/garden shed.
OFFERED AT \$469,900

See all Listings & Visual Tours at
www.orientalncwaterfront.com
1-800-347-8246
252-249-1014
Or contact **Allen Propst**
252-671-4644
704 Broad St • PO Box 750
Oriental, NC 28571



In Brief

Casting Call for Live Nativity

The Children's Theater Workshop is proud that this production is led each year by talented teens who are active with our Summer Theater Workshop program. The Live Nativity will be held on Saturday, December 12 at 3pm on the lawn of Oriental United Methodist church during the Spirit of Christmas. There are two casting calls. The first will be Saturday, Nov 28 at 12pm then a casting call/rehearsal on Saturday, Dec 5 at 12pm. All casting calls, rehearsals, and performance will be at the church. Characters will be assigned and parts given out, and there is a role for everyone who wants to participate.

For those who can't be there for the casting call, other arrangements can be made. For any questions, contact Samantha Thall at 252-474-5009 or Trevor Messer at 828-989-2693 or send an email to 1996ctw@gmail.com.



Senior Services Holding Food Drive

The Pamlico Senior Services is holding a Food Drive now through December 18. The Senior Center will have a donation box in the front lobby and in the dining room if you would like to donate canned food items or boxed or packaged food items. All donations will be delivered to the home bound within Pamlico County just in time for the Christmas holidays. Pamlico Senior Services thanks you for all your help and donations in helping our seniors.

Family Needs Your Help

Michael and Christina Arnold of Alliance recently lost their home to a fire and are in need of assistance. Please contact Clifton Arnold at 745-9188. Clothing, household items or monetary donations would be greatly appreciated. The Arnolds have four children, two boys ages 12 and 15, and two girls ages 14 and 19.

Aurora Library December Events

- Tuesday December 1 at 10 am - Owl Story Time
- Thursday December 10 at 1 pm - Computer Basics
- Tuesday December 15 at 10 am - Bedtime Stories
- Friday December 18, 5 - 8 pm Polar Express PJ Party
- Monday December 21, 10 am - 4 pm (ages 5 - 12) Christmas Lock In
- Frozen Frolics: Tuesday December 22, 10 am - 4 pm (ages 5 - 12) Christmas Lock In Grinchmas
- Wednesday December 23, 9 am - 12 pm Christmas Lock In Minion Fun
- Tuesday December 29 at 10 am Winter Story Time

Please call to register, space is limited.
December 21-22 Christmas Lock In, lunch will be provided, there will also be crafts and stories. All programs are free and open to the public. For more information call 252-322-5046.

CRIME REPORT

Arrest Made in 2014 Home Invasion

Deputies with the Pamlico County Sheriff's Office arrested Joshua E. Chapman, 25, of Bayboro Nov. 19. Chapman was arrested and charged with First Degree Burglary and Robbery with a Dangerous Weapon.

Chapman was given \$500,000 Secured Bond for the above mentioned charges and is currently in the Pamlico County Detention Center. Chapman is currently on probation for unrelated charges.

The charges against Chapman were the results of an investigation into a December 2014 Home Invasion and Robbery that occurred on Lee Landing Road in the Reelsboro Community of Pamlico County.

During that Robbery an occupant of the residence was the victim of a gunshot wound as was one of the co-defendants, Brian Javon Webb. Also charged in the case was William Dayshawn Wilson, age 25 of Vanceboro. Wilson has not been arrested for his involvement in this case.

The Investigation was conducted by the Pamlico County Sheriff's Office with assistance from the North Carolina State Bureau of Investigation, New Bern Police Department and the Bureau of Alcohol Tobacco and Firearms.



Joshua E. Chapman

Sex Offender Pleads Guilty, Gets 16-24 Years

District Attorney Scott Thomas announced today that Charles Phillip Drake, age 31, of River Bend, entered a guilty plea in Craven County Superior Court. According to The Craven County Sheriff's Office, law enforcement received reports of underage drinking at a residence owned by Drake's mother. During their investigation victims came forward to report Drake's conduct during those parties and at other times and on February 3, 2014 The Craven County Sheriff's Office began to investigate allegations that Drake had engaged in sex acts with a 14-year-old boy. Authorities gathered enough evidence to support felony charges against Drake based upon acts occurring within a time span from May 2012 to November 2013. That investigation led to discovery of other victims of sexual offenses by Drake resulting in additional charges. Although Drake was formerly employed as a taekwondo instructor with Asian Taekwondo, which held classes at the Twin Rivers YMCA, and as an assistant basketball coach at The Epiphany School, there is no evidence that any acts occurred at those locations or while he was teaching or coaching. Although, reports due indicate that Drake did meet his the three male victims through his taekwondo instruction, which began with training camps, and developed into individual training at various locations, including his home. The victims were between the ages of 13 and 15.

Drake pled guilty to two felony counts of Statutory Sex Offense and one felony count of Indecent Liberties with a Child. Judge Ben Alford sentenced Drake to 192 to 291 months in prison (16 to 24 years).

District Attorney Scott Thomas said, "We are glad this investigation initiated by the Craven County Sheriff's Office has resulted in guilty pleas and a long prison sentence. Drake has pled guilty to sex offenses involving each of the three victims. We have worked with the victims and their parents to resolve these cases with guilty pleas. The victims and their parents support this disposition and prison sentence. We were prepared to take this case to trial had Drake not pled guilty. Our thoughts and prayers are with these victims and their families as they move forward."



Charles Phillip Drake

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www.affordablehearingnc.com

14184 Hwy 55 East, Bayboro 252-745-3400

1427 S. Glenburnie Road, New Bern 252-636-2300 | 229 Professional Circle, Morehead City 252-222-4327

Kitchen Chatter

by Nancy Winfrey



Let’s Get Started! Time to Think about Holiday Goodies

Here’s just a few of Miss Nancy’s holiday treats. In the next few weeks, watch for lots of Christmas goodies.

REFRIGERATOR FRUIT CAKE

- 1 pound graham crackers, finely crushed
- 4 cups pecans, chopped
- 1 pound candied pineapple, chopped
- 1 pound candied red cherries, chopped
- 1/2 pound candied green cherries, chopped
- 1 box golden raisins
- 1-1/2 cups frozen thawed or fresh grated coconut
- 1 pound marshmallows
- 1 stick butter
- 1 can (15-oz.) sweetened condensed milk
- Pecan halves (to garnish top of cake)
- Candied cherries (to garnish top of cake)

Melt the marshmallows with the butter and sweetened condensed milk over a low temperature. Combine the cracker crumbs, nuts and fruit in a large mixing bowl. Stir in the melted marshmallow mixture into the fruit mixture and blend until thoroughly combined. Pack into foil-lined tube pan and garnish with pineapple, cherries and nuts. Cover with plastic wrap and cover tightly. Place in refrigerator at least 2 days before slicing. This cake will keep indefinitely.

SHORTBREADS

This is a rich and buttered-flavored cookie. They are absolutely scrumptious and are easy to prepare.

- 1-1/2 cups all-purpose flour, sifted
- 1/2 cup unsifted rice flour (rice flour can be purchased from an Oriental or health food store, but if unavailable, substitute the 1/2 cup rice flour for 1/2 cup all-purpose)
- 1/2 cup fine granulated sugar
- 2 sticks cold butter
- Granulated sugar for sprinkling on top

Combine the 1-1/2 cups all-purpose flour and the 1/2 cup rice flour (or 2 cups all-purpose flour) in a large mixing bowl. Slice the cold butter into the flour mixture. Mix with fingertips (use disposable plastic gloves which are great for this type of mixing) until it resembles coarse crumbs. Then work the dough until smooth and well blended by kneading with hands. Divide the dough in half. Press into two 8-inch round cake pans. Smooth tops with a spatula or knife. Prick the entire surface with a fork just as you would for a pie shell. Bake in 300 degree oven for 45 minutes or until very faintly colored. Remove from the oven and sprinkle tops lightly with granulated sugar. Cool on wire racks for about 10 minutes and then cut each shortbread into 16 wedges - do not remove from pans. Cool completely and then cover tightly for storing.



HOLIDAY GUMDROPS

- 1 cup shortening
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 1 teaspoon vanilla
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1-1/3 cups quick-cooking rolled oats
- 1 cup chopped nuts
- 1 cup shredded coconut
- 1 cup chopped gumdrops (do not use black licorice-flavored type)

Cream together the shortening and sugars until fluffy. Stir in the vanilla and then add the eggs-one at a time-beating well after each addition. Sift together the flour, soda, salt and cinnamon and add to creamed mixture. Stir in remaining ingredients. Drop by teaspoon-fuls about 2-inches apart onto well-greased baking sheet. Bake in 350 degree oven for 10 to 12 minutes. Cool on racks. Makes about 7 dozen.

CHEDDAR SHORTBREADS

- 2-1/2 cups all-purpose flour
- 1 teaspoon paprika
- 1/2 teaspoon dry mustard
- 1/2 pound butter or margarine, softened
- 4 cups sharp Cheddar cheese, grated and room temperature

Preheat oven to 400 degrees. Butter 2 baking sheets. In a pie pan or plate, combine the flour, paprika and mustard - set aside. Using a

mixing bowl, cream the butter until light and fluffy and then beat in the grated cheese and blend well. Beat in the flour mixture and mix or knead until thoroughly blended. Divide dough into two parts. On a lightly floured surface, roll half the dough into a rectangle about 12x7-inches. Cut into bars about 1-inch by 2-inches. Place on prepared baking sheet and bake for 12 to 15 minutes or just until tinged with brown at the edges and firm. Cool on wire rack. Roll other half of dough in same manner and prepare accordingly. Store in airtight containers.

BAKED FUDGE

- 1/2 cup butter
- 3 squares semi-sweet or unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1/2 cup all-purpose flour
- 1 teaspoon vanilla
- 2/3 cup pecans or walnuts, finely chopped

Melt the butter or margarine and chocolate in the top of a double boiler over hot water - remove from the heat - and then add the sugar and unbeaten eggs. Beat vigorously until well blended. Add the remaining ingredients and mix thoroughly. Pour mixture into a well greased and floured square cake pan. Bake in a 325 degree oven until firm as a custard - about 45 minutes. It firms further when refrigerated for several hours. Makes 12 “sinfully” rich squares.

WALNUT PIE

- 1 unbaked 9-inch pastry shell
- 1-3/4 cups walnuts
- 4 large eggs
- 3/4 cup packed light broth sugar
- 3/4 cup dark corn syrup
- 1/4 cup (1/2 stick) butter, melted
- 1 tablespoon whiskey (optional)
- 1-1/2 teaspoons vanilla
- 1/4 teaspoon salt

Preheat oven to 375 degrees. Spread the walnuts in a baking pan and toast, tossing occasionally, for about 15 minutes or until lightly golden. Remove and let cool. In a mixing bowl, blend together the eggs and brown sugar and mix until smooth. Add the corn syrup, butter, whiskey, if using, the vanilla and salt and whisk or stir until smooth. Stir in the walnuts and pour mixture into the pie shell.

Bake for 35 to 40 minutes until the filling is puffed and firm in the center and the crust is lightly browned. Let pie cool to room temperature. When ready to serve, pass a bowl of Whipped Cream. Serves 8.

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**NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE
PAMLICO COUNTY SUPERIOR COURT
DIVISION
NOTICE TO CREDITORS AND DEBTORS
OF MARYBELLE R. HOLLOWELL
File No.: 15 E 93**

All persons, firms and corporations having claims against MARYBELLE R. HOLLOWELL, deceased, are notified to exhibit them to BERNARD B. HOLLOWELL, JR., Administrator of the Estate, on or before February 8, 2016, at the address listed below or be barred from their recovery. Debtors of the decedent are asked to make immediate payment to the above-named Administrator.

This 11th day of November, 2015.

Bernard B. Hollowell, Jr., Administrator
Estate of Marybelle R. Hollowell PO
BOX 218
Bayboro, NC 28515

Publish November 11, 18, 25, December 2, 2015.

**AMENDED NOTICE OF FORECLOSURE
SALE 14 SP 67**

Under and by virtue of the power of sale contained in a certain Deed of Trust made by Alexander R. Liverano and Summer Liverano, spouse of Alexander R. Liverano signing to convey marital interest only to Thomas A. Vann, Trustee(s), dated the 21st day of May, 2008, and recorded in Book 516, Page 740, in Pamlico County Registry, North Carolina, default having been made in the payment of the note thereby secured by the said Deed of Trust and the undersigned, Substitute Trustee Services, Inc. having been substituted as Trustee in said Deed of Trust by an instrument duly recorded in the Office of the Register of Deeds of Pamlico County, North Carolina and the holder of the note evidencing said indebtedness having directed that the Deed of Trust be foreclosed, the undersigned Substitute Trustee will offer for sale at the courthouse door in the City of Bayboro, Pamlico County, North Carolina, or the customary location designated for foreclosure sales, at 12:00 PM on December 1, 2015 and will sell to the

highest bidder for cash the following real estate situated in the County of Pamlico, North Carolina, and being more particularly described as follows:
Being all of Lot No. Seventeen (17) as the same is shown and delineated on the map of Shingle Brook Subdivision, as recorded in Plat Cabinet A at Slide 109-8, in the Office of the Pamlico County Register of Deeds, said map being incorporated herein by reference for a more particular description of the aforesaid lot.

This conveyance is made subject to the restrictive and protective covenants recorded in Book 337 at Page 546, in the Office of the Pamlico County Register of Deeds.

This being the same property conveyed to Gregory James Petteway and wife, Tammy White Petteway by deed recorded in Book 380 at Page 730, in the Pamlico County Registry.

Together with improvements thereon including that certain manufactured home which has been permanently affixed to the property, to wit: 1998 General, serial number GMHGA1259820718AB ; said property located at 163 Shingle Brook Road, New Bern, North Carolina 28560.

Parcel ID Number: B02-16-2-17

Trustee may, in the Trustee's sole discretion, delay the sale for up to one hour as provided in NCGS §45-21.23. Should the property be purchased by a third party, that party must pay the excise tax, as well as the court costs of Forty-Five Cents (\$0.45) per One Hundred Dollars (\$100.00) required by NCGS §7A-308(a)(1). The property to be offered pursuant to this notice of sale is being offered for sale, transfer and conveyance "AS IS, WHERE IS."

Neither the Trustee nor the holder of the note secured by the deed of trust/security agreement, or both, being foreclosed, nor the officers, directors, attorneys, employees, agents or authorized representative of either the Trustee or the holder of the note make any representation or warranty relating to the title or any physical, environmental, health or safety conditions existing in, on, at or relating to the property being offered for sale, and any and all responsibilities or liabilities arising out of or in any way relating to any such condition expressly are disclaimed. Also, this property is being sold subject to all taxes, special assessments,

and prior liens or encumbrances of record and any recorded releases. Said property is also being sold subject to applicable Federal and State laws. A deposit of five percent (5%) of the purchase price, or seven hundred fifty dollars (\$750.00), whichever is greater, is required and must be tendered in the form of certified funds at the time of sale.

If the trustee is unable to convey title to this property for any reason, the sole remedy of the purchaser is the return of the deposit. Reasons of such inability to convey include, but are not limited to, the filing of a bankruptcy petition prior to the confirmation of the sale and reinstatement of the loan without the knowledge of the trustee. If the validity of the sale is challenged by any party, the trustee, in their sole discretion, if they believe the challenge to have merit, may request the court to declare the sale to be void and return the deposit. The purchaser will have no further remedy.

Additional Notice for Residential Property with Less than 15 rental units, including Single-Family Residential Real Property

An order for possession of the property may be issued pursuant to N.C.G.S. § 45-21.29 in favor of the purchaser and against the party or parties in possession by the clerk of superior court of the county in which the property is sold.

Any person who occupies the property pursuant to a rental agreement entered into or renewed on or after October 1, 2007, may after receiving the notice of foreclosure sale, terminate the rental agreement by providing written notice of termination to the landlord, to be effective on a date stated in the notice that is at least 10 days but not more than 90 days, after the sale date contained in this notice of sale, provided that the mortgagor has not cured the default at the time the tenant provides the notice of termination. Upon termination of a rental agreement, the tenant is liable for rent due under the rental agreement prorated to the effective date of the termination.

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SUBSTITUTE TRUSTEE

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Incidents

Nov. 16, NC Hwy 306 S., Grantsboro, financial card theft, resisting public officer, resisting public officer

Nov. 16, Sawyer Rd., Alliance, trespassing

Nov. 17, Janeiro Rd., Oriental, simple assault

Nov. 18, NC Hwy 55, Grantsboro, Habitat for Humanity, larceny – riding lawn mower

Nov. 19, NC Hwy 306, N., Grantsboro, undisciplined juvenile

Nov. 19, NC Hwy 55, New Bern, larceny

Nov. 19, Blackhorse Run, New Bern, death investigation

Nov. 20, River Ridge Rd., Grantsboro, person passed out in car, assault on a government official

Nov. 20, Scott Town Rd., Grantsboro, larceny of Xanax medication, assault on a female

Nov. 20, East Trent Rd., Stonewall, larceny from buildings

Nov. 21, Chinchilla Dr., Bayboro, assault on a female

Nov. 21, Falcon Rd., Oriental, larceny – from motor vehicle

Nov. 21, NC Hwy 304/33, Hobucken, larceny medication

Nov. 22, NC Hwy 306 N., Grantsboro, IVC Transport

Inspections

Nov. 16, Chad Parker, Arapahoe, insulation/plumbing, \$216.40; Michael Doucette, Grantsboro, reinstate permit, \$40; Miles Shorey, Oriental, storage building, \$220.48; Richard Bentley, Bayboro, garage, \$91.88; Heartworks, Bayboro, shade cover, \$132.16

Nov. 17, Herbert & Darlene Willis, Arapahoe, new residence, \$1,205.84; Sylvia Ross, Lowland, mechanical, \$40; River Dunes Development, Oriental, commercial building/gym/store/café, \$5,326.20

Nov. 18, Danielle Dixon Harris, Grantsboro, electrical, \$40

Nov. 19, Bruce King, Oriental, garage, \$281.11; Tom Horne, Merritt, addition, \$531

Nov. 23, Muse Co., New Bern, new residence, \$895.64

State Bill

stagnate and don't continue to invest and prepare for that growth will suffer in quality of life, and economic development and jobs. This is not a state that stagnates.”

McCrory said a bond campaign team is forming and will spend the months between now and the election promoting the bonds across the state. “We’re going to be traveling throughout the state to educate people on the investment in the future of North Carolina,” he said.

According Pamlico County Commissioner, Paul Delamar III, the bond issue was modified a couple of times as is went through legislation at at this point Pamlico County has not identified the specific projects that might qualify under its terms.

Thankful

small tasks. She wanted to know someone could take care of them, which is why she chose to complete this program. She wanted to help other families in similar situations. Butler came from a homeless situation. After she was able to find her strength, she realized that her purpose in life was to help others.

While these women are thankful to have found one another through the Nurse Aid I program at PCC, they do not know that the people they have touched through their profession are very thankful for them as well. “During clinicals at Grantsbrook Nursing & Rehabilitation Center, the residents loved them not only for helping them, but for becoming a friend and a part of their family” says Ista.

“Being a caregiver comes from the heart. It’s not about a paycheck,” says Butler. “We look at each individual we help as a father, mother, sister, brother, daughter, and son, because once we care for them, they become family.”

Mytima Respass, Annie Butler, Keisha Jones, and Genelle Jackson will soon be taking the NNAAP Exam, a thorough exam consisting of a

Property Transfers (Nov 13 - Nov. 20)

Nov. 13, Address: 80 Best Lane, Arapahoe, North Carolina, PIN: F039-19; see map in DB 245/828, from PNC Bank, National Association to Richard C. Day and Patricia C. Day, \$510

Nov. 13, Plantation Oaks, Lot: 17, PCA 191-13, from Museco Construction, LLC to Patrick Henry Klug and Helene Marie Klug, \$318

Nov. 13, Affidavit of Correction, DB 607/897, from Cassandra F. Godette, Hiawatha H. Fisher and Gloria S. Fisher to Cassandra F. Godette and Hiawatha H. Fisher, \$1

Nov. 16, see instrument; 96E39, from Joan Delamar Gracie, Joan H. Delamar and Larry Gracie to John H. Delamar, \$184

Nov. 17, Breighmere Section One-A, Lot: 10, PCA 183-3, PIN: C051-99-10 from Caviness & Cates Building and Development Company to Neil H. Coffield and Katherine A. Coffield, \$380

Nov. 17, Oriental Heights Sea Vista, Block: O, Lot: 2B, 19/100 AC; see map in DB 229/187, from Sanderson I. Winfrey and Katherine H. Winfrey to Oriental Consortium, LLC, \$108

Nov. 17, Address: 91 Bryant Street, Alliance, North Carolina, PIN: F042-77, from Jimmie B. Hicks, Jr./Comr Pamlico County and Deborah K. Simmons to Patrick Bryant, \$10

Nov. 18, ¼ AC, from Debra T. Cobb/TR, Cobb Living Trust to Edward L. Lindsey, Jr. and Lavina B. Lindsey, \$30

Nov. 19, Oaks at Beard Creek, Lot: 25, PCA 121-9; boat slip 10, PCA 126-6, from Michael J. Voigt and Deborah L. Voigt to Mark F. Augustine and Susan E. Augustine, \$104

Nov. 19, Arlington Place Lot: 157, Phase 1; PCA 153-17, from Wayne H. Whitley, III and Leslie M. Whitley to Robert G. Whitman, Martha Ann Price-Whitman, Martha Ann Price Whitman and Martha Ann Price Whitman, \$48

Nov. 19, Trace One: 8.9 AC; Tract Two: 0.9 AC; PCA 196-6, from Keith Ray Paul and Keith Ray Paul, Sr. to Dale Thomas Newman and Karen Warren Newman, \$22

Nov. 20, 4.22 Acres; map attached, from Gayle A. Lupton to Cornelius C. Bond and Ann Blackwell, \$60

Continued from page 1

“As I understand it there are only certain types of infrastructure projects that can be funded. For instance, I believe community college capital projects can be covered. Our greatest needs at present are water related (the Reelsboro area needs significant work to improve pressure), and I don't have confirmation that those are included. Also, the courthouse itself is badly in need of renovation – something we've already started working on – so I would hope we could access funds from the proposed bond for those repairs,” said Delamar.

At this point, the county staff is in the process of evaluating the County's needs and determining if the most pressing ones can be funded out of bond proceeds if it passes when voted upon.

Continued from page 1

written/oral component and a skills demonstration portion, to have their names added to the state nurse aid I registry. At times, they were unsure if they would all make it to this point, but together they found their strength to push through.

“Pamlico Community College's Nurse Aid I program has been and continues to be a vital part of the college's effort to support community needs and provide citizens with employment opportunities,” says Kathy Swecker, Coordinator of Occupational Health & Emergency Services. To advance this initiative, PCC's Occupational Health Program Coordinator, Marianna Adkins, helped PCC become an approved NNAAP regional testing site, meaning students like Respass, Butler, Jones, and Jackson do not have to endure hours of travel and spend money to become state certified. The upcoming NNAAP exam dates are scheduled for December 2, 8, 16 and January 12, 14, 15. To learn more about the Nurse Aid I program or to sign up for the NNAAP exam, please contact Swecker at kswecker@pamlicocc.edu or 252-249-1851, x 3017.



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PUBLIC HEARING NOTICE

Notice is hereby given that the County of Pamlico will hold a public hearing on Monday, December 7, 2015 at 7:00 p.m. in the Commissioners Board Room on the second floor of the Pamlico County Courthouse, NC Highway 55, Bayboro, NC 28515. The purpose of this hearing is to review the budget and activities that have been accomplished through the 2009 CDBG Community Revitalization Project (Grant No. 09-C-2074). The activities are complete and Pamlico County is in the process of closing out the grant. Pamlico County received CDBG funds for housing clearance, relocation (housing replacement on site) and emergency repair for families whose homes were damaged by Hurricane Irene. Total expenditures were: Relocation (housing replacement on site)-\$623,603; Clearance-\$75,628; Emergency Repair-\$17,993; Administration-\$78,757. A total of six families across the County received housing replacement assistance and three families received housing repair assistance. 100% of the families were low to moderate income. No families were permanently displaced from their houses. Citizens will also be given the opportunity to provide oral and written comments on Pamlico County's use of CDBG funds. The hearing will also provide citizens information regarding state and federal fair housing laws in accordance with CDBG regulations. All interested citizens are encouraged to attend. For additional information or to submit written comments, send to Tim Buck, County Manager, PO Box 776, Bayboro, NC 28515, phone 252-745-3133. Comments should be postmarked by December 2, 2015. The County of Pamlico is an equal opportunity employer and service provider. If you plan to attend and require special accommodations because of a disability or physical impairment, please contact Tim Buck, County Manager, at 252-745-3133, TDD# 1-800-735-2962 or tim.buck@pamlicocounty.org three working days in advance of the hearing. This information is available in Spanish or any other language upon request. Please contact Tim Buck, County Manager at 252-745-3133 or at the County Manager's Office, 302 Main Street, Bayboro, NC 28515 for accommodations for this request. Esta información está disponible en español o cualquier otra lengua a petición. Entre en contacto con por favor el Buck del tim, encargado del condado en 252-745-3133 o en Oficina de encargado del condado, 302 Main Street, Bayboro, NC 28515 para las comodidades para esto petición.

PUBLIC HEARING NOTICE

Notice is hereby given that the County of Pamlico will hold a public hearing on Monday, December 7, 2015 at 7:00 p.m. in the Commissioners Board Room on the second floor of the Pamlico County Courthouse, NC Highway 55, Bayboro, NC 28515. The purpose of this hearing is to review the budget and activities that have been accomplished through the 2012 CDBG Scattered Site Housing Project (Grant No. 12-C-2437). The activities are complete and Pamlico County is in the process of closing out the grant. Pamlico County received CDBG funds for housing reconstruction, which included clearance, housing replacement on site and emergency repair for families whose homes were damaged by Hurricane Irene. Total expenditures were: Reconstruction-\$202,431; Administration-\$21,266. One family received housing replacement assistance and three families received housing repair assistance. 100% of the families were low to moderate income. No families were permanently displaced from their houses. Citizens will also be given the opportunity to provide oral and written comments on Pamlico County's use of CDBG funds. The hearing will also provide citizens information regarding state and federal fair housing laws in accordance with CDBG regulations. All interested citizens are encouraged to attend. For additional information or to submit written comments, send to Tim Buck, County Manager, PO Box 776, Bayboro, NC 28515, phone 252-745-3133. Comments should be postmarked by December 2, 2015. The County of Pamlico is an equal opportunity employer and service provider. If you plan to attend and require special accommodations because of a disability or physical impairment, please contact Tim Buck, County Manager, at 252-745-3133, TDD# 1-800-735-2962 or tim.buck@pamlicocounty.org three working days in advance of the hearing. This information is available in Spanish or any other language upon request. Please contact Tim Buck, County Manager at 252-745-3133 or at the County Manager's Office, 302 Main Street, Bayboro, NC 28515 for accommodations for this request. Esta información está disponible en español o cualquier otra lengua a petición. Entre en contacto con por favor el Buck del tim, encargado del condado en 252-745-3133 o en Oficina de encargado del condado, 302 Main Street, Bayboro, NC 28515 para las comodidades para esto petición.



Vive La Thanksgiving!

Maureen Donald
The Editor's Desk

I am relinquishing my column this week to the great Art Buchwald who penned this now-classic Thanksgiving column in 2005. It is particularly significant given the horrific events in Paris recently. With that I simply add that everyone at The Pamlico News wishes our readers a wonderful Thanksgiving, a Happy Holiday Season and most of all, Peace.

This confidential column was leaked to me by a high government official in the Plymouth colony on the condition that I not reveal his name.

One of our most important holidays is Thanksgiving Day, known in France as le Jour de Merci Donnant .

Le Jour de Merci Donnant was first started by a group of Pilgrims (Pelerins) who fled from l'Angleterre before the McCarran Act to found a colony in the New World (le Nouveau Monde) where they could shoot Indians (les Peaux-Rouges) and eat turkey (dinde) to their hearts' content.

They landed at a place called Plymouth (now a famous voiture Americaine) in a wooden sailing ship called the Mayflower (or Fleur de Mai) in 1620. But while the Pelerins were killing the dindes, the Peaux-Rouges were killing the Pelerins, and there

were several hard winters ahead for both of them. The only way the Peaux-Rouges helped the Pelerins was when they taught them to grow corn (mais). The reason they did this was because they liked corn with their Pelerins.

In 1623, after another harsh year, the Pelerins' crops were so good that they decided to have a celebration and give thanks because more mais was raised by the Pelerins than Pelerins were killed by Peaux-Rouges.

Every year on the Jour de Merci Donnant, parents tell their children an amusing story about the first celebration.

It concerns a brave capitaine named Miles Standish (known in France as Kilometres Deboutish) and a young, shy lieutenant named Jean Alden. Both of them were in love with a flower of Plymouth called Priscilla Mullens (no translation). The vieux capitaine said to the jeune lieutenant :

"Go to the damsel Priscilla (allez tres vite chez Priscilla), the loveliest maiden of Plymouth (la plus jolie demoiselle de Plymouth). Say that a blunt old captain, a man not of words but of action (un vieux Fanfan la Tulipe), offers his hand and his heart, the hand and heart of a soldier. Not in these words, you know, but this, in short, is my meaning.

"I am a maker of war (je suis un fabricant de la guerre) and not a maker of phrases. You, bred as a scholar (vous, qui tes pain comme un tudiant), can say it in elegant language, such as you

read in your books of the pleadings and wooings of lovers, such as you think best adapted to win the heart of the maiden."

Although Jean was fit to be tied (convenable tre emballé), friendship prevailed over love and he went to his duty. But instead of using elegant language, he blurted out his mission. Priscilla was muted with amazement and sorrow (rendue muette par l'tonnement et las tristesse).

At length she exclaimed, interrupting the ominous silence: "If the great captain of Plymouth is so very eager to wed me, why does he not come himself and take the trouble to woo me?" (Ou est-il, le vieux Kilometres? Pourquoi ne vient-il pas aupres de moi pour tenter sa chance ?)

Jean said that Kilometres Deboutish was very busy and didn't have time for those things. He staggered on, telling what a wonderful husband Kilometres would make. Finally Priscilla arched her eyebrows and said in a tremulous voice, "Why don't you speak for yourself, Jean?" (Chacun a son gout.)

And so, on the fourth Thursday in November, American families sit down at a large table brimming with tasty dishes and, for the only time during the year, eat better than the French do.

No one can deny that le Jour de Merci Donnant is a grande fete and no matter how well fed American families are, they never forget to give thanks to Kilometres Deboutish, who made this great day possible.



Making Sense of Investing

Dan M. Roberts, IV
Financial Advisor

It's almost Thanksgiving — a holiday that once celebrated the harvest season. Although many of us today

may not be directly connected to agriculture, we still gather on Thanksgiving with our loved ones to share whatever “bounty” we may have. But this practice doesn’t have to begin and end with food. Why not incorporate the spirit of sharing into your overall financial strategy?

Here are a few suggestions for doing just that:

- Make financial gifts. You could give shares of stock to your loved ones, or perhaps give them money to help fund their IRAs. (They must have earned income, however, to be eligible to contribute to an IRA.) You can give up to \$14,000 per year, per recipient, without those gifts counting against your \$5 million lifetime exemption — an amount that you, like the vast majority of us, are unlikely to reach, anyway.
- Invest in your children’s future. To help your children meet the high costs of higher education, you might want to invest in a college-savings vehicle, such as a 529 plan. When you contribute

to a 529 plan, your earnings grow tax-free, provided they are used for qualified higher education expenses. (Keep in mind, though, that Section 529 plan distributions not used for these qualified expenses may be subject to income tax and a 10 percent penalty.) Furthermore, your 529 plan contributions may be deductible from your state taxes.

- Review your insurance policies. If something were to happen to you, is your life insurance sufficient to take care of your family? In other words, would there be enough money available to pay off your mortgage, send your children to college and help your surviving spouse meet at least some of his or her retirement expenses? A financial professional can help you determine if your life insurance is sufficient for your needs. And it’s also a good idea to have adequate disability income insurance, too, because even a relatively short time away from work can jeopardize your financial security.
- Involve your family with your investment situation and estate plans. You will eventually want to inform your grown children, and perhaps other family members, about your investment situation and your estate plans. Specifically, you’ll want your loved

Share Your “Bounty” with Loved Ones

ones to know where your investments are held and who is helping you manage them; this information will be invaluable should you ever become incapacitated. And, as you move deeper into your estate plans, involve your family with decisions relating to your will, living trust, power of attorney and other legal arrangements.

- Update your beneficiaries. If you have a retirement account, such as a 401(k), and a life insurance policy, you probably had to choose a beneficiary. These beneficiary designations are powerful — in fact, they can even override the wishes expressed in your will. So, if you’ve gone through changes in your family situation, such as a divorce or remarriage, you’ll want to update your beneficiary designations. Otherwise, you could risk subjecting your family members to unpleasant “surprises.”

Once the turkey is eaten and the football games have ended, Thanksgiving will draw to a close. But by making the right moves, you can share your “bounty” with your loved ones all year long — and throughout your lifetime.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor.



For Profit Schools Forgive \$102 Million in Student Loans

Attorney General
Roy Cooper

More than 80,000 students who attended for-profit schools in North Carolina and other states will have \$102 million in private student loans forgiven under a landmark settlement to change the way the schools recruit and enroll students.

Education Management Corporation (EDMC), based in Pittsburgh, Pennsylvania, operates 110 schools in 32 states and Canada through four education systems: Argosy University, The Art Institutes, Brown Mackie College and South University. EDMC operates campuses of The Art Institute in Raleigh and Charlotte.

Loan Forgiveness
The settlement with EDMC will mean \$102,789,100 in relief for 80,795 students nationwide, including approximately \$4.1 million in student debt relief for 2,881 North Carolinians. Eligible consumers are expected to get an average of \$1,370 in loan forgiveness per person under the settlement.

The loan forgiveness benefits students who enrolled at EDMC with only limited previous college experience and quickly dropped out without gaining anything from the school other than debt. Under the settlement, students who enrolled in an EDMC program with fewer than 24 transfer credits and dropped out within 45 days between January 1, 2006 and December 31, 2014 will have private loans issued by the school forgiven. Consumers who meet these criteria will automatically have their loans forgiven.

Protections for Future Students

In general, students at for-profit schools like those run by EDMC take on more debt, are less likely to graduate, and are more likely to default on their loans than students at other schools, according to data from the U.S. Department of Education.

The settlement includes significant reforms to the way EDMC recruits and enrolls students and is expected to set a precedent for other for-profit colleges. Under the agreement, EDMC must give students accurate information about the total cost, average debt, default rate, job placement rate, average earnings, and ability to transfer credits associated with its programs.

“Higher education is one of the best ways to invest in yourself and your future, and students deserve straight information about the costs involved,” Cooper said.

- Among the reforms required by the settlement, EDMC must:
- Develop an interactive electronic disclosure tool to give students accurate information on likely debt and earnings if they enroll in an EDMC program.
 - Accurately calculate job placement rates used to market programs to students.
 - Require orientation for new students who don’t have much prior college experience.
 - Provide a risk-free trial period during which students who enter with fewer than 24 credits can withdraw from an EDMC program for a full refund (7-day trial for on-campus programs, 21-day trial for online programs).
 - Stop offering unaccredited programs that won’t lead to state licensure.
 - Take responsibility for third-party lead generators that market their programs.

EDMC also agreed to pay \$95 million to settle a separate federal whistleblower lawsuit under the False Claims Act. In that case, brought by the U.S. Department of Justice on behalf of the Department of Education, the government alleged that EDMC illegally paid its admissions recruiters based on the number of students they recruited.



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Letters to the Editor

Trump Is Right

This Global Warming/Climate Change/Renewable Energy crap-pola seems to have been upshifted into high gear and it looks like the promulgators are gaining a bit of a following, from the roman pope, to the United Nations to some members of the intelligentsia. I reckon there are also some people who just want to go along for the ride — and THE MONEY. I suppose the manufacture and sales of wind turbines and solar panels can produce some hefty profits for some politicians and their friends and families. From what information I have been able to gather, they are far too costly to obtain without government grants and/or subsidies. So, that leaves UNCLE SUCKER to foot the bill.

In this country’s headlong rush to plant windmills and solar panels all over the landscape, we seem to be overlooking a seemingly unimportant potential glitch: They will be wide open to just about any type of terrorism that a terrorist can devise. With the efforts of our Government to turn this country into a sanctuary for thousands or perhaps even millions of unvetted individuals, we certainly do not need to provide such targets of opportunity for them. Even some toys, with slight modifications, are capable of disabling a wind turbine or a solar panel.

Several months ago, some would-be terrorists were sentenced in Germany for planning the use of miniature aircraft to commit acts of terrorism. Think of the damage an armed toy drone or model airplane could do. The windmills and solar panels are so far-flung, it would be virtually impossible to protect them. Yet there are still those who doggedly insist that they are miracle cures for our energy ills. No one can convince me that in the influx of refugees there are no potentially Dangerous Individuals, whose sole purpose in life is to create havoc and destruction on the people who don’t share their religious beliefs. Thank you Governor McCrory for taking a stand against the terrorism welcoming committee. Hopefully, we won’t suffer the type of consequences as are the French. My heartfelt sympathy goes out for the victims of the recent acts of terrorism in Paris but sadly enough, the French are victims of their own miscalculations. Like him or hate him, DONALD TRUMP IS RIGHT! Porous borders are destructive and deadly and a recipe for disaster!

As one philosopher said: No Great Civilization is Conquered Until it has Destroyed Itself from Inside.

Hopefully, plain common sense will prevail. Hopefully, the festering sore of radical religion will be defeated. I sincerely hope the governments of this country, local state and national, will take a firm stand against terrorism, taking whatever measures necessary to prevent the type of miscalculations of the Europeans from occurring here

in the United States.

My thanks to the Editor – and again, thanks to our Governor. Bill Hewitt

Angels Among Us

I’m writing to inform the citizens of Pamlico County that as the holidays approach there are truly angels among us. The angels that I am referring to are not always easy to identify because they are not equipped with the typical angel gear of wings and feathers. Instead that are equipped with a dogged determination to give of their time and talents to advocate for abused and neglected children. They are determined to make our community a better place to live and a healthier place to raise children. I am referring to the currently serving volunteer Guardians ad Litem that represent children in the Pamlico County abuse and neglect court system. If you know one of these individuals, thank them for caring.

I work with these “angels” all year long and I stay in constant awe of how giving and caring these individuals are. I remain amazed of their tenacity to locate and advocate for services for children in need. Guardians ad Litem attend court, go to meetings, make visits, review material and locate resources for an extremely vulnerable part of our population. They make connections and build bridges. They offer a soft place to fall for children and young adults, some connections being lifelong. They serve as eyes and ears for judges who are making important life altering decisions.

Today, unfortunately, there remain abused or neglected children in Pamlico County without a Guardian ad Litem. A child will go to court without an advocate unless someone steps forward to speak for the best interests of that child. Some of our current volunteers have committed to two cases to ensure that all of our children have a voice in court but still there remain children unsigned.

You can help today! Let a child know that you care and that you will speak on their behalf. You can make a difference! Be the voice for a child. For information on how you can receive free training to become a Guardian ad Litem (GAL), please contact our office at 252-504-4525.

The GAL program is available in every county in North Carolina. For statewide information and referral call: 1-800-982-4041

Gail C. Horne, District Administrator
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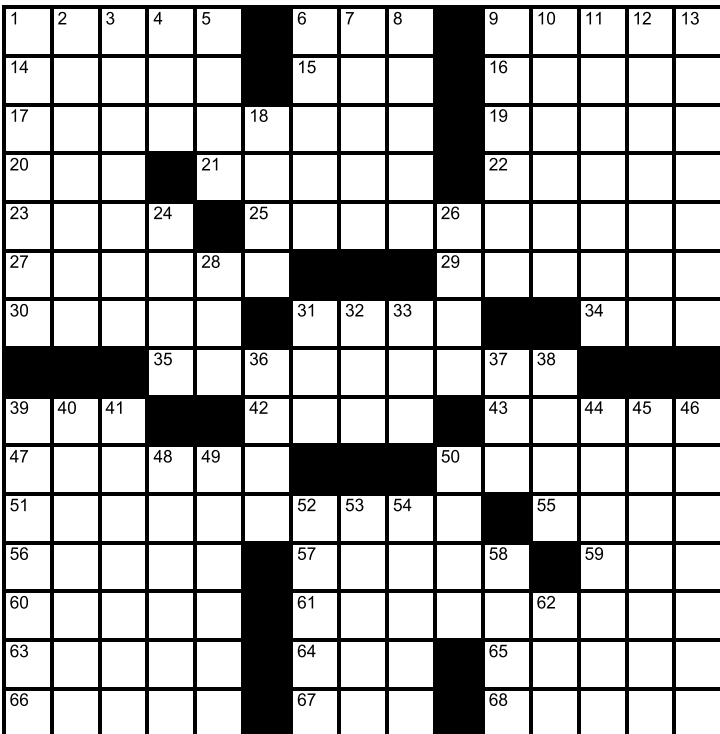
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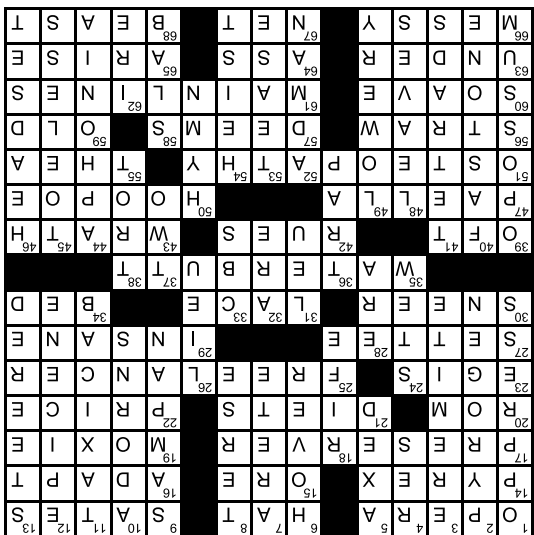
Across

1. "La Boheme," e.g.
6. Pillbox, e.g.
9. Fills
14. Heat-resistant glass, brand name
15. Bauxite, e.g.
16. Accommodate
17. That which protects
19. Daring
20. CD follower
21. Fare reductions
22. Bounty
23. Auspices
25. Artist with no long-term contract
27. Couch
29. Crackers
30. Contemptuous look
31. Shoestring
34. Fourposter, e.g.
35. Barrel for collecting rain (2 wds)
39. "How ____ Has the Banshee Cried" (Thomas Moore poem)
42. Regrets
43. Anger
47. Spanish dish
50. Crested Old World bird
51. Disease of the bone
55. "____-Team" (2 wds)
56. Scarecrow stuffing
57. Considers
59. Aged
60. Italian dry white wine
61. Principal routes (2 wds)
63. Anesthetized
64. Balaam's mount
65. Come to mind
66. Chaotic
67. After expenses
68. Brute

Down

1. Crush
2. Substance that produces fever
3. Recluse
4. ____ gestae
5. Canned
6. Hang
7. Narrow mountain ridge
8. Brusque
9. Flatbottom Asian skiff
10. Prettifies
11. Hack
12. Lacking vigor
13. Guided
18. Abounding
24. Hasenpfeffer, e.g.
26. In ____ of
28. Victorian, for one
31. Basic monetary unit of Romania
32. "____ we having fun yet?"
33. "60 Minutes" network
36. Mouth, in slang
37. Couple
38. Gait between walk and canter
39. Pogo, e.g.
40. Deceitful act (2 wds)
41. Groups of four
44. Loss of voice
45. Like sandals
46. Device with earphones and microphone
48. Departs
49. Cloudy and dark
50. Mass number
52. Pitcher, of a sort
53. Bait
54. Bank job
58. Concrete section
62. Anger

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Record Year in Costa Rica for Local Billfish Angler

By Deborah Dickinson
Pamlico News Staff

Pat McCotter caught his first marlin at the age of 72 off the coast of North Carolina. Little did he know that nine years later at the age 81 he would be named a 2014 Billfish Foundation Angler of the Year recipient.

Pat, owner of the Sea Spud, a 60' B&D made in Wanchese, spent 194 days, February 2014 through the 27th of July 2015, with Captain Pete Rae and his crew fishing the sea mounts off of Quepos in Costa Rica in search of blue marlin. During the many days at sea, Pat, his captain, Pete Rae, and the Sea Spud crew caught and released 1,001 blue marlin and their vessel, the Seaspu, was named top boat in the Pacific, Atlantic and



Indian Ocean combined. According to Pat, these phenomenal numbers do not include the hundreds of other blue marlin that were raised. Pat, who has fished all over, says the area of sea mounts, 85 to 155 miles southwest of Quepos, is one of the most prolific blue marlin fishing grounds in the world.

Pat grew up in Pamlico County, attended ECU and played pro baseball with the Chicago Cubs Organization in the 1950's. He got serious about marlin fishing back in 2013 while on a fishing trip off the island Isla Mujeres in Mexico.

"This is the only thing that I do that I get goose bumps, it is one of the few things that really excites me," says Pat.

He shares his passion for fishing with his grandson, Jonathan Gaskill. Jonathan, who got the chance to experience world class fishing along side his grandfather in Costa Rica was named the Top Eleven Year Old Angler in the Pacific by The Billfish Foundation in 2014.

In total, 1088 blue marlin were caught in 2014 by the Sea Spud and its crew. In just one day the crew caught 29, 23 of which were cranked in by Pat, himself. "That ain't bad for an old potato farmer from Pamlico County North Carolina," joked Pat. "This year, 2015, our biggest catch was 25 in one day and I caught 23 of them," he added.

Pat says the crew of the Seaspu spent hours upon hours of making preparations and days upon days in a row at sea with very



Pat McCotter was named a 2014 Billfish Foundation Angler of the Year recipient.

little contact to the rest of the world. "Their hard work and long hours showed complete dedication to be the best they could be. Its a different Ocean," Pat said of the Pacific, "we fish three to four days straight at a time," he added. That dedication paid off during the crew's 18 month, 13 day run with a mind boggling 1088 blue marlin, 10 black marlin, 37 striped marlin, and over 200 sail fish, and 11 slams in the mix.

But, as they say all good things must come to an end. Pat is now back in Vandamere and has reluctantly decided to sell the Sea Spud, but his captain plans on continuing his adventures as soon as a new boat owner that shares his passion is found. For me and my crew to end this adventure like we did, was truly a blessing from above," said Pat.



From the Helm

Capt. Reg Fidoe
Worldwide
Marine

Farragut, of the United States Navy. The date was August 5, 1864. You might wonder . . . who had torpedoes back then?

In the mid eighteen hundreds, what we in the twentieth century know as mines, were called torpedoes. They were moored (anchored) to the bottom in waterways where enemy warships were expected to travel. Upon contact with a warship, a torpedo would detonate, hope-fully sinking the enemy's ship.

The practice of exploding gunpowder beneath the water's surface actually began ninety years earlier during the Revolutionary War. In the late seventeen hundreds, American David Bushnell undertook to sink British warships with floating kegs of explosives. Such under-water warfare was further refined by American Engineer Robert Fulton. He was later famous for his success with steam driven ves-sels.

Okay, back to "Damn the torpedoes." Why did Admiral Farragut shout those words during the Civil War? During his attack on Mobile, Alabama, he lost his lead ship to a torpedo. He knew that he had to pass through a field of deadly torpedoes in order to reach the enemy fleet. Legend has it that upon his decision to do so he shouted "Damn the torpedoes, full speed ahead." He beat the odds that day.

Admiral Farragut went on to either sink or capture all enemy ships in that battle. He returned home a hero and the U.S. Congress created

the rank of Vice Admiral, to which he was immediately promoted. He was the first in U.S. history to hold that rank. Up to that time, the highest rank in the U.S. Navy was that of Rear Admiral. Two years later, he was the first to hold the newly created rank of Admiral.

Born near Knoxville, Tennessee in 1801, Farragut went to sea in 1811 aboard the U.S.S. Essex. At the age of 12, he commanded a seized enemy ship, which in those days was referred to as a "Prize." Years later got the nickname of "Old Salamander" after skillfully commanding a difficult operation at New Orleans where his ships "slipped by" the heavily armed enemy forts ashore.

Admiral Farragut was a prominent U.S. Naval figure for which an academy was named on Toms River, New Jersey. The Admiral Farragut Academy was a private school that was in operation until the mid-nineteen nineties.

The chapel at the U.S. Naval Academy in Annapolis has stained glass windows as memorials to four "sea heroes" of the past, one of which is Admiral Farragut. Farragut Field, also at the Naval Academy, is home to the Academy's "150-pound" football team.

Surely, if Admiral Farragut were still with us, he would approve of today's Navigation Rules. Prior to the current Nav Rules, the "International Regulations for Preventing Collisions at Sea" existed. Maritime nations have collaborated since the eighteen forties to estab-lish a uniform protocol which would prevent collisions at sea.

As mariners, we face many of the same issues as they did in Admiral Farragut's time. A fire at sea is no less disastrous, men still fall overboard and vessels of all sizes run aground. Some things never change.

Until next time, I wish you clear skies, fair winds and calm seas!



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Historic Interpretations Joins Tryon Candlelight Tour

• Reenactor group to offer period dancing, interactive history
Dec. 12 & 19

NEW BERN - Tryon Palace visitors will have more opportunities to experience 18th-century dancing during the 35th annual Candlelight Christmas Celebration, held Dec. 12 and 19. Historic Interpretations, Inc., a North Carolina-based group of reenactors specializing in living history programs that combine education and entertainment, will host a recreated tavern filled with period dancing, music and family games on the Dixon House lawn during both nights of the annual holiday celebration.

“We feel very lucky to have gotten Historical Interpretations for this year’s Candlelight Celebration” said Megan Raby, Tryon Palace director of education. “Period dancing is one of the most popular parts of Candlelight and we really wanted people to see as much of it as possible.”

Historic Interpretations will host The Tavern at the Sign of the Oak and Acorn, a recreated tavern that does not offer alcohol, but will be home to holiday merriment, singing and dancing. The tavern includes games of chance, outdoor historic games and family games. Traditional music and dance of both the Americas and Britain will be performed at designated times throughout the evening and include audience participatory folk dances and holiday songs.

“By adding Historical Interpretations to our group of outdoor acts, we’re giving our visitors another opportunity to experience and interact with history,” said Raby. “Not only can visitors see as much dancing as they like, but if they’re



Historic Interpretations, Inc., a North Carolina-based group of reenactors will perform 18th-century dancing during the 35th annual Candlelight Christmas Celebration, held Dec. 12 and 19.

feeling brave, maybe they can even join in.” Tryon Palace’s annual Candlelight Celebration includes tours of the Governor’s Palace and historic homes, 18th-century circus acts and fireworks, as well as performances by Jonkonnu and the Tryon Palace Fife and Drum Corps. Tryon Palace will continue to offer period dancing demonstrations during candlelit tours through the Governor’s Palace, while Historic Interpretations offers visitors an opportunity to spend more time watching and participating with the reenactors in an outdoor setting.

Tickets to the 35th annual Candlelight Christmas Celebration are currently offered at a discounted rate that will continue through Nov. 30. Tickets may be purchased at Tryon Palace, located at 529 South Front St., New Bern, by phone at 252-639-3524 and online at www.tryonpalace.org/candlelight.

Historic Mill Featured at State History Museum

December programs will get you in a festive mood at the N.C. Museum of History in Raleigh. During a lunchtime program, Joe Lindley, president of Lindley Mills, in Alamance County, will highlight the history of the mill, established by Thomas Lindley in 1755, and its present-day operation. Sample French bread made with Lindley Mills flour.

All programs are free unless otherwise noted. Parking is free on weekends.

Note: The museum will be closed Christmas, Thursday and Friday, Dec. 24 and 25; and New Year’s Day, Friday, Jan. 1, 2016.



• *History à la Carte: The History and Tastes of Lindley Mills*

Wednesday, Dec. 9, noon-1 p.m., Bring your lunch; beverages provided.

Joe Lindley, President, Lindley Mills
Lindley Mills, on Cane Creek in Graham, was established by Thomas Lindley in 1755. Now, 260 years after its inception, direct descendants have restored the historic mill, and for the past 35 years, the ninth generation of Lindleys has

been grinding organic grains there.

La Farm Bakery of Cary will bring samples of French bread made with Lindley Mills flour.



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We are fast approaching being half way through our budget year. This is just a reminder to let everyone know that you can always contact me with any questions, concerns or ideas regarding our county government.

Please give me a call any time at **252-670-9854**.

Thank you
Ken Heath
Commissioner Township 5

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Address: _____

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☐ Christmas ☐ Birthday ☐ Other: _____
☐ In Memory Of: _____ ☐ In Honor Of: _____

Additional Text to Include: _____

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*It's That Time! Get Ready
for Spirit of Christmas*



***Spirit of Christmas 2015
Participation Form***

Business Name: _____

Contact Person: _____

Primary Phone: _____ Mobile Phone: _____

Email Address: _____

LOCATION OF EVENT: _____

Hours you want listed, Date(s), & brief event description:

Check all that apply & add description as necessary:

_____ Serving Refreshments
_____ Entertainment
_____ Parade Entry (Saturday December 12 at 1:00 p.m.)
_____ I will make a donation to help cover the cost of the luminaries and the program in the amount of \$_____. (Please include the check and Thank You!)

I will be able to help with:

_____ Bag Folding on Tuesday December 8 starting at 5 p.m. upstairs at the Silos - come and eat and drink and be merry.
_____ Luminaries Assembly on Thursday December 10 at the Fire Station on Straight Road starting at 4:30 p.m. - The more hands the easier, look forward to seeing you.
_____ Luminary Distribution on Friday, December 11 starting at 3:30 p.m.- meet at the Fire Station to load up the trailers.
_____ Program Distribution

Please return this form to The Pamlico News

Physical Address: 800 Broad St., Oriental, NC 28571
Mailing Address: P. O. Box 510, Oriental, NC 28571
Fax: 252-249-0857, (If faxing this form, please call to make sure we have received your fax)
Office Phone: 252-249-1555 Email: spirit@thepamliconews.com
Please make checks payable to: **The Spirit of Christmas**

*In order to have your event listed in the program,
this form must be returned no later than November 20. Thanks!*

***2015 Spirit of Christmas
Parade Unit Entry***

Entry Name: _____

Main Contact: _____

Mailing Address: _____

Email Address: _____

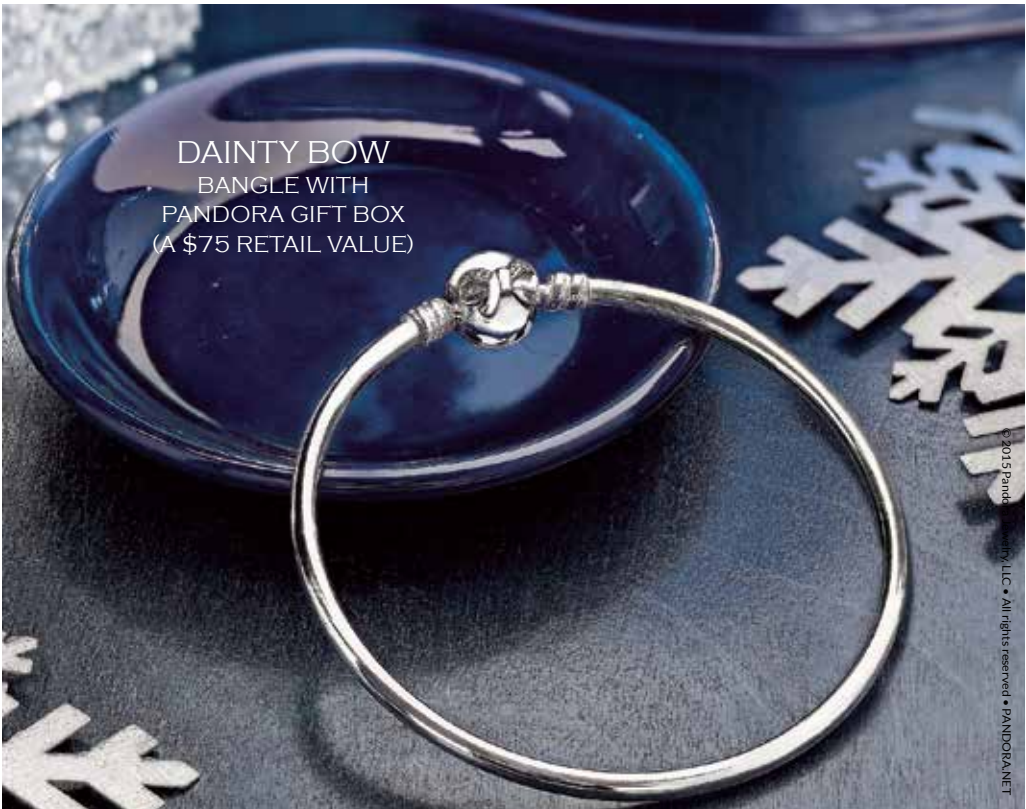
Unit Makeup (i.e., 2 tractors, car + 15 Scouts, etc.) We need to know this to allocate lineup space.

_____ **Contact Phone Numbers**
Home _____
Work _____
Cell _____

Other comments, lineup location requests, etc. _____

Notes to participants

- **Parade (Saturday, Dec. 12) starts at 1:00 p.m. sharp!**
- **Lineup as follows:**
 - Unit Numbers 1 – 25 from noon to 12:15 p.m. on Ragan Road
 - Unit Numbers 26-50 from 12:15 p.m. to 12:30 p.m. on Ragan Road
 - Unit Numbers 51 – 100 from 12:30 to 12:45 p.m. on Ragan Road
- **Important!!** Enter parade lineup from Neuse River Drive. Every year, numerous people are certain that it will be no problem if they enter Ragan Road from Broad Street (HWY 55). **WRONG** – It makes a terrible mess. Really! For units staging at the Church, please turn on Sea Vista, then right at stop sign to the Church.
- We will call you with your lineup position a few days before the parade. Don't panic! I really will call you. You don't have to call me.
- If you do have questions you are free to contact Paul Fairbanks - Home: 252-249-0023, or Work: 252-249-1211. Pick up and drop off your applications of at Village Hardware on Broad Street, Oriental.



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November & December Calendar of Events

26th: Twin Rivers YMCA Turkey Trot – 5K Run, Walk, Kids Dash,
and Dog Jog, 8:00am, in Taberna. Call 252-638-8799.

27th: Black Friday Opening at the New Bern Farmers Market,
8:00am – 2:00pm. Call 252-633-0043.

27th: Santa House Opens at Bear Plaza, 10:00am – 2:00pm;
5:00pm – 8:00pm.

27th: Light Up the Season at Bear Plaza, 3:00pm – 7:00pm
with snow in Bear Plaza from 6:00pm – 8:00pm.

27th thru December: Please visit a BearyMerryChirstmas.com
for updated details of the Holiday happenings in Downtown
New Bern.

27th – 29th: Festive Holiday Kick-off Weekend, Fri –
Sat: 1:00pm – 5:00pm; Sun: 9:00am – 5:00pm, Cullman
Performance Hall, North Carolina History Center. Call 252-639-
3500.

28th: Christmas Decorations Day at the New Bern Farmers
Market, 8:00am – 2:00pm. Call 252-633-0043.

1st thru December: Please visit a BearyMerryChirstmas.com
for updated details of the Holiday happenings in Downtown
New Bern.

2nd: Community Christian Fellowship's Annual Christmas
Luncheon with Speaker Buzzy Stubbs, 12:00pm at The Flame
Catering and Banquet Centre. Call 252-244-0548.

5th: A Very Beary Christmas Craft Sale, Sat: 8:00am – 2:00pm
and Tues: 10:00am – 2:00pm. Call 252-633-0043.

5th: 2015 Breakfast with Santa, 8:00am – 2:00pm hosted
by the CarolinaEast Foundation at the New Bern Riverfront
Convention Center. Call 252-633-8247.

5th: Christmas Parade in Downtown New Bern, 3:00pm.
Presented by the Craven County Jaycees. Call 252-636-0303.

5th: 31st Annual Coastal Christmas Flotilla, 5:30pm –
7:30pm, Union Point Park. Presented by New Bern Parks and
Recreation. Call 252-639-2902.

5th – 6th: Have A Cool Yule, Y'all – Christmas Concert Holiday
Musical, Sat: 7:00pm; Sun: 2:00pm at the New Bern Civic
Theatre. Call 252-633-0567.

6th: New Bern Bed and Breakfasts Holiday Open House,
2:00pm – 5:00pm. Call 252-636-5553.

6th: Charles Dickens Returns to New Bern, 2:30pm and
5:00pm at the New Bern – Craven County Public Library. Call
252-638-7800.

11th: The Salvation Army Christmas Food Drive, 4:00pm –
8:00pm at Joe Alcock's Auto Center.

11th: ArtWalk throughout Downtown New Bern, 5:00pm –
8:00pm, presented by the Craven Arts Council at the Bank of
the Arts. 252-638-2577.

11th: ArtCrawl presented by the Community Artist Will,
5:00pm – 8:00pm at the Isaac Taylor House and Gardens and
various locations in Downtown New Bern. Call 252-649-1712.

11th: Celtic Christmas Concert with Patrick Mangan from
Riverdance, 7:30pm at Craven Community College.

12th: Christmas Countdown at the New Bern Farmers Market,
Sat: 8:00am – 2:00pm and Tues: 10:00am – 2:00pm. Call 252-
633-0043.

12th: 3rd Annual Craven Smart Start Holiday Hustle, 8:00am,
Union Point Park. Call 252-671-0689.

12th: Cookie Walk, 10:00am – 1:00pm at 311 Middle St. Call
252-631-1111 or 708-267-2672.

12th: 17th Annual "The Holly & The Ivy" Holiday Homes Tour,
10:30am – 3:30pm presented by the New Bern Womans Club.
Call 252-638-3623.

12th: 35th Annual Candlelight Christmas Celebration,
4:30pm – 9:30pm at the Governor's Palace, Historic Grounds,
Commission House, Stanly House, and Dixon House. Call 252-
639-3500.

12th – 13th: Have A Cool Yule, Y'all – Christmas Concert
Holiday Musical, Sat: 7:00pm; Sun: 2:00pm at the New Bern
Civic Theatre. Call 252-633-0567.

12th – 13th: The Nutcracker presented by the New Bern Ballet,
Sat: 7:00pm; Sun: 2:00pm at West Craven High School, 2600
Streets Ferry Rd., Vanceboro. Call 252-633-5800.

13th: Annual Pancake Breakfast Fundraiser, 6:30am and
10:00am at Morgan's Tavern and Grill. Presented by the MERCI
Clinic. Call 252-633-1599.

13th: Sledding Shopping Sunday from 1:00pm – 4:00pm.

15th: NC Symphony Holiday Pops, 7:00pm at Riverfront
Convention Center. All new concert with selections from The
Polar Express and Frozen, plus holiday favorites and sing-
along. Call 877-627-6724.

18th: Shopping Trip to Crabtree Valley Mall presented by New
Bern Parks and Recreation. Call 252-639-2912.

18th: Lunch and Learn: Behind-the-Scenes of Candlelight,
12:00pm, Debnam-Hunt Board Room, North Carolina History
Center. Call 252-639-3500.

19th: Pet Parade at 8:30am.

19th: 35th Annual Candlelight Christmas Celebration,
4:30pm – 9:30pm at the Governor's Palace, Historic Grounds,
Commission House, Stanly House, and Dixon House. Call 252-
639-3500.

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Kids Say the Funniest Things: How to Cook a Turkey

Smilin' Faces Daycare Bayboro

You put it in the oven for 10 min. Then I take him out. Then eat him.
Aranza, Age 4

Put it in the Microwave, put it in there all day. Take him out and put him on the table. Then eat him up.
Kameron, Age 4

Cook a turkey with meat, pepper, salt, and grapes and chicken.
Addison G.

Get a turkey, put it in the oven, then get salt and eat it.
Rivers I.

Cook a turkey with a knife.
Wade F.

Cook a turkey with grease, heat it up.
Drake C.

Cook a turkey by putting it in the oven and take it out when it's done, then you let it cool down because it's hot and when it's done cooling down you put it on some plates that are the size of the turkey.
NyLeigha B.

My daddy puts it in the oven and then he puts salt on it and then my mom gets all the other stuff ready and then we eat the turkey.
Heath R.

Cook a turkey by putting it in the oven and then you eat it and then if they don't want it you can give it to someone else.

Madison C.

Cook a turkey by putting it in the oven and put a needle thing in it and bake it for 30 minutes and then eat it.
Blake J.

Cook a turkey by putting it in the oven and it starts to cook.
Adalynn-Kay N.

Mrs. Stalnaker & Mrs. Jones
Kindergarten
Arapahoe Charter School

Put turkey in the oven. Cook for 8 minutes. Take out the turkey. Eat it.
Lethi Deleon

Put turkey in a pan and put it in the oven. Cook for 5 minutes. Make it hot. My dad will cut it up. Put salt on it. (Just a little bit).He will put ketchup beside it. Eat it with rice.
Lindsey Collier

Get a turkey from a barn. Roast it outside on a grill. Cook for 20 minutes. Take it off and eat.
Sabrina Jones

My mom and I will buy a turkey from the store. We will put it in the oven for 20 minutes and then take it out. We will put butter on it.
Kenley Whealton

Get a turkey from a store. Put it in the microwave for 10 minutes. Cut the turkey up and eat.
Michael Berry

Put turkey in the oven. Cook it for 4 minutes. Take it out, cut and eat.
Emelyn Figueroa

Go kill a turkey. Make bricks and then put the turkey on the fire. Roast it for 5 seconds. Put turkey in a pot and eat.
Jeremy Griffin

I will go to a farm and get a turkey. I will cook it in the oven for 14 minutes on 80 degrees. Take turkey out of the oven. Eat it for dinner.
Riley Lewis

Get a turkey from a farm. Cook turkey on top of the stove for 18 minutes.
Gregori Lugo Ramos

First you get a pack of turkey. Then you put some sauce on it. Cook it in the oven for 20 seconds on 6 degrees. Take it out the oven and then you eat it.
Yisel Martinez-Reyes

Get a turkey from Wal Mart. When you get to your house put turkey in the oven. Cook it for 5-6 hours on 16 degrees. Eat the turkey.
Jesse Olson

Chop up a turkey. Put it on the stove and fry it for 10 minutes. Then put the turkey in the oven for 10 more minutes. Cook it at 5 degrees. Take it out of the oven. It's done!
Alexander Padilla

Get a turkey from the store. Fry the turkey for 20 minutes. Cut up your turkey and eat it.
Jerry Gaskins

You should go to the store and get a turkey. Go home and cook it in your oven for 10 minutes. Eat

your turkey.
Kyden Thompson

Get a turkey from a farm. Put water in a pot. Put in the turkey. Then put it in the oven. Cook it on hot for 2 minutes. Take the turkey out of the oven. Cut the turkey up and put on the plates. Pass out the plates.
Sonoma Grieder

Get a turkey from the farm. Put the turkey in the oven for 15 minutes on 5 degrees. Cool off the turkey a little (4 minutes). Then put turkey back in the oven on 4 degrees and cook it 3 more minutes. Take out the turkey. Eat the turkey.
Faith Stone

First you kill a turkey and put it in the oven for 20 minutes. Cook it on 1 degree. Very hot. Take out the turkey. Let it cool. Put hot stuff, hot peppers, on it. Then you eat it.
Lisette Sigler

To cook a turkey you cook it with different colors. You use orange, yellow, and pink. You roast him in a pan. Put it in the oven on hot. Let him cook for 1 minute. Take him out and eat him.
Samuel Spivey

To cook my turkey I would put something brown on the turkey. Put it in the oven. Let it cook for 5 minutes. Take it out of the oven and take it to the table. Cut the turkey in half and put it on the plates.
Alyssa Slade

Mrs. Bucksot First Grade Arapahoe Charter School

To cook a turkey I put the turkey in the oven for 30 minutes. When I put the turkey in the oven it has stuffing. When I take the turkey out it is dry.
Evan Davis

To cook a turkey. First I shoot a turkey. I chop off his head. I take his fethers out. I might see more fethers. I will take fethers out. I cook him and eat him. It will be delicious.
Jackson Morgan

I am going to cook the turkey and eat it. He is dead. He was good. Good to eat, yum.
Jacob McCambry

I cook my turkey for one hour. I put salt on it. My turkey is good.
Logan Anderson

To cook a turkey, put it in the oven. It is dry. We cook for 60 minutes. I wait for it to turn. Then we eat it.
Ava Sawyer

I shoot a turkey. I put the turkey in the oven. I put in the stove. Then I eat it.
Cody Primo

To cook a turkey my grandma put a turkey i the oven. We have corn and sweet potatoes and sweet tea.
Henry Robertson

To cook a turkey you put it in the stove. Some people put butter on their turkey. it is yume.
Evan Muse

To cook a turkey you have to put it in the oven and you have to put it in the refrigerator. You put onions and stffing in it. Then I eat it.
Sania Moore

To cook a turkey you put it in the oven for 60 minutes. Then we will eat it. We give thanks.
Valerie Lawhorn

To cook a Turkey I set it on six thirty. I fill it with stuffing. It is good. It is delicious.
Madison Harris

To cook a turkey you shot a turkey. Then you put the turkey in the oven. Then you put it in the refrigerator.
Ke-Ke Horne

I cook a turkey by puting food I like in it. I put it in the oven and then I wate for it to tern brown. I eat it.
Caroline Angelo

To cook a turkey you have to put it in the refrigerator for four weeks. Then I put it in the oven.
Devonelle Brimage

To cook a turkey my mom puts a turkey in the oven for 5 hours. Then she takes it out. Then she puts salt and pepper on it.
Emerson Gaskins



Drawing courtesy of Mrs. Bucksot's first grade students at Arapahoe Charter School.

He go in the microwave and cook him on Friday. Then eat him.
Shelya, Age 3

You cook him with a spatula. Then you turn him into a cake. Then you put sprinkles on him. Then draw a name on him. Put sugar on him and eat him.
Isabella, Age 3

I cook my turkey in the oven and eat him all day.
Ferrah, Age 4

I cook the turkey on the stove with mash potatoes and oatmeal with a spoon.
Desmond, Age 4

I didn't cook a turkey, I eat him.
Ashton, Age 4

Get a turkey and eat him with my teeth.
Erin, Age 3

Stretch him out, put him in a pan with salt. Then eat him.
Isaiah, Age 4

At my house, my mommy cook a turkey.
Janelle, Age 3

I cook a turkey so you can eat it. You gotta fry it. Then you put in the stove and let it get burn up, then cool it off and eat it.
Imani, Age 3

You get it and you put in your hand eat it.
Aaron, Age 3

Mrs.Gaskins & Mrs.Elizabeth Kindergarten Arapahoe Charter School

Cook a turkey in an oven, put candles around it, and then eat dinner around it.
Alex E.

Go find a turkey in the woods, bring it back home, put it in the oven, then eat it.
Gage L.

Put it in the pot and put hot water in it and then cook it.
Lesly V.

Put it in the oven and put some stuff in it and cook it.
Colby B.

Cook it in the microwave or on the grill.
Kendra S.

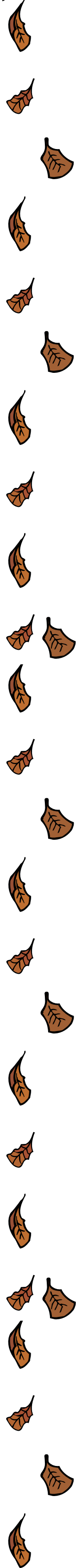
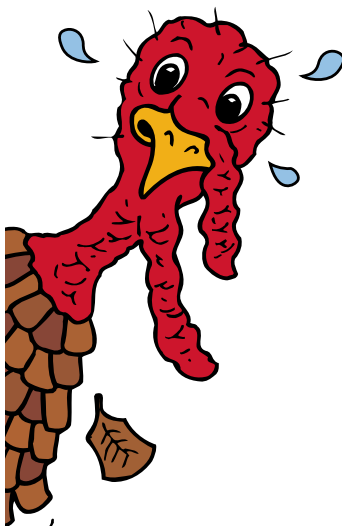
Put it on the top even and the bottom and put some hot water inside the top part and put it in the oven for 4 seconds and when it's in there for 4 seconds do nothing else.
Blaine P.

Put meat in it, put it in a stove and put it in the frying pan then eat it.
Areana B.

Cook a turkey with butter and a stove, cut it and that's all.
Kameron S.

Cook a turkey on an outside stove and it's burned and when I eat it I like it burnt. Cayden B.

Cook it on a stove and you eat it.
Jason R.



Put the turkey in the oven and the turkey will
cock. I will eat it.
It will be good. I love it yum.
Cassidy Blough

To cook a turkey. you put it in the oven. You
put some onions on it.
You put some peaches on it. I will eat it.
Bethany Vrska

Mrs. Gaskins
2nd Grade
Arapahoe Charter School

First you kele a tur-
key. Next you cook the tur-
key. Then you stuf the turkey. Lasy you make
shor the tur-
key taste gade. Finally you eat the turkey.
Charlotte G.

I think first you get some not alive chick-
en meat, some bread and some stuff-
ing. Next you put

Mrs. Seder
3rd Grade
Fred A. Anderson Elementary

1. The frist thing I well do
 2. is hunt my turkee
 3. then I well put it in the
 4. oven for tow hours then
 5. I well suck the juice out
 6. it then put it in the oven aging.
- Corint

Step 1. You go buy it at the store
Step 2. get a cooler with ice and put it in it.
Step 3. Put sum stuffing in the turkey.
Step 4. Put it in the oven for about 1 hour
and 20 minutes.
Step 5. Take it out of the oven and everyone
can have a feast.
Landon

- Step 1 You have to hunt a turkey.
 - Step 2. clean turkey.
 - Step 3 get out turkey inside's.
 - Srep 4 cook turkey.
 - Step 5 eat turkey.
- Jaquan

My mom put The tourcky in a pot and she
puts stuf in it with The tourcky. She putsthe
tourky in for a haf a Minit momo taks it out and
Puts tourky Jous on top of The tourky.
Jasmine

First go to the store and buy terky. Next go
home and sesing the terky and pute it in the
oven Then takethe terky out and put it on the
table Finile call friends and famile over and eat
injoy!
Mykayla

- Step 1. Go to the store and by it.
- Step 2. Then Go home And cook It on the grill.
- Step 3. You have to hunt for a lerg turkey So it will be enouf.
- Step 4. You have to chop most of it up then put a little bit of salt on the turkey.
- Step 5. You can make turkey bar-ber q my dad did make turkey bar-ber q.
- Step 6. Turkys are so very good for thanks-giving I'm going to eat a lot of turkey.
- Step 7. You have to take the bones out of the turkey because so you will not choke
- Step 8. Turkys are everywhere a lot of people hunt for them so people can eat a lot of turkey.

Jock

1. First I would go hunting for the turkey.
 2. I would put it in the freezer.
 3. the I would take it out of the Freezer 3 hours later.
 4. I would get my moms cooking tooles for the turkey.
 5. I would put it in the oven.
 6. then I would take it out of the oven later on and eat it.
- Trace

1. you go and by the turkey
 2. get the pot out
 3. put the turkey in the pot
 4. turn it on
 5. cook it for two hours
 6. then take it out
 7. let it cooldown
 8. put it on a big plate
 9. cut it up
 10. eat it
- DJ

The frist Thing I would Do is Buy the Turkey.
Next you will need To on freez it wash It off.
The 3ed Thing is cut The fat off it. Then you
will need To put it in The oven for 2 Hours.
Why you waite fix what ever you are going To
fix with it. Then you take it out and put your
seson on it. Then put it on The Table.
Holli

First thing you do is get the turkey from the
store second thing to do us put it on a pan and
place it on the table. Third thing to do is put
salt and pepper on it. Fourth thing to is put it
in the oven. Fifth is get a plate and get a knife
and cut turkey leg off and put it on your plate.
Sixth is eat your turkey leg.
Omeliah

1. The first thing that you have to do is buy your turkey.
2. Then you have to defrost your turkey.
3. After that you get out your items that you cook with.
4. Next you set your timer on the stove to 200-400 degrees.
5. The fifth thing you do is put your turkey in

the oven.
6. Then you have to wait for it to be done.
7. Then you take it out.
8. The last thig you do is put it on a plate
and eat it.
Samyah

I would go to the store and buy the truky and
then I would set the broiler ond putting the
turkey in the broiler ond 3 houres later we had
a turkey ond we made wen in the oven we baket
it it was fun ond it was good to ond we ate it.
Ond went to bed.
Larry
First, Bey the Turkey. Next, take the nasty
Stuff out. Third, wash the Turkey. Fourth,
macke sure you washed it jused Rite. Fithe,
cooke it for 2 hours Sixed, then when it is gust
rite then you can eat
Leanna

1. You have to buy the turkey.
 2. Take it home.
 3. Cleen the turkey.
 4. Cook the turkey.
 5. Eat the turkey.
- Annie

1. First you by the Turky and you want and then you have to cook it
 2. Then you cook it. to cook you need to take out a pan and then turn on the oven you have to let it heat and
 3. Put the turcky in the oven after a whill you take it out
 4. then yu set the table with forcs.
- Ariana

Mrs. Harper and Mrs. Wendy Jones
2nd Grade
Arapahoe Charter School

First you go to the store. Then you breg it
home. Then you put stuffing in it. Then you
cook it. When it is doen you tack it out. Then
you put glaz on it. Now you can eat it.
Alyssa Anderson

Frst you haft to fine a turkey and kill it. you
need to git oll of the guss and then git oll the
blud an thane go home and cook it thane et it
togethre fore thanksgiving.
Ayden Fernandez

First you get up on Thanksgiving morning and
if you are luckey you may fined a turkey kill it
and bring it haum and skin it. After that you
gut it. Then you pout it in for 25 minits and
now you eat it.
Persephone Heath

This is how you cook a turkey. First you go
hunting and use a gun and shoot it. Then you
take it home.
Elijah Pye

Ways to Cook
over a fire
fry it
boil it
in the over
with a flamethrower
How to Cook a Turkey in the oven
buy a turky
bring the turkey home
put the turky in the oven
set the timer
turn on the oven
wait for the turky to get done
take the turky out of the oven
let the turky cool off
add all the spices
eat the turkey
Matthew Westover

First you get a turkey. Then you can put
seesuning on the turkey. Then you put it in the
oven. Then you leve it in the oven. Then when
the turkey is dune you take it out. Then you
eat it.
Meredith Stallings

Turkeys live in forests and they roam around
and get to your house and then you kill them by
snapping their necks. Then preheat the oven,
cut out the meat, then put the meat in the oven
wait 5 or 6 min then take out and set the table
and cut it. Then you are done.
Jack Ritchie

First you need to go to the woods. Then you
need to find a turkey. Then you need to kill the
turkey
Next you need to tack the turkey and cook it.
You pluk the feather of the turkey. Then you
take the head of the turkey and put it in the
ofen.

When it is done, you pull the cooked turkey
out of the ofen and cut the turkey and eat it.
Kenzo Norori

Thay wod ned a kife.
Thay wod ned a Grill.
Thay wod ned a choper.
Thay wod ned to cookit for 30 minins
Thay wod eat it last.
Thin you divte the rest of the leftofrees to
oter ppohl.
Mackenzie Leaming

First you pock a hol in the tokey. Then you
put seezen in it. Then you put it in the ofin. I
put the turkey in the ofin for 5 minits and 30
sekets. I whod do that. Then you put seezen
on top of it then you put it on a plat.
Carter Bridges

First you go to store to buy a tukey. Then
you take it hom. Then you cook it. You put it in
the oven. Then you time it. Then you pluck the
flefthers. Then you cook it.

Holden Popperwill

First you got to look for a turkey
then if you see if you shoot it after
that you pick the feathes off
then you cut the fat off of it
then you cook it. When it is stil coll
you put it in longer
Malachi

First we go to the store. Then you can put
stuffing on your Turkey and you can take the
fether's off. And then you can put your turkey
in the oven. Then you can put a littel bit of salt
a peper. And then you can have Thanksgiving
diner.
Adrianna Hamilton

to cook a turkey win our done you take a tinge
that you use, a meat thermometer you can uss
it to see if it is done, and if it is hot. you can
put it in the oven to cook it frst you prehit the
oven.
Shelbi

by a turckey in the oven
cook the Turkey
fry the Turkey
Take the Turkey out of the oven
Eat the Turkey
Save the Turkey in the frigeatarer
Eat the Turkey agon
if you eat all the Turkey thro the turkey awy
wate years for a nother thaks giving Day
Devin Dembowski

Back in the 1700's they Din'it have all the
fancy stuff to hunt with, they had to use a
bow and awrros and traps. First you go in the
woods to find a terkey. once you find a tur-
key be 20 ft away or you will scare it of. then
shoot it skin it and clean it finly take it home
and cook it for about 5 ninitis In the stove at
251 degrees and there in front of you a perfect
Thanksgiving dinner.
Ethan Hall

This is how you cook a turkey. FIrst you go
hunting and use a gun a shoot it. Then you take
it home. Then you put it on a turkey cooker and
cook it. after you cook it you eat it.
Elijah Pye

First you can fin a Turkey at a from a farm.
Nest you put it on the stov and you wait vor
it to de don and you put it on the plat
last you go play aft you eat the Turkey
Ayden Kent

Mrs. Willis
3rd Grade
Fred A. Anderson Elementary

Step 1: First buy or hunt the turkey
Step 2: Clean the turkey
Step 3: Put some seasoning on the turkey
Step 4: Put it in the oven for 2 hours 30
minutes
Step 5: Put it on 345 degrese
Step 6: Take it out of the oven and eat it all
yourself!
Amare

Step 1: Get a turkey
Step 2: Bake the therkey for 10 minutes
Step 3: Cut a line down the turkey stomach
and put some salt in it
Step 4: Begin eating
Step 5: you now have a bake lunch
Joey

I cook turkey for 1 hour and 99 seconds
David

Step 1: I think you shood cook it for 2,000
degrees
Step 2: I think you shood cook it for 5:30
hours
Step 3: I think you shood poot a can in it
Step 4: At the end you eat it by yourself
Brailyn

Step 1: Hunt the turkey
Step 2: Take the turkey home
Step 3: Take all the fur off
Step 4: Wash it
Step 5: Cook it in the oven
Connor

Step 1: get a turkey
Step 2: pluk the turkey
Step 3: stuff the turkey
Step 4: set the oven to medium heat
Step 5: cook it for 3 owers
Step 6: engoy your delishis turkey
Cameron

Step 1: get the turkey out
Step 2: take it out of the plastic
Step 3: wash it off very good
Step 4: season it very good
Step 5: set the oven for 15 minutes 250
degrease
Step 6: fill it with stuffen then put it in the
oven
Step 7: Eat it!
Zion

Step 1: Hunt a turkey
Step 2: Pluck the feathers
Step 3: Put the turkey in a big pot
Step 4: Season the turkey
Step 5: put the turkey in the oven
Step 6: put it in the oven for 15 degrees
Step 7: enjoy your meal!
Jace

Step 1: Buy the turkey
Step 2: Put the turkey in a cooking bag
Step 3: Preheat the oven to 250 degrees
Step 4: Put the turkey in the oven
Step 5: Let the turkey cook until the belly



Drawing courtesy of Mrs. Bucksot's first grade students at Arapahoe Charter School.

button pops up (the little red thing)
Step 6: Take the turkey out of the oven
Step 7: Season and put pepper on your turkey enjoy!
Heavens

Step 1: Go kill a turkey
Step 2: Clean the turkey
Step 3: Cook it for one hour
Step 4: While cooking your turkey put it on 200 degriess
Step 5: Enjoy
Tony

Step 1: By a turkey by the groshori store
Step 2: Have a pan ready to use
Step 3: put seosning salt on
Step 4: put it in the oven for 3 hours 40 minutes
Step 5: take the turkey out of the oven
Step 6: make sure the belly button sticks up
Step 7: let cool of and start eating
Natalie

Step 1: take the turkey out
Step 2: put the turkey in the oven on 500
Step 3: take it out of the oven
Step 4: put it on the table
Step 5: eat it all by myself
Sage

Step 1: First you get a turkey
Step 2: You put it in the oven for maby 20 minutes
Step 3: You taek it out of the oven
Step 4: You put salt, pepper and any sesoning you like to put on your turkey
Step 5: Then you let it cool of
Step 6: You finley get to eat it
Shelby

Step 1: Wash the turkey
Step 2: Clean out the turkey
Step 3: Put the turkey in the oven for a hour
Step 4: Cut the turkey
Step 5: Eat it
Laylah

Step 1: buy a turkey
Step 2: put lemon pepper on the turkey
Step 3: put the turkey on the grill temperer 320 degrees for about 20 minutes
Step 4: get the turkey off the grill
Step 5: injoy the turkey
Hunter

Step 1: Biy a turkey
Step 2: Friy the turkey
Step 3: Then eat the turkey
Caleb

First take the plastic off.
Next you put the turkey in the oven.
Then put red season on it.
After that finally cut the turkey.
-Tariq

Mrs. Nowell
3rd Grade
Fred A Anderson

First I will Kill the turkey. Nexts I will take it name to cook it. I will make shore to put sea-soning on it if I don't it will tast wired. Make shore you don't forget. Next carefully put it in the oven. Make shore not to burn yourself. After its done carefully take it out serve the turkey to friends and family. Remember to be careful not to hurt yourself
Madlyn

First I will go in the woods and keal a turkey. Then I will roast the turkey. Next I will put seasoning on my turkey. And today is Thanksgiving day. Now I put the food and turkey on the table and wait for my family. Meanwhile they arrive they all want the two wishbones . So it will be fair they play rock paper shout and the two winers have the wishbones. Finally the turkey is gone and the bones and the food their bellys are ful and they say no more. Now Thanksgiving is over. And they all say no more. Now Thanksgiving is over. And they all say Kendall can you cook me some pancaks. I starving and I say yes. The end thank you for your time.
Kendall

I love Thanksgiving dinner but first the turkey drinks the mespotatows and the chicken and all the food on the table. Before I ate food I play with my frainds Casens and babys or my xbox and that is my thanksgiving. How to make a turkey first you boil the turkey second you roast the turkey you have yore turkey done
Khalil

First you go to the store to buy a turkey. Next you bring the turkey home and wash it and clean it and you put it in the oven and cook for threer to four hours, until done and brown and let it cool for five minutes then carve and eat.
Xavier

Put the turkey in a pan.I turn on the oven. I rub the salt on the turkey. Put it in foil oven the turkey. You cook it for a few hours then you take it out of the oven and cut it up. Now eat ! Happy thanksgiving
Zeb

First I wil go to the store and buy a turkey. then I will go home. Next I'll seasoning the turkey then I will put the turkey in the oven for 25 min. Later on I will take it out of the oven then put it on the table and before I roast more I will let it cool off. The next day I'll get up out of my bed then I will go in the kichten then I'll boil it. After that I put the rest of the stofe on the table. Then last I'll put my drink on the table I'll sit down and I will have my Thanksgiving dinner.
Nathan

First I will go hunting with my dad and kill a turkey. Next I will go home and scrape everything out and get the meat. Meanwhile I will put it in the freezer. Finally I will let it thaw. The next day I will cook it. last I am going to roast it. The next day is Thanksgiving. Now it is time to set the turkey on the thanks-giving table. It smells delistios. If we had a contest we would win. I love our turkey. It would be the greatest time ever.
Shelby

Hay my name is Summer. I am going to kill a turkey. It will be a surprise because I am cooking it for thanksgiving. First I am going to clean it. Next I am going to put it in a pan. Last I am going to put it in the oven. While the turkey is cooking I am going to fix all of my other stuff that I am going to cook. Then I am going to take the turkey out of the oven. Then I am going to fix drinks. Then I am going to call everyone. It is time to say the bleasen. Finally it is time to eat. That was a real good turkey.
Summer

I will buy a turkey at the store. I will put it in the stove but we have to do something like tacke the feters off then put it in the oven. Next we put it on the table for later on. then it will be roasted for dinner. The next day it will be ready to eat.
Darrius

First I will buy a turkey for thanksgiving then I will take it home and take the raper off the turkey. Nxt I will put it in the oven and tern the oven on and waite for the turkey to get done for dinner. Then you take the turkey out of the oven, after you are done seasoning the turkey you put your turkey on the table for your family to eat.
Hunter

First you buy a turkey at the store for a thanksgiving feast or you can find some more ways to get a turkey for the feast. Next, your turkey needs to be boiled or fried for about two minets. After taking the turkey out of the oven you can put more food so you can have enough food for all of your families or friends so they can have the same amount of food as everyone elts. then you start eating.
Zyneiah

First I will go to walmart. then I will buy the turkey. next I will take it home. then I will let it thaw. After that I will put it in the stove. Then when it is done I will eat the turkey. finally I have a wishbone left then I will make a wish. Now you are done .
Aubree

First it was Thanksgiving. I bought the turkey at the store. I went home and couled my family and some of my friends and I cooked the turkey . I boiled it and had mashbotatoes and grave and corn. The next morning I put some seasoning on it and today it felt good. I smelled the turkey. It smelled wonderful. I cant wate to eat the fat and jusey big turkey. then my friends and family came over and we ate the corn moshputatos with grave and I saved the best for last the TURKEY and we gobled it up and we all said goble goble goble.
Evan

Ms. McGowan
3rd Grade
Fred A Anderson Elementary

1. Buy a turkey
2. then let it sit
4. then let ii in the pot
6. then season it
7. then take it out and eat it
Taryn

Go out and find one in the woods.
You shoot it and take it home.
Chops it's head off then pluck it's feathers.
Wash it off.
Pre heat the oven at 300 degrees.
Put it in a pan.
Stuff it or put spices on it.
Put it in the oven.
Take it out and let it cool down.
Then you can eat it.
Alana

Buy the turkey at the store or shoot it.
Thaw the turkey out.
Cut open the package.
Clean and wash the turkey.
Preheat the oven to 300 degrees
Put the bird in the pan.
Chop it up.
Eat the turkey.
Eric

buy the turkey at the store.
I thaw the turkey out.
I cut open the package.
I clean it.
Preheat to 300.
I put it in the pan.
I cooke it.
Jordan

go to the sore with my formily.
Thaw the turkey out so it would not frssze.
Cut open the package but let a parent open it so you don't get a cut.
Wip the tukery wash the turkey then clean it.
Preheat the oven 350.
Put spocry on the pan so the bird don't get stuck to the pan.
seoison the turkey.
Kimberly

Buy the turkey at the store the Foodlion.
Thaw the turkey out.
Then I would cut it out of the package.
clean & wash the turkey
Preheat the oven.
Put the bird in the pan.
Season the bird.
Adriauna

I will go to foodlion and get a turkey
Then I will go home and put it in a pan and let it thaw out.
Then I will use a clean pair of siser and cut open.
Then I will wash it in a clean senick.
Then I would Preheat the turkey in the oven.
Then I would put the turkey in a pan.
Then I would use some season on the turkey.
Then I will cook the turkey in the oven for adout 300 uses.
Evan

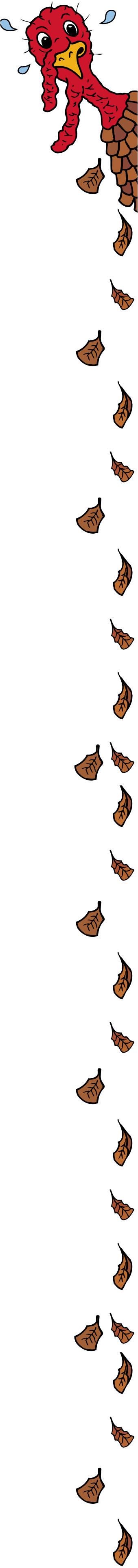
Buy the turkey at the store.
take rap off bird.
throw the bird out
Preheat the oven
put the bird int pan
put hot soce on the turkey
Clen the turkey
Peyton

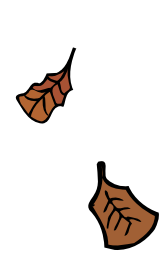
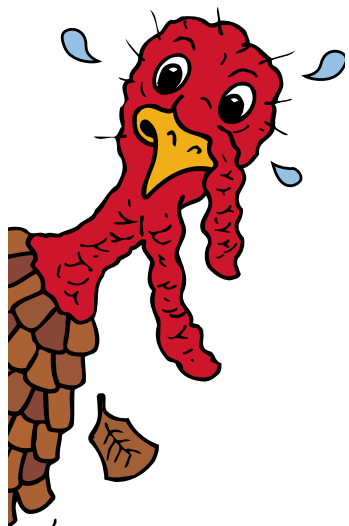
I go to the stor and buy a turkey.
I well thow the turkey for 6 awr.
I poin the packag and get turkey out.
My mom helps me clen the turkey.
I put it in a pan.
Me and my mom season the turkey.
mu mom sets the uvin to 375 dgres.
Yazmin

Buy the turkey form the store.
Thaw the turkey out.
cut ope the pakage.
clen the turkey.
prehaet the oven.
put turkey in the oven.
Stuf the trurkey.
I would stuf the turkey with water and cares.
Tucker

You go to the store and get a turkey.
Thaw the turkey out.
Clean the turkey and wash the turkey.
Cut on the oven.
Put the turkey on a pan.
Put season on the turkey.
put the bird in the oven.
Summer

I will buy the turkey at the store.
Then unwrap it.
Thaw the turkey out.
But I will clean the the turkey.
But it in the oven.
But the tepecher to 300.
season the turkey.
wait for the turkey to col down.
Luisa





tek the turkey out the store.
clean the turkey.
cut open the package.
put the bird in the pan.
season the bird.
put the turkey en the estuka.
Anthony

Buy the turkey from the market.
I let the turkey thaw.
I cut package open.
I was the turkey with water.
heat the turkey in the oven.
I put the trurkey in the pan.
and season the turkey.
Tristyn

go to the store and buy the turkey.
Thaw the turkey out.
open the page of the turky.
preheat t.he oven at 3:70.
put the turkey at the oven
seson the turkey
Moises

Fine the Turkey in the Woods.
Shoot the Turkey.
Skin the Turkey.
Clean the Turkey.
Preheat the oven.
Put the Turkey in the Pan.
Put the Turkey in the oven.
cook the Turkey.
eat the Turkey.
Cody

**Ms. Karin, Ms. Lupe, Ms. Christen
Preschool
Pamlico Christian Academy**

Get a turkey from the forest. Now I cook the turkey in the oven on 5° for 4 days. Then go to the store to get stuff. Then go to the park.
Ryder - age 3

Get a turkey from Piggly Wiggly. Peel the skin off. Bake it for 45 seconds really hot. Then eat it.
Kyla - age 4

Get a turkey from Piggly Wiggly. Then get some cake. Put the turkey in the heater for 3 minutes. Then take it out and all the people can eat it!
Caitlin - age 5

Go to Wal-Mart and get a turkey. Cook it in the oven like grandma cooks her chicken. Take it out and give it to my cousin Colby.
Hailey - age 4

Get a turkey from Wal-Mart. Put it in a pot and cook it on the stove for 100 minutes. Get tea from Wal-Mart and put it in a cup. I will get ice cream from Wal-Mart. Share it with Jordan and my friends.
Malachi - age 4

Get a turkey from the turkey store. Cook him on the stove at 20° for 121 minutes. Bake it for 100 minutes. Take it out and give to somebody.
Jacob - age 4

Get a turkey from Wal-Mart and cook him in the oven for 5 minutes. Then eat him.
Mia - age 4

Get a turkey from Mom's house. Use a lot of salt and then if you want to make popcorn you got to cook it and if you want mac and cheese you cook it and then you cook your turkey on the grill for about 5 hours. Then if you want strawberries you got to put sugar. Then eat.
Hudson - age 3

You put a turkey in the oven and it gets hot then put it on a plate then eat it.
Garret - age 4

Get a turkey from a grocery store. Cook chicken nuggets. Cook the turkey with a cheese-burger in the oven. It's hot! Eat it with all your people.
Parker - age 3

James needs to shoot a turkey. Go to James' house and cook it on the stove for real long. Then put it in the oven. Eat it!
Braylon - age 4

Get a turkey from McDonald's Cook it in a chicken pot 9 minutes. Take it out and eat it.
Abigail - age 4

Get a turkey from my house. Cook my turkey in my room all by myself all day. Then help my daddy feed ducks!
Laityn - age 3

Get a turkey from outside. Cook in microwave. Get it all done. It's HOT! Give it to Mia.
Cy - age 3

Shoot a turkey. Bring him inside and cook him out on the grill or something. Eat him!
Caroline - age 3

Get turkey from outside. Cook it in water. Eat it.
Kalani - age 4

**Mrs. Lewis
Kindergarten
Pamlico Christian Academy**

Put him in a pan. I would cook him in the oven. Put salt and pepper. Put it on nine degrees. When he is cooked I would eat him. Cook it for 9 minutes.
Kaleigh Balance

Put him in a pan. Cook him at 260 degrees. I

would put some salt and some orange juice and some pepper, and frying juice and ham. Cook it 30 minutes.
Kailyn Sanders

Go to the store and get the turkey and then cook him. I would put Ranch and ketchup on him. Then take a bath and go to bed. Cook it 6 minutes.
Kendyl Miller

Cut his head off. Then put him in the grill. Put hot sauce on him. Put it in the fridge and then eat it. Cook it about 20 minutes.
Lexie Koontz

Cook it in a pan. Put butter on him. I would eat it. Cook it 7 1/2 hours at medium.
Madeline Crawford

Put my mittens on and then dig it out of my grocery bag then put it in the oven. I would put ketchup, mustard, chili. I would put whipped cream on it too. Cook it for 100 minutes at 50 degrees.
Noah Sadler

I would skin it. I would put hot sauce on it that means bar-b-que sauce. I would put peper and salt put it in the oven. Cut it up in little tiny pieces and then a bowl. Then put it in a salad. I would cook it 17 minutes at 450 degrees.
Colbey Lee

I would put hot sauce, bar-b-que sauce. then put pepper on it. Cook it in the oven on 45 degrees for 50 minutes.
Dane Goswick

Put it in the oven. Bake it. I would put, not cake it would be wrong. I would put good stuff. Put rice around it and eggs.
Naomi Coursey

**Mrs. Kim
1st Grade
Pamlico Christian Academy**

Go to the swop to get the turkey. I will Friy the turkey. Put sot, peipr, sesun, vinereer, and sos on it. I will put in the Friyr. It will friy for 2 mins.
Levi Carawn

I will go hunten for a tukey. Clean it for two minis. Poot solte on it. Poot it in the uvin for 30 minis.
Ava Buck

I am going to the store to get a turkey. It will be in the cold iel. It will have salt and pepr on it. Cook it for 4 minits on 20 seconts and then eat it.
Derek Hoenig

I wood go to the store to git the turkey. Then I wood bake it for tin minys. Win it is owt, I pout sols on it.
Lily Stark

I will buy the turkey from the stor and wash it. Then I will cook the turkey. I will poot solt and pepper on it. Then you eat it.
Sarah Scott

First go to the store to by the turkey. Second, clean it realy good. Next add salt and butr. Last, fry it on 500°.
Addison Alcock

I wil cil the turkey. Cuk it for 3 minnis. My mim is going to eat the turkey with sos.
Lillie Grace Hudson

**Mrs. Kim
2nd Grade
Pamlico Christian Academy**

I'm going hunting for a turkey. Then I will clean it. I will set it for 51° for 13 minits. I will put salt on it and last I will stuff it. Then my famley wil eat it.
Reece Caswell

First, I will hunt for the turkey. Second, I will take the feathers off of it. Third, I will clean the turkey. Fourth, I would cook the turkey to 500°. Fifth, I will stuff the turkey, Last, I will put seasoning on it.
Howard Hoenig

I will hunt a turkey. I will cook my turkey for 5 mins. Then I will take off the fers. Then I will stuff it with stot and pitr. Then I am going to eat the turkey.
Kyla Beliangia

First, I would go hunting for my turkey. Ten, I would clean the turkey. Next, I will stuff the turkey and put it in the oven. Set it for 250° . When it is don I will take it out of the oven.
Jenna Buck

First, I'll cook it for 30 minits. Second, I'll put seasoning on it. Next, I'll put it in the crackpot and set it for 500° Last, I'll stuff it.
Brinley Altman

First, I will buy the turkey. Sencond, I will put spises on the turkey. Third, I will let the oven heat to 502°F. Fourth, I will stuff it. Then I will put it in. I will lave it in for 1 day. Then it is time to eat.
Julia Koontz

First, I would go hunting for my turkey. I would clean it. Then I would cook it for 20 minuets. I would take it out and seasen it with salt and pepper and chili powder. Then put it back in the oven and cook it at 250 deages for 45 minuts. When it's done, I will take it out and share it with my family.
Lydia Giro

**Mrs. Nancy
3rd Grade
Pamlico Christian Academy**

This is how I cook a turkey. First I need my ingrdents. I will need a knife, a cooking pot, dressing or stuffing, oven set on 350 °, season-ing, spices, and a turkey. First you buy your turkey. You have to set your oven to 350 °. put it in and let it cook. When it's done put the seasoning on it. Stuff it with the stuffing. And then your done. That is how I cook a turkey.
Trinity

If you have a turkey you can shoot it. Firt pluck the feathers next you stuff it. After that you cook it and when you cook it make sure the degrees is 350. Then you get the seasoning spread it on top of the turkey. Next cut the turkey up. finally you eat the dileshes turkey.
Taylor

I am going to cook a turkey. First you need to get a turkey. Then you need spices, a cooking pot, stuffing, and a knife. Next you need to put the oven at 454° . After you need to put it in the oven. And then take it out and let it cool. I can not wate to eat my turkey.
Lily

I am going to cook a turkey. first I will go and get the turkey. Next I will get a pot, spices, the turkey, stuffing, knife, oven. Now I will set my oven to 400° . Then I will get my pot and ;ut the turkey in it and put salt, peper, and some other seasoning on it. Then I will put the turkey in the oven and wait and wait and wait them the turkey will be ready and I will get my family and we will eat it and it will be goo. The End.
Abby

This is how to cook a turkey. Your will need a knife, oven, spices, dressing, cooking pot. Then you put the turkey in the pot and set it for 350° . Okay nouw the turkey will cook. When the turkey is don you take your knife and cut the turkey up. When the turkey is cut up you put stake sause or hot souse. That was a good turkey!
Blain

I'm going to cook a turkey. First you shoot the turkey. Then you pluck the feathers. Next you set the oven to 350 °. Forth you stuff the turky. Then you spread seasonings. Next you cook the turkey to about half an hour. Last I eat the turkey.
Allie

This is how I cook a turkey. First you need to have a turkey then knock it out and kill it. Next you can skin it until you get to the meat. After your startt it then you put it in the oven. When you take it out put spces on it. finally you have a perfect turkey!
Dillon

**Ms. Suanna Hall
Kindergarten
Pamlico Primary**

Cut it up and you fry it. Cook it. Put salt and hot sauce on it. Put it ketchup on it and more hot sauce. And then more ketchup. Done!
Christopher Avery

**Presley Boyer
Kindergarten
Pamlico Primary**

First, get a big fat turkey and put it in the oven. Next put sprinkles on top and then put it back in the oven. Then put salt and a lot of pepper. Then put toppings on it like apples, cheese, already cooked pumpkin seeds and then more pumpkin seeds, and salad. I then put it back in the oven. After that I finish it off in the bath tub by putting it in a blue bucket with water and it will get very full of water. So then push it over into the oven. By then I have to get out so I finish the next day. I put more sprinkles and put it in the oven for 8 minutes at the hot temperature.
Tucker Carey

Put the turkey in the oven and burn it and cut it. Slice it and put it on the plate. Then have ice cream drinks with a cherry on top. Gummy bears, bubble gum, and pretzels sticks go on the plate.
Shane Cahoon

Fry the turkey and put it in the oven until it gets done.
Khyron Himbry

**Cook it 3 seconds
David Cooper**

Cook the turkey and put it in the oven. Put it in the microwave and cook it. Then put it in a pot. Then you are done!
Taelor Ellis

Buy it from the store. Then you put garlic on it. Then you put it in a pan and then you put it in the oven
Alexis Hardee

Put it in the oven for 19 minutes and then take it out and put sauce on it. Then put some ice, ketchup, and sausage on it. The eat it!
Autumn Jones

Mix it and put it in the oven. Cook it out and eat it.
Elijah Jones

I going to put some feathers on it and paint it red, blue, yellow, and green. Then I am going to cook it for about 10 minutes. Then we going to eat it for Thanksgiving. But you have to take off the skin and feathers and eat all the meat.
Nazir Jones

Cook it. Bake it. Put it in the oven for 2 minutes and let it stay in the for 1, 2, 3, and 4 minutes and it will be done easy peesey. If you put it on for 100 minutes it will be done even faster. If you put it on even higher it will be done even faster, faster and faster.

Xavier Jones

Put ketchup, salt, and pepperoni on it. Put it in the oven for 2 minutes. Eat!

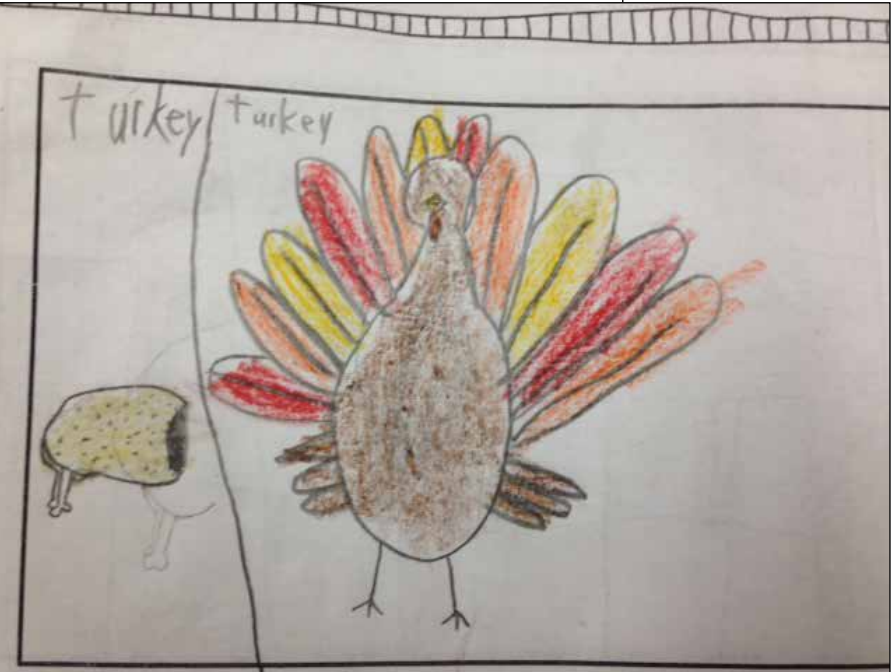
Savanna Kenney

Put in turkey in the oven for 10 minutes and then put in the refrigerator. Then at night it is going to be cold and we can take it out. That's all!

Lilyanna Lee

You put the turkey in a pan. Put it in the stove by itself. Then you cook it a little bit. Then you take it out. Put salt and pepper. Cut it up and eat it.

Petyon Lowery



Drawing courtesy of Mrs. Bucksot's first grade students at Arapahoe Charter School.

Put cupcakes, candy, and sprinkles on top and then I am done.

Nathan Major

First you get the flour and then turkey. My turkey is 40lbs. Put the oven on 403 degrees. Get everything ready and put the turkey in the pan, let it cook 10 hours, take it out, get a knife and fork, cut the meat off and eat it with rice and peas.

Jhasiyah McKoy

Memaw puts fish sticks, barbeque, chocolate chips cookies, more barbeque, ketchup, meatballs, cupcakes, and chips. We put water and cook it in microwave. Chop it up and then chop the meatballs up and put it in the turkey. Goes back in the microwave and we put everything in it. Put it in the stove for 30 minutes and then it is done.

Michael Paul

I am going to put cupcakes on it and put it in the microwave for 2 hours. Take it out and cut it up!

Alyssia Sinclair

Cook the turkey for 6 minutes. Then take it out. Cut and then put it on the plate. That's all.

Jayden Smith

Mrs. Littleton
Kindergarten
Pamlico Primary School

First you buy it from the store. Then you let it frost. Then you cook it 5 hours. Then you cut it and put seasoning on it.

Starla Armstrong

Go to Wal-mart, then put in the refridgerator and cook it for 11minutes. Then you eat it.

Jesus Veliz Figueroa

First you get all the feathers off then you cook it for three hours. You can put hot sauce on it for spice then its done. Or you can just buy one.

Abigail Longenecker

Get it from Wal-mart, thaw it out for 10 minutes, put it on the stove for 10-15minutes with the good kind of sauce on it. Wait for it to cool off about 15 minutes and eat it.

Bladen Gibson

You gotta go to Wal-Mart and buy a turkey. You gotta take it home and take the feathers off and then clean it. Then you put salt and pepper on it and cook it the oven for overnight. After it finishes cooking you can eat it when it cools down and share it for Thanksgiving.

Kendall Outlaw

You get a turkey from the grocery store and take the feathers off. Then you put it in the pot with salt and pepper and cook it for 30 hours. Then take the lid off and eat it.

Caleb Ward

Go to Piggly-Wiggly and get the turkey, get the feathers off and put hot sauce and ketchup on it. Then put it a pot and cook it for 10 minutes. Now you can eat it.

Robert Baldree

You catch the turkey and then take it home. Then you gut it and cook it in the oven with sauce for a couple of minutes or two. After you take it out of the oven you have to let cool for a few minutes and then set it up for dinner and

then you eat it.

Kristina Ormond

You get a turkey from Wal-mart and then put it in the freezer. Next you put In the oven for 10 hours. Then you put red spices on it and eat it when it cools off.

Aiden Williams

First you catch it, then you take it home with you and put it in the refridgerator. Next you take the feathers off and clean it with water, then put in the oven for 6 minutes. Let it cool off for 7 hours and then eat it.

Jessica Pichardo-Madrid

Get a turkey from Wal-mart, put it in the oven with French fries and cook it for 10 minutes. Then eat it.

Darey de la Cruz

Get the turkey from Piggly-Wiggly and put it in your sink with water so it can melt for 11-12 hours. Then you cook it in a pot with salt and pepper and ranch and shake it for 7 or 8 hours. Then you probably want to put gravy and vinegar on it and eat it with hot sauce and fresh corn and potatoes.

Jacklyn Cooke

First you go hunting and get a turkey, then you get the feathers and guts off. Next you put it in a pan with salt and pepper and then you put in the microwave for 5 minutes or something. You get a bowl and eat it. Before you eat it you have to say your prayers.

Jason Arnold

Go to Piggly-Wiggly and get a turkey, take it home and put pepper and salt on it and put it in the microwave for 20 hours.

Jamyis Davis

Go to the pet store and get a turkey. Take it home and cut the feathers off and wait 30 minutes then put salt, pepper, and spice on it and put it in the oven for 15 minutes. Then let it cool off.

Tre Squires

I get my turkey from Wal-mart then let it frost out. When it frosts out you get off the feathers, then you put in into the oven 5 minutes. Let it cool down for 4 seconds then you eat it.

Dillon Ray

Go to Wal-mart and get a turkey, put it in the oven to cook for 3 hours. Next you put salt and pepper and eat it.

Makenzie Simpson

Catch a turkey at your house and put him in a pan. Take the feathers off and put hot sauce on him. Cook him in the oven or microwave for 7 years. Now we eat him.

Zaiden Nobles

Go to Wal-mart and get a turkey, take his leaves off, then I cook it in the oven for one minute and then eat it.

Nicole Valles

Go to Wal-Mart and buy it. Then you take it home and take all the feathers off after it thaws out then gut it and put in in the oven and cook it for 11 minutes. You take it out and eat it.

Ruben Maher

Get a turkey from the pet store and take it home and put it in the freezer for 5 days. Then you take it out and cook it in the oven on high for 5 days. Then we eat it.

Paxtonn Finger

Go to Wal-mart and get a turkey. Peel the skin off with the leaves and clean it. Add hot spicy sauce and put it in a big pot in the oven and cook it for 10 hours. Now you can eat it.

Alex Duran Guadalupe

First you go to wal-mart and buy a turkey. Then you take it home and thaw it out. Next you put it in a pan and cook it in the oven on hot for 20 minutes. When it's done you take it out and eat it.

Ian Hanson

Ms. Marquardt
Kindergarten
Pamlico Primary School

You get in on a pan and put it in the oven. Then you put whatever on it while it's in the oven and then you check on it.

Kacelyn

You have to take off the feathers first and you have to put it in the oven and you have to check on it. And when your oven beeps that means it's done.

Brian

You put it in the oven and put in the timer in the turkey and then when it pops it's done. And you put it on a big plate with a lot of vegetables around it.

Noah

You wash it. And then you put it on the stove.

And then you dry it off. You break it up. And then you get the wish bone.

Haley

You salt it and then put it in the stove. Then you put it on the table and then you eat it.

Kaleb- You take the squishy part out. Then you cook it. Then we like it spicy so she puts spicy stuff on it. And I probably think that's all.

Braxton

First my momma puts it in the stove. And then she chops it up. Then sometimes we eat it a little.

Hannah

My momma washes it off first then she puts it in the bottom stove. Then she takes it out and she check it. Then we eat, the best part, and she puts it in the fridgerator.

Saadiq

We don't eat turkey.

Karleigh

First my daddy buys it at the store and then just cooks it up until it's hot and then we eat it.

Parker

She puts some salt and she puts it on the meat. Then she cooks it. Then it is ready and then it goes on the table. And then we eat it, well not all of it just some of it.

Josue

Well you kill it and then you put it in the fry-ing pan. Then you eat it.

Cameron

My uncle Hubert kills it for her and then my momma puts it in her crock pot and fry it and then we will eat it.

Jocelyn

My mommy gets a turkey so she can stew it. Then we eat it.

Dayzee

First we kill it and then we cook it and then we grill it and then we open it and then we eat it.

Ruby

My dad kills one and then he brings it to our house and my momma cooks it. She puts it in the oven and then we eat it.

Dawson

First you put it on the stove. Then you give it oil. Then you start to burn it. Then you start to cut it. Then you give out the plates. That's all.

Johnny

My mom puts it in the pot and sticks a needle in it. I don't really watch her. But then we eat it.

Reid

My mom puts it in the stove and she cooks it and then we all eat at the table.

Sidney

You put it in the oven and then check to see how hot it is and then you eat it. And that's it.

Jackson

Mrs. Marie Smith & Ms. Debbie Wright
Kindergarten
Pamlico County Primary

You go get a turkey from Wal-Mark. You put a tomato on it, and some soup, and you put it in the oven and then you cook it. Five minutes is how much you cook it. It gets done when my mama says so. And then you eat it.

Laura Aguilera

You get a turkey when you go shop at the store. I can put it in a pan and cook it on the stove. You cook it five minutes and eat it.

Jasmine Atkins

You can get a turkey from Wal-Mark the store and it is \$10.00.

You put it in a pot and put on sauce and pepper and you put water on top of it. You cook it on the stove about 10 hours and it is done. Then you take it out and put it on the table and you eat it.

Infinity Blakemore

(Absent, we will write his letter when he returns.)

Evan Cuthrell

You get a turkey from that cornfield and you got to shoot it and then you wash it. You cut the legs off and then you grab one of the legs and you eat it. I don't eat the turkey legs, I just eat some french fries from McDonalds. When you cook it you put it on the stove but you can't leave it on there or it will be a fire. Everybody comes to eat it and you go hunt for deers too and you eat the animals from the forest like deer, chickens, and pigs. I don't, I just eat junk food.

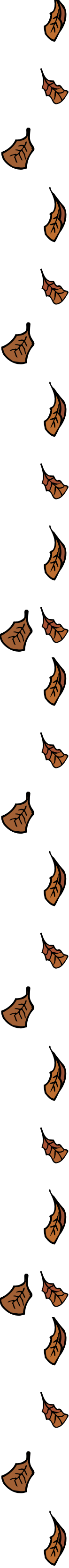
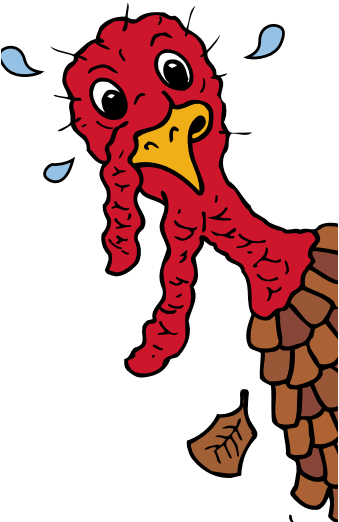
Richard Dail II

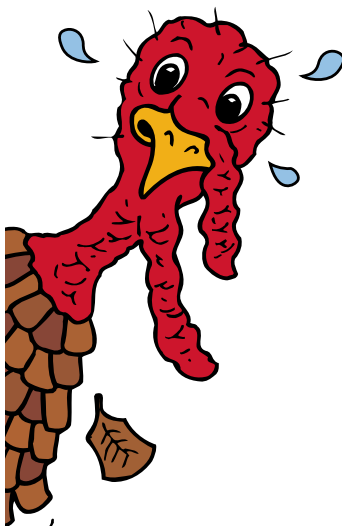
You go get a turkey in the Wal-Mart. You put on sausage and you get some Milky Ways and you eat it. You take it in the microwave 2 minutes. My daddy burns the turkey up and my dogs want to eat it.

La'Hendreck Dixon

I get a turkey from Wal-Mark. I take it home and wash it. I put on some salt and put it in a hot pan on top of the stove. I cook it for six minutes and I know it's done cause I put my clock on. Then I just eat it.

Zaniyah Dudley





I get a turkey from the Piggy Wiggy. It is white and you take it home and you put it in the oven in a turkey pan. You can cook it five minutes and it is done when the clock dings. You put ketchup on it and put it on the table and eat it.
Carter Gaskins

I will get the turkey from Wal-Mart. It is going to be two pounds. You cut off his legs and you put on some oil. You put some pepper on him too. You put him in a pan in the oven. You turn the oven on to 5 degrees and cook him for 40 minutes. When the timer beeps he is done. You take him out and let him cool off and eat it.
Amoriah Griffin

I get a turkey from Wal-Mart. We take it home and wash it, sometimes. We cook it with the oven and it is super hot, about 100 things hot. And when it is crispy we know it is done. We take it out then we put it on the table and give some to everybody.
Addilyn Haines

We get a turkey from the Piggly Wiggly and my mama gets it. You take it home and you put on salt and tomatoes and then you put it in the oven and cook it for five minutes. It is hot when you cook it and you don't get around the oven then. You take it out and you eat it.
Braden Keyes

You go get a turkey from Wal-Mart. You bring it home and you take the paper off and you put stuff on it. My dad puts on some salt and my mom doesn't cook it, just my dad. We get a turkey that is 40 pounds. You put it in a big pot and you put it on the stove. You can cook it 50 minutes and it is done when it beeps. You cut it up and then we put it at the dinner table. Everybody gets some and it is good.
Jocelyn Krapf

You get a turkey from a turkey store. You give the man some money for it and you give him \$5.00. You bring it to your house and then you put some seeds on it and some mustard and you put it inside the oven. It is 60 degrees hot. You can cook it for 5 seconds and it is done when the timer goes off and beeps. Then you eat it.
Aaron Lafon Jr.

We go get a turkey from the Piggly Wiggly. We can take it home to wash it. We put some spice like hot sauce on it and we put it on the grill. We keep it on the grill for 25 minutes. My dad checks to see if it is done. When he looks at it will be done when it is all cooked. We put the turkey on the table and put the hot sauce on it and eat it.
Gavin Lockwood

I get a turkey from the farm. I bring him home and wash him. I put some soap on him to make sure he is clean. I take him out of the bathroom and dry him off. I put on some sauce and put him on top of the stove and cook him for 7 hours or minutes. He is done when it rings. But I like crabs to eat better.
Aailyah Mason

I go get the turkey from the fridgerator at the bottom. I wash him in some water at my house in the sink in the kitchen. I put on sprinkles and flip him over and put on some more sprinkles. I put him in a pot and put him in the oven and it's a little hot. I cook him for six minutes. He is done when he is warm. Then you have to blow on him before you eat.
Cashmir Ollison

You go get a turkey from the farm. You take him home and you take his feathers off. You cut his beacon off. You can put hot sauce on him and put him in the oven. You cook him till 12 minutes is up. He is done when the clock goes ding. You take him out and eat

him.
Darrell Philpott

I get a turkey from my cousin Vicky's house. First you have to put on some salt. And then she puts it in the oven. The oven is on 4 and you cook it for about 3 more minutes. It is done when mama tells me. We put it on the plate and eat it.
Brendyn Porter

I get a turkey from Food Lion. You take it home and you take it out of the paper. You can put some seasoning like that brown stuff on it. You got to put it in the pan and cook it for 5 minutes. It is done when I can see the numbers at the oven. Then you cut it and take it out of the pot and give it to everybody in your whole house for Thanksgiving and when you are done put your plate in the sink so you can wash the dishes.
Maliyah Spivey

I get the turkey from the grocery store, the one with the gas station. You have to take it home and clean him off. You wash him with the water in the sink. You put him in the pan and put sauce and peppers on him and put him in the oven. You cook him 4 minutes and when you can smell it he is done. Then you eat him.
Piper Stone

You get a turkey from Wal-Mart. It is as big as a pumpkin. You open it and you cut it up and you put it in a big pan and put it in the oven. It is hot when the stove is red. You cook it about 13 minutes. It will be done when it is looking kind of brown and the stove beeps. You put in on the plate and eat it.
Ta'Tiara Wactor

I get the turkey from Food Lion. You take it home and take the wrapper off and put it in a pot. You put some pepper on it and that's all. You cook it on top of the stove for 4 minutes. It is done when it dings. Then we take it out and unstuff it and cut it and eat it.
Winter Williams

I go get a turkey from the woods. After you get him you chop off the legs and then daddy takes the other stuff out. Mostly we just put salt and pepper on it. We put it inside on the stove and cook it on top in a big pot. You pull the feathers off after you cook it. You cook it for 6 minutes. It is done when the 6 minutes is up. Then daddy gets a bear and cooks it too, cause we have a really big oven and that's where he puts it. He gets a deer too. Then we all eat it.
Jake Willis

You put it in the oven and it gets hotter and then you take it out and put a needle in it. Then you put plates on the table and napkins beside the plates and then a fork and a spoon and then you cut it and put it on the plate.
Elliot

**Mrs. Cindy Brinson's
1st grade class
Pamlico County Primary School**

I am going to get my turkey from Walmart. It will be fat. I will cook my turkey in the oven. I put tomatoes. Then I will put lettuce on the turkey.
Laura Chavez Lopez

I am going to get a turkey from the woods. I am going to cut it's feathers off. My turkey will have salt and salad. I will put sweet peppers on it. I will cook it for seven minutes.
Marianna Lafon

I will get a turkey from the grocery store. I will use money to buy it. I will cook it in the oven for 5 minutes. I would put some salt on it. I would put some lettuce on the

side. I would put some sauce on the side.
Lila Mehring

You have to get a turkey from the farm. You have 2 pull the feathers off the turkey. I will cook it on the stove for 50 minutes. Then put hot sauce on it and eat it.
Bobby Barber

I would get a turkey from the a farm. I would put old bay on my turkey. I will pick the feathers off of him.
Jacob Wood

I am going to Walmart to get my turkey. I am going to help my grandma make it. We are going to put in on twenty minutes. We are going to cook it in the oven. I am going to put salt and pepper on it. Then I will bring it to school and then everyone can eat some.
Takeyia Wactor

I will get a turkey from Food Lion or from Walmart or Krokers. I am going to get some salt for it. We will cook it on the grill. It is good.
Mackenzie Arquiett

How to cook a turkey I would go to the woods and get my turkey. Then I would cut its feathers. I would put salt and gravy and pepper.
Hunter Davis

I will get a turkey from the wood. I will cook my turkey in the oven for six minutes.
Alfredo Lugo

I am going to Judy or JuJu's house. Now I am cooking. My ingredients are hot sauce, spices and tomatoes lemons and oranges. The main food was the turkey. I will cook it five hours.
Wyatt Johnson

I would get a turkey at the store. I would take it home and cook it for 3 days before I would do it. I would put some vegetables by it and pepper. I will cook it in the oven. And it's good.
Isabella Huffstetler

I am going to get my turkey from the woods. I am going to put salt in it and for five seconds. And then I am going to eat it. Then I am going to cook it on the stove.
Mackenzie Lundy

Get a turkey from the farm. And now cook a turkey. Put salt. Now put a little sour. And put it in the microwave for 5 minutes.
Zachary Garrett

I will get my turkey from Handy Mart. I will get some. I will put a little bit of some salt to it. It will make it a little sweet so it will be good to eat.
Christopher Gibbs

I will get a turkey at a farm. I will put spices in it and it will be \$6 dollars. I am going to cut the feathers and cut the eyes out of it. I will cook it 9 minutes and put some hot sauce.
Amir Zeidan

I am going to get my turkey from a farm. I am going to put into the oven. Then I will put salt on it. I will put pepper on it. Then I am going to eat it.
Keira Velez

I am going to get a turkey. I'm going to get it from the farm. I am going to cook it for 31 minutes. I'm going to pick the feathers off before I cook it.
Emma Peters

I will get it from Walmart. I will cook it for 7 minutes. I will put salt and pepper and cut off the turkey head.
Allison Dingess



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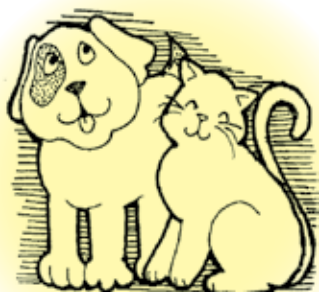
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Drawing courtesy of Mrs. Bucksot's first grade students at Arapahoe Charter School.

Mrs. Nelson
Grade 1
Pamlico Primary School

First you buy it from the shop. Cook it for 5.00 minutes. Bake it and serve!
Joshua Davis

You kill a turkey. You cook it for twenty seconds. You eat a turkey!
Ryleigh Ethel

You can kill a turkey and then cook the turkey on the grill.
Bryce DeGiosio

Take a turkey from the store. And cook it 5 minutes in a stove.
Kaili Contreras

Kill it.
Cook it.
Set it on the table.
Eat it.
Will Willis

To get a turkey, kill it in the woods and then cook it on the pan.
Brityn Riddle

You can shoot a turkey. You put it in the oven. You cook it.
Xavier Squires.

I shot a turkey and it was made like this. I put it in the microwave for 5 minutes and I put salt on it and I cut it.
Trent Parsons

You cook a turkey for five minutes.
Brooklyn Franklin

First you go in the woods. Next you take it home. Then you cook it for 10 or 20 minutes.
Bailey Grimes

I shot a turkey and then I chopped his head off and then I plucked his feathers off and then I got the yucky stuff out and then I cooked it and then I ate it.
Tristan Hamby

Shoot it. Cook it 6.4.8. Put salt on it. Yum Yum Yum. Put pepper on it. Yum Yum Yum. Delicious. You can buy it.
Payton Lupton

You kill a turkey. Then you cook a turkey in a stove for 50 minutes. Then eat the turkey.
Conner O'Neal

First you chase the turkey. Then you catch

the turkey. Then you stomp on the turkey. Then cook the turkey.
Marcus Wilson

You can go to the store to buy a turkey and when you go home you can cook it in the oven.
Nyarrah Bautista

I am hunting with my dad. We hunt for turkey. I went into the kitchen. And we eat the turkey.
Hailey Lupton

You cook it for 5 minutes. You bake it for 3 minutes. You get it from the store.
Kendra Harris

I can put turkey on 10 degrees and we will eat the turkey.
Sa'Nyah Beasley

Ms. Savage
Grade 2
Pamlico Primary School

First drive to Piggly Wiggly and go to the food sixshen. Then get an enormes turkey and take it home. Next put the turkey in a big pan and cook it for 1,000 degrees. Last take the turkey out and eat it!
Marian Aguilera

First go to Piggley Wiggley and buy a ginormis turkey and it is in a freezer. Next take it out of the bag. After that put it in the oven for 30 mintes. A few mintes later - ding!!! The bell went off. Then let it cool off. Finally put all the food on the tabel. Last everybody eats the turkey and we don't have any more left overs for tomorrow!!!!
Aubrey Elizabeth Rice

First I would go to Piggly Wiggly for a big turkey. Next, You sould wash it just in case anything is on it. Then, I'll cook it in the oven for 2 hours. Last of all, I would put shoger and butter. I think it would tast delishish!
Christina Smith

First drive to food Lion. Then go to the freezer and after that dirve back home. Then you pit it in the hot hot warter and wheat for it to boil. Last cook it and At the vever End it will tase turkey dishis it will be go for Thanksgiving.
Jasmine Cooke

First I will go hunting and sheot a Big turkey. Then kut the hed off and skin it to get the fethers off. Nexst grel it to 100° for two howrs. And Finally code it with gravye and have a good thanksgiving.
Brian Brothers

First go to Walmart and go to the cool frigs and get a medium turkey sizd and go pay for it and go back to your car. Next take the turkey out of the bag and put the oving on 300 ° and wate for 1 hour and a half. Then take it out of the oving. Last put salt on the turkey and peper. It will tase amzag.
Humberto Pichardo-Madrid

First drive to Piggly Wiggly and buy a mediem turkey and take it out the bag. Next take the turkey to the kitchen sink and wash it off. Then I will bake the turkey and then put it on 300 ° and two hours. After that I will put some butter and gravy on the turkey. Finally my Thanksgiving turkey is goig to be super delicios for me and my hole family!!!
Yharen Espinoza

First git a turkey from Food lion. It neds to be gjontic. Next I put Hot Sas on and then I add stufing. Then I cut off the hed. After that I put it in the ovin and set it for 500° and 30 SecKonts. A few hours later the Thanksgiving turkey is dun.
Jaylen Gardner

First drive to Food lion and go in the freezing aisle and get a enormase bird. Next tack it out of the bag and go out side. Put it on the grill and put it on 16° for 2 hours. Then spirinkley gravey on top. Finally my familly will think it is very very good.
Maegan Welch

First get a big turkey from Walmarta. Then chop the head and feet of. After that put sum salt on the turkey it'll be good! Happy Thanksgiving
Tania Jones

First go to Piggly Wigly and get a enormis turkey. Then go home and wash the tukey. Next cook it in the oven for 30 minuts. Last put sisning like salt and peppor you cut it up and eat!
Destiny Green

First shot a humongus turkey. Next wash it with a woter hose. Then put it in the uvin for 90,000 de'g'res for 2 minuts. Por on hot souce and worshier. Lost it will Be delishis!
Carson Krapf

Firt I'll find a humugest turkey in the big humugest wouds. Next I will clen the mill and wosh. Then I will grill it for 8 hours at 600: A few hours later I will take it out and sesin it with peper and hot hot hot sos. It will tast so gud and skrumches!!!!
Trevor Barton

First drive to warlmart and go to the freser and get medum bird. Next carve the guts out of the bird. Then cook it for 300° minits and 2 hours. Last put butter and sall and gravy on it. It will taste amazing.
Avery Tyndall

First go to Pigle Wigle and git a small turkey. Aftere that go home and wosh it. After that git the guts out. Next cook it in the uven for 5 minutes. Then put grave on top uv the turkey It will be amazen!
Yianelli Olguin

First I will bye my big turkey at Warmart in the fresing iyorl and drive it home. Then I will take it out of the bag and put it in the sink and wash it off. After that I will take it out of the sink. I am going to bake it at 200°, and it is going to take three hours. A few hours later I take it out of the oven. I will put some a1 sos on it. Finally I get to taste it now. It will taste fantasit!
Mckenzie Edwards

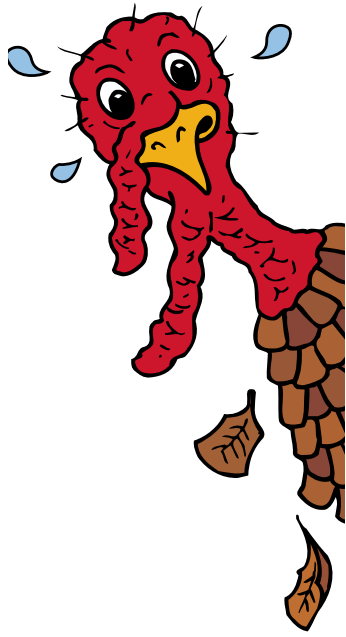
First go to the woods and shoot a big turkey. Next pie the fethers out and woch it off with the water hos. Then put it in a big frying pan. Fry it for 4 hours. Last af all eat the turkey.
Jesse Hacker

First drive to Walmart and by a big turkey. Next wash the turkey in the kitche sink and git the fethers off. Then cook the turkey in the oven at 300° for two hours. Last pour on the gravi and hot sos It will be dilishos.
Mia Felix-Osuna

First I will shoot a turkey. Next I will Pluck the Feathers off. Third I will cook it on the griLL. I will cook it for 2 hours. Last I will eat it.
Tyler Hartley

First I will go to the farm and ask for a Turkey. Next I will kill the Turkey. then I will clean the turkey. Last I will cook it 80 degrees and Eat it. yum thae wau grat
Cassidy Ireland

First I will hunt a turkey. I will shoot a TuRkay. I will cut the turkey Head off. Next I will Pluck The featheres off Third I will fry it 803000 degrees. Last I will put seasoning and I will eat it.
Dakota Keel






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Lots of Great Fun Ideas to Entertain the Kids During the Holidays

Mod Mayflower

Cut off the bottom of a cup. Cut two slits with the tip of your scissors at the center edge of the cup. Place the cup, bottom side up, into the center of a cup holder. Cut 2 paper rectangles per boat to make sails. Cut 2 tiny slits at the center of each sail at the top and bottom. Push stirrers through the slits. Add a paper flag to the top of each mast. Push the sticks into the slits in the cup.



Native Necklace

Remove the top ring of a paper cup. Punch 2 holes in the top of the ring and 1 hole in the bottom center. Paint the ring.



Cut a 20-inch piece of cord. String 1 bead on each end. Make a loop and place one end through each top hole. String a few wooden beads onto the cord, creating a "Y" shape. Push 2 cords through the center hole. Add a single bead to keep in place. Attach a feather and bead to each end of the cord to finish.

Darlin' Dixie Garland

Cut apart a Dixie cup so it lies flat to create a template. Trace it onto decorative paper, adding an extra 1/2 inch on one end, and cut out 7 shapes (adults should handle this part).



Place a strip of double-sided tape on one end of each paper. Wrap paper around each of 7 cups and attach with tape. Now cut out letters that spell "Welcome." Glue a letter to the front of each cup. Using a utility knife, cut an X in the center of each cup bottom. Push 1 light into the bottom of each cup and hang in an entryway to welcome your holiday guests.

Cup on the Cob

Cut an oval cornucopia shape slightly larger than the paper cup out of yellow construction paper. With crayons, draw kernels on the paper. Glue to the front of the cup. Cut a piece of crepe paper, 11 inches high by 12 inches long (this may vary depending on size of cup). Glue the crepe paper around the cup to create the corn husk. Crinkle and gather the paper at the top as you glue around the cup. Fill a snack bag with popcorn and place inside the cup. Gather the top of the crepe paper and tie with a piece of raffia.



Thankful String

With a felt needle, string 2-cm felt balls (\$10 for two needles, \$20 for 60 balls; handbehfelts.etsy.com) onto a thin 30-inch hemp cord; tie a knot at each end. Trim shaft ends of five feathers to be 1 inch. String two wooden beads onto each shaft. Place a 6-inch piece of braided cording against feather shaft (below beads), then secure to shaft by wrapping with hemp cord; tie off securely. Repeat with remaining feathers. Have everyone write what they're most thankful for on a small piece of paper; punch holes in papers and thread onto cording. Tie each feather between two felt beads on string; trim excess cording. Hang string between teepees.



Feather Place Mats

Trace the largest plate you'll be using on pieces of scrapbook paper. Cut out circles. Glue feathers along edges, leaving paper centers blank (they'll be covered by the plates).



Tabletop Turkey



Paint a paper cup brown. Turn the cup upside down and glue a pom-pom to the top of the cup for the head. Cut nine 4-inch leaf shapes from different colors of construction paper. Fold a 1-inch-square piece of orange construction paper in half; cut a triangle shape out of the folded paper for the beak. Using a 2-inch square of red paper folded in half, cut a heart shape to create the turkey's wattle. Glue the beak and wattle to the pom-pom. Add googly eyes. Glue on the "feathers."

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Hunt for Turkey Feathers

Buy a bunch of colorful feathers at a crafts store and hide them around the yard or house, then do a T-Day version of an Easter-egg hunt. Kids can use the feathers they collect to design a Native American head-dress.



Easy Nature Notecards Craft for Kids

Scout the backyard for a round or oval leaf. Lightly paint one side with orange poster paint. Press onto the bottom half of a sheet of construction paper, then carefully remove. With a small paintbrush add a stem. Let dry. Fold paper in half, and use as notepaper.



Go Classic



Hand turkeys are an oldie but goodie. Tell everyone in the family to trace one of their hands and color in their gobbler. Pinecone bird feeders slathered with peanut butter and rolled in birdseed are always a hit, too. Use string to tie them in a tree.

Easy Turkey Pinecone Craft for Kids

Cut a small diamond out of yellow construction paper and fold in half to create the beak. Cut a wattle (rectangle with a heart shape at one end) out of red construction paper. Glue beak, wattle and googly eyes to pinecone. Twist dark pipe cleaner around pinecone base and poke into orange. Glue fall leaves to opposite side of orange to create tail feathers. (Or trace your child's hand on two different color sheets of construction paper. Cut out and glue them together, overlapping.) Glue two acorn caps to bottom for feet.



Be Corny

Have a cornhusking contest! Hand the kids five ears of corn each (give tiny guys fewer to make it fair) and see who can finish first. Don't tell them they're helping you get some of your dinner prep work done!



Mini Maracas Nature Craft



Cut out a section (top and bottom) of an egg carton and fill one side with dried beans. Glue the sides together, with an ice-pop stick coming out of the middle. Paint with orange paint, let dry and push a green pipe cleaner into the top as a stem; slip on a green construction-paper "leaf" and bend pipe cleaner over in a loop.

Work Up an Appetite

Most towns have some kind of Turkey Trot, a short race held on Thanksgiving morning. Get the whole family involved: Push little ones in strollers and let bigger kids run/walk/skip/ hop their way to the finish.





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