

The Pamlico News

Wednesday, November 21, 2018

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Area non-profits receive grants

Jennifer Tolle Whiteside, president and CEO of The North Carolina Community Foundation has announced \$500,000 in grant awards across eastern North Carolina from the Louise Oriole Burevitch Endowment. Grants were awarded to non-profit programs serving education, health and human services in 41 eastern counties.

A \$40,000 grant was designated for to the Coastal Women’s Shelter in Craven, Jones and Pamlico Counties. The grant funds will help provide financial assistance to victims and families who wish to leave their abuser and also assist with operating costs of the agency locations in the 3 counties.

Leslie Ann Jackson, director of grants and scholarships for the North Carolina Community Foundation, observed, “We were honored to award these grants to nonprofit programs making an impact in eastern North Carolina. This marks the first competitive portion of the grants program from the fund.”

She added, “Thanks to Mrs. Burevitch’s lifelong support of charitable causes, the Louise Oriole Burevitch Endowment will have an impact across eastern North Carolina for generations to come and cement her legacy as a philanthropist who cared deeply for her community.”

“Mrs. B.” as Burevitch was known to her friends, was a Wilmington native whose generosity was well-known in southeastern North Carolina and beyond. The story of her philanthropy can be found at nccommunityfoundation.org.

The North Carolina Community Foundation has administered more than \$145 million in grants since its inception in 1988. An important component of the mission is to ensure that rural philanthropy has a voice at local, regional and national levels.

Shellfish rehabilitation topic of Bayboro meeting

November 28, 6 p.m.

Pamlico County Courthouse

202 Main Street, Bayboro

The N.C. Division of Marine Fisheries will hold public meetings in late November and early December to receive suggestions and comments on cultch planting.

Cultch planting involves strategically placing shells and rock to enhance shellfish habitat in potentially productive shellfish areas. Oysters, clams and other aquatic life are attracted to the cultch and begin to immediately colonize on the material.

Learn more, contact Jason Peters, Reef Enhancement Program Supervisor, at 252-808-8058 or jason.peters@ncdenr.gov.



Quiana Parler, a Harleyville, SC native, sang “Freedom” during a program of Gullah music at Holt’s Chapel School, Saturday, November 17. A Rosenwald School built in the 1920s, it closed in 1963.

The Pamlico Music Society boosted restoration efforts for the historic Holt’s Chapel, a Rosenwald School on Janerio Road, Saturday, November 17. Ranky Tanky, South Carolina Gullah musicians who tour North America and Europe, were sponsored by the music society in a sold out evening performance in

Oriental. The group conducted a panel discussion and Acapella performance at a capacity filled Holt’s Chapel to promote awareness of this national landmark. Once restored, this facility will host community cultural and educational programs. Story & photos, page 5.

15 years, 2003 - 2018, 5 hurricanes Isobel, Ophelia, Irene, Matthew, Florence Power lines ... overhead, or underground?



A succession of hurricanes, culminating with Florence ... assessed by state government as the worst natural disaster to ever strike North Carolina ... is stimulating calls for governmental agencies to re-think what constitutes adequate hurricane preparedness as respected scientific authorities predict more to come as a consequence of climate change.

Aside from homes and businesses suffering structural damage from high winds, rain damage as a consequence of compromised roofs, or invasive tidal surges, perhaps the most significant hardship brought on by storms is the loss of electrical power. Though power companies seem to be in a never ending, year round quest to clear trees from right of ways of overhead transmission lines, residents and

business owners are becoming increasingly impatient with power outages as they become more and more dependent upon the constant availability of electricity. Communicating information has become the backbone of a vast majority of businesses and households giving rise to a further dependency on electrical / electronic devices. The number of individuals depending on electric medical devices in the home is also significant.

Many who can afford generators have equipped businesses and homes with a wide range of kilowatt capacity, from being able to run a microwave and refrigerator to a whole house apparatus. Many who have managed to purchase generators have discovered that supplying the generator with fuel is very

See Power Lines, page

Atlantic & Oriental, NC NC Coastal Federation will use grant to create living shorelines

The National Fish and Wildlife Foundation announced that a \$1.1 million grant has been awarded to the NC Coastal Federation for the ‘Living Shorelines for North Carolina Coastal Communities’ project Thursday, November 8. The funds will be directed to communities in Carteret and Pamlico Counties.

A living shoreline is a protected and stabilized shoreline that is made of natural materials such as plants, sand, oysters, or rock. Natural elements are used instead to stabilize estuarine coasts, bays, or tributaries. Such a shoreline is called a green infrastructure technique providing a natural alternative to ‘hard’ shoreline stabilization methods like bulkheads. This method of shoreline stabilization provides other benefits also, including nutrient pollution remediation, essential fish habitat provision, and the buffering of shorelines. Living shorelines are known to store carbon, known as carbon sequestration, which keeps carbon out of the atmosphere. Continued use of this approach to coastal resilience will result in increased carbon sequestration and storage, potentially mitigating the effects of climate change.



Whitaker Pointe is in danger of disappearing. The channel to Whitaker Creek, boatyards, and waterfront homes would be vulnerable to tidal surges while silting would make the channel passable only for very shallow draft vessels en route to and from the Neuse River.


Employing living shorelines can also be viewed as a recognition of what many noted geologists have observed; sand does not erode; it simply moves from place to place on its own accord when propelled by natural wave action.

Dr. Lexia Weave, a NC Coastal Federation coastal scientist, and project partners will direct the two large-scale living shoreline projects for the Atlantic Community Harbor Authority in Carteret County and the Town of Oriental. In Pamlico County, the grant addresses a town shoreline and harbor entrance to Oriental.

Dr. Weaver said, “These living shorelines will protect and restore the shorelines that protect the entrances to these two community harbors. “Living shorelines have proven to be much more effective for erosion control in storms than bulkheads and we’re happy to bring them to Atlantic and Oriental. The harbors are crucial to the economic well being of these 2 communities. ”

The Coastal Federation has declared that Oriental’s Whittaker Pointe harbor is a crucial part of the town’s infrastructure, especially so since the village is self-described as the Sailing Capital of North Carolina. As such, this harbor welcomes large numbers of deep draft vessels, sail boats and commercial trawlers. Previous hurricanes — including this year’s Florence and Michael — and

See Shorelines, page 6

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COMMUNITY

PROBABLE WEATHER

Tuesday: The Pamlico forecast for Nov 20 is 61 degrees and Partly cloudy. There is 74 percentage chance of rain and 7 mph winds from the West.

Wednesday: The Pamlico forecast for Nov 21 is 52 degrees and Sunny. There is 52 percentage chance of rain and 6 mph winds from the North-Northwest.

Thursday: The Pamlico forecast for Nov 22 is 54 degrees and Partly cloudy. There is 57 percentage chance of rain and 6 mph winds from the North-Northeast.

Friday: The Pamlico forecast for Nov 23 is 50 degrees and Partly cloudy. There is 58 percentage chance of rain and 9 mph winds from the East-Northeast.

Saturday: The New Bern forecast for Nov 24 is 65 degrees and Overcast. There is 52 percentage chance of rain and 11 mph winds from the Southeast.

Sunday: The Pamlico forecast for Nov 25 is 63 degrees and Patchy rain possible. There is 75 percentage chance of rain and 6 mph winds from the North-Northwest.

Monday: The Pamlico forecast for Nov 26 is 60 degrees and Sunny. There is 81 percentage chance of rain and 12 mph winds from the West-Southwest.

Tuesday: The Pamlico forecast for Nov 27 is 55 degrees and Partly cloudy. There is 57 percentage chance of rain and 10 mph winds from the West.

Wednesday: The Pamlico forecast for Nov 28 is 50 degrees and Partly cloudy. There is 59 percentage chance of rain and 8 mph winds from the West.

Thursday: The Pamlico forecast for Nov 29 is 48 degrees and Partly cloudy. There is 56 percentage chance of rain and 8 mph winds from the West.

NOTE THE DATE

PC Republican Party
The PC Republican Party meets the 4th Tuesday of the month at Bayboro Courthouse Annex at 6:30 pm. Contact Chairman Dave Wickersham at 252.269.4101 for further information.

Oriental Farmers’ Market
Open every Saturday from 8:30 to 11:30 a.m. Located on Hodges Street in front of Garland Fulchers Seafood. The market features a wide variety of goodies including locally grown produce, farm fresh eggs, home-baked breads, biscuits, cookies, cakes, pies as well as preserves and chocolates.

County Senior Center the first and third Monday of the month at 2 p.m. For more information call Beth Hardison at 745-7196.

NAACP Monthly Meeting
The NAACP of Pamlico County will hold its regular monthly meeting on the second Monday of each month at 6 p.m. at the Pamlico County Senior Services Center at 800 Main Street in Alliance. All interested persons are invited and welcome to attend.

Gardens of Pamlico
We need volunteers of any age to help with

residents and brighten their day! Contact Kelly Lawson, 252-671-8251

Pamlico Partnership for Children
Executive Committee Board Meeting on November 29, 2018 at 1:00 pm at the Partnership Office, 702A Main Street, Bayboro, NC 28515

Children's Theater Workshop
Casting Call & 1st Rehearsal for the Children's Theater Workshop's Live Nativity will be on Saturday, December 1st, 1-2pm, at Oriental United Methodist Church's fellowship hall. We are seeking local children to play Mary, Joseph, Innkeeper, angels, shepherds, wisemen, sheep, and much more in this annual event held during the Spirit of Christmas! Other rehearsal dates: 12/3 and 12/5 from 4:30-5:30pm, 12/7 from 4-5pm, and on Dec 8th cast arrives at 2:30 and performance is at 3:30pm! Have a child interested but can't make these or have questions? Visit or message us on Facebook, email at 1996ctw@gmail.com, or call/text Yolanda at 828-421-7981 to discuss!

The Spirit of Christmas Corale Concert will be held at St. Thomas this year. Please keep this in mind as the old venue is still suffering from storm damage.

“Let us remember that, as much has been given us, much will be expected from us, and that true homage comes from the heart as well as from the lips, and shows itself in deeds.”
Theodore Roosevelt

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

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

Pamlico County Departments
Board of Elections: 745-4821

HOROSCOPES

ARIES – Mar 21/Apr 20
Aries, you are back on track in various ways. This week friendships get pushed to the forefront. If you are looking to make new connections, you'll make them.

TAURUS – Apr 21/May 21
Taurus, if you can find balance in your daily schedule, satisfaction will flow all week long. Start implementing new strategies to get on task and any stress will dissipate.

GEMINI – May 22/Jun 21
Your work life may seem like it is all over the place, Gemini. It could be because you haven't established a firm separation of career and family. Try not to overlap the two often.

CANCER – Jun 22/Jul 22
Cancer, your recent plan to flex some creativity must fit in with family life. Why not get a spouse or children involved with the process? It can be a group effort.

LEO – Jul 23/Aug 23
Leo, you have to pull back and recuperate if you have been pushing yourself too hard; otherwise, your health can suffer. Economize your energy for fun things.

VIRGO – Aug 24/Sept 22
While you can't help but worry if you have enough material and resources to make a project succeed, dwelling too much on what you're lacking will get you nowhere fast, Virgo.

LIBRA – Sept 23/Oct 23
Libra, if you play your cards right the next few days, you may look back on this week with a big smile on your face. Something that has required a lot of attention is no longer a burden.

SCORPIO – Oct 24/Nov 22
Scorpio, you will soon start to feel like you have the stamina and motivation to make things happen at home. Now is the perfect time to start some projects.

SAGITTARIUS – Nov 23/Dec 21
Wealth is not only measured in your financial resources, but also in the close personal relationships you maintain. Surround yourself with loved ones this week, Sagittarius.

CAPRICORN – Dec 22/Jan 20
Professional focus takes on a new edge this week, Capricorn, You are determined to make a mark for yourself by finishing an important task, and you have your eyes on the prize.

AQUARIUS – Jan 21/Feb 18
Aquarius, don't hold back this week, even if your mind starts to wonder. A vivid imagination may help you answer some questions and revitalize your spirit.

PISCES – Feb 19/Mar 20
Self-doubt and confusion try to edge their way in, but you won't let them, Pisces. If you stick with positive companions, you'll be in a good frame of mind.

FAMOUS BIRTHDAYS
NOVEMBER 20
Jeremy Jordan, Actor (34)
NOVEMBER 21
Goldie Hawn, Actress (73)
NOVEMBER 22
Mark Ruffalo, Actor (51)
NOVEMBER 23
Miley Cyrus, Singer (26)
NOVEMBER 24
Ryan Fitzpatrick, Athlete (36)

OBITUARIES



James “Mike” Michael Gillikin, 64, of Newport, passed away Saturday, November 17, 2018, at his home. His funeral service will be held 11 a.m. on Saturday, November 24, 2018, at the First Free Will Baptist Church in Morehead City with Pastor Jerry Johnson officiating. Interment will follow at Bayview Cemetery.

He was born and raised in Otway and graduated from East Carteret High School in 1972. He was with the NC State Port Authority as a certified welder, heavy equipment operator, and maintenance mechanic. He was incredibly gifted and skilled with his hands and generous to others, definitely earning his nickname “MacGyver”. He was a protective and loyal husband, father, grandfather, and great-grandfather. He was a chocoholic and quite a comedian. Mike was a believer in Christ and recently gave his whole heart to God. He is survived by his wife, Elizabeth Anne Gillikin of the home; daughters, Melodie Gillikin Willis

and husband Brinkley of Morehead City and Teresa Riggs of Newport; son, Wesley Riggs of Morehead City; grandchildren, Jamison Brinkley Willis, Jeremy Bryson Willis, and Hilary Seibert and husband Grady; great-grandchildren, Ezekiel Seibert and Noah Seibert; sister, Teresa Gillikin, Vickie Guthrie, Debbie Wade, and Lisa Block; brother, Wayne Gillikin; and former mother-in-law, Joyce Sanderson.

He was preceded in death by his first wife, Kay Gillikin; son, Jeremy Gillikin; parents, Frank and Melva Gillikin; sister, Sherry Scott; and his dog, Buster Brown.

The family will receive friends 6 p.m. to 8 p.m. on Friday, November 23, 2018, at Munden Funeral Home.

Flowers are welcome, or memorials may be made to the American Cancer Society, 930-B Wellness Dr, Greenville, NC 27834 or the American Epilepsy Society at www.aesnet.org

Online condolences may be made at www.mundenfuneralhome.net

Arrangements are by Munden Funeral Home & Crematory, Morehead City, NC.

HIGH SCHOOL 2018-19 HURRICANE BASKETBALL SCHEDULE			
DATE	OPPONENT	LOCATION	TIME
Nov '18	West Craven (V Girls Only)	Pamlico County High	6:00pm
Nov '18	SE Raleigh Tournament (V Girls Only)	Away	3:00pm
Nov '18	JH Rose (JV & V Girls Only)	Pamlico County High	4:30pm
Dec '18	East Carteret	Away	4:30pm
Dec '18	Northside	Away	4:30pm
Dec '18	Jones	Away	4:30pm
Dec '18	Southside	Pamlico County High	4:00pm
Dec '18	West Carteret	Pamlico County High	4:00pm
Dec '18	Ayden Grifton	Away	4:30pm
12/27/18 - 12/29/18	Leon Brogden, Wilmington (Girls)	Hoggard High School	TBA
12/27/18 - 12/28/18	Croatan Christmas Tournament (Boys)	Croatan High School	TBA
Jan '19	West Carteret (4 Games)	Away	4:00pm
Jan '19	Tarboro (4 Games)	Pamlico County High	4:00pm
Jan '19	South Creek	Away	4:30pm
Jan '19	Havelock (4 Games)	Pamlico County High	4:00pm
Jan '19	Riverside (4 Games)	Pamlico County High	4:00pm
Jan '19	Northside	Pamlico County High	4:30pm
Jan '19	Jones	Pamlico County High	4:30pm
Feb '19	Southside (4 Games)	Away	4:00pm
Feb '19	Tarboro (4 Games)	Away	4:00pm
Feb '19	South Creek	Pamlico County High	4:30pm
Feb '19	Riverside (4 Games)	Away	4:00pm
2/18-2/22	CPC Tournament	TBA	TBA
2/26/19 & 2/28/19	1st & 2nd Round State Tournament	TBA	TBA
3/2/19 & 3/5/19	3rd & 4th Round State Tournament	TBA	TBA
Mar '19	Regional Finals	TBA	TBA
Mar '19	State Championship	Dean E. Smith Center	TBA

MIDDLE SCHOOL 2018-19 HURRICANE BASKETBALL SCHEDULE			
DATE	OPPONENT	LOCATION	TIME
11-27-18	West Craven	Pamlico County High	4:00pm
11-29-18	GC Fields	GC Fields	4:00pm
12-04-18	Havelock	Havelock Middle	4:00pm
12-05-18	Jones County	Pamlico County High	4:00pm
12-13-18	HJ MacDonald	Pamlico County High	4:00pm
12-18-18	Tucker Creek	Tucker Creek Middle	4:00pm
WINTER BREAK			
01-08-19	GC Fields	Pamlico County High	4:00pm
01-10-19	West Craven	West Craven Middle	4:00pm
01-15-19	Havelock	Pamlico County High	4:00pm
01-17-19	Arapahoe	Arapahoe Charter	4:00pm
01-24-19	Jones County	Jones Co High School	4:00pm
01-29-19	HJ MacDonald	HJ MacDonald Middle	4:00pm
01-31-19	Tucker Creek	Pamlico County High	4:00pm
02-05-19	CMSAC Tournament 4@1 & 3@2		TBA
02-07-19	Championship @ Girls Highest Seed		TBA

The Pamlico News

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PAMLICO COMMUNITY COLLEGE

Unique fundraiser raises more than \$1,500

Sandy Wall, Director of Public Affairs



Musicians Big Jim Kohler, left, Tom Parker, center, and Chris Buttita perform outside The New Village Brewery & Taproom in Oriental during a recent Pamlico Community College Foundation fundraiser. Contributed photo

Three staples of the classic American college experience – pizza, beer and great music – came together for an innovative fundraiser to benefit the Pamlico Community College Foundation recently.

More than 100 people came out to The New Village Brewery & Taproom in Oriental on Saturday, Nov. 10, to sip cold craft beer from the on-site brewery, nibble on slices from Little Italy Pizza, and enjoy the rhythm and blues music of Big Jim Kohler and his band.

The three-hour event raised more than \$1,500 for the PCC Foundation, which funds scholarships for deserving PCC students and helps support other college priorities.

“Pamlico Community College deeply appreciates the money raised for our students through this event,” said PCC President Dr. Jim Ross. “There is a desperate need in our county for more scholarship funds for Pamlico County citizens to attend our college, and we are very thankful to New Village Brewery & Taproom owners Lili and Frank Bacon for their support of our students.”

The event was billed as a great way to beat the recent time-change blues. Foundation Executive Director Michelle Noever, who is a music lover and a supporter of local acts, came up with the idea.

“I am thrilled this event was so well-received,” she said. “I want to thank everyone who attended. Their support goes a long way towards helping students pay for college so they can get the education they need to pursue their dreams and make their lives better.”

At the event, PCC student Madison Bradshaw told the audience

that the scholarship she recently received from the Foundation was a tremendous help as she pursues her goal of becoming a forensic scientist.

She has begun her studies at PCC, and then plans to transfer to East Carolina University to earn her bachelor’s degree.

The fundraiser took place indoors and outdoors. Craft beer was served at the brewery’s indoor bar, while Big Jim Kohler and his band played on the facility’s outdoor stage. Participants could enjoy the music from seats that were set up near the stage or from one of rocking chairs on the brewery’s front porch.

Inside, one room was set aside for a silent auction of donated items, while another room featured sofas for settling in and visiting with friends.

“We are thankful to Lili and Frank for their sponsorship of this event and for giving \$1 for each pint of beer sold to the Foundation,” Noever said. “We thank everyone who donated auction items, and we also want to salute the event sponsors, which, in addition to New Village Brewery & Taproom, include TownDock.net, Gary’s Down East Seafood Restaurant of Arapahoe, Cox Family Restaurant of Morehead City, CarolinaEast Health System of New Bern and Shade Tree Garage of Raleigh.

For more information about supporting the PCC Foundation, contact Noever at 252-249-1851, ext. 3084, or mnoever@pamlicocc.edu.

Sandy Wall can be reached at 252-249-1851, ext. 3010, or swall@pamlicocc.edu.



Pamlico Community College Foundation Executive Director Michelle Noever, at left with microphone, thanks everyone who attended the Nov. 10 fundraiser at The New Village Brewery & Taproom in Oriental. Contributed photo



Land/Home Sales
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Agent of the Week

Nancy Elrick

Broker

Here's what one of Nancy's customers had to say...

Nancy has been more than helpful in showing me properties that meet the needs of my family. She is attentive, amiable, and accommodating. I would highly recommend Nancy, and have, to anyone looking for property in this area.

Tamra, Oriental



ORIENTAL – Beautiful design and workmanship, remodeled **2BR/2BA** first floor waterfront condo with deep-water boat slip at Oriental West Condos. Quartz kitchen counters accented with SS appliances and tiled flooring opens to the living/dining area with waterfront views as the backdrop to a beautiful setting on Smith Creek.

OFFERED AT \$ 185,000



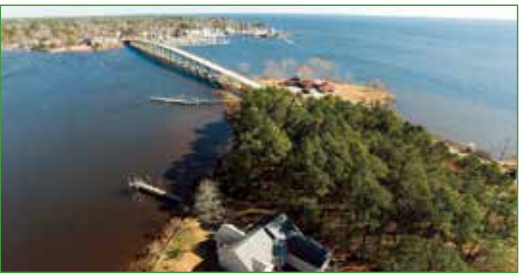
ORIENTAL – Like-new **3BR/2BA** in the Village, in quiet, established neighborhood called The Landings. Spacious living room, modern kitchen with a breakfast area & adjoining laundry room. Master suite, walk-in closet & master bath with soaking tub/shower. Only 6 years old, no HOA dues.

OFFERED AT \$197,900



ORIENTAL – Waterfront **3BR/2BA** +FROG (w/ extra bath), boat dock & covered lift on 1.66 acres. Vaulted ceilings, sunroom, formal dining room, gas log fireplace, tile & hardwood flooring, attached 2-car garage & detached RV garage/workshop/garden shed.

OFFERED AT \$449,900



ORIENTAL – Waterfront **3BR/2.5BA** on Green Creek. Gorgeous kitchen with breakfast nook, center-island with sink, SS appliances & granite counters. Formal banquet-size dining room. Carolina room with wet bar and ice maker. Concrete boat dock with boat lift, and a 2-car garage.

OFFERED AT \$450,000



ORIENTAL – Panoramic water views from **3BR/6.5BA** on unrestricted 1.73 acre peninsula just outside the village. Historic 1920 solid-brick home was renovated in 2012 w/ 3 stories of living eight feet above base flood elevation. Dock w/ 2 lifts & wet slip, 3-car garage.

OFFERED AT \$739,500

See all Listings & Visual Tours at
www.orientalncwaterfront.com
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Or contact Allen Propst
252-671-4644

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EDITORIALS

Save America

I recently saw a bumper sticker which read, “Save America, VOTE” The sticker called for Americans to vote a particular political party. I won’t say which party because there is more than enough of the “save” mentality on both sides of the aisle.

“Save America” is a big order. As a minister for over 50 years I have been in the “saving” business and know how difficult that is. It did not take me long to be convinced that I couldn’t save anyone. Only God can do that. I also soon learned that the matter of being saved is a complicated and involved process. It involves at least two dimensions—what one is saved from and what one is saved for. In religion, many have only a one dimensional experience of salvation. They think only of what they have been saved from. They do not give as much attention to the purpose for which they were saved—that is to the saved life they are now to live.

So when you talk about saving America I think we need to focus on these two dimensions of salvation. From what is America being saved? Are we being saved from being taken over by our foreign enemies? Is the problem that the Russians are now able to do by collusion what they have not been able to do by military might—take over and control America? So now we must save America from foreign intervention and domination?

COMMENTARY

As the cub editor of The Pamlico News I am genuinely humbled to use the desk that once served the distinguished Jesse Sanderson, an iconic Wake County educator for whom Sanderson High School in Raleigh is named.

That’s because Sandy Winfrey, publisher of The Pamlico News, is the grandson of Jesse O. Sanderson. To be formal, one might address Sandy by his given name, Sanderson Winfrey.

This bit of prose could be perceived as a means of filling a few column inches, but actually it is an introduction to my effort to express Thanksgiving this year. I am thankful that I can use Mr. Sanderson’s desk as the editor’s base of operations for this newspaper.

My career in journalism began in 1967, just a smidgen over half a century ago. A senior in college, I was all about photography then, taking assignments from an array of reporters, editors, feature writers, once riding in the pace car on a half mile dirt oval in a NASCAR sanctioned race for a sports editor. That race assignment was memorable for a 20 year-old, though the photos of beaten up race cars following behind were ordinary.

It was 10 years later, 1977, that I became a feature writer for a semi weekly, under contract to produce a full page feature story each week for the B front on the Thursday editions. When the demands of my “day job” no longer allowed enough time to create full page photo essays, I transitioned to the editorial page creating two, 800 word columns each week.

I went on to become a photojournalist for one of the largest media corporations in North Carolina, and probably would still work for them, but Raleigh is not where I want to live.

What is the relevance of this personal journey into nostalgia? As noted before, it’s part of my Thanksgiving journey.

We can express gratitude in so many ways for so many things. Many times, the object of our thankfulness is just that, things. I wish I could recall the lines of a Thanksgiving column I penned in the early 1980s. I addressed being grateful for the little things in life, especially the feelings that arise within our hearts when we acknowledge the importance of those little things that define our individual humanity. For example, I remember expressing gratitude for simply watching butterflies go from bloom to bloom, hearing rain on a tin roof, and discovering some little thing I did for someone that turned out to be a really big deal for them.

Apparently, the thoughts recorded in that column registered with one lady who revealed to me years later that when her children and grandchildren gathered for Thanksgiving dinner

IN THE MAIL

While North Carolinians passed a voter ID amendment, they also sent a clear message to the Republican-controlled super-majority: we don’t want you controlling every aspect of our state.

The actual law that gets written from the amendment should be done by the incoming legislature, not the rejected lame-duck body that was formed and maintained by partisan gerrymandering. That body has been ruled illegitimate through multiple court decisions striking down unfair voting districts. To let this body convene yet another mysterious special session right on the eve of its dissolution is unfair, unwise, and undemocratic.

There is no rush to write a new law, as elections just happened. Let’s hold numerous public hearings, town councils, and debates to determine the best way to ensure election integrity and widespread ballot access. Surely North Carolinians can come together under those two goals.

Diane Lemieux

The Pamlico News Editorials and Opinions section features opinion articles, newspaper editorials and letters to the editor on the issues of the day.

The views and opinions expressed are those of the authors and do not necessarily reflect the official policy or position of The Pamlico News. Any content provided by authors are of their opinion, and are not intended to malign any religion, ethnic group, club, organization, company, individual or anyone or anything.

I am sure that was not in the mind of the manufacturers of the “Save America” bumper sticker. Rather it seems clear that their intent was to advocate saving America from other Americans. How strange that some Americans should think in this way. Maybe America needs saving, but not from this. No one political party holds all the virtue and wisdom needed to govern or to save America. If America is to be saved it will take all Americans working together to make it happen. That is why all efforts to divide Americans from each other and to make the other side the “enemy” become part of a great conspiracy to destroy America. “A house divided against itself” truly cannot stand. So if America needs saving, it is from this we must save our beloved America. While we have honest differences from each other, it is in our diversity of thought and perspectives that we can find new strength to be Americans together, seeking the best and common good for all. This takes courage and wisdom, and I hope for the sake of America we have both.

But we must also think about the second dimension of being saved. For what do we want America to be saved? The current popular campaign slogan, “Make America Great Again” seems to capture the imaginations of a great many people. Maybe it is for this we want to save America. We image America as

each year, she read that column before the big meal. I may not remember the prose that constituted that column, but I have never forgotten to be thankful that something I wrote touched the lives of a few people I didn’t even know.

Where is this going? Stay with me. I may be rambling; my old grey matter ain’t what it used to be, but the blinders on the halter will keep me in the same row for a while longer.

With some degree of ease, I could create a thank you list of experiences and people who have been there for me, even though they were shaking their heads in wonder as they wandered about watching me survive some of those experiences.

At this time in my life, doctors, hospitals, and clinics on speed dial, I am particularly thankful, that at least for the time being, I am able to carry a business card with a smaller adjective describing what I do. Editor is only 6 letters, I’m too tired to count the letters in photojournalist.

But being thankful for this opportunity only scratches the surface of the emotions that currently accompany me everywhere I go. I may be a cub editor, but a half century of experiences and exposure to some great editors leave me fully aware of what is expected from this desk. Much more important than knowing what is expected is that I am reasonably confident I know what I don’t know.

My overwhelming need to express thanks this year, other than to doctors and Nightingale for letting me remain reasonably alive, is to thank all the readers of this newspaper who have watched me and us - us, the other staff members at the newspaper - endeavor to improve the paper week by week.

I am fully aware of the patience readers have demonstrated as I have committed sins at the keyboard. Readers have not revolted because check has been hacked.

I could make excuses and whine that mistakes occur because we have such a small staff. We may be small, but we know what is expected in terms of professional journalism. I am thankful for all those who are aware that we don’t use the excuse of being small to bypass standards and doing things the right way.

I am thankful for each staff member. Every single one of them, genuinely and sincerely, wants the paper to be the best it can be. When they are not helping me, they are tolerating me.

Readers, please never forget that we are thankful you make it possible for us to do the work that we love. We understand how fortunate we are to work from this pulpit.

Please have a safe and joyful Thanksgiving.

Merritt Watson, Jr.

fallen from her throne of power and domination in the world. Economically America is threatened. Politically America is not given the respect it should be given. Our borders are insecure. Our military might is not as great as it once was. And of course this is all the fault of the other side of the aisle of America’s political divide. So save America. America must be made great again.

I am not at all opposed to making America great but I think we need to have a good definition of what America’s greatness consists of. I am first of sure that the word “again” should not be a part of what we are talking about. For one thing, America has always been and continues to be “great.” And for another thing, the road to “greatness” is always one of steps and progress and never for a country like ours a finished product. We still struggle to live out the lofty words of our own constitution and the great ideals which brought forth this nation. We always will, because perfection is a journey and not a destination. Yet it is for being a democracy of the people, for the people, and by the people that America is called to be great—a country where all may have a voice and where all will be treated justly and fairly. This is the saved life of America that makes America great, and if America is to be saved, surely it is for this.

Civic Affairs



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Susan Hardison Bissette & Mac Harris ... Thanking firefighters

Renée Midyette posed the question, “What can we do to thank the fire department for their long hours of work during the hurricane? We need at least to send them a thank-you card.” Circle 5 ladies of Bethany Christian Church had just completed the monthly meeting when the request was presented and awaiting a solution. They discussed several possibilities in addition to a simple thank-you that would honor the firefighters of the Arapahoe Volunteer Fire Department.

We knew what the ladies of Bethany were planning, so we decided to find out more about what the AVFD did during the hurricane, and went to see Chief Jeff Hockteil. He told us that it was not just AVFD, but every fire department in the county, in coordination with Emergency Management, County Manager Tim Buck, and Sheriff Chris Davis. “Planning is very important,” he said. And it was not just firefighters working during the hurricane, he told us, but Sheriff’s Department personnel as well. “It takes every department in the county to prepare.”

“We manned the station Wednesday night (before the hurricane) with firefighters and sheriff department personnel, set up beds and food, and we stayed all through the storm. During the immediate recovery period after the storm, AVFD was the last pod open in the county.” He was referring to the pods from which meals and water were distributed.

“Each fire chief is assigned an area,” Hockteil told us, “For the first 72 hrs., those that stayed were on their own, but in recovery, in going door-to-door, we found some that needed help.”

Holt’s Chapel, from Page 1

Holt’s Chapel School was built by the Rosenwald Foundation in 1921. Julius Rosenwald, the CEO of Sears & Roebuck, partnered with Booker T. Washington, president of Tuskegee University, to build schools throughout the southern states to serve black students whose schools were severely substandard compared to their white counterparts.

Between 1912 and 1933, 4,977 Rosenwald Schools were put in service. Following their closure after mandatory integration, many were abandoned, demolished, or fell into a state of disrepair. Recognizing the historical significance of these schools, the National Trust for Historic Preservation placed these buildings at #11 on its Most Endangered Historic Places list. In recent years, a concerted effort has been ongoing to restore the Holt’s Chapel School at the intersection of Kershaw and Janerio Roads so that it can become a functioning community center for cultural and educational programs serving Pamlico County.

Teresa Badger is the board president of the Holt’s Chapel Community Center, INC. Commenting on the Pamlico Music Society’s sponsorship of the Gullah Group, Ranky Tanky, for a Saturday afternoon program at the school, she said, “We were privileged to have this amazing Ranky Tanky group at the Holt’s Chapel Community Center as an outreach effort by the Pamlico Musical Society. The five member ensemble gave us an introduction and history of Gullah music from the low country of South Carolina. It was not only a great experience for evening for those attending the program, but also for one of the members of Ranky Tanky who said that Holt’s Chapel revived memories of trips he made to old schools and churches with his grandmother when he was a child.”

Badger reported that the capacity filled audience included people from Pamlico County and beyond, some from other

“Our primary goal was to keep the roads open for emergency personnel. Our area had the most trees down across the road.” He was thankful for the “five guys from the King Mutual Aid Company” who helped the clearing for six and one half hours immediately after arriving here, and for the New York Fire Department Task Force 1, who performed several water rescues around Kennels Beach and Lee Landing.

The department has made progress since its beginning in 1963. During the past year, the department acquired a 3,000-gal. tanker truck and reduced the Fire Insurance Rating to 5, which resulted in reduced taxes. AVFD is the only department in the county with a 5 rating. In addition to the trucks, the department has four sets of extrication equipment, heavy rescue, water rescue and mutual aid.

“The fire trucks belong to the people.” Hockteil added, “People are welcome to stop by the station anytime except first Mondays, when we have our business meetings.”

The Bethany ladies took desserts to the fire department November 12. Their president, Christy Beach, formally thanked the firefighters, a prayer was offered for their protection from harm, then the women and the firemen enjoyed the desserts together.

The firefighters enjoyed the gesture, and it would be good for others in the community to visit the AVFD and express their thanks and offer their prayers. So, be on fire in appreciation of our firefighters throughout the county!

states and cities across North Carolina.

According to Badger, John P. Wood of the North Carolina State Preservation Office inspected our Holt’s Chapel in 2016 and created a prioritized list of repair/rehabilitation projects for the building. The Holt’s Chapel Community Center, INC received a \$5000 grant from the Marion Stedman Covington Foundation.

She said, “With contributions from churches, groups, and friends of Holt’s Chapel, we began our repairs using that list. We were able to repaint the chimneys, replace and repair rotten floor joists and sills, and re-stack the brick columns.”

Recently, the organization received an additional grant from the Marion Stedman Covington Foundation for \$15,000 and a \$13,500 grant from the Jandy Ammons Foundation. These funds will help replace the roof on this building that will be a century old in just 3 years. Badger continued, “We are now raising funds to have the building rewired followed by the installation of heating and air conditioning. We need \$8,800 to replace the 22 double hung windows with the original architectural design.

Ranky Tanky’s appearance was an effort to boost support for this preservation endeavor. The group interacted with the audience, answering questions and providing insight into the Gullah society. Badger described their program as “refreshing, yet strong and enlightening. “Stormy,” performed by Quianna Parler, the group’s only female talent, evoked an enthusiastic response from the audience, including tears for some.

Badger concluded her remarks expressing thanks on behalf of the The Holt’s Chapel Community Center Inc. to the group, Ranky Tanky, the Pamlico Musical Society, and all who attended for their presence and donations.

According to some in attendance at the Ranky Tanky performance, differing ages, gender, and ethnicity in the audience was indicative of the educational impact this restoration project can have on residents of Pamlico County and the surrounding area.

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Financial Focus

Share Your Financial Abundance with Your



Dan M. Roberts

Thanksgiving is almost here. Ideally, this holiday should be about more than turkey, football, Black Friday and Cyber Monday. After all, the idea behind Thanksgiving is to share what we have with our loved ones. But if you want your family to take part in your abundance, you will want to look beyond one day in November. To help ensure you leave the type of legacy you desire, you will need to follow a detailed plan of action, including these step

- Review your estate plans. If you haven’t done so already, take this opportunity to review your plans for managing your estate – and if you haven’t yet drawn them up, it’s never too soon to start. You may want to work with a legal professional to create a will, living trust and other documents essential to your plan.
- Preserve your financial independence. If your financial independence were to be jeopardized, your adult children might be forced to use their own resources to help support you – an outcome you obviously would never want. How can you protect yourself and your financial assets? For one thing, it’s a good idea to work with your legal professional to create a power of attorney, which would enable someone – possibly a grown child – to make financial decisions for you, should you become incapacitated. Also, you may want to guard yourself against the devastating costs of long-term care, such as an extended nursing home stay. Consider this: The average annual cost for a private room in a nursing home is more than \$97,000, according to a survey by the

insurance company Genworth. Furthermore, Medicare typically pays very little for these expenses. Consequently, you may want to consider protecting yourself in advance by purchasing long-term care insurance or permanent life insurance with a long-term care provision. A financial professional can help you evaluate your options and recommend which ones might be appropriate for your needs.

- Share your wishes with your family. It can take some time to put your plans in place – and, even then, you may need to make changes periodically, based on altered circumstances in your life, such as changes in your marital status, new family members, new property, etc. In any case, as your estate- and legacy-based plans evolve, you’ll want to communicate them to your family – because, by doing so, you can help spare them some potentially unpleasant surprises when it’s time to settle your estate. Also, by making your wishes known to your family far ahead of when any action needs to be taken, you’ll help prepare the right people for the roles you wish them to assume – power of attorney, executor of your estate, and so on. You’ll also want to acquaint your family with the legal, tax and financial professionals you’ve selected to work on your estate and legacy plans. By introducing these professionals early on, you can provide your family members with a greater degree of confidence in the overall estate-planning process.

Thanksgiving goes by in a blur. But by taking the steps described above, along with others, you can demonstrate the spirit of sharing with your family for years – and possibly generations – to come.

Shorelines, from Page 1

other major storms have eroded the entrance to the Whittaker Pointe harbor several feet per year. The Coastal Federation acknowledges that Florence and Michael greatly accelerated the erosion, putting the harbor and the community it protects at risk. The erosion endangers a marina and almost 300 buildings, businesses and local residences.

Diane Miller, Oriental town manager, remarked, “The Town of Oriental is extremely grateful to Dr. Weaver and her staff for their untiring efforts on our behalf to secure funding to complete the Whittaker Pointe project to protect the residents, businesses, primary nursery waters and our shoreline in an environmentally sensitive way that is the best solution for all. We are excited to get moving on the project and look forward to working with all of the partners that have assisted and will continue to work toward the best solution.”

Fundraising is underway for the required match for those grants. The grant administered by The Coastal Federation will help construct a living shoreline to protect the sustainability of this harbor. Through this grant, the federation will use a number of methods to restore the point.

Miller provided more details about the Oriental project. She said, “The Town has been working with the North Carolina Dept of Environmental Quality Water Quality the North Carolina Coastal Federation, the Golden Leaf Foundation and many individuals trying to find a way to reclaim some of the eroded land at Whittaker Pointe. This is at the entrance to Whittaker Creek and protects 197 private residential lots, 2 boatyards, and 5 other commercial entities.”

Miller reported that the town assessed the erosion at Whittaker Pointe and studied what the ultimate impact would be if nothing were done. It was concluded the shoaling in Whittaker Creek would devalue property due to shallow dockage. With a shallow channel, access to the boat yards and the marinas would deteriorate resulting in boaters bypassing Oriental, a phenomenon negatively impacting the local economy. furthe.

The National Fish and Wildlife grant to the NC Coastal Federation for their living shorelines project will result in additional \$450,000 to complete restoration and protection for this area. The project involves 2500 linear feet of shoreline for planting and restoration on the Neuse River side in addition to then oyster revetment and marsh grasses on the Creek side. This work will protect and sustain Whittaker Creek as a primary nursery that is also fuel for the economic engine in Oriental and Pamlico County.

Miller added, “It’s a win-win. We’ve got buy-in from the environmentalists, the economic analysts, the residents, and the Town. This project is very similar to those already completed Ocracoke to stabilize their shorelines that are suffering from similar erosion. We’re currently working with CAMA to make sure our permits are in place and that we have complied with all

regulations while working on the water’s edge.”

The National Coastal Resilience Fund requires the grant administered by the Coastal Federation, \$997,464 for the two municipalities, to be matched in non-federal matching contributions by the federation, the Town of Oriental and Carteret County.

Atlantic is a small town located in what is known as Down East Carteret Count on the shores of Core Sound. The harbor is a part of the town’s identity while also playing a key role in the economic life of the area. It is the community’s only commercial harbor and its entrance has been eroding several feet per year, with significant additional erosion during hurricanes.

Eugene Foxworth, Carteret County assistant county manager, observed, “This project will go a long way toward protecting Atlantic’s way of life and providing this part of our community with economic stability. It also provides valuable habitat for the fish and other seafood we need to prosper.”

The NC Coastal Federation says that it will use these



Sandbags placed along the channel of Atlantic’s harbor 10 years ago have been compromised by succeeding storms. Fishermen [laced PVC pipes in the channel indicating where shoaling is impeding access to and from Core Sound.



The eastern end of Whitaker Pointe suffered severe erosion of land mass during Hurricane Florence.

grant funds to stabilize the shores with natural means and diminish erosion at both project sites by constructing living shorelines tailored to the specific site characteristics. The completed work will help maintain existing navigation channels, prevent flooding and build marine habitats at the locations.

According to the federation’s prepared statement, protection of both Oriental’s Whitaker Pointe and Atlantic Harbor will enable the towns to continue to thrive economically and protect commercially and recreationally important fish, shellfish and other wildlife.



Happy Thanksgiving

We thank you for the opportunity to work together and for making us feel at home in our community.




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Oriental Rotary Club Meets weekly on Mondays from 6:00 PM to 7:30 PM at the Brantley’s Village Restaurant in Oriental. Membership Information: Call John Mitchell at 745-4422 - or write to Oriental Rotary Club, PO Box 205, Oriental, NC 28571.

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BRIEFS

Prescott Reunion

The 41st Prescott Family Reunion gathered for a weekend of fellowship, fun, and visiting with family at Camp Caroline. Pam Ireland led the worship music and Mack Prescott, III was the featured speaker. The family gathered afterwards for the annual business session and closed with the traditional singing of “How Great Thou Art”. The reunion will be held next year on November 9 & 10 at Cragmont, Black Mountain, NC.

Silver Hill Reunion

The Fifth Silver Hill Reunion will be held at Brantley’s Village Restaurant in Oriental, Noon, December 1. Growing up in Silver Hill during the 20s, 30s, 40s will comprise the featured program. Everyone is welcome to come; get acquainted; get re-acquainted with old and new friends.

Listening Session

The Pamlico Musical Society will host its annual “Listening Session” on Tuesday, 27 November, 6:30-7:30 PM at the Oriental Women’s Club, 1007 Gilgo Drive. Music from a selection of performers being considered for the 2019-20 season will be presented. The public is invited to attend and indicate preferences for upcoming programs.

PCC Community Living Students to present Christmas show

Pamlico Community College’s Community Living class will present its annual Christmas program in the Delamar Center. Thursday, Nov. 29, 10 a.m. This year’s theme is “Through the Decades – A Christmas Variety Show.” Admission is free for this yearly entertainment offered for the public. Learn more, contact Betsy Bailey at 252-249-1851, ext. 3049.

Friday Flicks

The feature movie for November Friday Flicks has been postponed until November 23 due to a projector malfunction. A new projected will not be ready until the Friday after Thanksgiving. The November movie is The Blue’s Brothers.

Civic Affairs

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Little Free Library

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For informtion contact: museum@dockline.net or 252-249-3340



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Oriental Woman’s Club

Tuesday, December 4, 2018, 11:30 a.m.

Join us for fellowship and good food!



This Christmas luncheon raises funds to support local community needs

Tickets are \$15.00 and are available at First Citizens Bank in Oriental

Cut-off for ticket purchases is November 23rd.

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We are an IRS 501(c)(3) not for profit organization

Aurora



I took my cousin to the New Bern Airport the other day and while there I visited the restaurant. I was disappointed that there was not a better view of watching the planes. Back in the day, especially during Master’s Week, a family tradition was to get a bucket of chicken and sit out by the access road on the station wagon’s tailgate watching the aircraft land and take off.

This must be when my big brother began his love of flying and later became a pilot. In this day of extra security one cannot even escort their loved ones to the gate. There is a wonderful family viewing area at the Raleigh Airport with a covered picnic pavilion, play space for children (little run

ways so they can pretend to be planes; it’s just darling) and educational displays about aviation history.

I bought our turkey for Thanksgiving and for the first time got a fresh one. As I get older I start to look at all the businesses who will cook a turkey for you, but I cannot yet give up the whole house smell of one in the oven. As usual I’m going to try a new recipe. Instead of pecan pie, I’m going to make pecan bread pudding. I can’t decide if I want to serve it with whipped topping or vanilla ice cream.

The Aurora Community Watch has purchased a new golf cart and will later obtain a shelter for it. It will greatly add to their ability to patrol during community events.

The Aurora Fossil Museum was awarded a

Joy McCracken, Correspondent

\$50,000 grant from the state. It will be used to upgrade displays and provide a work-space for professional paleontologists.

Our local author, Sherri Lupton Hollister, has a new book just out entitled White Gold. For more information about this novel and others by her, please visit <https://sherrilhollister.com/>.

The Aurora Library is having a used book sale. Hard covers are \$2 and soft are \$1 in both fiction and non-fiction. There are also many juvenile titles available.

The Aurora High School Memorial Group sadly relays the passing of Levie Hardy from The Class of 1973 (Nov 11, 2018) and Shelby Jean Jewel (Edwards) from The Class of 1955 (Nov 11, 2018).

Goose Creek Island



Goose Creek Island 55 Plus Club met Thursday at the Community Center with Rosanne Rowe presiding. Chaplain Bob Johnson brought the devotions “The eyes have it” Song of Solomon 1:15 and Matthew 6:22 telling of the beauty of the eyes. We sang Happy Birthday to SueGaskill Gilgo.

There will not be a meeting next week. We will spend Thanksgiving with our families and friends. Nov 29 we will attend the Community Living Class Christmas Play at the Delamar Center in Grantsboro and gather for lunch afterwards at Mayo’s Restaurant. Sen. Norman Sanderson will be the special guest speaker on Dec 6.

Many thanks to Lottie Campen Caroon and Edith Campen Johnson for taking the cakes baked by club members to the Heritage Center Thursday afternoon and also for delivering barbeque plates to this area on Friday. They were delicious!

Thanks to all who helped make this fundraiser event a big success.

After the meeting the Rummikub ladies spent the afternoon playing Rummikub. Mildred, Brenda and I played a couple of games of Scrabble. I was honored to bring Herbie home with me for the week.

Prayer List: Vickie Williamson had shoulder surgery Nov 15. She is now resting at home. Daughter London will be with her for several days. Capt. John Paul Jones underwent carotid artery surgery in the other side of his neck on Nov 13. He is at home doing well. He has also been diagnosed with diabetes. Donna is taking really good care of him! We were sorry to hear of the passing of Graydon Louis Lupton of Kinston and Ila Lee McKinney McHenry of Silver Spring, MD. Both were students at Hobucken Elementary and PCHS.

Happy Birthday: Porter Clay Isenhardt - Nov 23, Sherrill Gray Campen, Jr, Maxine Hill Olson, Barbara Ann Carawan Alfred, Betty Potter Chancey, T.J. Popperwill,

Annette Jones, 55 Plus Club Correspondent

Camden Nethercutt - Nov 24, Clifton Paul Lupton, Jr, Jamie Norman, Jr. and Jasper Lupton - Nov 25, Barbara Ann Watson Phillips and Heather Foreman Henson - Nov 26, Dallas Howard Lewis - Nov 27, Carla Johnson Sessings, Mallory Jarman and Dolan West Ireland - Nov 28. Happy Anniversary Brandon & Lauren Mercer Hopkins - Nov 26.

Matthew & Megan Aldridge Scott of Whortonsville proudly announce the birth of twin sons, Buck Axel Scott and Abel Richard Scott born Nov 13, 2018. Proud maternal grandmother is Dena Aldridge of Lowland.

Karen Lupton Ireland and Sharon Lupton Leary attended the TOPS Fall Rally held at Newport Saturday. Everyone had a fun time of fellowship.

Wishing everyone a Happy Thanksgiving. From Karen Ireland and Annette Jones, news and Nick Tetterton who puts letters on the Community Sign.

Pamlico



I wish Happy Thanksgiving to my loyal readers. I pray you share this day with family and friends. I always prepare a large dinner, more than my family can eat so if you have to spend the day alone, I extend an invitation to you to call and join us for lunch. Call 249-7214 and leave a message and I will return your call. This will be on a first call, first served basis. I cannot feed the entire Pamlico Community, but I do want to share with some of our neighbors.

It has been nice to get out and about in the county this week. They have picked up debris on Pamlico Road again and across much of the county. I see that many trees have lost their leaves; fall is truly here. I was pleasantly surprised on my way to church

Sunday morning when I saw the DOT was paving highway 306 in Beaufort County.

On Saturday November 24th at 10:00 am, we will begin practice for the Traveling Cantata that provides Christmas music for the smaller churches in our community. Come for practice if you would like to join singers from Bethel FWB, Concord Christian Church, Pamlico UMC, Trent FWB and Warren Chapel UMC.

The Community Thanksgiving Service at St. Peter the Fisherman was wonderful. The Pamlico Chorale and the Community Band Brass Ensemble provided special music. The meditation from Father Tulley was from this paraphrase of a quote, “Giving a gift honors the giver, while receiving a gift returns the honor.” He also remarked that he preferred “Thank you” be followed by “You’re Welcome,” not

Betty Jo Rodgers, Correspondent

by “No problem.” This service was for everyone and I especially enjoyed hearing Carla Byrnes as she chanted in Hebrew.

Camp Don Lee is having their Sunday Dinners December 2nd and 9th from 11:30 am-2:30 pm. Cost is \$15 per person with \$1 off with your Sunday church bulletin. Reservations are recommended for groups of 8 or more and can be made by calling 252-249-1106 ext. 21.

Celebrating birthdays in November are Kevin Rodgers (11/23), and Kari Hudgins and Jerry Harper (11/28).

Have a blessed week. Restless? Take Spiritual Vitamin R. “Rest in the LORD, and wait patiently for him: fret not thyself because of him who prospers in his way, because of the man who brings wicked devices to pass.” (Psalms 37:7)

Whortonsville



Thanksgiving week! So much to be thankful for! Attended the interdenominational service at St. Peter the Fisherman Church on Sunday evening, enjoyed hearing the ministers who shared in the program and the Pamlico Chorale and Community Band. It was great to see some of the folks who had taken a break from the Chorale were back singing again. My heart will always be with the Chorale. Thanks to Lynda Sheffer, Ann Kellogg, Claudia Bemis, Mary Katherine Christianson, and Gordon Kellogg for their leadership, and to the Chorale members for being so faithful.

The weather is gorgeous here and someone told me last night the fishermen are “slaying “ the trout. So glad the water is so they can fish again after the hurricane.

Had to make a little trip to the “Rose Garden” on Tuesday and while there bought a dozen of little Mary’s eggs. Her Dad told me she has a lot of chickens, so

they are teaching her responsibility at a very young age.

The 50+ Club is having their Thanksgiving luncheon this week with turkey and the trimmings. I am still urging folks to attend the club’s weekly meetings on Tuesdays. You can dance, sing, play games and cards, eat, and have a great time between 9:30 a.m.and 12:00 noon.

Thanks again to our neighbor Melydia for sitting with Weeks so I could play the piano for service at Bethel on Sunday. Ray Scott announced at church yesterday that Matt and Meghan Scott’s twin boys were born last week. Also announced was Ladies Auxiliary on Monday, December 3rd at 6p.m. Bring a refreshment and a wrapped \$5.00 gift. On December 9th, Bethel celebrates Old Fashioned Christmas with lunch after the service. Also at 6 p.m. on December 16th Children’s Christmas Program.

Bill & Sylvia Nickerson, James, Elizabeth,& Mattie Cuthrell, and Joan Ford attended Gospel Singing last Saturday evening at

Reba Tiller, Correspondent

Bridgeton. Bill and Sylvia moved here from Oklahoma and they are two of the most giving and helpful people I have ever known. Never a week goes by that they aren’t doing some good deed for Weeks and me. The Nickersons and the Cuthrells are constantly helping us, so at this Thanksgiving we say “thank you.”

The Spirit of Christmas will be December 7th and 8th and I was told, because of the damage to the Methodist Church, the Chorale will sing at St Thomas this year. Hearing them sing last night at the Thanksgiving service just reinforced how much I miss not being there with them anymore. They were, and always will be a part of my family.

Thought for the week-- At this Thanksgiving, and every day of our lives,be thankful to live in America! If everyone could see the greatness of our country and stop dwelling on the negative, would this not be a great legacy to give our children? Happy Thanksgiving to everyone!

The Pamlico News gives thanks to “Around the County” Correspondents

Power Lines, from Page 1

expensive if the power is out for days.

This is a complex issue with answers not readily apparent to consumers. When subdivisions and cities are observed with underground lines, it is a natural phenomenon for the man on the street to ask why aren't all lines underground. A number of similar questions were recorded to present to power company representatives.

The most dominant question asked by the most number of people was centred on the cost of all the tree removal and right of way clearing compared to the cost of placing power lines underground. A repetitive perception was that burying power lines could not be as expensive as the ongoing tree clearing under power lines with expensive heavy duty equipment, sometimes involving helicopters dangling cutting equipment in remote areas, and extensive manpower. That is ongoing, but when a major storm strikes, crews from a multi state region are dispatched for clean-up that has to take place before power crews can even get to the downed lines in areas with dense vegetation such as Eastern North Carolina.

From an engineering perspective, some questions focused on the susceptibility of power poles to wind damage because by nature, the lines, transformers, and cross members are located near the very top of the poles making them very top heavy. One person observed that while power grids have made such great strides adopting computer technology, the distribution of power, that which is visible to the layman on the surface, seems to have changed little over the last century, beyond bucket trucks eliminating the need for linemen to climb poles and handle dangerous work leaning back on a safety harness high above the ground.

Some consumers lauded the power companies for beginning to take an aggressive stance toward generating power with green initiatives, from landfill gas, hog lagoon gas, and the increasingly popular solar farms. Stories about the advantage of windmills that permit some types of agricultural enterprise to be carried on in fields where they have been constructed have also been cited as positive efforts by power companies to wean themselves from coal fired plants that pollute not only the atmosphere, but leave deadly coal ash behind. Duke Power is eradicating coal plants in North Carolina.

These were the types of comments presented to Jeff Brooks of Duke Energy and Heidi Smith of Tideland Electric.

Brooks, representing one of the largest power companies in the Untied States, was very forthcoming in a perspective that took into account many factors and locales.

He said,

“We often get questions from customers about why we don’t underground our power lines across the state. Duke Energy maintains more than 100,000 miles of overhead power lines in North Carolina. As such, it would be cost prohibitive to underground all of those lines and would result in significant rate increases for customers. Costs to underground an overhead line can be exponentially more expensive than leaving the line overhead. Costs also increase if the line must be routed around other gas or communication lines or beneath roads or sidewalks. And in coastal areas, marshes, rivers and other water bodies create additional challenges for placing lines underground.”

In addition, undergrounding a line doesn’t completely eliminate outages. While moving a line underground can have potential benefits during storm, they are still subject to outages from animal interference, tree roots, flooding, lightning strikes and excavation damage from other construction. When an outage does occur, it can take up to three times longer, on average, to restore an underground outage than an overhead one. During Hurricane Florence, some of our last restoration areas included flooded areas with underground equipment that needed repair but could not be accessed until floodwaters receded.

While moving every line underground isn’t a practical option, we are using advanced data to identify our most outage prone line segments across the state and move those lines underground. These are lines that always experience outages in big storms, are expensive to continually repair and tie up resources that could be used to help other customers when storms strike. Strategically moving those lines underground will help to improve reliability and reduce costs to restore power after a major storm.

Customers and municipalities can pay to have lines placed underground and new neighborhoods and construction often request to have lines built underground as it is more cost effective to do so when these developments are being built as opposed to moving them underground later.

Our goal is to maximize reliability while keeping costs as low as possible for customers. Sometimes the best solution is to place a line underground. Many times, leaving the line overhead and keeping trees trimmed around it is the best option. I hope this explanation helps those who have legitimate questions about this issue.”

Heidi Jernigan Smith has spent a quarter of a century with Tideland. She is Manager of Corporate Communications for this electric co-operative. Unlike Duke Power, a company that supplies power across every type of terrain imaginable in the US, Tideland serves an area described by its name.

She said,

“Hurricane Florence was the first major storm I’ve worked in my twenty-six years with the co-op that I didn’t have the first member ask why we don’t bury more power lines. The membership seemed keenly aware of the delays we experienced restoring power to underground power lines in areas that had significant storm surge. Not only was it a matter of waiting for flood waters to recede but we discovered in many areas that the ground had to dry out before service restoration could be achieved.

Of course, we had a good bit of our own equipment go underwater including transformer cabinets. Salt water is highly corrosive and as a result we’re seeing signs of rust on many transformer cabinets. In some cases, storm surge upended pad-mount transformers which further delayed power restoration. Salt is also a good conductor of electricity and over time salt residue left on elbows and other components inside the cabinets can create power quality problems and equipment deterioration.

Crews are responding daily to reports of underground power failure or part power problems when one or more service legs go out. Crews use locating equipment to detect the section of line where the failure has occurred and then dig up that section of line to make repairs. Since Hurricane Florence, our Grantsboro crews have repaired nearly one hundred underground services and we’ll be battling accelerated deterioration of underground infrastructure in Pamlico and Craven counties for quite some time.”

The following images were provided by Smith, illustrating that underground lines are not trouble free.

A transformer mounted on a pad at ground level was attacked by rising flood waters during Hurricane Florence, creating an outage for underground lines serving a residence. A piece of underground wire that has deteriorated due to the corrosive effects of salt water.

Some will always question “Why” when power goes out. Having become so dependent on a continuous supply of electrical energy, an interruption of service creates either a very real or perceived hardship.

Most consumers are probably not aware of the bigger picture provided by Smith and Brooks. Power distribution, like many other aspects of living in a more volatile environment, will need



to be continually evaluated. Improving power distribution has to compete with the critical need to improve power generation.

Unlike everything else that can be transmitted via the internet



or created by a 3-D printer, electrical power distribution has not yet experienced a breakthrough of that magnitude. This review, not a major scientific study, merely exposes the layman’s perspective on storm related power outages.,

Pamlico Community College Student Government Association launches holiday food & toy drive

The Pamlico Community College Student Government Association is collecting food and toys for the upcoming holiday season. The SGA has launched a Holiday Food and Toy Drive to collect non-perishable grocery items that will be donated to the Pamlico County Fishes and Loaves Outreach ministry, a cooperative effort of several Oriental-area churches and the Food Bank of Central and Eastern North Carolina

The students also are collecting new, unwrapped toys that will be shared with Presents for Pamlico Kids, a local project to deliver toys to area children up to age 18 for Christmas. The food and toy drive continues until Nov. 28, although organizers say the toy drive might be extended.

“We’re just trying to do what we can,” said SGA Treasurer Damius Davis.

Collection boxes will be placed in the PCC Library, the President’s Office suite in the Brinson Building and in the Delamar Center on the PCC campus. Between now and Nov. 28, students, PCC employees and community residents are encouraged to drop off canned

goods or other non-perishable items, as well as new, unwrapped toys.

Fresh meats, vegetables and produce cannot be accepted, and donations of clothes or money can’t be used. Gretchen Steiger, PCC’s Student Support and Engagement Specialist, said the SGA project comes as Pamlico County continues to recover from the damage left behind by Hurricane Florence in September.

“We always have a great need in the county, but after the storm, we obviously have an even greater need,” she said.

PCC President Dr. Jim Ross says he’s pleased the SGA has taken on this project. “It is very encouraging to see PCC students look for ways to assist people in need, especially after this year’s devastating storm,” he said. “I salute the SGA leaders for their work to improve the lives of people who are struggling right here in Pamlico County.

?Learn more about the Holiday Drive, contact Steiger, 252-249-1851, X 3023.



Pamlico Community College Student Government Association officers, l - r, Treasurer Damius Davis, Vice President Jawaan Coffey, President Quishaen Wright and Secretary Dexter Cofield.

Happy Thanksgiving

Hospice Thrift Store

Hospice Thrift Store is located at 602 Main Street, Bayboro, across from the Pamlico County High School.

We offer a wide array of clothes from infants to adults in both men and women sizes, household items, shoes, hand bags, linens and other collectibles.

We accept cash and credit cards. Gift cards are also available for your shopping convenience.

Visit our Face Book page for our weekly specials and sale items. Open Monday through Friday from 10:00 am to 4:00 pm. Saturday from 10:00 am to 1:00 pm.

Beginning December 3rd, we will have extended hours on Saturday until 4:00 pm (during the holiday season).

Donations are gladly accepted from 9:00 am to 2:00 pm, Monday through Friday, in our new warehouse behind the Thrift Store building. If after 2:00 pm, please check with volunteers in the Thrift Store.

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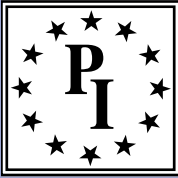
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*Wishing you the Joy of Family, the Happiness of Friends,
and the Wonder of the Holiday Season.*

Sara Delamar and Paul Delamar, III
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FISHING REPORT

Will it ever stop blowing? Tough getting out of wind to get bit. The water in the Neuse is looking lots better and with that, bait is showing up better too. Find bait and game on. These cloudy overcast days have allowed ample time for some great top water action. Rock are gathering up in bait with a mixed in nice trout or 2 found.

The baits of choice have been Storm Chug Bug and Cover Pop on top. Do yourself a favor and flatten barbs to make it easier to get hooks out of YOU and fish! If you get blow ups and rolls not hooking up, vary your speed of popping and the rock cant stand it. Also throwing Jerk shad in the DOA Lures brand and sticking a few quality trout. As water cools you wanna slow down your soft plastic presentation as the trout will slow down the actions as well - Until Stuck!

Capt Dave Stewart
KneEDeeP Custom Charters
252 670-2841



SPORTS

Hurricanes Host Southside in 2nd Round of 1A Football Playoffs

Henry Rice, Director of Student Services, Pamlico County Schools

On Friday evening, November 23, the Hurricanes football team will host the Seahawks from Southside High School in Beaufort County. The Canes open the playoffs in round two after receiving a bye in the first round. The Seahawks move to

round two after a big win against Northside last Friday. The Hawks defeated the Panthers 44-12. Game time this Friday is at 7:30. Area residents are encouraged to support the Hurricanes and fill the stadium.



PCC Personal Enrichment Classes

“Don’t Know Much About Poetry?”

Free seminar by Claire Pittman, professor of poetry. Attendees will acquire an understanding of subtle poignancy and craft in formulating significant poems. Thursday, December 6, 2:30 – 4 p.m. Room 102A Delamar Building

PCC Music Jams

Free. Musicians, any level, sharing song & camaraderie. Pick, play, sing, or just listen. Third & Fifth Thursdays 6 pm November 29th, Auditorium Atrium, Delamar Building

High School Equivalency/GED®!

Free adult basic education classes, reading, language, and math, prepare for high school equivalency exams. Mornings and evenings. Main Campus and at the Bayboro Center.



PAMLICO CHRISTIAN ACADEMY

Pledging Faith and Freedom



Every morning before class, students gather together for chapel time. Chapel times are spent learning Bible memory verses and how they relate to life. Worship songs are sung, and students learn life-changing concepts from the Bible. Every morning, students faithfully say pledges to the Christian flag, the Bible and the American Flag. These pledges are led by students as they wholeheartedly state what they believe.

Experiencing Hispanic Culture



Students in Senora Jacome’s 6th grade Spanish class enjoyed new treats in a recent class celebration. Students bravely tried some new foods to expand their palate. Some foods were spicy while others were sweet. We are so grateful our students are being exposed to new cultures and new foods!

Hands-On Science



Students in Ms. Lisa Jones’ Earth Science classes studied the theory of plate tectonics using graham crackers, chocolate icing and rice crispy treats. Students in Mr. Jim Robinson’s Earth Science classes made snow using sodium polyacrilate, while students in our 6th grade science class studied the absorption rate of various types of soil. Students love these hands-on activities!

OUR SCHOOLS

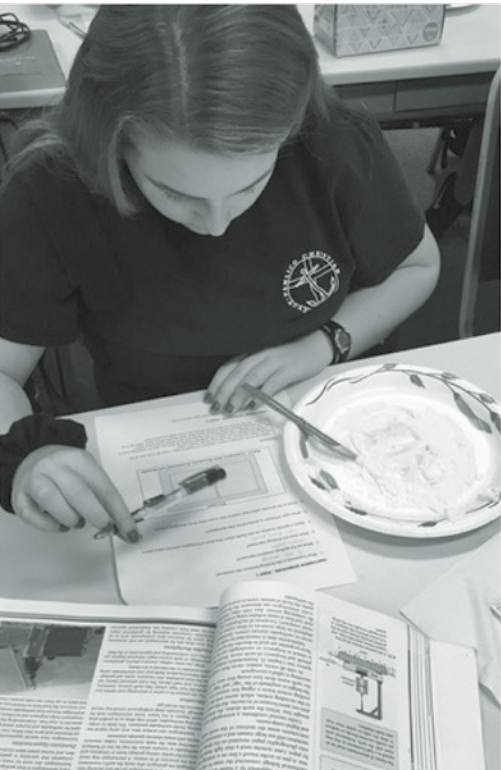
Cross Country Wins

The PCA Mariners Cross Country team ended a successful season. Our middle school boys’ team won first place in several races, including the Unity Christian School Invitational and the Wilson Christian Pumpkin Run. Our girls’ middle school team won first place in Wilson as well. Both boys’ and girls’ middle school teams won 2nd place at the Northside Invitational.



Internet Safety

True Justice International staff member Tricia Brien hosted an internet safety seminar for parents and students at PCA. They stressed the importance of keeping kids safe while on the internet, being particularly careful of internet predators that pretend to be someone they are not. Parents need to be aware of dangerous apps that encourage kids to connect with people they do not know.





KINDERGARTEN
Arapahoe Charter School
Mrs. Stalnaker's & Mrs. Jones' Class

To cook a turkey, you take bacon and ham and put it in a bowl. Cook it in the microwave for twenty minutes. Take it out and eat it. Then take a fresh turkey and put salt on it. Put it in the microwave and cook it for 30 minutes. Eat it. -**Audrey Banks**

First you take the feathers off the turkey. Then you put cheese in the turkey. Put the turkey in a pan and put it in the oven at 100 degrees. Cook it for 60 minutes. Take it out of the oven and eat it for Thanksgiving! -**Annaliesa Blango**

Get a turkey from the store. Put the turkey in a BIG oven. Cook it for 15 minutes on 200 degrees. Take it out and cut it up with a knife. -**Aaron Brinson**

You put candy in the turkey. Put it in a pot and cook it on top of the stove. For 5 minutes. Take it out of the pot and put salt and pepper on it. It's ready to eat. -**Ella Comardelle**

Put Ole' Bay season, salt, pepper, and a tiny bit of hot sauce. Put the oven on 130 degrees and cook the turkey for 10 minutes. Take it out of the oven and put BBQ sauce on it. Chop it into tiny pieces and serve on a plate. -**Salter Doucette**

Put pepper, rosemary, and lemon juice on the outside of the turkey. Put the oven on 900 degrees and cook the turkey for ten minutes. -**Wyatt Gearey**

Put salt and pepper on the turkey. Put it in the oven at 5 degrees. Cook it for 5 minutes. Take it out and eat. -**Jase Green**

Put hot sauce on the turkey and put it in the oven. Cook it at 8 degrees for 4 hours. Take it out and put it on the table. -**Hunter Hunley**

Put salt, pepper, broccoli in the turkey. Put it in a pan, Make the pan VERY hot by putting it on top of the stove. Cook for 3 minutes and then eat. -**Dillan Johnson**

Go to the store and get a turkey. Put salt on it and put it in a pan. Place in the oven. Make the oven hot by putting it on 10 degrees. Cook it for 10 minutes. Time to eat! -**Andrew Jones**

Kill the turkey and chop it up. Put it in a pot in the oven. Cook it for 5 minutes at 20 degrees. Take it out of the oven and put salt on it. Chop up the turkey up some more in tiny pieces. -**Alvagayle Lee**

Put sugar, eggs, salt, and cheese inside the turkey. Put it in the oven on a plate. Set the temperature at 4 degrees and cook it for 3 minutes. Take out the turkey with cooking gloves because it's going to be HOT! -**Jaylen "Lia" Moreno**

Get a turkey and put salt on it. Put the turkey in a frying pan. Cook it for 10 minutes. Eat it and then throw away the plate! -**Maddox Parsons**

Put your turkey in a pan. Put salt, pepper and salsa on the turkey. Fry the turkey on high for 5 minutes. Turn it down and cook for more minutes on medium. Take it out of the pan and put it on a plate. -**Camden Popperwill**

Get eggs and ketchup and put it inside the turkey. Cook it on top of the stove in a frying pan for 2 minutes. -**Kaylee Riggs**

Cook the turkey in a pan. Put chicken and eggs inside the turkey. Set the timer for 40 minutes. Its ready to eat. -**Skylar Simpson**

Cut the turkey up with a knife. Put BBQ sauce on it. Put it in the oven and cook it at 9 degrees for 15 minutes. Take it out of the oven. -**Cameron Hayes**

Buy a turkey from the store. Cook it in the stove on 100 degrees for 90 minutes. -**Jacob Holt**

Ms. Gakins' and Ms. Sarah's Happy Campers and Kindergarten Class

Put it in the oven and take it out. The put it on a tray. Take the stuffing out. -**Abigail**

In the oven, below the top. And then take it out and eat it! -**Marcella**

Put it in the oven, and let it cool off. Then eat it! -**Naomi**

Put three turkeys in the oven. When it's done the oven stops and you eat it. -**Luke**

Put it in the stove. Then let it cool down and eat it. -**Rhett**

Grill it. When it's done you pick it up with plyers, you cut it, you put it on the plate, and then you eat it! -**Hailey**

You get it from outside. Then you roast it, cut it, and eat it. -**Bentley**

You go to the store, get the turkey and pay and you go home to put it in the oven. You take it out and put it on a big plate and serve it to people. -**Alina**

Go to Piggly Wiggly get a turkey. And then you go home and cook it on top of the stove. And then you eat it. -**Branson**

You grill it, then you eat it. -**Keegan**

Sometimes my dad goes in the forest and kills a turkey. Then you just put it in the oven, and then you eat it. -**Kroy**

Put in the oven and cook it. Eat it! -**Skylar**

You get a pan and put it in the oven. Then put it on a plate and then you eat it. -**Arianna**

Oven!! Then eat it!! -**Aiden**

Go to the store. Then cook it in the oven. Then eat it! -**Joaquin**

Buy it from the store. Put it in the oven. Then eat it! -**Dylan**

Put it on a pan, in the oven. Then put it in the microwave for 20 minutes. Then you eat it! -**Haley**

Go to the turkey store, take it out, go into the house, and then cook it in the oven. Then you eat it! -**Braydon**

Put it in the oven and cut it up. Then eat it. ~**Austyn**

Maybe some flour and maybe some seeds. Oh yeah some onions and salt. And then oven! -**Avery**

Pamlico Primary School
Ms. Littleton's Class

I will get a turkey from Walmart. Before you cook it you need to take off the feathers and take out the bones. Cook the turkey at 20 degrees for 8 minutes. The turkey is done when the microwave cuts off. You can eat mashed potatoes, carrots and green beans with the turkey. For dessert I will have brownies! -**Erin Walker**

I will get a turkey from the Walmart. Check the temperature and set the timer. Cook the turkey at 50 degrees for 100 hours. The turkey is done when the bell rings. Get a plate, spoon and knife. You can eat baked beans and pizza with the turkey. For dessert I will have cupcakes. -**LaShanica Spivey**

I will get a turkey from Walmart. Before you cook it you need to wash it. Cook the turkey at 12 degrees for 8 minutes. The turkey is done when the timer beeps. You can eat stuffing and mashed potatoes with the turkey. For dessert I will have ice cream. -**Allysin Arnhols**

I will get a turkey from the market. Before you cook it you need to take the feathers off and boil it. Cook the turkey at 5 degrees for 10 minutes. The turkey is done when the stove beeps. You can eat tomato sauces, soy sauce, corn and ground beef with the turkey. For dessert I will have pumpkin pie. Yum! -**Robbie Verrall**

I will get a turkey the farm. Before you cook it you need to clean it with a sponge. Cook the turkey at 15 degrees for 7 minutes. The turkey is done after seven minutes. You can eat macaroni and cheese, apples and yogurt with the turkey. For dessert I will have cookies. -**Bryar Wilkinson**

I will get a turkey at Walmart. Cook the turkey at 1,000 degrees for 10 minutes. The turkey is done when it's hot. You can eat steak with the turkey. For dessert I will have pumpkin pie. -**Damien Hobbs**

I will get a turkey at church. Cut it up and Cook the turkey at 8 degrees for a couple of hours. The turkey is done when you can eat it. You can eat it with corn and mashed potatoes For dessert I will have paw patrol cake. -**Khloe Bennett**

I will get a turkey at Food Lion. Wait for it to unfreeze. Cook the turkey at 5 degrees for 10 seconds. The turkey is done when the time will show you. You can eat turkey with watermelon, hot dogs on a bun and mustard. For dessert I will have a vanilla sundae. -**Liam Hendrix**

I will get a turkey at Food Lion. Put some spices on it. Cook the turkey at 6 degrees for 5 minutes. You can eat turkey with carrots and pudding. For dessert I will have apple pie. -**Autumn Day**

I will get a turkey when I hunt in the woods. Spice it up, take the feathers off and everything off to find the meat. Cook the turkey at 3,000 degrees for 1 hour. The turkey is done when the oven stops. You can eat turkey and stuffing too. For dessert I will have an ice cream sundae. -**Maddox Browne**

I will get a turkey at Walmart. Decorate it with candy. Cook the turkey at 5 degrees and I don't know how long it should cook. The turkey is done when it dings. You can also eat mashed potatoes and beans. For dessert I will have jello. -**Kalena Sawyer**

I will get a turkey from the forest. Take all the feathers off. Cook the turkey at 4 degrees for 7 minutes. The turkey is done when it's makes a beeping sound. You can eat turkey with BBQ and potatoes. For dessert I will have more BBQ. -**Steven Hoover**

I will get a turkey from the woods. Cook the turkey at 6 degrees for 60 minutes. The turkey is done when you check it in the oven. You can eat chicken and yogurt too. For dessert I will have chocolate cake. -**Grayson Cahoon**

I will get a turkey at Walmart. Put it on a tray and cook it. Cook the turkey at 20 degrees for 8 minutes. The turkey is done when it looks good. You can put on salt and pepper and have carrots, chips and chicken. For dessert I will have popcorn. -**Joseph Stauble**

I will get a turkey at Bojangles. Cook the turkey at 7 degrees for 1 hour. Take it out when the timer goes off. You can eat turkey with BBQ sauce, ketchup and mustard, rice and chicken nuggets. For dessert I will have pumpkin pie. -**Michael Mayo**

I will get a turkey at the Food Lion. Cook the turkey at 50 degrees for 50 minutes. The turkey is done when the buzzer rings. You can eat turkey with chicken. For dessert I will have pumpkin pie. -**Addy Dixon**

I will get a turkey from the turkey store. Cook the turkey at 500 degrees for 20 minutes. The turkey is done when it looks ok. You can eat turkey with potatoes and macaroni. For dessert I will have cookies. -**Amiyaa Moore**

I will get a turkey from the woods. Cook the turkey at 10 degrees for 10 hours. The turkey is done when it rings. You can turkey with salt and pepper and chicken. For dessert I will have ice cream. -**TreShaun Thompson**

I will get a turkey from the woods. Cook the turkey at 78 degrees for 48 hours. The turkey is done when you can see the numbers. You can eat turkey with ham, cheese and ham. For dessert I will have chocolate cake. -**Polly Croom**

I will get a turkey from the woods. I will take the feathers off. Cook the turkey at 5 degrees for 8 minutes. The turkey is done when it is brown. You can eat turkey, mashed potatoes and macaroni. For dessert I will have lemon ice cream. -**Trinity Lockey**

You can get a turkey from Walmart. Clean it up and put on some salt and pepper. Cook it for 300 degrees for 1 hour. The turkey is done when my mama takes it out the oven. I will eat pizza with my turkey and have pop tarts for dessert. -**Jason Langlais**

Mrs. Jackie Denney's Class

First you put it in the oven. Then you take it out of the oven and eat it. I don't like anything on my turkey. -**Nevaeh P.**

First you get a turkey from the store. And then you've gotta bake it. You have to spray the pan with butter so it won't stick that much. Then you put it in the oven for an hour or something like that. Then you take it out and eat it. -**Tenley B.**

You've got to get the turkey at the store. Then you take it and put it in the oven for 6 minutes. Then get it out of the oven and eat it. -**Braylen S.**

We burn the turkey. You have to flip it over so it does not burn. Then it gets hot and you can put it on a plate and eat it. -**Evolet S.**

You have to go to the store and then you fry him if you want too. You can also cook him on the grill if you want too for maybe about 40 minutes. And then you eat him. -**Jace H.**

First you get a turkey for Thanksgiving from a restaurant. And then after that you cook it in the oven for about like 22 seconds. Then you cut it in half and eat it with some chicken. -**Montracies S.**

First you get it from the grocery store and take it home. Then you roast it for 4 minutes. You have to put stuff around it like lemons and carrots. Then you eat it. -**Kallen J.**

You have to go to Food Lion and buy it. Then you put something on it and then put it in the oven for 21 minutes. Then you take it out of the oven and it gets hot and then you eat it. -**Ada S.**

First you go to the food store and get the turkey. Then you cook it in the oven for 20 minutes. You can put hot sauce on it and season it. Then you eat it with your hands. -**Azyaha M.**

You go to the farm to get the turkey. Then you take it back home and cook it in the oven for 40 minutes. You can put in on bread and eat it. -**Blake M.**

First you have to get it from the store. You cook it in the oven for 10 minutes. I eat mashed potatoes with mine. -**Jaclyn C.**

My mommy gets a turkey at the store then she cooks it. She puts it in the oven and presses the numbers. My daddy puts hot sauce on turkeys but I don't like hot sauce, I like to put

ranch on mine. You have to cook it for a few hours or 10 minutes I don't know. -**Anthony C.**

You go to a field or near some water and then you skin the turkey. And then you cook it. You cut it up and put it on the grill. You put pepper, salt and some other salt and seasoning. Then you cook it for like 40 minutes. Then you take it off of the grill and let it cool and then you eat it. -**Connor S.**

I get my turkey from the store, any store. Then we take it home. I put it in the oven for 10 hours. We don't put anything on it, unless my mom says to put something on it. After it's cooked we eat it with corn and whatever else my mom makes. -**Paisly P.**

We get the turkey from the farm. Then we cook it on the grill for 10 minutes. Then we eat it. -**Ava P.**

You have to go to the store and buy it. Then you cook it in the stove for a long time. Mommy puts sauce on it then we eat it. -**Zayah M.**

First you get it from the store. Then you cook it on the stove for 10 minutes. You put lettuce around it. Then you eat it. -**Cypress B.**

You have to go to Wal Mart and buy it. Then you drive your car home and then we get out of our car and go inside. Then you put salt and oil then you put it in the oven for 5 minutes and then you get it out and eat it. -**Ally C.**

When we are hungry we put the turkey in the oven for 3 minutes. Then we take it out and eat it with cookies. -**Othman A.**

First you go to the farm, then you cut the head off so you just have the body. Then you put it in the oven and my mom cooks it for 10 minutes. Then I put pepper on it. -**Grayson B.**

You get the turkey from Food Lion. You cook it in the fryer for 20 minutes. We put salt on it and then we eat it. -**Shilah G.**

Miss Wing's Kindergarten Class

You pour chicken, milk and sauce. You put eggs and a spaghetti and spicy sauce. Put more milk and put it in the oven. Then take it out and put sugar on it. It will taste good! -**Sammy**

I am going to catch the turkey while it's running. I am going to take the skin off and cook him and put him in the pot. Then I am going to eat him for lunch. -**ShaRon**

First you buy a turkey from the store. Then you put it in the pot. Then you clean it. Then you eat it. -**Ryder**

Zynaysa
Go to the farm and get a turkey. Then you cook it by putting it in the oven for 10 minutes. Then you take it out and put ham on top of it. Then eat it.

Go to the forest and kill a turkey. Then you put the turkey on the tin foil plate. Then you cook it for 30 minutes in the oven. Then you eat it! -**Drake**

Go to the grocery store and get a turkey. Then you put it in the frying pan with some oil. Then I eat it up! -**Kassidy**

You go and kill a turkey in the forest. Then you take the feathers off. You put him in the oven for 5 seconds and 15 minutes. Then when he is done you take him out and eat the legs first. -**Marlin**

You go get a turkey from Doller General. Then you put saucy stuff on it. You could put it in the oven for 7 minutes. Then you could eat it. -**Kayton**

Go to the store and get a big turkey because we have 10 people coming over. Then you put it in the oven for 15 minutes. But don't eat it yet. -**Jackson**

You cook a turkey by skinning it. You then tear the bones out of it. You put it on a plate after you take it out of the oven. Let it get the heat out and eat it. -**Malachi**

Go to the store and get a turkey. Then you cook it on the stove in a frying pan. Then you wait an hour. Then you take it out of the frying pan. You then cut it. Then you eat it all. -**MaCarla**

Go to the forest and get a turkey. I grill him on the oven. First, we cut him then we eat him. -**Sophia**

Go to any store and get a turkey. Put it in the oven for 17 hours. I like turkey! -**Ayden**

Take the turkey from the store. Then you put it in the oven for Thanksgiving. Then you cook it for 80 years. Then you eat it with marshmallows. -**Imani**

Go to the store and pick out a turkey. Then they grab them up then eat them with tatoes. -**Matthew**

Mom gets a turkey from the grocery store. Then you cook it on the stove. Turn it on and cook it for 10 minutes. It gets hot and then you eat it. -**Genesis**

You find a turkey in the woods. You let it eat with you. When it's fat you pluck his feathers off. Then you cook it for 10 minutes in the oven. Then you eat it for Thanksgiving. -**Aubree**



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HOW TO COOK A TURKEY

Matt goes in the woods and gets a turkey. Mom puts it in the stove for 50 minutes. Then we eat it. -**Josey**

Mom goes to the store and gets a turkey. She puts it in the oven. Then she cuts it up. I don't like the wings just the turkey. -**Tommy**

The Hurricane Pups
Mrs. Marie Smith/ Mrs Terri Ham (Ms. Tee)
You get a turkey from the farm and then you heat up the turkey at home in the oven. You got to turn the oven on warm so you don't burn your tongue. You cook him 20 hours and 20 seconds. When it's cooked already you get a fork out and put it on the plate and eat it. -**Camden Griffin**

You can go to Wal Mart to get a turkey and you put him in a big pot. You put him in the oven at 7. He can stay in there for 7 minutes. You check the oven and feel the pan to see how hot the turkey is. When he is hot he's done. You get him out to cool and then you can eat it. -**Savannah Nelson**

First, you gotta go to Wal Mart and get a turkey. You take his feathers off and you put him on top of the stove and cook him in a pot. You cook him for 20 hours and he's done when you put water on him. Then you can put him on the table to eat. -**Aries Owens**

You go to the big bridge and find a gold fish pond. And then when you see a turkey you chase it on the road and you catch him. You take him home and cook him on the stove. You cook him 5 seconds and you eat it. -**Elijah Johnson**

You can go to the river and look for a turkey. You can catch him and you take him home to cook. You put him on the table and you can eat him.
Riley Long

You get a turkey at Wal Mart. You take him home and take the skin off and cook him outside on the grill. You cook him 1 second and put on salt and put him in a bucket and put him on the table to eat.
After that, I have to take a shower. -**Alex Johnson**

You get a turkey from a farmer's farm. You get it home and chop off his feathers, his beak, and his feet. You put him in a pie pot that you can use for turkeys. Pie pots are for pies but you can sometimes use it for a turkey. You put him in the oven for 15 minutes and then you put him on the table to serve him. You can't burn him or he won't be good. Maybe 4 minutes would be better. Then you just eat. -**Everly Mitchell**

You get your turkey from Wal Mart, and I know because I see some there. You take it out of the package and put it in the oven. You can cook him for 30 minutes. He is done when you see that he is plain food. You can put him on the table and eat him. -**Jaidan Hochtell**

I will get my turkey from the farm. You take him home and take his feathers off. Then you take off his feet. You put it on the grill outside for 20 minutes. When it starts smoking it's cooking and then it's done when it smokes a lot. You put it on the table, and then put it on your plate, and then you eat it. -**Britton Jones**

You can get a turkey from a farm. You can cut it up and put it in oven for 10 minutes. You put salt on it and put cookies on it so it will be so yummy like my mommy makes. I put it on the plate and put on pepper and eat it. Oh I forgot, you put on sour cream too, my mom did and it was good. -**Tobias Guyton**

You can get a turkey from the farm. Then you put on the butter and put him in the kitchen and then in the stove. You can cook him for 10 minutes. He is done when it beeps. You put him on the table to eat.
Julia Smith

I will get a turkey from Wal Mart. You take him out and put some salad on him and one slice of hot dog and then put him in the oven. You cook him for 1 minute. When the stove beeps he is done. I can take him out and cut him in pieces and then eat. -**Kamron Outlaw**

You can get a turkey from the turkey farm. You take him to Nanny and Poppy's. You put him in a pot and in the oven for 30 minutes. It smells good. Take him out and eat him. -**Mackenzie Carey**

You get a turkey from the woods. You got to wash it and take out the feathers. You put him in a pot and put it on the stove. Cook him for 30 minutes. It's done when it's night. You put him on a plate and eat. -**Carly Longenecker**

You can get your turkey from a field. You got to chase it and bring it to your house. You have to stuff it up with fruit like strawberries, raspberries, blueberries, and apples. You put it in the oven and cook it for 5 minutes. It is done when it looks like it's roasted. Take it out and put it on the table so everybody can eat it. -**Lela Abrams**

We buy a turkey for Nanny and Poppy at Food Lion. We drive it over to their house but it takes a long time. They cut off the feathers with the knife and then his feet and stuff. They put him in the oven for 70 minutes. I watch it and go play for a little while and then it's done. We can put it on the plate to eat. Tucker sometimes gets the leg, but now he gets the edge. -**Chase Carey**

I get my turkey from the turkey farm. I take the feathers off and put it on a big giant plate to cook it. I put salt on it to make it sweeter so it won't be plain. I put it on the grill and the back bones will stick off the grill, cause that's how turkeys are, they are big. When it gets done like other turkeys, like 10 minutes, I will take it off the grill. I need to put on my gloves, so I can take it up, so it's not too hot and put it on the plate. I eat it then. -**Margo Tipton**

I get my turkey from the Piggly Wiggly. We can take the skin off and the feathers and then we can put on some salt and pepper. We put on seasoning too. Then we put it on the little grill. We cook him 30 hours. We put a little temperature thing in the turkey so that you can stick it in and when it gets hot it's done. We put out plates and then our family comes over and we eat. -**Laityn Willis**

You can get a turkey from the Piggly Wiggly. You take him home and put him in a pot. You put him on the stove and cook him 2 minutes. When it's time to eat he is done. You sit down and eat, but I never ate a turkey before, but one time I tried it and it tastes like chicken. -**England Powell**

You can get a turkey from the grocery store on the food isle. I take it home to my Nenna's house with my mom, and she drives me there. You put the turkey on the pool table and then put him in a pot. But you got to put paper on the pool table first, then you put him on the grill to cook for just about 5 minutes. We have a little timer and it beeps when it's done, it says, ding,ding, ding, ding. Then you put it on the plate while you eat it. -**Colt Cowell**

I can get my turkey from Wal Mart. I bring it home and take it out and put on a little bit of salt. You put it in the oven and cook it for 5 minutes. You put something in it to take it's temperature and it has to be a little bit hot. You take it out and cut it up and eat it. -**Aribella Smith**

Mary Wilkinson's Class
First I will kill a turkey in the woods. Then I will take it home and put it in a pan. Next I will put seasoning and salt and pepper on it. Then I will put it in the oven and cook it on 200 for 15 minutes. It will taste scrumptious! -**Bryson Green**

I will get my turkey from the store. Next I will put it in oven and cook for 10 minutes on 50 degrees. It will taste good. -**Axl Barnes**

First I will get my turkey from Walmart.Then I will put it in the stove and cook it for 15 minutes on 150 degrees. It will taste good. -**Gabriel Niznik**

I will shoot a turkey in the woods. Then I will bring it to the house. I will put it in a pan and put squash in the pan too. I will put it in the oven on 350 for 15 hours. It will taste yummy! -**Tristin Sawyer**

I will get my turkey from Walmart. I will put it in a pot and cook it on 20 degrees for 20 hours. It will taste scrumptious. -**Bryleigh Tribby**

I will get my turkey from Walmart. I will put it in a pan and cook it for 4 minutes on 104 degrees. I will cook it in the oven. It will taste scrumptious. -**Cassidy Wiggins**

I will get my turkey from Walmart. I will put it in a pan and cook it on 21 degrees for 10 minutes in the stove. It will taste good! -**Brayleigh Tribby**

I will get my turkey from Walmart. I will put it in the microwave and cook it for 10 minutes. It will taste good! -**Ryan Pegram**

I will get my turkey from Walmart. I will put it in a pot. Then cook it on 104 for 1 minute. It will taste good. -**Baylee Lewis**

I will get my turkey from Walmart. I will put it a pot. I will boil it in the oven for 14 minutes. It will taste good. -**Jayden Williams**

I will my turkey from the grocery store. I will put it in a pot and cook it for 30 minutes on 500. It will taste yummy! -**Raylon Cahoon**

I will get a turkey from Walmart. I will put it in a pot with pepper. I will cook it for 10 hours on 10. It will taste yummy! -**Xohie Laney**

I will catch a turkey from the woods. I will put it in the oven on 50 and cook it for 80 hours. It will taste good! -**Savannah Richards**

I will get my turkey from the woods. I will put it in a pan and cook it in the oven for 10 minutes. It will taste good. -**Mariah Pipkin**

I will get my turkey from a farm. I will put it in a pan and put some sauce on it. I will cook it in the microwave for 20 minutes. It will taste good! -**Azyiah Davis**

I will go hunting to get my turkey. I will put it in a pot and put sugar on it. I will cook it 15 hours in the microwave. It will taste good! -**Akyiah Davis**

I will get my turkey from the farm. I will put it in a pot. I will cook it on the stove for 5 minutes. It will taste good. -**Joshua Chaparo-Alvarez**

I will get my turkey from Wal mart. I will put it in a pot and put some peppers on it. I will cook it in the microwave for 20 minutes. It will taste good! -**Cadence Williams**

I will get a turkey from the piggly wiggly. I will put it in a pot and put it into the oven. I will cook it on 100 for 15 hours. It will taste good. -**Neziah Barber**

FIRST GRADE
Mrs. Cindy Brinson's Class
On Thanksgiving I will git a turkey from the farm. I will wash my turkey. Then I will cuck it for 15 minuts. I will cuck it in the uvin. Then I will eat it. -**Allie Buck**

I am going to trap a trkye with a caje in the woods. I am going to cut the fethers. Off. I am going to cook it 2 minits in the ovin with salt. Then tack it out. -**Adora Mullens**

Step one-get a turkey from Walmart. Step two- bring a turkey home. Step three-get the turkey feather off the turkey. Step four-cook turkey in the stove then put salt on it. By Connor Russo
For Thanksfving I will get a turkey frum Wal mart. When I get back home I will ask my dad to help me pull the fethrs off. I will put it in the ovin. I will cock it for 18 minis ad 59 secins. I will cook it at 30 dugrees. I will get mackurone and I will get peeza for dusrt. Then eat it. -**Talin Gibbs**

I got my turkey fum the wuds. Then I cam hom and then I cook it. Then I pute it in the uven. Tehn I put sum seseg on it. Next I cook in a pot in the microwav. I will cook it 2 hours. -**Madison Summage**

Frst I gow to wlmrnt and git a turkey. Then I wosh it vare cafoolee. Nex I pud budur on it. Last I pud it in a pan then I pood it in the ovin for thity mins and five awrs. Yum Yum yum -**Alexis Lilly**

Step noe-go find a turkes. Step to -chop gus beck off. Step threi-scin his fethrs. Step for-chop fet off. I will put it in the uvin on a hundr the grees. Thin I will fet it to my mom and my dad. -**Preston Mayo**

I bot the turkey at the walmart. I brig it at home and I tac of the fethrs. Win I was dun I brug a pot to the turkey. I put sum bbq and I put sum hot sos. I cook it minis 68. It was dlisish. -**Stephanie Mendoza Martinez**

This is how to cech a turkey. Frst git a gun to shut the trcey. Thin I tack a nife to ckut oof the fethr. Thin I wosh the turkey. Win im dun washing I pit it on the gril. I cut opin the turkey. Cuk for 30 minis thin I cut oof the beec. Thin I pit on sot and pepr and hot sos. I eat it. -**Luke Boyd**

I will git my turkey form the wussd. Then you have to kut the fethers off. Then put in the uvin for twlf mins. Put the hete for 34. Im going to stof my turkey up with mosh ptadse and with mrarckonre. I will putt hot sallce on it. And im going to shar with my famble. -**Ashton Heath**

First go shut the turkey with a gun. Then clene the turkey. Next pik the fethers owf of the turkey. Last I'm going to cook it for 10 minnits and 100 dugrees. Then I'm going to put gravea and peper on the turkey and put it on a plate at the dinner table. Then we are going to eat the turkey. -**Antonio Carmon**

Fist I am going to get it off of a farm. Nest I am going to wosh it. Nest I amd going to pill the fetheres off. Nest I am going to cook it on 30 dugres. Nest I am going to get it out of the ovin. Last I am going to eat it yum. It is delisish. -**Mya Hopkins**

First I bu it at the pigle wigule. Wosh it. you put sot and pepr on it. Yu pit in the uvn for 3 mins at 100 degre. Yu put hot sos on it. And et it. -**Kalani Voliva**

First I will hut it. I will tack it hom and sckin it. I will wosh it and tack the fethers off. I will put grlick on it and coock it in the micrmowav. I will coock it for 10 minits. Last I will et it and to to sleep. -**Reid O'Neal**

How to cook a turkey. It is esey. You just biy it frum Walmart. Next you tak off the fethrs. I will pout it in a pool. Then you pout it in a pot and cook for 30 awrs at 40 degrees. Next solt. 40 scoops of solt. I will cut it in peesiss. An eat it. -**Evan Peters**

First I wod go by my turkey at pigly wigly. I wod wosh it in the sinck. I wod put peper on it. I wod cook it in a oven. I will cook it for 8:9 minits at 7 degrese. Last I will eat it. -**Mekenna Tribby**

Ms. Cayton's Class
You can poot it in a uvin and you can eat a turkey to you can go get season it frum Piglee Weglee. -**Caleb Grady**

How to cook a turkey. Buy a turkey from womet. Put it in a season. Put sume musterd on the turkey. Put it in the oven. Cook the turkey 30 minis. -**Gage Long**

How to cook a turkey. Get turkey from the store. I will season my turkey. You can grill it for 20 hours. Wait when it coals down. -**Alexis Nelson**

You can by yure turkey at the fame. You clean yure turkey and wash. You have to put season. Ou have to cook two hours. -**Aranza Beltran-Lopez**

Hunt a turkey if you cill a turkey you have to wash it. An cook it and put it in the uvin and put 60 minis. -**Jacob Avery**

Git a turkey frum food lyin. Wos him put sot and pepeper. Put sum stufin in the turke. Thein crve it. Put it in for 8 aowerss. -**Kharon Carroll**

Season on it also you got to clen it and I wod pat musterd that wod make it good to me. Pol his fethers off. You can cook a turkey over the fyier that can make it evin hoter an you can pot the turkey on the pot. The met is good. -**Gavin Moody**

15 minis. You trap a turkey put a turkey in the oven. Put the turkey carve. -**Taquan Scott Jr.**

How to cook a turkey put in the ufene. Food liyin wen you get it you can put season on the turkey. I cook him for 3 menets. -**Sheyla Guadalupe**

Go to the stor my season salt and pepr. I kut my turykey. I pot stufin on my turkey. I put my turkey in the uvin. Befor I put my stuffing. I will klen my turkey. I will cook it for 20 minits. -**Mia Guzman**

I can get it frum Walmat. I can clin him. I lik salt and peper. Get him frm a stow. -**Terra Vilches**

You can get it fum walmart and you can get it fum food lini. -**Aubrie Mayo**

Ms. McDaniel's Class
First, I will go into the filld to get my terkey. Next, I will tell my mom to put it in the mikerwayv. I will tern the mikerwayv for 50 minits. Then, I will take it out uv the mikerwayv. Last, I will eat it. -**Raylan Wilkinson**

First, I am going to shoot it. Next,\ I am going to wash it. Then, I am going to put the turkey in the uvin for 20 minits. I will put my derges for 20007. Last I am going to eat it. -**Finley Cowell**

First, I wit to hunti frow a terkey. Next, I tuc the terkey home. I will cleant at my house. Then, I will put on the grill for 20 minits. Last, I carve my terky. All my family eats. -**Brayan Valles**

First, hunt my turkey. Next, I will clean it. Then, I put it in the uvin for 20 minits and 20 dgres. Last, I carv the turkey then eat it. -**Donovan Day**

First, hunt for my turkey. Next, I will take the turkey home. I

will wosh the turkey. Put the oven on for 20 minits and the temperature 30. Then, I will put my turkey in the uvn. 20 minits and 50 dgres. Last, teck it out lay it on the table and eat it. -**Kamren Squires**

First, I will go to the stor. Next, I will clen it. Then, put it in the uvin and cook it four 8 owrs. Last, I will tack it owf. Put it on the tabl. -**Madyson Bell**

First, I wod go to the farm and bring it home. Next, I wod clen the turkey. Then, I wod put it in the uven for 20 minits and 30 owrs. Last, I wod put it on the table then carv it then etit. -**Tayla Truesdale**

First, I go to Walmart. Next, I take the feathers off and wash it. Then, I cook it in the oven for100 degrees. Last, my dad is gonna cut it. -**Martha Owens**

First, I wid get the trkey from the forist. Next, I will tak the trkey home. Next, I well kuk the trkey for 1000000 dregres and 100 menes. Last, I well put the trke on the plat then I well krve it. -**Mannie Marques**

First, I will cech a trce. I will hunt for a trce. Next, I will breg him hom so I can tack his fethers off. Then, I will put him in the uven. Last, I will cook it. I got to set a timer. So I carve it and I yet it. -**Alannah Sawyer**

First, I whud go to my nabrs fom and git a trce. Next, I whud go back to my hass. Then, I whud go to the cichin and put it in the uvin for 88 mins and 200 owrs. Last, I whud sher wit my mom and my grapol and my gremo. Yum! -**Abraham Stephens**

First, Hunt the trkey wif a rifl. Next, I will tayk the fethers off. Then, I will turn it to 40 mins and put 25 degres. Last, tayk the trke out put it on the tabyl and eat it. -**Anna Moore-Guyton**

First, I am gitting my trkeye at a form. Next, wosh it and pit it in the fresr and tak it out. Then, I will pit it in the uvin at 20 minis the hiyt 10000. Last, I will put stuf uron it. I will carth it and eat it. -**Dayana Lugo-Ramos**

First, you go to the store and buy a turkey. Next, you put pepper on the turkey. Then, you put it in the pot I saw on TV. Last, you cook it for 1 hour. Take it out of the pot and put it on a plate and eat it. -**Brayden Bennett**

First, you go to the farm to get a turkey. Next, you take it home and wash it. Then, you take the crockpot and put the turkey in it and cook it. You wait for all the people to get to my mema's house. It is still cooking but we eat other stuff first. The turkey is done and we get plates and eat it. -**Jason Hodges**

Mrs. Henries' Class
First, I take the feathers off. I season it with garlic, and sprinkle cheese on the top. Then I am gonna cook it on the grill. I cook



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Legals

NOTICE OF SERVICE BY PROCESS
BY PUBLICATION
IN THE GENERAL COURT OF
JUSTICE
DISTRICT COURT DIVISION
FILE NO. 18 CvD 116
NORTH CAROLINA
PAMLICO COUNTY

Pamlico County, A Body Politic and Corporate vs. Clinton Keith Winstead, Unknown Spouse of Clinton Keith Winstead, Tina Marie Winstead, Unknown Spouse of Tina Marie Winstead, Johnny Harold Winstead, Unknown Spouse of Johnny Harold Winstead, Unknown heirs at law of Clinton Keith Winstead, Unknown heirs at law of Johnny Harold Winstead, Unknown heirs at law of Tina Marie Winstead
TO: Clinton Keith Winstead, Unknown Spouse of Clinton Keith Winstead, Tina Marie Winstead, Unknown Spouse of Tina Marie Winstead, Johnny Harold Winstead, Unknown Spouse of Johnny Harold Winstead, Unknown heirs at law of Clinton Keith Winstead, Unknown heirs at law of Johnny Harold Winstead, Unknown heirs at law of Tina Marie Winstead
Take notice that a pleading seeking relief against you has been filed in the above-entitled action. The nature of the relief being sought is as follows:
Foreclosure sale to satisfy unpaid property taxes owing to Pamlico County on your interest in the property described as follows:
On the northwest side of Lane Street, also known as the Ferebee Road, and on the southwest side of Third Street in the Glenwood Heights Subdivision, BEGINNING in the southwestern edge of Third Street-at a point which is 568 feet, measured along said street edge, from the northwest edge of Lane Street, and running thence South 21 degrees 25 minutes West 200 feet to Ferry L.

Miller's eastern corner; thence North 67 degrees 30 minutes West with Miller's northeast line 200 feet to the Gatlin line; thence North 21 degrees 25 minutes East with the Gatlin line 200 feet to the southwestern edge of Third Street; thence South 67 degrees 30 minutes East with said street edge 200 feet to the point of BEGINNING, containing 92/100 of an acre, more or less.
There is conveyed herewith as an appurtenance to said land a perpetual easement for ingress, egress and regress thereto and therefrom, over and along a 40-foot wide street, the northwest line of which begins at the eastern corner of said land and runs South 21 degrees 25 minutes West along the southeast line thereof to its southern corner.
Subject to easements, restrictions and rights of way of record, and matters of survey.
<?>Also being identified as Parcel ID#H042-143, Pamlico County Tax Office. Address: (H042-143) Third Street, Stonewall, NC
Plaintiff seeks to extinguish any and all claims and interests that you may have in the property, to have a commissioner appointed to sell the Property and to deliver to the purchaser a deed to said real estate in fee simple, free and clear of all encumbrances, and that the interests and equities of redemption of the Defendants in the property be forever barred and foreclosed.
You are required to make defense to such pleading not later than December 19, 2018 and upon your failure to do so the party seeking service against you will apply to the court for the relief sought.
This day of November 1, 2018.
Richard J. Kania
Attorney for Plaintiff
600-A Centrepark Drive
Asheville, North Carolina 28805
(828) 252-8010
Publish on Nov 8, 2018, Nov 15, 2018, Nov 22, 2018

NORTH CAROLINA
IN THE GENERAL COURT OF

JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF BRUCE C. MAHONEY File No.: 18 E 134

All persons, firms and corporations having claims against BRUCE C. MAHONEY deceased, are notified to exhibit them to MICHAEL C. MAHONEY, Administrator of the Estate, on or before February 5, 2019, 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 30thday of October, 2018.

Estate of Bruce C. Mahoney
Michael C. Mahoney
8146 Cohosh Court
Raleigh, NC 27616
Publish November 7, 14, 21, and 28th 2018.

NOTICE TO CREDITORS ESTATE OF KENNETH E. BRIGMAN FILE NO. 18E149

Having qualified as Executrix of the Estate of Kenneth E. Brigman late of 465 Blue Heron Drive, Bayboro, Pamlico County, NC 28515, the undersigned does hereby notify all persons, firms and corporations having claims against the estate of said decedent to exhibit them to the undersigned at 408 Main Street, P.O. Box 411, Bayboro, North Carolina 28515, on or before the 7th day of February, 2019, or this notice will be pleaded in bar of recovery. All persons, firms and corporations indebted to the said estate will please make immediate payment to the undersigned. This the 7th day of November, 2018.

Dawn Hayes, Executrix
Estate of Kenneth E. Brigman
Sara L. Delamar
Delamar & Delamar, PLLC
408 Main Street

P.O. Box 411
Bayboro, N.C. 28515

(For Publication: 11/07/2018;
11/14/2018; 11/21/2018; 11/28/2018)

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF JOYCE B. SOLOMON File No.: 18 E 153

All persons, firms and corporations having claims against JOYCE B. SOLOMON deceased, are notified to exhibit them to MILDRED S. SMITH, Executor of the Estate, on or before February 5, 2019, 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 Executor. This 7th day of November, 2018.

Mildred S. Smith, Executor
Estate of Joyce B. Solomon
2014 Blackbeard Drive
Oriental, NC 28571

Publish November 7, 14, 21, 28, 2018.

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF CARLOS ALVA MONDAY

Having qualified as Administrator of the Estate of CARLOS ALVA MONDAY, late of Arapahoe, Pamlico County, North Carolina, the undersigned does hereby notify all persons, firms and corporations having claims against the estate of said decedent to exhibit them to the undersigned at 145 White Hall Road, Arapahoe, NC 28510, on or

before the 15 day of February, 2018, or this notice will be pleaded in bar of their recovery. All persons, firms and corporations indebted to the said estate will please make immediate payment to the undersigned. This 14th day of November, 2018

Phyllis L. Monday
145 White Hall Road
Arapahoe, NC 28510

Publish: November 14, 21, 28 and December 5, 2018

HOLLOWELL & HOLLOWELL
P.O. Box 218
Bayboro, NC 28515

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF JOHN D. BRADY, JR File No.: 18 E 157

All persons, firms and corporations having claims against JOHN D. BRADY, JR deceased, are notified to exhibit them to PAUL C. BRADY, Executor of the Estate, on or before February 12, 2019, 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 Executor. This 7thday of November, 2018.

Estate of John D. Brady, Jr
c/o Paul C. Brady
609 Mills Road
Oriental, NC 28571

Publish November 14, 21, and 28th and December 5, 2018.

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY

SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF PHILIP W. WHITE File No.: 18 E 153

All persons, firms and corporations having claims against PHILIP W. WHITE deceased, are notified to exhibit them to ROBERTA H. CATON, Executor of the Estate, on or before February 19, 2019, 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 Executor. This21st day of November, 2018.

Roberta H. Caton, Executor
Estate of Philip W. White
2145 NC Hwy 306 S
Grantsboro, NC 28529

Publish November 21, 28, December 5, 12, 2018.

NOTICE TO CREDITORS

All persons, firms and corporations having claims against the Estate of E. FRANK MANESS, JR., Deceased, of Pamlico County, N.C., are notified to present the same to the Personal Representatives listed below on or before February 21, 2019, or this Notice will be pleaded in bar of recovery. All debtors of the said Estate are asked to make immediate payment. This 21st day of November, 2018.

ELI FRANK MANESS, III
Co-Executor
MARY ELIZABETH MANESS GREEN
Co-Executor
c/o GREGORY T. PEACOCK
Ward and Smith, P.A.
Attorneys at Law
Post Office Box 867
New Bern, NC 28563-0867

November 21, 2018, November 28, 2018, December 5, 2018, and December 12, 2018.

Property Transfers

(Nov. 9 – Nov. 21, 2018)

- Section, from James L. Vanderzyl, Gillian M. Vanderzyl, Jillian M. McNally, to James L. Vanderzyl and Gillian M. Vanderzyl \$0
Nov. 13, Meets and Bounds Hwy. 304, Bayboro from Wilmington Savings Fund Society, FSB/TR, Stanwich Mortgage Loan Trust A., Carrington Mortgage Services, LLC/ AIF to Samuel A. Murray \$50
Nov. 13, Metes and Bounds, from Sheila Sue Jones and Nancy E. Matthews to Rebecca Rouse \$210
Nov.14, Oriental Pantation Lot:10 Section 3-A, Oriental Plantation Lot:11 Section 3-A, from Melvin C. Pearson, Barbara A. Pearson and Bar-

bara Ann Pearson to Richard Micheal Ascoli and Charlene Ann Ascoli, \$500
Nov. 14, Metes and Bounds, from Sybil W. Gatlin/EST and Robert C. Taylor/EXR to Robert C. Taylor and Thomas W. Taylor, \$0
Nov. 15, Broad Street Village Two Tracts from George E. Smith and Judith M. Smith to Travis Evans and Rebecca Popan, \$58
Nov. 15, 29.6 Acres from Steve H. Hardison and Nancy P. Hardison to Nathaneal Alton Andrew Theocles and Jennifer Leigh Theocles, \$450
Nov. 15, Mills Road, Oriental, from, Mark R Laser, Mark Laser.Amy Knorr, Amy M Knorr to Kenneth M. Laser and wendy R. Osserman, \$0
Nov. 16, Hwy. 55 Metes and Bounds, from Ronnie M. Avery,Mildred Avery, Mildred S. Avery, Karol A. Badger and Alvin L. Badger to Karol A.

Badger, Charles Avery, Ester A. Brewer, Barbara A. Linyear, Ronnie M. Avery, and Alton R. Avery, \$0
Nov. 16, Lot:14 NC Hwy. 306 Metes and Bounds from, Linda C.Griffin to Raymond Jefferson Griffin, \$0
Nov.16, Tract Two, Metes and Bounds from Shannon Todd Willis to Jesse B. Cahoon and Teresa S. Cahoon, \$50

Nov. 16, Metes and Bounds from, Shannon Todd Willis to Hailey Marie Mitchell, \$0
Nov. 16, Foxwood at Pinedale Lot:54 Section Two, from, David M hardee, Deborah P. Hardee and Deborah Pegram-Hardee to Patrick Manni- ing, \$150
Nov. 16, 1.80 Acres E/S NC Hwy. 306, Metes

and Bounds from, Joseph A. Small Jr., Sandra H. Small, Sandra H. Mccotter to Curtis Tillman and Rhonda Tillman, \$170
Nov. 16, Three Tracts; SR 1005 Deed for highway right of way from, North Carolina Department of Transportation, Department of Transportation to Weyerhaeuser Company, \$20
Nov. 16, Bay Shore Estates Lot:16 from, Samuel Joseph Kleiman and Yvone Piner Kleiman to Jason E Matthews and Adrienne M. Matthews, \$533
Nov. 16, Beards Creek Acres Lot: 6, from James R. Braddick/ TR, Jean E. Braddick/ TR, James R. And Jean E. Braddick Family Trust, James R. Braddick, Jean E. Braddick to Chris A. Dale and Angela A. Dale, \$521

Last Minute Turkey Recipes

Pamlico County Primary School Mrs. Henries’ First Grade Class

First, I take the feathers off. I season it with garlic, and sprinkle cheese on the top. Then I am gonna cook it on the grill. I cook it on the grill for 30 hours. And then I eat it! -Ciarrah Carawan

Buy the turkey from a store. You can put some pepper and some people put salt on it. Then you have to put in the oven. It gets baked in the oven for 70 minutes, with the oven being HOT. -Aaron Figueroa-Beltran

First I am going to go hunt a turkey. Peel his feathers off, season it with hot sauce, and put the turkey on the grill. Cook it on the grill for 5 hours. And then we eat it! -Camden Gibson

I will get the turkey from a farm. And then I will put it in the oven for 40 minutes, with the oven being a little bit hot. And then we will get it out, and then we will eat it. -Emma Keesecker

Get the turkey from a farm. Before we put it in the oven, put salt

on the top, and then put it in the oven. We cook it for 5 minutes in an oven that is really hot. -Noah Lin

Buy the turkey at Food Lion. Then we put salt and pepper. We cook it in the oven at 300 degrees, for 12 hours. Take it out of the oven and cut it, eat it! -Emely Lopez-Jimenez

What I do is I get the turkey from the woods. And I kill it and I open it and take all the feathers off. I season it with cheese and hot peppers. The timer for the oven is going to be set on 8 hours, and the oven should be hot enough it will cook the turkey. I wait for the oven to ding. When it dings I will eat it! -Aleigha McDonald

I will go hunting for the turkey. I will clean it and take its eyes out. And then put it in the oven. I will put the oven on 70 degrees, for 20 hours. Then I take it out and taste it and see if it’s good. If it’s good, I will eat it! -Kamerin Ollison

I get the turkey from Walmart. I will cook it in a frying pan for 10 hours. Then I will eat it. -Leilana Vilaysak

We can get a turkey from the store. Then we go home. And then we wash the turkey, and then we can put it in the boiling pan. We can set the stove, and cook it on the stove. We will cook it for 45 minutes. And then you wait until it’s all done, and then we check the turkey. Then we can try it and make sure it’s good. And then we can eat it. -Isla Weimann

I will get the turkey from Walmart. Then I will go home, then I will put seasoning on it. I will put salt and pepper on it, and then put it in the oven. I will cook it for 10 minutes. Then I would eat it. -Madison Williams

I’m going to get a turkey from a farm. Then I am going to cook it in the oven. I will cook it for 90 minutes and the oven will be set at 60 degrees. After the turkey is cooked, we will eat it. -Aly Sosa

We get a turkey from the store. Then we put it in the oven and set the timer for 2 minutes, at 300 degrees. Then we eat it. -Jayla Martinez



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PUBLIC NOTICE

North Carolina Environmental Management Commission/NPDES Unit
1617 Mail Service Center, Raleigh, NC 27699-1617

Notice of Intent to Issue a NPDES Wastewater Permit

The North Carolina Environmental Management Commission proposes to issue a NPDES wastewater discharge permit to the person(s) listed below. Written comments regarding the proposed permit will be accepted until 30 days after the publish date of this notice. The Director of the NC Division of Water Resources (DWR) may hold a public hearing should there be a significant degree of public interest. Please mail comments and/or information requests to DWR at the above address. Interested persons may visit the DWR at 512 N. Salisbury Street, Raleigh, NC to review information on file. Additional information on NPDES permits and this notice may be found on our website: <http://deq.nc.gov/about/divisions/water-resources/water-resources-permits/wastewater-branch/npdes-wastewater/public-notices>, or by calling (919) 707-3601. Town of Oriental, Pamlico County, has applied to renew NPDES permit for the Town of Oriental Water Treatment Plant [NC008447] discharging filter-backwash wastewater to Whittaker Creek, Neuse River Basin.

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My favorite holiday is Thanksgiving and my favorite food on that holiday is turkey.

First, I would get a turkey. Then I would bring it home. Next, I would preheat the oven to 350 degrees. Then I would take the turkey out and put some seasoning on the turkey. Then I would put it in the oven. When it is finished I would put some salt pepper and gravy on it. Also, you may want some mashed potatoes and peas.

-Hannah Gorton

One of my favorite holiday is coming. So this is how you make a turkey. First you need to get a turkey. Then you preheat the oven to 300°. Next, you clean the turkey. Then, you out it on a middle pan when it beeps. Then you leave it in there for 20 minutes. Then, your all done. **-Ruby Shields**

Thanksgiving is almost here. To cook a turkey you need, well, a turkey. When you get the turkey home, you will need to preheat the oven to about 450°. I take my mom like 3 hours. For stuffing you can use onion, green pepper, salt, pepper, papprika, and culture salt. I also eat mashed potatoes, jello, ham, mac and cheese, deviled eggs, and for dessert I eat apple pie and icecream! That's how I would prepare my thanksgiving feast. **Jocelyn Robinson**

First, I have to preheat the oven to 450°F for 20 minutes. After that, I would season it. Then, I would stick it in the oven for 1 hour. When I take it out I'll put garlic, salt and pepper on the turkey. Next, I would make mashed potatoes, deviled eggs, stuffing, oca, collards, green beans, and baked beans. Finally, you eat the turkey! -**Gavin Lockwood**

First, I go to Pigg Wigg to get my turkey. Then, I went to my house. Then, I put the preheat on 50. Then, I put the turkey in the pot, then, I got the turkey out the pot then I was eating the turkey and it was good. -**Nazir Jones**

First, I will go to Pigly Wigly to get my turkey. Then I will put the turkey in the oven. Heat it to 350degrees and cook in the oven for 2 minutes. Put on some salt and pepper then eat it.

-Shyela Smith

You go hunting for a turkey. Then you bring it home. Then

you cook it in the oven for three hours. Then it is done and you and your family can eat it. That's how you cook a turkey.

-Brian Woolard

First, preheat the oven to 300°. When the oven reaches 300°, put the turkey in a wide flat pan. Then, add turkey broth to the turkey. Leave the turkey in the oven for two hours. When the turkey is done, add spice if you would like. Finally, set the table and enjoy. -**Harmony Gray**

First, you need to get a turkey. Next, you preheat the oven to 350°F. Then stuff the turkey. Also, put the season and grovy on the turkey. Finally, you put it and put it on the plate with the other stuff. At last, you serve the turkey. This is how you cook a turkey. **-Dawson Force**

I can not wait for Thanksgiving. I need to go to Piggy Wiggy to get my turkey. Once I got me turkey, I go home and turn on the oven on 800°. Then get the table ready with a white sheet while the turkey is cooking get seasoning out. When the turkey is finished get the shot and put in the seasoning.

-Noah Smith

When my momma starts to cook a turkey for Thanksgiving, she always gets a turkey from Piggly Wiggly. First, she preheats the oven to 425°. Next, she gets out a big pot. Then, when she finally is ready to put it in the pot she puts into a pot for 25-30 minutes. After that, when she comes to check on it she puts some seasoning on it. When it is finally done we wait till everyone. That's how to cook a turkey. -**Elliot Sampson**

Ms. Britt's Class
I go to my grandma to eat and she makes the yume food in the world and she makes good icecrem my gramom is the best doing the turkey and she takes us to the mall. **-Nicole Valles**

First go to the store you get the turkey and then you go home then you put the turkey on the oven then you take it out and let it cool the turkey thats how you make the turkey then you can make broney. And some stuffen and cacke pie juic and happy thangsiving
You could selitbruv with your famliy You rub butter on it the end -**Jesus Veliz- Figueroa**

First you grab a turkey frume a story next you put warm warter in the pot that fits in the ovine then you stuff the turkey after you rub Butter on it You put it in the ovine lastly you fixs the other dishes finly you it it for 5 nites in til is gone. **-Winter Willams**

First you get a turkey from the store, Then you get out you pot and put the turkey in the pot, and get to cooking, while the turkey is cooking you finish making the other food. Also you make the drinks and make the pie. Last but not least you eat the turkey. After you eat the turkey you eat the pie! **-Red Carey**

there are three steps to cook a turkey.1.go to the store2.cook it with salt and pepper3.eat it with your family and for desert you would have cheese cake andPIE and suger cookies and chocolet chip cookies and CUPCAKES YAY!!! -**Peyton Lowery**

First, get a turkey from the store then, take it let it sit out for a few mins next, you have to get a pot roast the turkey or grill it and make sure it's nice, juicy, tender, and good finally, you eat it -**Liliana Scharding**

first you go to the store and get a big turkey then you put the turkey in a pot
next you put the turkey in the oven and wait 3 hours and last you put some seasoning on the turkey and you cut it in to slices and then you make it cool of and you grab everyone and then you can say a good prayer and then you can make the other things and you can finally finally finally feast.

Kylee Rodriguez

we fry the turkey and chicken and have peis in a blakit and have a big big big cake and go to the equereme and eat a huge fish -**Evan Cuthrell**

first you go to the store in git a turkey then you tack it home and cook it for about an hour then tack it owt in secret sesnens on it in then put gravy on it and then you stuff it with vegetables then you eat it for Thanksgiving. -**Marianna Lafon**

first you get a tukey and then you let it set for 3 hours then you put in the oven for 5 hours then you make everything else and put the turkey seasoning on it and then you cut in to pices then you set the table -**Haley Rice**

We go to the store and buy a turkey and take it home and put it the uven maybe for like 3.50mins then git it out and put sesnen on it then you chriye it if it is still coold you put it back in the ofin for 5 moer mins then you enjoy it. -**Maliyah Spivey**

I can buy a turkey from walmart and when I get home I will
fried -**Taelorellis**

we go to the store and get a turkey then we go to our house then i carry the turkey in the house then me my mom kimayah and my grandma janice put some kind of juice then we stick the needle then we put it in the oven and then we wait about 30 minutes and take it out and cut it up and eat it with stuffing and cranberry sauce and put it on the table everybody.

then my cousin and we play football and play fortnite on my ps4 **-Jhasiyah McKoy**

Go buy the turkey and put it in the oven for 30 minutes and then eat it. At home. -**Mya Guthrie**

you kill it and you take it home take the feathers and then you put in your oven and eat it. -**Josue Lopez**

I go hunting for turkey and when i get back i skin it and then i put the turkey in the oven and set it to 450 F for 1 hour and when we take it out of the oven and we put our spices it and then we put gravy on it and then we take our frs and mack 'a cheese and the 4 pound bowl of baked beans and then we set the table and then we eat. **ps dont write on mine.**

-Alex Padilla

I go turkey hunting once i shoot one i cook it four about 90 mins then i take it out and then i cook some beans.I cook some corn. I bake a cake. I will set the tabel. I will put the food on the tabel. THE END **PS DO NOT TIPE ON MY LETTER**

-Owen Hodges

HAPPY Thanksgiving

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