



# Warm Wishes at Thanksgiving

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# The Pamlico News

Wednesday, November 22, 2023

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## Public hearing scheduled for proposed shellfish lease in Pamlico County

**MOREHEAD CITY** – The N.C. Division of Marine Fisheries will hold an in-person public hearing on proposed shellfish leases in Pamlico County at 6 p.m. Wednesday, Dec. 20 at the Pamlico County Courthouse, Courtroom, 202 Main Street, Bayboro.

Adam Brinson has applied for a 1.66-acre shellfish bottom lease in Bay River.

Flying Bluebill, LLC (Willis Scott, agent), has applied for an 8.39-acre shellfish bottom and water column lease in Jones Bay.

More information on the proposed lease can be found on the Division's website here.

The public may comment on the lease application at the hearing or in writing. Written comments will be accepted until 5 p.m. Thursday, Dec. 21 and may be submitted two ways:

Online Comments – Written comments will be accepted through an online form available here.

Mailed Comments – Written comments may be mailed to the N.C. Division of Marine Fisheries, Shellfish Leases, P.O. Box 769, Morehead City, N.C. 28557.

The application file and biologist report for the proposed lease are available for inspection during office hours at the N.C. Division of Marine Fisheries' Headquarters Office at 3441 Arendell St. in Morehead City.

For more information, contact Marla Chuffo, with the division's Habitat and Enhancement Section, at 252-808-8048 or Marla.Chuffo@deq.nc.gov.

WHO:

N.C. Division of Marine Fisheries

WHAT:

Public hearing on proposed shellfish leases in Pamlico County

WHEN:

Wednesday, Dec. 20 at 6 p.m.

WHERE:

Pamlico County Courthouse  
Courtroom  
202 Main Street, Bayboro

**How Do You Cook A Turkey? Kids Tell Us How**

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## Hurricane Hoops Pamlico Opens Season at Swansboro

by: Hiram Lupton

The Pamlico County High School basketball teams tipped off their season last Friday by travelling down to the crystal coast to meet the 3A Pirates of Swansboro High School for four games. The Junior Varsity girls picked up a nice win in a close contest to get the night off to a good start, 20-18. Next up were the JV boys team who were plundered by the Pirates and lose in a not so close game, 71-10. The Varsity Ladies took the floor next. Coach April Rose's squad is extremely young this year with only one Senior, Dania Galvan-Veliz on the roster along with a pair of Juniors and a whole slew of Sophomores and Freshmen. This is a team that is long on talent and short on experience and Friday's game showed both aspects of this team. This game was close from beginning to end with neither team able to make a big run and open up more than a 4 or 5-point lead. Pamlico held the lead into the fourth quarter, but Swansboro would not fold, and tied the score at 35 apiece on a free throw with 7 seconds left in the game, which ultimately sent it into overtime.

The next 4 minutes were just as tight as the teams traded baskets, but Swansboro came up with one more than Pamlico to take the win, 41-39. As is often said by Coach Rose, "trust the process." This season will see flashes of undeniable talent, and the frustration of inexperience, but as the season goes on and this team gels, there will be more of the former and less of the latter. The finale of the night came next, with the Varsity men taking the floor with first year Head Coach Nick Lewis at the helm. The Hurricane men are a veteran team and they showed that in going up against a bigger Swansboro squad and not backing down., and staying in the game the whole way. Swansboro's size on the boards was hard to overcome as they often got 2nd and 3rd shots on their misses and that advantage provided them with the edge they needed to take a 60-54 home win. This week, Pamlico will be on the road for their only set of games as they visit Edenton-Holmes on Tuesday. The Hurricanes home opener will be on November 28th against West Carteret.



Senior Forward Ragan Shields



Freshman Point Guard Nya Clark

## ACS Opens Basketball Season

by: Hiram Lupton

Arapahoe Charter School has restarted their athletics program at the middle school level and last Thursday they played their first game in many years. The Bobcats traveled to New Bern Christian Academy to face the Mustangs. Although the girls lost 40-2, and the boys fell 41-8, there was no lack of effort and this was an important step in ACS's return to competitive sports.



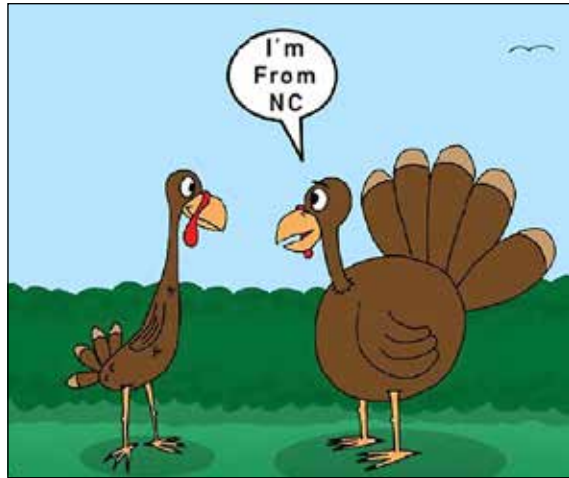
Bobcat Timothy Taylor



ACS's Jaida Wright

## Size Matters for NC Turkeys

by: Hiram Lupton



You often hear the question asked, "does size really matter?" If you are talking about national turkey production, apparently it does. Which state produces more turkey? That depends on how you measure "more." If you are interested in quantity, then Minnesota has the lead with roughly 40 million succulent birds produced and North Carolina is trailing behind in second place with 30 million. However, if you are a proponent of the bigger is better philosophy, the Tarheel state moves into first place with 1,167,000,000 pounds produced, to Minnesota's 1,044,900,000 pounds. So, when you sit down with your family on Thanksgiving Day and carve up that tender, juicy bird, take note. If it is big and plump, it probably came from right here in North Carolina. If it is a bit on the scrawny side and leaves a little to be desired as far as size goes, it might have come from up north in Minnesota. Either way, enjoy your turkey this Thanksgiving, unless of course you are having oysters, then disregard this article. When it comes to oysters, it's the salt not the size that matters.

## PCHA Fundraising Event, Evening with Earl I'james at River Dunes Harbor Club

You are cordially invited to attend a Pamlico County Historical Association Fundraiser held at the River Dunes Harbor Club on January 18, 2024.

Be prepared to listen, learn and be enthralled with NC History Museum curator, Earl I'james (pronounced IAMZ), as he weaves and connects the early history of eastern North Carolina around the oft-forgotten, incredibly versatile, yet beautifully-graceful longleaf pine (North Carolina's State Tree).

The evening's buffet will begin at 7:00. A cash bar/cocktail hour will begin at 6:00 along with an opportunity to participate in a silent auction on unique items and services dear to our area. The price for the meal and event is \$75.00 per person. Only 75 tickets will be available, so please purchase your ticket early.

PCHA will use Eventbrite.com as the ticket provider. Please go to the Pamlico County Heritage Center Facebook page for updates.

Go to this link for more information about the event and to make a ticket purchase.

<https://www.eventbrite.com>

**PAMLICO COUNTY MIDDLE SCHOOL**

■ on Page A4

### WEEKEND WEATHER



Saturday, November 25th **60°Hi** Cloudy throughout the day



Sunday, November 26th **56°Hi** Clear throughout the day

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# COMMUNITY

## OBITUARIES



**Carlton Maxwell Muse Sr.** passed peacefully at 92 years old in his home on Sunday, November 12, 2023, while watching the sunrise over Broad Creek. According to his birth certificate, Carlton was debatably born on July 31, 1931, but his mother told him otherwise.

Carlton “Mack,” or “Son” as he was referred to by his parents, was as salty as they come. He was a proud United States Coast Guard Veteran, serving in both active duty and USCG reserves. He was also a lifelong commercial fisherman, who was once air lifted off the F/V Miss Pamlico when she hit the bottom in Oregon Inlet. Year after year he would trawl the waters from the Mid- Atlantic all the way to Key West, Florida. He loved fishing so much that he would move his family to the Keys once a year, just for shrimp season. Carlton and his family would always find their way back home, to Little Pamlico. When he finally grew tired of the wind in his face, the salt in his hair, and missing Shirley May way too often, he took over C.M. Muse Seafood. It was just down the road from home; so, he could spend every night with the ones he loved most. This business, “the fish house” as we all lovingly called it over the years, was one of his greatest joys and accomplishments. Captain Carlton was and always will be a man of the sea. He loved the seafood industry, and ran a successful fish house for many years, under the direct supervision of his dear wife, Shirley. In the late 1990’s, they decided that it was time to retire and really enjoy the home and family they had worked so hard to build. Carlton was an active member of Pamlico

Methodist Church, the North Carolina Fisheries Association, and a Freemason. In his spare time, he was a scratch golfer and the best rod and reel trout fisherman in the Neuse River Basin. Carlton was a loving husband, father and grandfather who enjoyed sharing his interests, passions and home with others. Most recently he shined in his proudest role yet, as great-grandfather. He loved to spend time with his family and friends, but as a big kid at heart, he smiled the most while playing with his great-grandchildren. Carlton was preceded in death by his parents, Clinton and Ethel Muse; his wife, Shirley Muse; his older sisters, Helen Hudgins and Louise Muse, plus three other siblings who died very young in the 1920s. He was also preceded in death by his two children, Carlton Muse Jr and Teresa Cooney and grandson, William Clinton Muse. Carlton leaves behind one daughter, Suellen Muse; three grandchildren, John Cooney and his wife, Cristina, who he considered his fourth grandchild, Bryant Cooney, Carly Muse and her husband, Andrew Schneider. Carlton also has three great- grandchildren, Theo Schneider, Emmett Schneider, and Miles Cooney. Carlton has numerous other extended family members he cared about dearly. Visitation will be held at 10:00 am on Friday, November 17th at Pamlico Methodist Church with a service at 11:00 am. Come prepared to share your favorite stories of the man we all loved. In lieu of flowers donations can be made to Hospice of Pamlico County, PO Box 6, Bayboro, NC 28515.

Arrangements by Daniels-Sadler Funeral Home & Crematory, Alliance.

**Nelvin Gilbert Bateman, 67, of Grantsboro** formerly of Hobucken, passed away Tuesday, November 14, 2023, at Grantsbrook Nursing & Rehab Center. Nelvin was an outgoing, likable young man who was willing to help anyone he could. He loved the Lord and his family dearly. Nelvin was fascinated by law enforcement and was known in the community to give out a few tickets himself.

He was preceded in death by his parents, James N. Bateman, Sr. and Alice Sadler Bateman; and brother, James “Jimmy” N. Bateman, Jr. He leaves behind to cherish his memory his sister, Martha Jordan.

Arrangements by Daniels-Sadler Funeral Home & Crematory, Alliance.

### Spirit of Christmas December 8th & 9th

It will be here before you know it! Here are some ways you can get involved and who to contact:

- Kayak Parade** - Friday night 5:30ish. Larry Summers - (252) 249-3625
- Christmas Parade** - Saturday 1pm. Paul Fairbank (252) 675-0467
- Luminaries** - Friday & Saturday evening. Michelle Brooks - (443) 652-2189
- Program** - Marsha Paplham - (252) 249-0334 ~ Planning a happening? Make sure it gets in the program

Please feel free to contact any of us with questions you may have

*And though I ebb in worth, I'll flow in thanks.*  
-J. Taylor

We want to wish all of our clients, friends, and family a blessed and bountiful Thanksgiving. We are thankful for each and everyone of you.

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# THIS WEEK IN HISTORY

by: Hiram Lupton

- November 22nd – 1963, President John F. Kennedy was assassinated in Dallas, Texas.
- November 23rd – Happy Thanksgiving!
- November 24th – Today is National Native American Heritage Day.
- November 25th – Today is Small Business Saturday. Go out and buy something from local small businesses, like those who advertise in The Pamlico News.
- November 26th – 1791, President George Washington held the first ever meeting of the U. S. cabinet at his home, Mount Vernon. Martha served refreshments.
- November 27th – Today is Cyber Monday. On-line deals await.
- November 28th – 1925, The “Grande Ole Opry” was broadcast live from Nashville on radio station WSM for the first time.

### BIRTHDAYS THIS WEEK

- November 22nd – 1958, Actress Jamie Lee Curtis
- 1984, Actress Scarlet Johansson
- November 23rd – 1804, The 14th President of The United States, Franklin Pierce
- November 24th – 1784, The 12th President of The United States, Zachary Taylor
- November 25th – 1914, Baseball Hall of Famer Joe DiMaggio
- November 26th – 1939, Anna Mae Bullock (Tina Turner)
- November 27th – 1942, Jimi Hendrix
- November 28th – 1952, Actress Sharon Epatha Merkerson



*If I'm free, it's because I'm always running.*  
- Jimi Hendrix

### 2023 Tree of Names and Lights

Please help us decorate this tree to benefit Oriental’s History Museum. For a \$5 donation, a candle ornament “In Memory or In Honor Of” a person or beloved pet will be placed on the tree to be located in Lou-Mac Park. The official lighting of the tree will be on Wednesday evening, December 6 at 5:30pm. This tree, organized for many years by Grace Evans, has been taken over by her daughter, Meta Jones.

Please send donations to:

Meta Jones  
301 Midyette Street  
Oriental, NC 28571

Make checks out to: The Tree of Lights by December 1. Donations will continue to be accepted through December 31 and added to the tree.

**Concerned about your drinking?**  
**You are not alone, there is help available!**  
**Come join others who have found a Solution!**  
**Alcoholics Anonymous: New Bern Hotline (252) 633-3716**

### Meetings in Pamlico County:

**(If you think you may have a problem, you are welcome to attend)**  
**Tuesday 8pm** - Oriental Group - Open Discussion Meeting held at the Free Will Baptist Church 600 Ragan Rd. in Oriental, NC (2nd brick building on left off Hwy 55)  
**Thursday \*7:30pm\*\*** - Recovery and Beyond Group - Beginner/Open Discussion Meeting at Alliance United Methodist Church, 687 Main Street in Bayboro, NC (close to DSS/Senior Center)  
**Friday 8pm** - Oriental Group - Open Discussion Meeting held at the Free Will Baptist Church, 600 Ragan Road in Oriental, NC (2nd brick building on left off Hwy 55).  
**Sunday \*7pm** – Oriental Sunday Night Group - Big Book/12 & 12 Study Meeting held at St. Thomas Episcopal Church, 402 Freemason St. in Oriental, NC (2nd brick church on the left)  
<https://aaeasternnc.org/>      <https://aanorthcarolina.org/>      <https://www.aa.org/>

### OTHER RECOVERY RESOURCES IN PAMLICO COUNTY

**Al-Anon Tuesday \*\*7pm\*\*** - Meeting at 403 Mildred Street in Oriental, NC (Green House) (Members are people, just like you, who are worried about someone with a drinking problem). <https://al-anon.org>  
**Adult Children of Alcoholics (ACOA)** Monday 6:30-8pm (Open Meeting) and Saturday 6:30-8pm (Women Only) both meetings are held at the Free Will Baptist Church, 600 Ragan Rd. in Oriental (2nd brick building on left off Hwy 55) (ACOA is concerned with the impact and after-effects of growing up in alcoholic or dysfunctional circumstances) <https://adultchildren.org/>  
**Narcotics Anonymous (NA) Wednesday 7pm** - Never Alone Group: Meeting held at Alliance United Methodist Church, 687 Main Street, Bayboro, NC (close to DSS/Senior Center) (NA is a group of peers who offers a plan for recovery and an ongoing support network for addicts who wish to pursue and maintain a drug-free lifestyle) <https://na.org/>

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**ORIENTAL** – Neuse River views & direct water access in Windward Shores neighborhood. **3BR/2.5BA**, open floor plan. Sunroom, Master BR & kitchen face River. **OFFERED AT \$395,000**



**ORIENTAL** – Wooded site, **3BR/2.5BA**, spacious decks, kitchen overlooks Green Creek. Fireplace w/custom surround & mantle. Master suite w/walk-in shower & skylight. 3rd BR/office has built-in desks, cabinets & shelves. **OFFERED AT \$399,500**



**ORIENTAL** – **4BR/3BA** in Village. Deeded water access to Whittaker Creek. Windows & skylights provide ambient lighting. Sun room, loft, studio, office & 2-car garage with workshop. Wood-burning stove in living room & wood-burning fireplace in master bedroom. **OFFERED AT \$ 415,000**



**MINNESOTT BEACH** – **2BR/2BA** 1,940 sf condo overlooks Neuse River. Covered verandas, SW exposure, open-concept w/reverse floor plan, water views from every room. Community concrete pier, bulkhead, and fire pit area. **OFFERED AT \$ 425,000**



**ORIENTAL** – Spectacular post & beam **3BR/2BA** Acorn Deck waterfront on Pierce Creek in Village. New boat dock w/5' controlling water depth & 2 docking areas of 30' & 22' facing SW. Studio for artist/craftsman. No HOA or dues. Community boat ramp & tennis court. **OFFERED AT \$575,000**

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# Pamlico Community College

## PCC students, others meet representatives of four-year colleges and universities

By Sandy Wall

Representatives of nine four-year colleges and universities visited PCC's Johnson Building recently to meet with prospective transfer students and others.

The annual visit gives PCC students, area high schoolers and others an opportunity to ask questions and to weigh their options for transferring or enrolling at one of North Carolina's four-year colleges and universities.

"It was an amazing day filled with conversations about careers and training pathways that start here at PCC and continue on to four-year schools throughout the state," said PCC Counselor/Career Center Director Cristy Lewis Warner, who helped to host the visit. "It is always a day filled with information and exploration. The ability to ask questions large and small to these four-year schools and to get one-on-one answers directly from their staff is a powerful tool of connection."

The participating institutions were Campbell University, East Carolina University, N.C. State University, N.C. Wesleyan University, Northeastern University-Charlotte, Salem College, UNC Wilmington, Western Carolina University and Western Governors University.

Representatives set up displays at tables in the Johnson Building. They shared literature and fun giveaway items, answered questions and gave area students at glimpse at what's possible.

"To meet these four-year colleges face to face here in our community opens the door of communication for our students to learn more about the multitude of possibilities that exist for their futures," Warner said. "It was encouraging to see so many middle and high school students explore their future education options, too."

Sandy Wall can be reached at 252-249-1851, ext. 3010, or [swall@pamlicocc.edu](mailto:swall@pamlicocc.edu).



Students discuss their options with a representative of N.C. State University. NCSU, the state's largest university, is in Raleigh. Contributed photo



A representative of Western Carolina University, right, answers questions. WCU is in Cullowhee, which is in Jackson County. Contributed photo



Salem College's representative, left, speaks with students. Salem College is in Winston-Salem. Contributed photo



Two students look over information at the UNC Wilmington table. It was a popular table for prospective students. Contributed photo

### Plan for longer cooking time if you intend to smoke a turkey this Thanksgiving

Thanks in large part to a global pandemic that has lasted for much of 2020, Thanksgiving figures to be celebrated a little differently this year than in years past. Family gatherings may not be as large and highways may not be as heavily trafficked as they are on what is normally one of the year's biggest weekends for travel. In addition to smaller gatherings, many families may opt to host Thanksgiving dinner outdoors. According to the Centers for Disease Control and Prevention, the COVID-19 virus spreads very easily through person-to-person contact, and the risk of spreading the virus is even greater when spending time indoors with other people. As a result, some families are planning to host Thanksgiving dinner outdoors on their patios or decks this year. That decision has prompted some to

consider different ways of cooking their Thanksgiving turkeys, including smoking. Smoking has long been associated with cooking foods like brisket at home, but smokers also can be used to make delicious Thanksgiving turkeys. Thanksgiving hosts who want to smoke their turkeys outdoors this year are urged to take a few trial runs and watch some online tutorials before trying their hand at smoking. Smoking relies heavily on controlling temperatures, which can fluctuate dramatically and quickly inside a smoker. As a result, smoking a turkey may require simple but frequent adjustments to dampers so the temperature inside can remain steady at around 225 F. Hosts who suspect they will be busy hosting or preparing side dishes on Thanksgiving may want to cook their turkeys in more traditional ways, such as baking the bird in the oven. Those who can devote the time to controlling the temperature on their smokers also should know that the turkey will take much longer to cook in a smoker than in an oven. According to the online grilling resource Heygrillhey.com, cooks should plan to smoke their turkeys at 225 F for approximately 30 minutes per pound. That means smoking a 15-pound turkey will require at least 7.5 hours cooking time. That's a significant factor to consider for people who want to host Thanksgiving dinner outdoors this year. In order to avoid serving smoked turkey after the sun has gone down and temperatures have dipped, Thanksgiving hosts may need to wake up especially early and fire up their smokers around the break of dawn if not earlier.



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# PAMLICO COUNTY MIDDLE SCHOOL

## Local FFA Member Awarded National American FFA Degree



Each year, the National FFA Organization honors FFA members who show the utmost dedication to the organization through their desire to develop their potential for premier leadership, personal growth, and career success through agricultural education.

The American FFA Degree is bestowed upon a select group of students in recognition of their years of academic and professional excellence. This year over 4,400 American Degrees were awarded.

Ethan Carawan, a member of the Pamlico FFA chapter in Bayboro, North Carolina was awarded the American FFA Degree at the 96th National FFA Convention & Expo on November 4, 2023.

Sponsored by Cargill, Case IH, Elanco Animal Health, and Syngenta, the award recognizes demonstrated ability and out-

standing achievements in agricultural business, production, processing, or service programs.

To be eligible, FFA members must have earned at least \$10,000 or earned at least \$2,000 and worked at least 2,250 hours outside of class time through a supervised agricultural experience (SAE) program in which they own their own business, hold a professional position as an employee, or conduct research. Recipients must also complete 50 hours of community service and demonstrate outstanding leadership abilities and civic involvement through completion of a long list of FFA and community activities. Less than one percent of FFA members achieve the American FFA Degree.

Each recipient of the American FFA Degree receives a gold American FFA Degree key and certificate after being recognized at the national convention.

The National FFA Organization is a school-based national youth leadership development organization of more than 945,000 student members as part of 9,163 local FFA chapters in all 50 states, Puerto Rico and the U.S. Virgin Islands

"I come from a family where gravy is considered a beverage." – E. Bombeck.

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## NJROTC Pass in Review



The Pamlico County High School NJROTC had their annual Area 5 Manager Inspection & Pass In review today. As always, it was a phenomenal event to show the discipline, dedication, and practice these fantastic young people exhibit daily.

The ceremony opened with speaker Cadet Kiyoshi Midgette, followed by Cadets Lila and Shelby Mehning playing the national anthem.

Guest speaker Major Oscar Martinez, USMC spoke to the students about the importance of taking pride in themselves, trying hard in everything they do, and persevering in the face of adversity.

NJROTC under the leadership of Captain (Ret) Jesse Rodriguez and MCPO (FMF/DV/PJ) (Ret) Dave Matthews, continues to be the largest student organization on campus. They have received the most distinguished unit award from 2013 - 2023 with the most improved unit in 2013. They were state champions in 2014, 2019, and 2023 and the Down East League Champions in 2013, 2018, 2019, and 2022.

## PC High School FFA



Our PCHS Horticulture classes have also been working hard to grow a beautiful batch of poinsettias this year. The poinsettias will be available for sale after Thanksgiving. If you would like to purchase one please contact Mr. Browne, Ms. Hardee, a horticulture student, or an FFA member. We will have freedom red, dark red, red and white speckled, and pink poinsettias ready for sale after Thanksgiving. Each poinsettia will be wrapped with potting foil wrap and a bow.

## PC High School FFA Animal Science Farm Visits

Ms. Hardee and chef Reese's classes traveled to Simply Natural Creamery to learn about the farm to table process for dairy products and how dairy cattle are raised. The students got to tour the farm, learn about crops grown on the property to feed the cows, and learn about the milking process for cows. Students were also able to learn about the life stages of dairy cattle, what makes Jersey cows so special, pet the calves, and even try some of the simply natural ice cream. We had so much fun and can't wait to take another group of students in the future!

## Plate Tectonic review is so much better with Oreos and Airheads!



**Scott**

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**Donate**

She can't ask so we will.

Dr. Sherri Hicks at the Oriental Village Veterinary Hospital once again is helping to spay and neuter a colony of feral cats and kittens. They are negative for leukemia, AIDS and parasites. All are very cute and will be available to join their FUREVER homes in December.

To help, PAWS has partnered with Dr. Hicks to financially provide what is needed for these animals. Please think about making a donation to PAWS that is tax deductible. These donations will be turned over to Dr. Hicks to assist in the costs of the veterinary bills and the care of the animals. Any extra donations will be saved for the next group of cats that will be spayed/neutered.

Go to [pamlicopaws.net](http://pamlicopaws.net) to donate. Pay Pal is also available on the website. You can always stop by the Oriental Village Veterinary Hospital at 407 Broad Street to donate by check, cash or credit card. PLEASE NOTE: indicate that your donation is for the feral cats. This way we will know where you want the money to go. Pay Pal also has a comment section for you to add this info.

The animals of Pamlico County thank you and the staff at the Oriental Village Veterinary Hospital for their love and support.

**LOSE WEIGHT, LOWER BODY FAT, & FEEL BETTER!!!**

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**GROUP CLASSES:**

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## PAMLICO COUNTY MIDDLE SCHOOL Animal Science/Culinary Field Trip



Today Animal Science 1 teamed up with Culinary to take a field trip to the poultry education center. While at the farm the students learned all about biosecurity, the production process of the chickens being raised, and the farm to table process. The students learned from industry experts about how long it takes to raise the chickens, how to properly clean a chicken house, how the animals get feed/water, and so much more. It is amazing to hear industry professionals explain various myths about the food production industry and advocate for the industry with all of the facts. This has become a favorite field trip for Ms. Hardee and Chef Reese because it is so educational and gives the kids real world examples of where the food they eat comes from.

Also a huge thank you to Steven Brake and Mrs. Crystal at S&N Poultry Education Center for another great tour of the farm!

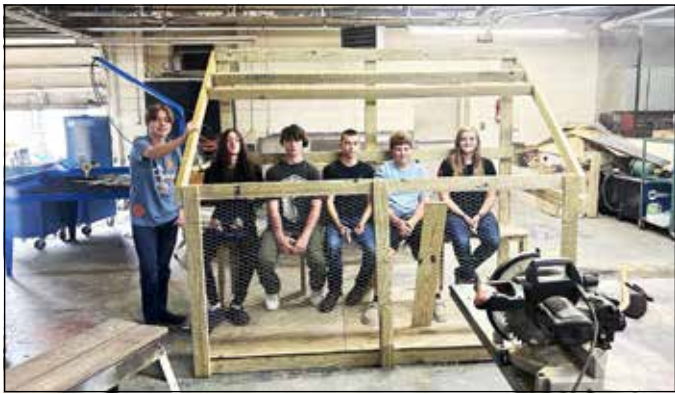
A huge thank you to Mr. Lance Hamby for driving our bus for us and helping chaperone our field trip! We can't wait to come back next year and for our next trip to the dairy farm!!

### “Sweet” Biology Lesson



One objective for Christine Wayne's Biology students is to understand and interpret dichotomous keys. Students had plenty of practice beginning with Jelly Belly jelly beans then moving on to dinosaurs, leaves, salamanders, and more. What a “sweet” way to learn this important skill.

### Horticulture & AG Mechanics



Mr. Stephen Browne's Horticulture classes pruned and put down pine straw outside of the gym in preparation for basketball and wrestling season! Ag Mechanics have also been working hard on building duck blinds for some customers and refinishing/painting picnic tables for the football field concessions and the senior courtyard!



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Theater Arts



PCHS Theater Arts class is rehearsing for their upcoming Holiday production: A Charlie Brown Christmas, along with The Gift of the Magi, and Fruitcake! The Gift that Keeps On Giving - a trilogy of meaningful and fun plays to be presented Thursday & Friday, December 14 & 15 at 7:00 PM in Hatsell Auditorium. General Admission will be by donation of any amount to support the Theater Arts program.



SPORTS

Hurricanes Hit the Mat at Beach Brawl

by: Hiram Lupton



Tyler Stevens stacks up his opponent from West Carteret on his way to a win in the 215-pound class.

The Pamlico County High School wrestling team got their season started last week with a couple of competitions including their yearly visit to “Beach Brawl.” The Brawl is an early season competition held at West Carteret High School that brings together some of the best high school wrestling teams across all classifications in eastern North Carolina. This year, nine teams had wrestlers competing in the all-day event including the Hurricanes. Pamlico has several wrestlers who could be state title contenders, but they are also have a whole crop of young grapplers who are just getting started and learning



Jake Whitley sizes up his opponent in the 157-pound class.

the basics. All 19 athletes representing Pamlico got to compete which was great experience for the Junior Varsity, some of whom were wrestling in their first competition ever. On the JV side, Pamlico had four wrestlers pick up medals. Syler Hall earned a gold, Jaquan Johnson and Devin Dembowski silvers, and Johnson Sheaffer a bronze. The Pamlico Varsity had five podium finishers led by Tyler Stevens who captured gold, Jake Whitley a silver, and Cody Wood, Isaiah Mewborn, and Eric Brantley who each picked up a bronze. A great start for Pamlico to build on for the season.

PCA Athletics  
Busy Hoops Week for Mariners

by: Hiram Lupton

Last week was a busy one on the court for Pamlico Christian Academy. On Monday the Mariners hosted New Bern Christian Academy at the Camp Caroline Gym and the Mustangs took both Varsity games, 34-27 over the girls, and 65-30 over the boys. On Thursday, both the girls and boys participated in The Anchorage Tip Off Tournament at Lake Waccamaw, North Carolina. The games were played Thursday through Saturday and gave teams not only a great chance to get experience on the court, but also fellowship and

build relationships with players and coaches from other schools. The girls squad lost a pair of games, both to Mount Calvary Christian Academy (MCCA), 34-21 on Thursday and 45-24 on Saturday. The boys played 4 games, defeating MCCA 51-18 on Thursday and 49-18 on Saturday. Sandwiched in between were a pair of losses, 45-16 to Friendship Academy and 16-15 to Matthews Christian Academy in a tight defensive contest. The Mariners only have one game on the schedule this week, a Monday trip to Hookerton to play MCCA.



Allee Jones



Trent Gaskins

*It's not the will to win that matters—everyone has that. It's the will to prepare to win that matters.*  
-Paul “Bear” Bryant

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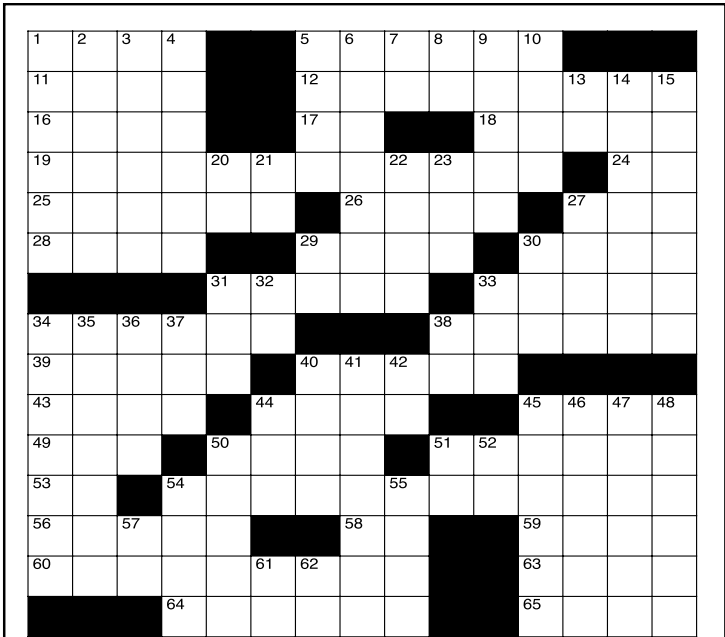
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CROSSWORD



CLUES ACROSS

1. Nocturnal S. American rodent  
5. Requesting  
11. Give temporarily  
12. Happiness  
16. Military branch  
17. \_\_\_, denotes past  
18. Middle Eastern city  
19. Air hostesses  
24. Partner to Pa  
25. Percussion instrument  
26. Popular computers  
27. Decrease light  
28. Valley in the Osh Region  
29. "To \_\_\_ his own"  
30. Absence of difficulty  
31. Notice announcing intended marriage read out in church  
33. Trims by cutting  
34. Impact
38. Military member  
39. A French river  
40. Member of prehistoric people in Mexico  
43. Messenger ribonucleic acid  
44. Musician Clapton  
45. Greek sophist  
49. Largest English dictionary (abbr.)  
50. Narrow valley  
51. A way to disentangle  
53. Indicates not an issue (abbr.)  
54. Recommending  
56. Genus of legumes  
58. Friend to Larry and Curly  
59. Off-Broadway theater award  
60. Fencers  
63. Small Eurasian deer  
64. Denoting passerine birds  
65. Separate by category

CLUES DOWN

1. Colorless fluid part of blood  
2. Of a main artery  
3. Photographic equipment  
4. Confirms a point  
5. Developed over time  
6. Not the leader  
7. \_\_\_ Lang (country singer)  
8. Adults need one  
9. Nests of pheasants  
10. Antelopes  
13. One quintillion bytes (abbr.)  
14. Japanese three-stringed lute  
15. Type of cat  
20. Cools your home  
21. The ancient Egyptian sun god  
22. Pouches  
23. Trigraph  
27. Form of Persian spoken in Afghanistan  
29. \_\_\_ route  
30. Body part  
31. Bridge building degree  
32. Indicates position
33. Political action committee  
34. Tasty snack  
35. Part of a quadruped  
36. Locate  
37. Pitching statistic  
38. Of I  
40. City in Utah  
41. Football players in the trenches  
42. Hammer is one  
44. A "nightmarish" street  
45. Performers  
46. Slang for cut or scrape  
47. More breathable  
48. Most slick  
50. Provokes  
51. Home to college's Flyers  
52. Sodium  
54. Large fish of mackerel family  
55. Zero  
57. \_\_\_ and behold  
61. The Palmetto State  
62. Popular Tom Cruise movie franchise (abbr.)

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L	O	A	N			G	I	D	D	I	N	E	S	S
A	R	M	Y			E	D			D	U	B	A	I
S	T	E	W	A	R	D	E	S	S	E			M	A
M	A	R	A	C	A		M	A	C	S			D	I
A	L	A	Y			E	A	C	H			E	A	S
					B	A	N	N	S			P	A	R
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S	W	O	R	D	S	M	E	N				R	O	E
					O	S	C	I	N	E			S	O

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread, and pumpkin pie." -Unknown

WORD SCRAMBLE

Rearrange the letters to spell something pertaining to Thanksgiving.

ARTOS

Answer: Roast

ABCDEFGHIJKLMNOPQRSTUVWXYZ

CRYPTO FUN

Determine the code to reveal the answer!

Solve the code to discover words related to Thanksgiving.  
Each number corresponds to a letter.  
(Hint: 26 = H)

A. 6 20 11 1 24 25

Clue: Gobble gobble

B. 12 3 6 26 24 11 19 17 12

Clue: Coming together

C. 26 5 23 19 4 3 25

Clue: Special event

D. 6 26 3 17 1 2 20 23

Clue: Showing gratitude

Answers: A. turkey B. gathering C. holiday D. thankful

AROUND THE COUNTY

Whortonsville Reba Tiller, Correspondent



It is Sunday evening and I am so tired, but it is a good tired because Russ and I came home from the Thanksgiving service at the Catholic Church with a lot of joy after such a great service. I left my bulletin in the car so I can't give you the names of all the ministers who took part in the service, and friends of the church served apple cider and every kind of cookie and yummy treats after the service. The Pamlico Brass and the Pamlico Chorale did a fantastic job with the music. Ann,

Gordon and I worked together on our program. Carla Byrnes represented the Jewish Synagogue. It is so good for denominations to come together and worship. The Pamlico Chorale will now be rehearsing for the Spirit of Christmas. We sing on Friday, the 8th of December in the Oriental Methodist Church. Bethel is having lunch at the church after the service on Sunday. Thanksgiving is Thursday and we have a lot to be thankful for. Thought for the week—Always believe that something wonderful is about to happen.

Pamlico Betty Jo Rodgers, Correspondent



On Sunday, Stonewall Methodist celebrated thanksgiving with their "Thankful Tree." The Children started out telling what they were thankful for and then hanging their leaf on the tree. The rest of the congregation then hung their leaves stating what they were thankful for.

The fields are pretty and green where the farmers have harvested their corn and planted winter wheat in its place. A lot of wildlife has been spotted this week in Pamlico including numerous squirrels, raccoons, deer, and opossums.

Carlton Maxwell Muse Sr., 92, was born on July 31, 1931, and recently passed away on November 12, 2023, at his home. The celebration of Carlton Muse's life was well attended on Friday morning at Pamlico Methodist Church. Jenny Lupton sang two beautiful songs and the message from Reverend Mike Roach was spot on.

Stonewall Methodist Wednesday night Bible study will resume in January. There will be a Book Study on December 6 at 7:00-8:30. Books and materials will be provided. You only need to bring a highlighter and ink pen.

Charlie's in Bayboro will be closed for Thanksgiving on Thursday and Friday. Brantley's in Oriental will be closed all week for Thanksgiving.

Cancer seems to be rearing its ugly head in Pamlico County more and more. I have quite a long list of people on my prayer list with cancer and would like you to include Denise Baldwin, Catharine Roberts, and Tammy Spain on your prayer list. As you are praying, please also remember the family of Randy Wood who died Sunday morning at UNC hospital.

Celebrating birthdays in November are Fred Read (11/22), Kevin Rodgers (11/23), Bryan Spain (11/26), Tucker Carey, Kari Hudgins, and Jerry Harper (11/28), and Thelmond Cooper (11/29). David and Catharine Roberts celebrated their 58th wedding anniversary.

Have a blessed week. Vexed? Take Spiritual Vitamin V. "There came also a multitude out of the cities round about unto Jerusalem, bringing sick folks, and them which were vexed with unclean spirits: and they were healed every one." (Acts 5:16)



Vandemere Sandra Snipes, Correspondent



Thank you for the warm welcome to the Pamlico Newspaper! It is a joy to join a team of great people dedicated to providing the community with honest news and community updates. The Town of Vandemere was quiet this past week. Thank you to Judy Thaanum, Sue Britt, Robbie McCotter, and community volunteers who have been putting up Christmas décor around the town. In the meantime, many of our residents are preparing for out-of-town family and friends to arrive and gather around the table for Thanksgiving.

The Official Municipal Election Results have been posted on the North Carolina State Board of Elections website at [www.ncsbe.gov](http://www.ncsbe.gov). Congratulations to the newly elected officials!

Mayor- Sandra Snipes  
Commissioners- Carolyn Jones  
Steve Lacy  
Judy Thaanum  
Danny Wooten  
David Snipes

May everyone's Thanksgiving be blessed with gratitude, love, safety, and warm memories!

Check out our website, [www.vandemerenc.com](http://www.vandemerenc.com), to stay in the know and experience what Vandemere is all about.

When & Why is Friday Black?

by: Hiram Lupton



Our culture has a tendency to place names and labels on everything and that includes our days of the week. We have Blue Monday, as well as Taco Tuesday and this time of year we hear the term Black Friday used over and over describing the day after Thanksgiving when crowds of shoppers converge on retail stores to take advantage of "door busters" and "early bird specials." When did the term "Black Friday" first get used? The first time the term came up in our vernacular had nothing to do with shopping at all. It wasn't even in November. In 1869, a pair of financiers hatched a scheme to manipulate the U. S. gold market by buying up massive quantities of the precious metal and drive prices up before dumping what they had acquired to score some big profits. The plan backfired and the price of gold, as well as other precious metals tumbled, causing a stock market crash and a national financial panic. This happened on September 24, and since it was a Friday, it became known as "Black Friday." The first time the term "Black Friday" was used to describe the day after Thanksgiving happened during the early 1950's in Philadelphia and it was used in a negative connotation. Police in that city began referring to the day as black, due to the hordes of shoppers, tourists, and football fans who descended upon the city of brotherly love to shop and attend the annual Army vs Navy football game. It was a decidedly black day for law enforcement because they couldn't take the day off and actually had to work overtime for crowd control.

As time went on, retailers worked to remove the negativity associated with the day as being black. First, they attempted to change "black" to "big", as in big savings, when you shopped that day. It never caught on. In the 1980's, they then decided to apply a different definition to the day itself. Many retail businesses typically operate at a loss as far as profits go during the first quarter of the year and make enough during the next two quarters to be close to even going into the final quarter of the year. The Christmas shopping season was the big reason. This is often described as going from red (loss), to black (profit). Thus, for many retail businesses, the idea was put forth that the Friday after Thanksgiving was the day they "went into the black" as far as profits go for the year. Consumers were encouraged to take advantage of huge sales and special pricing on limited quantities. Black Friday was expanded to include "Small business Saturday" and "Cyber Monday" to keep the shopping frenzy going. The term "Black Friday" now has grown to be synonymous with the holiday shopping season and no longer applies to just Friday. You now often see ads that say "black Friday deals all week" or "start your black Friday shopping early." Consumers now can do "black Friday" shopping any day of the week, and it seems to be getting earlier and earlier the deals start appearing. Since I already have a flat screen TV and a blender, I'm hoping for some black Friday deals on something I really need, groceries.



# FINANCIAL FOCUS

## What should you know about RMDs?



Dan M. Roberts

You may spend decades contributing to various retirement accounts. But for some accounts, such as a traditional IRA and 401(k), you must start withdrawing funds at a certain point. What should you know about this requirement?

To begin with, the rules governing these withdrawals — technically called required minimum distributions, or RMDs — have changed recently. For many years, individuals had to begin taking their RMDs (which are based on the account balance and the IRS’ life expectancy factor) when they turned 70½. The original SECURE Act of 2019 raised this age to 72, and SECURE 2.0, passed in 2022, raised it again, to 73. (If you turned 73 in 2023, and you were 72 in 2022 when the RMD limit was still 72, you should have taken your first RMD for 2022 by April 1 of this year. You will then need to take your 2023 RMD by Dec. 31. And going forward, you’ll also need to take your RMDs by the end of every year.)

Not all retirement accounts are subject to RMDs. They aren’t required for a Roth IRA, and, starting in 2024, won’t be required for a Roth 401(k) or 403(b) plan. But if your account does call for RMDs, you do need to take them, because if you don’t, you could face tax penalties. Previously, this penalty was 50% of the amount you were supposed to have taken, but SECURE 2.0 reduced it to 25%.

When you take your RMDs, you need to be aware of a key issue: taxes. RMDs are taxed as ordinary income, and, as such, they could potentially bump you into a higher tax bracket and possibly even increase your Medicare premiums, which are determined by your modified adjusted gross income. Are there any ways you could possibly reduce an RMD-related tax hike?

You might have some options. Here are two to consider:

- **Convert tax-deferred accounts to Roth IRA.** You could convert some, or maybe all, of your tax-deferred retirement accounts to a Roth IRA. By doing so, you could lower your RMDs in the future — while adding funds to an account you’re never required to touch. So, if you don’t really need all the money to live on, you could include the remainder of the Roth IRA in your estate plans, providing an initially tax-free inheritance to your loved ones. However, converting a tax-deferred account to a Roth IRA will generate taxes in the year of conversion, so you’d need the money available to pay this tax bill.

- **Donate RMDs to charity.** In what’s known as a qualified charitable distribution, you can move up to \$100,000 of your RMDs directly from a traditional IRA to a qualified charity, avoiding the taxes that might otherwise result if you took the RMDs yourself. After 2023, the \$100,000 limit will be indexed to inflation.

Of course, before you start either a Roth IRA conversion or a qualified charitable distribution, you will need to consult with your tax advisor, as both these moves have issues you must consider and may not be appropriate for your situation.

But it’s always a good idea to know as much as you can about the various aspects of RMDs — they could play a big part in your retirement income strategy.

*This article was written by Edward Jones for use by your local Edward Jones Financial Advisor.  
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### Happy Thanksgiving

We are thinking of you this season and hope you have a wonderful Thanksgiving.



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## NC COOPERATIVE EXTENSION Pamlico County

# 4-H: More than Livestock and Agriculture



Kait Neeland  
4-H Agent

4-H has been a part of my life since I was five years old, and my mum asked me if I wanted to raise and show a lamb. Like most five year olds my answer was: Yes! It was a great time. I learned how to feed, and water, and clean hooves, and how to show a lamb.

The fun and learning didn’t stop at the end of the project. The 4-H Livestock program opened a door to a world of opportunities through 4-H.

Now I’ve been a 4-H Agent for a few years and I’m always surprised to meet people who think that 4-H is only livestock and agriculture, or on a few occasions haven’t heard of 4-H at all. 4-H is a program I think everyone should know about, and every kid should have the opportunity to join. So once in a while I like to take the opportunity to share what 4-H is and what 4-H Activities look like in Pamlico County for anyone who is just tuning in.

So! What is 4-H? 4-H is a youth development program that has been in North Carolina for over a hundred years! It began as a cooperation between counties and the land grant Universities (NC State and NC A&T) has grown into one of the largest and most respected 4-H Youth Development Programs in the Nation, with a presence in all one hundred counties and the EBCI. Founded on the cornerstones of service, leadership, citizenship, and experiential learning, 4-H has been a part of shaping the lives of North Carolina Youth and the Nations ‘Leader’s of Tomorrow’ for generations. While we still offer opportunities for youth to participate in Agricultural and Livestock projects, 4-H has grown to include many other programs: Annual Presentation Competitions; Project Record Books; Environmental Conservation; Media and Computers; Leadership Programs (NC 4-H Ambassadors) and one of the most robust Electrical Programs in the nation.

While we’ve listed a few programs that 4-H in North Carolina has, what programs



do we have in Pamlico County? We have both summer programs and fall programs (both afterschool and in school programs). This summer we had a variety of programs. We continued our partnership with the Pamlico County Library to provide 4-H Book Explorers. Book Explorers is a wonderful exploration of fascinating cultures and peoples around the globe, and how the magic of books can take us there. This summer we plotted a course for nine destinations around the world: Belgium, Japan, Morocco, Sweden, Chile, Scotland, Portugal, New Zealand, and France. We’ve learned which continent each country is on, plotted its capital city on a map, and tried some really tasty food!

We also offered three day camps: Time Travel Science, Fun on the Farm, and Chopped. With these three camps we were able to have a variety of fun activities and learning experiences. With time travel science we explored several eras of history from the ancient world to the modern, as well as engaging in several awesome science experiments including putting together our own circuit boards. Fun on the Farm allowed us to explore some traditional 4-H activities as well as connect with our current agriculture system and show with hands-on activities where some of our food comes from. We learned about goats, sheep, and chickens, and got to spend some

time interacting with each of these animals. Chopped allowed us to gain some valuable life skills by learning about food safety: how to safely store food, what temperatures different foods need to be cooked at, how to safely handle knives, and how to safely cook in a skillet. We also learned about what makes a nutritious meal.

We are very excited to continue to expand on these programs with a fall chopped series, as well as a fall sewing series. In addition, we are very happy to be partnering with Pamlico County Christian Academy to bring a life skills elective to the students. We will be exploring leadership skills; nutrition; career development, and more! We are very excited to be a part of these scholars’ learning experience and looked forward to sharing all that they accomplish!

If you would like to learn more about how your kids can attend 4-H Sleep away camp, and 4-H Day camp next year, or about our upcoming Fall Fun Programs give us a call. We are always happy to talk about all of the opportunities 4-H has stop by the office anytime! You can also sign up for our Pamlico 4-H Email list. To learn more about all 4-H programs in Pamlico County contact Kait Neeland at (252) 745-4121, or kait\_neeland@ncsu.edu, or check us out online at pamlico.ces.ncsu.edu. Don’t FORGET to REGISTER, spaces will fill up!!

## LETTERS TO THE EDITOR

### To Whom It May Concern:

When the Board of Pamlico County Commissioners failed to fill the seat vacated by Missy Baskervill (R-District 5, Arapahoe), there was a blatant slap in the face to all Arapahoe voters caused by the Commissioners not filling the vacancy with the vetted and nominated Republican registered voter from District 5, Sarah Davis, as the law requires The Republican Party Executive Committee voted 15 to 0 for Mrs. Davis. This vote included five members from the Arapahoe District..

Ed Riggs, a registered Republican and Chair of the Board of Commissioners, stated he checked with his precinct members (District 3-Alliance) to take a straw poll. However, his precinct has not one single person in it who is eligible to vote on the District 5 nominee. There are only approximately 200 registered Republicans in District 3, compared to over 2,000 Republicans in District 5. Thus, Mr. Riggs polled only a small number of voters in Alliance, and their opinions were irrelevant because they cannot vote on the District 5 Commissioner.

During the discussion prior to the vote, both of the Democratic Commissioners, Mrs. Pat Prescott and Mr. Carl Ollison, stated that Sarah Davis is well qualified for the position of Commissioner for Arapahoe’s District 5. This means the Clerk of Court will make the choice of Missy Baskervill’s replacement. Ridiculous!

Here is the deal. The Board of Commissioners will vote at their December meeting for the new Chair of the Board of Commissioners for the next year. If the Clerk of Court makes his decision on the replacement Republican District 5 Commissioner (Arapahoe) after that vote, then the approximately 2,000 Republican voters in District 5 will be left without a voice in the proceedings. This is half of the current number of over 4,000 Republicans in Pamlico County who are now unrepresented on our Board of Commissioners. And Mr. Riggs only represents 5% of Pamlico County Republicans!

Sincerely,  
Gordon Allison  
Republican Precinct Chair, Arapahoe, District 5

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### NOTICE OF PUBLIC HEARING

Pursuant to NC General Statute §162A-855, notice is hereby given to all interested parties that a representative of the Environmental Management Commission will hold a public hearing on December 14, 2023 at 6:00 p.m. in Commissioner’s meeting room in the Bay River Metropolitan Sewerage District office located at 101 4th Street, Bayboro, NC to discuss the proposed merger of Western Bay River Metropolitan Sewerage District into Bay River Metropolitan Sewerage District, and to receive public comment. All interested parties will be given an opportunity to be heard.

*You know that just before the first Thanksgiving there was one wise old Native American woman saying, "Don't feed them. If you feed them, they'll never leave." - D. Brady*

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# How Do You Cook A Turkey? Kids Tell Us How

**Pamlico Christian Academy Kindergarten Mrs. Bennett and Mrs. Liz**

Get a turkey from the woods. Before you cook it you need to skin it, wash it and then you have to cook it in the oven. Cook the turkey at 20 degrees for 20 minutes. The turkey is done when it turns brown and the oven beeps. You can eat mashed potatoes, chicken nuggets and corn with the turkey. For dessert you can eat gold fish. By Isaac Baldree

Get a turkey from the woods. Before you cook it, you need to clean it. Take a knife and get all the yucky stuff and the veins out. Cook the turkey at 30 degrees for 12 minutes. The turkey is done when it's brown and kind of blackish. You can eat mashed potatoes, collards, chicken and mac and cheese with the turkey. For dessert you can eat ice cream sandwiches or Halloween candy. By Avery Hannah

Get a turkey from the woods. Before you cook it, you need to kill it and clean it. Cook the turkey at 30 degrees for 30 minutes. The turkey is done when the oven dings. You can eat french fries with the turkey. For dessert you can eat chocolate cake. By Grant Mills

Get a turkey from the woods. Before you cook it, you need to kill it and put it in the oven. Cook the turkey at 35 degrees for 19 minutes. The turkey is done when it's brown and it doesn't have his head anymore. You can eat mac and cheese, hamburger, and carrots with the turkey. For dessert you can eat ice cream and strawberry pie. By Colton Price

I go hunting with my family. Get a turkey from the woods. Before you cook it, you need to take off the feathers. Cook the turkey at 37 degrees for 30 seconds. The turkey is done when the oven rings. You can eat salad and mashed potatoes with the turkey. For dessert you can eat chocolate and vanilla ice cream. By Marah Redington

Get a turkey from Walmart. Before you cook it you need to kill it and clean it. Cook the turkey at 10 degrees for 20 minutes. The turkey is done when the oven bings. You can eat strawberry, grapes and broccoli with the turkey. For dessert you can eat plain cheesecake. By Nevae Ryan

Get a turkey from the grocery store. Before you cook it, you need to cut it up. Cook the turkey at 5 degrees for 3 minutes. The turkey is done when the oven dings and it is brown. You can eat mashed potatoes with the turkey. For dessert you can eat watermelon. By Emma Sodoma

Get a turkey from the grocery store like Food Lion. Before you cook it you need to wash it and add butter and seasonings. Cook the turkey at 8 degrees for 9 minutes. The turkey is done when it turns brown. You can eat carrots, cucumbers, tomatoes, mac and cheese and corn with the turkey. For dessert you can eat strawberry ice cream with whip cream and chocolate cake. By Jaxson Vega

How to Cook a Thanksgiving Turkey Get a turkey from the woods. Before you cook it you need to kill it and clean the feathers. Cook the turkey at 42 degrees for 42 minutes. The turkey is done when the oven beeps. You can eat grapes, blueberries and mac and cheese with the turkey. For dessert you can eat Superman vanilla ice cream. By Marshall Watson

Get a turkey from Food Lion, the grocery store. Before you cook it, you need to wash it, put butter, salt and pepper on it Cook the turkey at 100 degrees for 30 minutes. The turkey is done when it's black and the skin is burnt. The chicken meat that is inside the turkey is healthy and done also. You can eat corn, mashed potatoes, mac and cheese, cabbage, and string beans with the turkey. For dessert you can eat ice cream sandwiches, chocolate cake with sprinkles and drink slushies. By Michael Weathers

Get a turkey from the woods. Before you cook it you need to kill it and clean it. Cook the turkey at 50 degrees for 10 minutes. The turkey is done when it's burnt. You can eat mac and cheese, tater tots and mashed potatoes with the turkey. For dessert you can eat

cupcakes. By Bentley Williams

**Pamlico Christian Academy Kindergarten Mr. Lisa and Mrs. Liz**

Get a turkey from the woods. Before you cook it, you need to pluck the feathers off and then put salt and pepper on it. Cook the turkey at 80 degrees for 8 minutes. The turkey is done when it's brown and cut it up so you don't choke on it. You can eat mashed potatoes, mac-n-cheese and peas with the turkey. For dessert you can eat strawberries. By: Ellie Anderson

Get a turkey from the woods. Before you cook it, you need to wash it, dry it and take the feathers off. Put pepper and salt on it and put it in the oven. Cook the turkey at 5 degrees for 10 hours. The turkey is done when it's a little brown and black a little. You can eat mac-n-cheese, mashed potatoes, and string beans with the turkey. For dessert you can eat ice cream, vanilla cake, and chocolate pudding. By: Emma Bass

Get a turkey from Owens Farm. Before you cook it, you need to take the feathers off and take its head off. Wash the turkey and put butter, salt, and pepper on it. Cook the turkey at 60 for 4 hours. The turkey is done when he is cooked and pink. You can eat mac-n-cheese, potato salad, and string beans with the turkey. For dessert you can eat apples, ice cream, and strawberry cake. By: Robert Donaghy

Get a turkey from the woods hunting. Before you cook it, you need to cut it open, take the feathers off, take its head off and wash it. Cook the turkey at 51 degrees for 20 minutes. The turkey is done when he is brownish in color. You can eat mashed potatoes, mac-n-cheese, chicken and string beans with the turkey. For dessert you can eat ice cream, and cupcakes. By: Jake Hilliker

Get a turkey from the grocery store. Before you cook it, you need to cut it up. Cook the turkey at 10 degrees for 5 minutes. The turkey is done when the oven beeps. You can eat green beans, mac-n-cheese, and mashed potatoes with the turkey. For dessert you can eat ice cream, and chocolate cake. By: Savannah Jones

Get a turkey from Wal-Mart Before you cook it, you need to wash it, put salt, pepper and butter on it. Cook the turkey at 80 degrees for 8 minutes. The turkey is done when the oven beeps and its brown. You can eat mashed potatoes and gravy, stuffing, and corn with the turkey. For dessert you can eat vanilla cake, and ice cream. By: Oakleigh Lopez

Get a turkey from the grocery store. Before you cook it, you need to wash it and put onion toppings on it. Cook the turkey at 6 degrees for 1 second. The turkey is done when it is brown. You can eat carrots, mac-n-cheese, onions, mashed potatoes and gravy with the turkey. For dessert you can eat donuts, and chocolate granola bars. By: Peter Shaw

Get a turkey by hunting for it. Before you cook it, you need to pick the feathers off. Wash it and put seasoning on him. Cook the turkey at 80 degrees for 8 minutes. The turkey is done when the oven beeps. You can eat mashed potatoes, mac-n-cheese, and sweet peas with the turkey. For dessert you can eat popsicles, and ice cream. By: Alexa Thornton

Get a turkey from a farm. Before you cook it, you need to take the feathers off. Wash it and make it smell good. Cook the turkey at 10 degrees for 8 minutes. The turkey is done when the legs are pulled back and it's brown. You can eat mac-n-cheese, mashed potatoes and corn with the turkey. For dessert you can eat chocolate cake and ice cream. By: Josiah Waller

Get a turkey from the farm. Before you cook it, you need to chop its body up. Then wash it and take its feathers off. I put salt and pepper on it then put it in the oven. Cook the turkey at 200 degrees for 10 minutes. The turkey is done when it's brown. You can eat mashed potatoes, corn, and mac-n cheese with the turkey. For dessert you can eat chocolate candy balls, cupcakes, and ice cream. By: Owen Weaver

Get a turkey from Food Lion. Before you cook it, you need to

wash it and put sauce on it. Cook the turkey at 2 degrees for 3 minutes. The turkey is done when the oven beeps. You can eat mac-n-cheese, and green beans with the turkey. For dessert you can eat ice cream and chocolate cake. By: Lizzy Hopson

**Pamlico Christian Academy First Grade Mrs. Crabbe**

I would kill the Turkey in the in. I would skin it in the in. I would cook it in the in. I would eat it. Jessa

I would put the turkey in the oven. I would eat it. Karina

I would put the turkey in the oven. I would let it cook in the oven and then on thanksgiving you can eat it! Willow Rayne Sadler

I would put the turkey in the oven. I would cook it. I would eat it. Jameson

**Pamlico Christian Academy Second Grade Mrs. Tiller**

First you kill the turkey. Then you put it in the oven for 1 minute at 500 degrees. Last, you decorate it with lettuce and seasoning like a little bit of pepper. Finally, you eat it. Aliyah Rys

First me and my dad go to the woods. Then we waited...and waited...and waited. But then, we see a male turkey. Then I shot the turkey. Then I bring it home. Next, I put it in a pot. Then I put it in the oven for 2 hours @ 500 degrees. Then the next day we have a Thanksgiving! Ben Hilliker

First, I kill a turkey. It is from New York. Then put it in the oven for 99 minutes at really hot! Then put toppings on it like vanilla frosting. Then eat the turkey. Ellie Vega

First, pick off the feathers of the turkey. Then cook the turkey for 2 minutes at 10 degrees. Let it cook for another minute. Take it out of the oven. Eat it! Kali Midgette

First, you buy a turkey from the store. Then you can put what spices you want on it. Next, you can start cooking it. Then, start calling your friends to eat with you. I'm going to invite Makie! Then, you can look and see if the turkey is finished. By the time it is finished, your friends will be there. You will have fun! Macy Watson

First, you kill a turkey. Then you pick off the feathers. Next you put it in the oven at 100 degrees for 5 minutes. Then you put spices on like salt and pepper. Then eat it! Makie Redington

First you get the turkey. Then, you take out the guts. Then you season it with salt, garlic salt, and pepper. Next, you cook the turkey for 8 minutes at 10 degrees. Then, you eat it! Phoenix Webber

First, hunt a turkey. Then you put season on it. Put salsa on it. Then you put more spices on it. Then you cook it for 1 hour and 40 seconds. When it is done you can put lettuce around it! Serenity Henries

Hunt the turkey. Cook the turkey for 30 minutes at 600 degrees. Put seasoning on it like salt and garlic salt. Put toppings on it like lettuce and croutons. Eat it! Wesley Kornegey

**Pamlico Christian Academy Second Grade Mrs. Caccavaro**

First, you buy the turkey. Next, you season the turkey. Then, tak the blood out. Cook at350 degrees for 15 minutes. Serve with letuce Aiden

First, buy the turkey. Next, sezoin it. Then, cut it. Cook at 100 degrees for 10 minutes. Serve with cranbeery. Grace

First, you wash the turkey. Next, you put it in hot water. Then, you put tifuyal in a pan then you pat the tdrky in and season the turkey. Cook at 6 farenhite degrees for 30 minutes. Serve with brockly and gingdrell. Jaycee

First, get it. Next, put is in the uven. Then, tete itsit for a minait. Cook at 5 degrees for 5 minutes. Serve with apples and leites. Maisy

First, you wash the turkey. Next, you clen the turkey out. Then, you bry the turkey then you cook the turkey. Cook at 324 degrees for 20 minutes. Serve with ledes. Corbin

First, wosh the turkey. Next, poot it in the mikerwave. Then, wate. Cook at 8.30 degrees for 1.30 minutes. Serve with sezin it. Serenity

First, we get the turkey. Next, sesen it. Then, we put it in the oven. Cook at 400 degrees for 30 minutes. Serve with salid and fruit. Hadley

First, you get a turkey. Next, you get it in the cooker. Then, wdet. Cook at 400 degrees for 30 minutes. Serve with shlid and apl. Gunner

First, you cook it. Next, you wsh it. Then, check on it. Cook at 100 degrees for 20 minutes. Serve with mashed potatos Sullivan

First, buy the turkey. Next, yon put sehs and dlehit. Then, cook it. Cook at 200.1 degrees for 5 minutes. Serve with blake. Dxian

First, get a big round plate. Next, put the turkey on the plate. Then, put the turkey in the oven. Cook at 10 degrees for 20 minutes. Serve with food inside the turkey. Emma Estes

**Pamlico Christian Academy Third Grade Mrs. Powell**

There are three steps to cook a turkey. First, stuff the turkey with candy and pencils and a board. Finally, cook the turkey at 500 ° for 24 hours. Truly, that is how you cook a turkey. Sam

There are three steps to cook a turkey. First, stuff the turkey with old bay . Next, smother the outside of the turkey with sea solt orel. Finally, cook the turkey at 104 ° for 24 hours. Truly, that is how you cook a turkey. Caysan

There are three steps to cook a turkey. First, stuff the turkey with sesining. Next, smother the outside of the turkey with oil. Finally, cook the turkey at 500 ° for 4 hours. Truly, that is how you cook a turkey. Hannah Keller

There are three steps to cook a turkey. First, stuff the turkey with take the ribs out. Next, smother the outside of the turkey with old bay oil. Finally, cook the turkey at 450 ° for 1 hours. Truly, that is how you cook a turkey. Molly

There are three steps to cook a turkey. First, stuff the turkey with candy and exs and toys. Next, smother the outside of the turkey with butter Finally, cook the turkey at 1.0 ° for 500,000,000 hours. Years. Truly, that is how you cook a turkey. Eva

There are three steps to cook a turkey. First, stuff the turkey with lots of candy. Next, smother the outside of the turkey with pop rocks. Finally, cook the turkey at 330 ° for 2 hours. Truly, that is how you cook a turkey. Carstin

There are three steps to cook a turkey. First, stuff the turkey with I wood stuff it with candy. Next, smother the outside of the turkey with bad seasoning. Finally, cook the turkey at 8 ° for 8 hours. Truly, that is how you cook a turkey. Leviah

There are three steps to cook a turkey. First, stuff the turkey with candy and toys and you. Next, smother the outside of the turkey with debled eggs. Finally, cook the turkey at 65,867 ° for 6,334 hours. Truly, that is how you cook a turkey. Ya! Reagan

There are three steps to cook a turkey. First, stuff the turkey with Mashpatados yummy Next, smother the outside of the turkey with chicken Finally, cook the turkey at 60 ° for 1 hours. Truly, that is how you cook a turkey. Yes! Brody

There are three steps to cook a turkey. First, stuff the turkey with candy Next, smother the outside of the turkey with chocloete Finally, cook the turkey at 400 ° for 1000,000 hours. Truly, that is how you cook a turkey. Sawyer

There are three steps to cook a turkey. First, stuff the turkey with candy, pineapple, EyeBalls.

Next, smother the outside of the turkey with turkey juice Finally, cook the turkey at 100 ° for 300 hours. Truly, that is how you cook a turkey. Kenzie

There are three steps to cook a turkey. First, stuff the turkey with candy/ jelly / jello / peanut butter / butter Next, smother the outside of the turkey with garlic onion Finally, cook the turkey at 100 ° for 24 hours. Truly, that is how you cook a turkey. Nana

**Pamlico Christian Academy Third Grade Mrs. Potter**

There are three steps to cook a turkey. First, stuff the turkey stuffing. Next smother the outside of the turkey with sauce. Finally, cook the turkey at 348 ° for 1 hour. Truly, that is how you cook a turkey. Lila Cook

There are 4 steps to cook a turkey. First, you have to kill it then you skin the turkey. Then you season the turkey with salt and pepper next you stuff the turkey With gravy then you cook the turkey for 350 ferent height for 1 hour and 30 mininuts. Mac Cofer

First, buy a turkey from the grocery store. Next, you pre heat the oven you put butter on it. Finally, you put it in the oven, but make sure you put it in the oven for 5 hours. Then enjoy a nice Thanksgiveing. Ava Mills

First you get the turkey at Foodlion and then you go home and clean it off. Then you cook it for 500° for two hours. Then you are finesh. Nathan

First, stuff the turkey with pig and cow. Nest, smother the outside of the turkey with BBQ souce and pepper. Finally, cook the turkey at 300°F for two hours. That is how you cook a turkey. Sandra Gramley

There are three steps to cook a turkey. First you get the turkey then you season the turkey. Next, smother the outside of the turkey with salt & pepper, hot sause. Finally cook the turkey at 850°F for 2:15 hours. Grayson Jarman

First we shot the Turkey Next we Season it with Solt and peper. We cook the turkey at ten°F for one hour. It is really good! It smells good and I like it. The kitchen smells good! Gracie Becker

There are three steps to cook a turkey. First you put salt and vinegar in side of the turkey. Next, smother the outside of the turkey with salt and vinegar. Finally cook the turkey at 400°F for two hours. Micah Henthorn

There are three steps to cook a turkey. First, stuff turkey with mashed potatoes. Next smother the outside of the turkey with oil. Finally, cook the turkey at 400°F 2 hours. Truly that is how you cook a turkey Noah Weaver

There are three steps to cook a turkey. First, stuff the turkey with something. You don't have to stuff the turkey. Next, smother the outside of the turkey with seson. I love turkey! Finally, cook the turkey at 454°F for 1 hour. Truly, that is how you cook a turkey. Grayce Mouce

There are three steps to cook a turkey. First got to go shoot turkey with a 45. Colt lever action. And then you got to pluck it. Next, smother the outsider of the turkey with honey and salt and pepper. Finally, cook the turkey at 350°F for 2 hours. Truly that is how you cook a turkey. Jackson Hardee

There are four steps to cook a turkey. First, stuff the turkey with mashed potatoes and vegetables. Nest, smother the outside of the turkey with seasoning and garlic. Finally, cook the turkey at 315°F for 5 hours. Truly, that is how you cook a turkey. Emily Mills

First you go to the grocery store and get the turkey. Then you put different seasonings on the outside. Next you put it in the oven at 200° 5 hours it will be done. Brantley Kornegay

**Arapahoe Charter School Mrs. Gold Kindergarten**

You go hunting for a turkey. You wash him, put seasoning like salt and pepper. Then you put him in the oven. Cook at 7

degrees for 10 minutes. When done you eat it. Marshawn M.

You buy a turkey from the store. Cook it in the hot oven. Cook for 40 minutes. Then you cut it and eat it. Adalynn W.

You get a turkey from the farm. Bring it home and cook it in the oven at 99 degrees for 20 hours. Then eat it. Ivy K.

Get a turkey at the farm. Cook it in the oven at 55 degrees for 2 minutes. Cut it up and eat it. Cole L.

Me and mommy go to Food Lion to get a turkey. Go back home to cook some turkey. My mom puts it in the oven for super long. When it's done we invite everyone over for dinner. Lilliana G.

You go to a farm and buy a turkey. Give them some money. My mom can cook the turkey. She puts pepper on it. She stuffs it with Papa John's. Put the pan in the oven for like 30 hours. It's done! Mom takes it out and we eat it. Kamalei C.

I go to the farm to get a turkey. First you have to chop it, then you cook it. Turn the oven on the 5-hot for 15 minutes. You take it out and season it with pepper and sauce. Then salt it. Then eat it. Emmalynn B.

Get a turkey from the store. Cook it in the oven at 80 degrees for 40 minutes. Put it on a plate and eat it. Ezekiel B.

Grammy will buy it from the store. She will cook it in the oven on ten hundred degrees for 131 minutes. Take it out of the oven and put garlic on it, then eat it. Alexandra R.

Buy a turkey from the store. Cook it on the stove at 50 degrees for a long time. Put ketchup on it. Put all the food on the dinner table, then we eat. BreElla M. Go to the farm to get a turkey. When you get home you cook it in the oven. You put it on a pan, turn the stove on, cook it for like 10 minutes. It's ready to eat. Blake M.

Get a turkey from the farm. Put it in a pan. Put salad on the turkey. Put the pan on the stove. Cook it for 30 minutes. Then you eat it. Levi H.

Get a turkey from the farm. Put salt and pepper on it. Then put it in the oven at 47 degrees for 79 minutes. When it's done, put it on a plate. Then eat it. Emma G.

You get a turkey from a farm. Put it in the oven on 7 degrees. Cook for 10 minutes. You cut it, then let it cool down a little bit. Then you eat it. Me'lani W.

**Arapahoe Charter School Mrs.Elizabeth Kindergarten**

First thing get a turkey from the farm. Then I will buy the ingredients and find the kitchen utensils. I need to put the turkey in a big pan and in the oven ready to cook. Wyatt T.

To cook the turkey I need to take the bones and eyes and mouth out. Later I'll take the feathers out. DJ M.

To cook the turkey I'll put it in the oven. Ali Shay W.

To cook the turkey I'll put it on the grill. Drake B.

Put it in the stove and it'll melt and burn up and the face will fall out. That's how you cook a turkey. Grayson N.

Put it in some leaves and I got a little bit of something and I don't remember. Ana V.

Put it in the oven with some leaves and some eggs. Aubrey A.

Put it in the oven and you bake it for like maybe a hour and then if you want it to be sweet you can put some sugar on it. Adalynn W.

Turkey comes from pigs. Put it in the oven. Lilli H.

Put it in the oven. Cut it then eat it. Lucas M.



LEGALS

NOTICE OF INTENT TO LEASE

**SHELLFISH BOTTOM LEASE, ADAM BRINSON, NO. 23-017BL; SHELLFISH BOTTOM and WATER COLUMN, FLYING BLUEBILL, LLC, WILLIS SCOTT (AGENT), NO. 23-038BL/23-039WC IN PUBLIC WATER OF PAMLICO COUNTY**

Notice is hereby given that Adam Brinson has filed an application to lease approximately 1.66-acres, Bay River, Pamlico County.

Notice is hereby given that Flying Bluebill, LLC, Willis Scott (Agent) has filed an application to lease approximately 8.39-acres, Jones Bay, Pamlico County.

The areas will be marked at each corner as a Proposed Shellfish Bottom Lease and/or Shellfish Water Column Lease with the above numbers.

INCIDENTS

- Nov. 9, Main St., Bayboro, intim- idating or interfering with wit- ness, obstructing justice
- Nov. 9, Main St., Bayboro, mis- demeanor child abuse
- Nov. 9, Sandy Lane, Grantsboro, animal control complaint
- Nov. 11, Olympia Rd., New Bern, order for arrest child support
- Nov. 13, NC Hwy 304, Bayboro, second degree trespass
- Nov. 13, College Court, New Bern, hit/run accident, leave scene property damage
- Nov. 13, NC Hwy 306 S., Arapahoe, warrant for arrest assault on a female, order for arrest child support
- Nov. 13, NC Hwy 55, Merritt, death investigation
- Nov. 14, Florence Rd., Merritt, fraud
- Nov. 14, Old Bay River Rd., Grantsboro, juvenile complaint

PROPERTY TRANSFERS

- Oct. 17, 0.14 AC LOT PCB 11-7 Metes & Bounds from Marvin G. Howell., Laura G. Howell, James D. Howell, Abbie L. Howell, Gilbert F. Brinson, III, Angela Ross, Ponce D. Ham, III, Avery Ham to Ponce D. Ham, III, Avery Ham, \$0
- Oct. 17, 2 AC W/S Point Rd from Elmo Belangia, Jr. to Cindy Belangia, Luke Conder, \$0
- Oct. 18, 7.543 AC; Map DB 647/813 from Richard Kenneth Ogg to Richard Kenneth Ogg, Patricia Anne Ogg, \$0
- Oct. 18, 0.24 AC; Map DB 590/813, PIN: J082-88 from Jeffrey C. Lomer, Jeffrey C. Lomer Revocable Living Trust to Todd J. Yanders, Suzanne M. Yanders, \$300
- Oct. 19, Tract 6 5.36 AC PCB 8-8, Tract 3 17.53 AC PCB 8-8, Tract 5 3.02 AC PCB 8-8, Tract 4 1.62 AC PCB 8-8, PIN: J07-1-1, J07-1, J07-2, & J07-3 from Jackie Farrell Ireland, Jr./TR, Jackie F. Ireland, Jr./TR, Pamela Prescott Ireland/TR, Pamela Ireland/TR, Ireland Living Trust to Ireland Properties, LLC, \$0
- Oct. 19, River Dunes Lot: 93, Marina Village Section 1A; PCA 148-18 from Preservation Associates, LLC to Roland A. Thaler, Bonnie K. Thaler, \$650

The Director of the NC Division of Marine Fisheries (DMF) for the State of North Carolina by authority of the Secretary of the Department of Environmental Quality (DEQ) has notified the applicants that she will consid- er the proposed shellfish bottom/ water column leases at a public hearing to be held on Wednesday, December 20, 2023, at 6:00 p.m. The meeting will be held in-person at the Pamlico County Courthouse, Courtroom, 202 Main Street, Bayboro, NC 28515. Meeting materials are available on the DMF Website https:// deq.nc.gov/news/events/pamli- co-county-shellfish-lease-hearing The public may comment in per- son at the meeting. Those who wish to comment in writing must do so by 5 p.m. December 19, 2023 at this link: https://deq. nc.gov/pamlico-county-shell- fish-lease-hearing-comment-form Notes:

1. Any member of the public will

- Oct. 19, Tract 1: NCSR 1229 & NCSR 1230 Metes & Bounds, PCA 152-17 & PCA 190-20, Tract 2: 18.6927 AC, NCSR 1230 & NCSR 1231 Metes & Bounds PCA 190-7 & PCA 191-1, PIN: M031-24 & M02-16 from Glory Ann Potter to Lowland Tower Farm, LLC, \$450
- Oct. 19, 6/10 AC Metes & Bounds PCA 190-20 PIN: M031-26 from Glory Ann Potter to Spring Creek Land, LLC, \$20
- Oct. 19, 21,704.6 Sq. Ft; TRACT 2; Map DB 660/508 from Marina Moreno, Segundo Moreno, Charles Reed, Fernanda Reed to Charles Reed, Fernanda Reed, \$0
- Oct. 19, Arlington Place Lot: 118, Phase 1, PCA 153-17 from Burton Farm Development Company, LLC, Boddie-Noell Enterprises, Inc. to Jeffrey A. Zimmerman, Ann T. Zimmerman, \$94
- Oct. 19, 7.3 AC; PCB 11-8 from Roy Lawrence Brinson, Jr., Roy Lawrence Brinson, Jr./AIF, Kari Gatlin Brinson, Shirey Estelle Brinson, Shirley Estelle Brinson to Don Frederick Williamson, Katie Brinson Williamson, \$0
- Oct. 20, 20.87 AC NC Hwy 306 Metes & Bounds; map attached PIN: F07-18; 22E3; 72E3 from Phyllis Parish Howard, Seab D. Howard, III to Patricia Aileen Parish, \$0
- Oct. 20, Piney Narrows Lot: 3, 10.06 AC PCA 111-3 from Richard L. Harvey, Dianna L. Harvey to Thomas Scott Crossfield, \$260
- Oct. 20. Camp Creek Lot: 2, PCA 171-2 from Brown Pelican Construction, LLC to Michael J. Mannion, Martha S. Mannion, \$565
- Oct. 20, Arlington Place Lot: 19, Phase I, PCA 153-17 from Michael A. Cherry to William Donald Cross, Pamela Kay Cross, \$110
- Oct. 23, 10 AC NC Hwy 304 Metes & Bounds, 2.26 AC NC hwy 304, 8.75 AC Bland Property PCA 143-19, PIN: J041-74, 103-51-, & 103-49-1 from Nicholas Dean Wright, Hayley Wright to Thomas Pryor Wright, Julia Anne Wright, \$0
- Oct. 23, 16, 958.61 Sq. Ft; Parcel 1; PCB 6-17, PIN: J081-137-31 from Stanley G.J. Feigenbaum, Milagros M. Feigenbaum to Kay Marie Burke, Henry Tazwell Waller, \$780

be given an opportunity to com- ment on the proposed shellfish lease and water column amend- ment applications. Comments may be made orally at the meet- ing or sworn written comments may be submitted to the Division of Marine Fisheries, P.O. Box 769, Morehead City, NC 28557 until December 21, 2023, at 5 P.M.

2. The Division of Marine Fisheries has determined that these appli- cations are substantially consist- ent with the requirements of G.S. 113-202 and applicable Marine Fisheries Rules. The application file and biologist report for these proposed leases are available for inspection at the DMF office in Morehead City.

This notice is pursuant to G.S. 113-202(f) this the 7th day of November 2023. By authority of the Secretary of the Department of Environmental Quality.

Kathy B. Rawls

- Oct. 23, Lake Minnesott Estates Lot: 20, Section VIII; Map Attached; MB 7/63, Lake Minnesott Estates Lot: 21, Section VIII; Map Attached; MB 7/63, PIN: F093-8-20; F093-8-21; Recombination Deed from Benjamin Corso, Lynn Corso to Benjamin Corso, \$0
- Oct. 23, Arlington Place Lot: 218, Phase 1; PCB 9-14, Deed of Correction; DB 715/416 from Burton Farm Development Company, LLC, Boddie-Noell Enterprises, Inc. to 35 North Builders, LLC, \$0
- Oct. 23, Arlington Place Lot: 216 Phase 1; PCB 9-14; Combination 215 & 216, Arlington Place Lot: 220, Phase 1; PCB 9-14; Combination 219 & 220 from Burton Farm Development Company, LLC, Boddie-Noell Enterprises, Inc. to Burton Farm Development Company, LLC, \$0
- Oct. 23, Bluffs Lot: 11, Phase Two MB 9/18, Bluffs Lot: 14, Phase Two MB 9/18, Bluffs Lot: 15, Phase Two MB 9/18, PIN: F094-67, F094-68 & F094-72 from Neuse Shores, LLC to David Blake, Donna Blake, \$44
- Oct. 24, Landings Hargett Lot: 10, PCA 21-1, PIN J081-137-10 from Pamela Yerk, Jason Yerk to Walter C. Dollman, Jr., Rebecca E. Dollman, \$61
- Oct. 25, Landings Hargett Lot: 8, PCA 21-1; Map DB 512/206 from Zigman J. Zulkowski, Michele G. Zulkowski to Paul J. Delamar, III, Sara L. Delamar, \$58
- Oct. 25, Oriental Harbor Village Marina Boat Slip 35, Dock B; DB 1/78, CB 1/101 & CB 1/104 from David L. Mayfield, Kelli S. Mayfield to Amber Thompson, \$47
- Oct. 25, Shine Landing Lot: 82, PCA 140-9; Map Attached from Carl A. Strong, Christine M. Strong to Richard J. Girard, Jr., Jennifer B. Girard, \$160

2012 Dodge Charger

The Town of Oriental offers for sale a 2012 Dodge Charger, formerly used as a Police vehicle. 3.6L V-6 RWD, 4 speed automatic transmission, 18X7.5 wheels, full size spare, electronic stability pkg, dual front airbags, AM/FM/CDE, intermittent wipers 4 wheel independent suspension, with 69,000 miles. Available for inspection at Town Hall, 507 Church St, Oriental, NC

The Town will accept sealed bids for the property until 3:00 p.m., Wednesday, December 20, 2023. Bids shall be delivered to the office of the town manager, 507 Church Street, Oriental, N.C.

At 3:00 p.m., Wednesday, December 20, 2023, all bids received shall be opened in public and the amount of each bid recorded. The record of bids shall be reported to the Board of Commissioners at their regular meeting on Tuesday, January 25, 2024.

The Board of Commissioners will determine the highest responsible bidder for the property and will award the bid by its regular meeting on January 25, 2024.

To be responsible a bid must be accompanied by a bid deposit of five percent (5%) of the amount of the bid. A bid deposit may take the form of cash, a cashier’s check, a certified check, or a surety bond. The deposit of the bidder to whom the award is made will be held until sale of the property is closed; if that bidder refuses at any time to close the sale, the deposit will be forfeited to the Town. The deposits of other bidders will be returned at the time the Board of Commissioners awards the property to the highest responsible bidder.

In addition, to be responsible, a bidder must be current on payment of all property taxes owed to the Town.

The Town reserves the right to withdraw the property from sale at any time and the right to reject all bids.

Director of Marine Fisheries

Notice to Creditors  
North Carolina,  
Pamlico County

All persons, firms and corporations having claims against the Estate of Karen Morton, deceased, of Merritt, NC, are notified to pres- ent the same to the personal representative listed below on or before February 15, 2023, or this notice will be pleaded in bar of recovery. All debtors of the said estate are asked to make immedi- ate payment. This the 15th day of November, 2023.

Cindi M. Quay, Administrator of the Estate of Karen Morton c/o Quay & Associates, P.A. 412 Broad Street New Bern, NC 28560

PUBLICATION DATES: 11/15/23; 11/22/23; 11/29/23; 12/6/23

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# How Do You Cook A Turkey? Kids Tell Us How

First, you go to the grocery store and buy a turkey. Next, you cook it in the oven for 89 minutes. Then, when you hear it a beep noise you take it out and let it cool down. Last, you put it in a bag and put it cabinet. Damien Rutherford

First, you go to the farm and shoot the turkey. Next, you bring it home. Then, you cook in the microwave for 30 minutes. Last, put it on the dinner plate, eat it with corn and drink water. Evan Hardison

First, you go to the woods and shoot a turkey. Next, you take it home, cut it up and season it with pepper and salt. Then, you cook in fryer for a few minutes. Last, you eat it for a fork, spoon and knife. Everett Hardison

First, you kill the turkey from the woods. Next, you clean it. Then, you cook it in the oven for 10 minutes. Last, take it out and eat it. Finn Douell

First, you get the turkey from a farm. Next, bring it home and cut it up. Then, you take it outside and cook it on the grill for 98 days. Take it off the grill and season it with pepper and hot pepper. Put it back on the grill. Last, put more hot pepper seasoning on it and leave it in the oven for 10 days and eat it. Jeremiah Blevins

First, you go to Harris Teeter and buy a turkey. Next, you cook it at home on the grill with pepper for 9 hours. Then, take it off the grill and let it cool off. Last, you eat it. Lucas Girard

First, you go to Walmart and buy a turkey. Next, cook it in the oven for 6 minutes. Then, you put salt on it. Last, you eat it. Paisley Finger

First, you get a turkey from Africa. Next, you cook it in the oven for 10 minutes. Then, you put it in the pot. Last, you eat it. R'ylee Jones-Freeman

First, you go to the store and buy a turkey. Next, you cook it in a pan. Then, you put it in the pot. Last, eat the turkey. Sierra Scott

**Pamlico Primary School  
Mrs. Turner  
Kindergarten**

You get a turkey from the woods. You cook it in the oven for ten minutes. Then you eat it. Ashton Dickerson  
You buy a turkey from Wal-mart. Put some salt on it. Put it in the oven for six minutes. Then it is done. Carter Lewis

I will get a turkey from the woods and take it to my house. I put hot sauce on the turkey. Then I put the turkey in a big pot and cook it for twenty hours. Now eat it. Tate Harper

I will get my turkey from a pharmacy. Next you will season it with the salt shaker. Now take the juice out of the turkey and put salt in the juice and pour it back on the turkey. Now you will fry it for one minute and eat it. Ryder Jones

You get a turkey from Wal-mart. Cook the turkey with hot sauce for five minutes. Now you can eat it. Gerardo Perea-Soto

Get a turkey from a farm. Take it home and wash it. Put powder ingredients on it. Get a pan and put water in it and cook it for ten minutes. Wait for it to cool off then bring it to the table and eat it. Kynlee Barnes

Get a turkey from the woods. Put salt on it. Put the turkey on the stove. Cook it for one hour. Now you can eat it. Bethany Burton

Find a turkey in the field. Put sugar and bbq sauce on it. Now put the turkey in the oven for 90 seconds. When it comes out of the oven you can cut it and eat it. Jacie Williford

Get a turkey from Wal-mart. Put oil and brown sugar on it. Cook it on the grill for three minutes. Now eat it. Gabriela Villalobos

Get a turkey from Wal-mart. Put hot sauce on the turkey. Put it in the oven for one minute. Take it out and then you can eat it. Grayson Wiggins

Go to the store in New Bern and get a turkey. Put ketchup on the turkey. Put it in the oven for ten minutes. Put more ketchup on it and eat it. Karrson Loomis

**Pamlico County Primary School  
Kindergarten  
Mary Wilkinson**

I would go in the woods to get a turkey. I will cook it in the microwave for 10 minutes on high. I will eat steak with it. It will taste good. Jayceon Davis  
I will get a turkey from Foodlion. I will cook it in the microwave for 10 hours on high. I will eat salad with it. It will taste good. Annabelle Dupree

I will get a turkey from Walmart. I will cook it in the oven for 10 minutes on 1000 degrees. I will eat cranberry sauce with it. It will taste yummy. Paige Gibbs

I will get my turkey from the woods. I will cook it on the grill for 2 hours. I will eat macaroni and cheese with it. It will taste yummy. Asher Henries

I will get my turkey from the woods. I will cook it on the grill for about 10 minutes. I will eat oranges and watermelons with it. It will taste sweet. Lucas Huffman

I will get a turkey from the woods. I will boil it on the stove for 5 minutes on medium. I will eat gravy with it. It will taste like a turkey. Khloe Jones

I will get my turkey from Walmart. I will cook it in the oven for 10 hours on low. I will eat sweet potatoes with it. It will taste good. Sincere Mozelle

I will get a turkey from Walmart. I will cook it in the oven on low for 2 hours. I will eat mashed potatoes with it. It will taste good. Autumn Norman

I will get my turkey from Foodlion. I will cook it on the stove for 10 minutes on high. I will eat mashed potatoes with it. It will taste good. Analia Smith

I will get my turkey from Walmart. I will cook it on the stove for 20 and a half minutes on high. I will eat mashed potatoes with it. It will taste scrumptious. Izabella Watson

I will get a turkey from the woods. I will cook it on the stove for 20 hours on high. I will eat spaghetti with it. It will taste really good. Willow Stone

I will get a turkey from the woods. I will cook it on the stove for 7 minutes on high. I will eat mac and cheese with it. It will taste good. Kinzley Bunting

**Pamlico County Primary School  
Mrs. Egan  
First Grade**

First, you are going to Walmart and buy the turkey. Then we are going to go home and put some salt on the turkey. Next you will put it in the oven and cook it for 15 minutes and then it will be ready. Take it out and eat it! Ally Connor

First you are going to go the farm and grab a turkey. Then you will get in the car then go in the house and put some salt on the turkey. You will then put it in the oven for 4 minutes and when it gets done you will take it out and grab some knives to eat it. When you are done you can give your dogs the bones. Cameron Godfrey

First you will shoot it in the woods and then go in the kitchen and put water in a pan. Then you will put the turkey in the pan and cook it for 20 minutes in the oven. Next you will get it out and put it on a plate and eat it with a fork. Taquan Jones

First you will go to the store and get the turkey. Then you will take it home put some butter on the pan and then put it in the oven for 10 minutes. When it is done you will take it out and put some butter in it, then you will put the seasonings on it. Then you can cut it up, then get your sauce and eat it! Reagan Jordan

First you will buy it from the store. Next you will unwrap it and then you will cook it in the oven for 9 minutes. When it is done you will take it out and put seasoning on it and then you can eat it with a fork! Ally Molano

First I will go hunt the turkey in the woods, then I will cut the feathers off. Next I will put it in the oven and cook it for 6 minutes. Then I will eat some ketchup and ranch on it and eat it! Shawn Monk

First I am going to go to the store and buy a turkey. Then I will go home and cook the turkey for 10 minutes. I will then put seasoning on it and eat it! Logan Nanney

First I have to buy the turkey at the store and then I will go home to cook it. I will put it on the stove and it will cook for 10 minutes. Then we will put a special ingredient on it and then I will take out the candles and then I will eat it. Adam Norman

First I will hunt the turkey. Then I will go home and cook it for 15 minutes and I will put some ingredients on it. Then I will eat the turkey with my family. Johnny-Angel Olguin

First I am going to hunt the turkey and then I will take all the feathers off. Then I will cook in the oven for 10 minutes then I will take it out of the oven and then I can eat it with my family. Tinsley Ormond

First I will buy the turkey at Food Lion. Then I will go home and cook it in the oven for 10 minutes. Then I will take it out and eat it. Sean Rich-Lippai

First I will the turkey from Walmart then I will go back home. Then I will cook the turkey in the pot for 4 minutes. Then when it is done I will cut it up and put some seasonings on it and now I will eat it! Jeremiah Styron

First I am going to go get the turkey from the store. Then I am going to cook the turkey in the oven for 15 minutes. Next I will put seasoning on the turkey then I will take a slice and eat it! KiQuanda Russell

**Pamlico Primary School  
Mrs. Gibbs  
First Grade**

Do you know how to cook a turkey? Let me tell you how. First I will catch the turkey, then I will wash it. Lastly I will cook it in the oven for 15 hours on 15 degrees. Now that is how you cook a turkey. Jade Alligood

I know how to cook a turkey let me telll you how. First I catch the turkey. Next I wash it with soap. Then I will put it in the oven for 10 minutes. Dylan Emilio Alvarez

Do you know how to cook a turkey? Let me tell you how. First I will catch the turkey from the side of the road. Next I will wash it and grill it for 90

degrees. Angel Cenicerros Dela Cruz

First I will steal the turkey then I will season the turkey and cook it on the stove for 500 degrees for 30 minutes. Khylin Chadwick

Do you know how to cook a turkey? Let me tell you how. First I will buy the turkey from

Food Lion. Next I will wash it and put it in the oven. Now you know how to cook a turkey. Mariah Darna

Do you know how to cook a turkey? Let me tell you how. First I will buy the turkey from Walmart. Next I am going to wash the turkey and I am going to put it in the oven. Lyza Daye



# PRESENTS FOR PAMLICO KIDS

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**December 13 – 14 at Camp Seafarer**  
**Wednesday, 10 a.m. – 5 p.m.**  
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Deadline for applications is Friday, December 1. All toys are first come, first served.

**Application locations:** Pamlico County Schools/Pamlico Partnership for Children, Pamlico County WIC Department/Pamlico County DSS and Pamlico Community Health Center

## DONATIONS ARE NEEDED

Drop off toys at any Toys for Tots box in Pamlico County or bring toys to Camp Seafarer. Please make your tax-deductible monetary donations to the Pamlico County Chamber of Commerce mail to Attn: Presents for Pamlico Kids, P.O. Box 92, Grantsboro, NC 28529

All monetary donations are applied directly to toy purchases. Gift cards are welcome for teenagers.

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**COMMUNITY COLLABORATIONS:**





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# How Do You Cook A Turkey? Kids Tell Us How

Do you know how to cook a turkey? Let me tell you how. First I will buy the turkey from Food Lion. Next I will wash it and put seasoning on it. Then I will put it in the oven and put it on 90 minutes and put it on 90 degrees. Jeremiah Galbreath

Do you know how to cook a turkey? First I will steal the turkey from the woods. Next I will take it home and put it on the grill for 5000 degrees. Sierra Gibbs

I know how to cook a turkey let me tell you how. First I will get the turkey from the store. Next I will wash it and then put it in the oven on 300 degrees for 20 hours. Morgan Gillikin

Do you know how to cook a turkey? First I will catch the tukey in the woods. Next, I will wash it, season with salt and pepper. Then I will put it in the oven on 1500 degrees for 15 minutes. Amariyona Summage

Do you know how to cook a turkey? Let me tell you how. First I will buy the turkey from the grocery store. Next I will clean it and put salt and pepper on it. Lastly I will put it in the oven for 300 degrees for 45 minutes. Scarlett McGoniagle

Do you know how to cook a turkey? First I will buy it from the pet store. Next I will wash it and season it. Then I will put it in the oven for 5 minutes. Jaxon Tutt- Henderson

Do you know how to cook a turkey? First I will steal the turkey from the the field. Next I will season it and put it in the oven for 20. Westley Wheeler

**Pamlico Primary School  
Mrs. Henries  
First Grade**

Easton B.- First you have to hit the turkey, and then you have to clean all the blood out. Then you roast it, and then you cook it. Cook it for 20 minutes in hot oven. Then you eat it.

Jocelyn B.- You put seasoning on it-salt and pepper. Cook it for 5 minutes. Then you take the leg out that has the meat on it and you eat it.

Lane S.- First you grill it up for 20 minutes. Then you add some hot stuff on it. Then you make it all the oil bubble up. And then add mashed potatoes with the turkey.

Michael Dean O.- You can go in the woods and hunt one. Then you put It on the stove. Add seasoning and then let it cook for a few hours. Then when it's done cooking, you cook some broccoli for a side. And then some mashed potatoes. Then you eat.

Jaxon T.- Put the turkey in the oven for 20 minutes, season it with salt and pepper. After it's done, you put mashed potatoes and corn on the cob with it and then you eat.

Alexandria O.- First you take it out of the pack. Then you put it in the oven. Wait for five minutes for it to cook. Then you put it on a plate, and you cut it up and you eat it.

Ezra P-Z.- Put it in the oven and cook it so hard for 6 hours. Then you get the cooking gloves, pick it up and put it on the table. You eat it with a fork and knife, but you don't eat the bones. You use the bones to make the bone stick to play with.

Kendall F.- First you get it at the store. Then you go home and cook it. We cook it for an hour, in a hot oven. Then it's perfect-so you can eat the turkey!

Victoria V-J.- First you go buy a turkey. Then you fry it. Cook it for 20 minutes. Then you put some turkey sauce on it and then you eat it.

Sophia M. –Get the turkey. Cook it for five minutes. The oven should be hot-like “6”. Put some seasoning on it. Then you eat it.

Jahleel B. –Cut it up before you cook it. Put it on the stove. Get the meat and the head and cook it. Cook it for 14 hours. Then you can eat it.

Kevin L. – Put the turkey in the oven for 40 minutes. Then you take it out and then I eat it!

**Pamlico Primary School  
Ms. Lackey**

## First Grade

First you wash it Then you season it Next you fry it Finally you eat it Edison Gay, Age 6

There are three step to cook a turkey. First, stuff the turkey with oyster. Next, smother the outside of the turkey with butter and gravy. Finally, cook the turkey at 100 degrees F\* for 12 hours. Truly that is how you cook a turkey. Willow Sinicrope, Age 6

To cook a turkey, First I unwrap and wash it. Next, I stuff it with cornbread. Finally, I cook the turkey at 52 degrees for 67 hours. That is how I cook a turkey. Farah Williams, Age 6

To cook a turkey first you have to stuff the turkey with pudding. Next smother outside of the turkey with hot sauce on the turkey. finally, cook the turkey at 71 degrees for 1 hour. Truly that is how you cook a turkey .Elijah Thompson, Age 6

There are three steps to cook a turkey First, stuff the turkey with sausage and corn and mashed potatoes. Next smother the outside of the turkey with chicken gravy and bbq sauce. Finally cook the turkey at 35\* F for 25 hours. I eat it with my mommy and dady. Yummy! Ella Lowery, Age 6

To cook a turkey first you stuff a turkey. Then cook to 98 degrees for 98 minutes. Next i wod et it. Joelle Cole, Age 6

To cook a turkey first you need to take the wrapper off. Next, I would stuff it with macaroni and chees. Next I cook it on 90 degrees for 9 hours and 5 minutes Last, I eat the turkey. Rose Celestine, Age 6

Take the plastic off first. Then you season with butter soft pepr Finally cook the turkey at 90\* F for 1 hour. Karson Dunnebacke, Age 6

There are three steps to cook a turkey First stuff the turkey with beens Next smother the outside the turkey with kechup Finally coo the turkey at 20\* F for 55 hours. Albert Heath, Age 6

First you need to take the plastic off. Then you put fruit in it. Cook 50\* f for 5 hours. Harlow Holt, Age 6

To cook a turkey first you need to unwrap it. Then you can wash it clean. Next you can put salt and butter on it. Last you cok it in the oven for nine hours. Zechariah Lee, Age 6

To cook a turkey, first you need to wash the turkey. Then I would put sugar on it to season it. Next I would put butter in it. Finally I would cook it for five hours. Au'Bree McMillan, Age 6

To cook a turke first you need to wash it. I would cook the turkey for 5 minutes Next you can sezn first. Finally you cut the turkey. For mi famile. Riley Miller, Age 6

To cook a turkey first can take the rap off. Then I would put in the pan. You can put it in the stov for 2 awrs at 250 degrees. Zaniah Summage, Age 8

**Pamlico Primary School  
Lauren Hardison  
First Grade**

First I get the turkey from Walmart. Next I cook for 102 minutes. Then you eat it! Jenna Connor

First I get a turkey from the store. Next I pull the feathers off. Then I cook it for 50 minutes. Last I eat it. Clara Earp

First I get a turkey from Walmart and Target. Next I cut the turkey. Then I put it in the oven on 221 degrees, and cook it for 90 minutes. Last we eat it! Jayonte' Hamilton

First I get a turkey from the farm. Next we cut off the feathers. Then we cook it for 25 minutes. Last we let it cool for 25 minutes. Samaya Jones

First but the turkey from Walmart. Next cook it for 100,000,000 hours. Then stuff the turkey with pizza, cookies, and gummy noodles. Last we eat it! Kimani King

First I buy the turkey. Next turkeys can fly. Then bake it for 1,000,000 hours. Last you fry the leg. Mason Loomis

First you get a turkey from the store. Next you cut the feathers off. Then you cook it for 2 hours. Last you eat it! Damian Matthews

First you get your turkey from the field. Next bake it for 1 hour. Then I serve it. Allena Mayo

First cook the turkey. Next bake it for 100 minutes. Last we eat the turkey. Raleigh Mayo

First I would get a turkey from the farm. Next grill it for 30 minutes. Then let it cool and add a little bit of toppings. Then I'll wait for the rest of my family then we will eat it! Alianna Olguin

First I buy the turkey from the shop. Next I bake it in the oven for 3 minutes. Then put the oven on 100 degrees. Last I eat it! Nola Surrena

**Pamlico Primary School  
Mrs. Nelson  
First Grade**

Go hunting for the turkey. Marinate the turkey and then eat the turkey. Blake Finch

Go hunt for a turkey. Cook it 7 hours. Put pepper and salt and grill it. Logan Dixon

I am going to the shop. I will put salt on my turkey. Grill for 5 minutes. Maddie Godwin

I am going to get it at the farm. I am going to put some slap your mama seasoning. I am going to chop it and put it in a pot. I will eat it. Jolie Kelsay

I would go to the grocery store to pick up the turkey. I wash the turkey. Then I will cook it on the grill until 2pm. Elijah Boone

I go to get my turkey from a farm. Pick the feathers off. I wash it. I cook it in the microwave for 6 minutes. Then I eat it. Olivia Emery

Go hunt for turkey. Skin the turkey. Put the turkey in the pot. I will put salt and pepper and slap your mama. I put it in the oven for 30 minutes. When it's done I will eat it. Amiyah Collock

I am going to the store. Then I get turkey. Then I cook it in the oven for 3 hours. Then, eat it. Alberto Miller

I get my turkey from the farm. Put some seasonings on it. Put it in the microwave for ten minutes. Get it out and eat it. Forrest Lippai

I will hunt for my turkey. Then I will clean it and chop it. Cook it in the oven. Then eat it. Gavin Carawan

I will get my turkey from the woods. I will season my turkey with salt and pepper. Then I will cook it in the oven for 30 minutes at 20 degrees. Then I will eat it! Atlas Lowery

I'm going to hunt for my turkey. I will kill it and skin it. I will season the turkey with salt and pepper. I will cook it in the crock pot for 20 minutes to make it extra brown and crunchy. Then I will set it down on the dinner table and make it all pretty. Last, I will eat it! Paisley Tillman

**Pamlico Primary School  
Mrs. Kayla Hacker  
Third Grade**

First, you need to take the bons out. Next, and then you have to put aluminum foil on your turkey. Then, and then you have to put your turkey in the ovin and coy5me back in 4 hors. Last and then, you put in the turkey is onions and celery and carrots and then cut and eat and enjoy. Angalyna

First, you have to go to the store and pick out the turkey you want. Next, you have to put it in a pan. Then, you haf to bake it in the uvine. Then you have to marinate. Last, you haf to put in in the uvin and bake it to 162° in for awhile. Then, it is dun . Leilyah

First, you go to Food Lion. Then you go to home. Then you put seasoning to the turkey and put it in oven. Then you put it 335°. Then you take it out of the oven, and then you eat it. Wyatt

First, buy a turkey and onion and celery and lemon juice and salt and pepper and garlic and butter and and put all of the seasonings in a bowl and mix it up put the celery inside it and then tie the legs and tuck the wings in. Put all the seasonings on the turkey and put it in the oven for 6-7 hours. Lily



# Happy Thanksgiving

Neuse Neighbors Network is very grateful to our wonderful members, volunteers, and donors, who make it possible to maintain a strong organization dedicated to helping seniors "age in place."

We wish you and your loved ones a very **HAPPY THANKSGIVING!**

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# How Do You Cook A Turkey? Kids Tell Us How

First,you buy a turkey. Next ,you cook the turkey at 325°F wait 2.5 hours. Then,you put citrus around the turkey. Last,EAT IT ! Cade

First,you need to git the turkey frum walmart and get butter, salt, peper, and gres. You come home, take the plastec off the turkey and butter it on a plate. Then take the salt and peper and put the salt and peper on the turkey and then the butter and the gres. Smash them together and put the buter and the turkey. Take the turkey and put them in the oven for 2 minutes and 45 seconds. While you are waiting for it to cook, take lemons and gmesh and take 2 bowls and put the lemon in the bowl and the garnish in the other bowl. When the turkey is done, take the turkey out and bowls out last and put together the lemons and gmesh on the plate. Lillie-May

First, you will buy a turkey from a store. Make sure your turkey is real. Then you put every sauce on the turkey. Then put tin foil on it. Then you put it in the oven for 4 and a half hours. Put it in the oven and put it to 400 to 800 degrees. Then cut it up into about 8 pieces. Then if you want to make it look nice put garnish around it. Then,eat it!!!! Beck

First, by a turkey and some seasoning and take it home. Next, put it on your counter and rub butter on it. Cook it for 10 mins. Then, take it out of the oven and take it's temp. Then cook it for more 5 mins. Last, take it out and eat it. Ragan

First, you need to buy a turkey from walmart. Next, get all your ingredients that you are going to use on your turkey. Then, put the turkey in the oven. Put the oven on 275 degrees for 5- 5.5 hours. Last, cut your turkey how ever you want to cut it and eat with your fam. Anthony

First, buy the turkey. For this part you will need garnish, seasoning, citrus, rosemary, butter, thyme, tinfoil, sage, degrees, salt, pepper, marinade, paprika, thermometer, and sauces. Next, make sure your turkey is not too wet and not too dry. Next garnish it. Put the seasoning after that. Citrus it. After that butter it. Then, thyme it. Then rap it up with tinfoil. Then sage it and then put it in the oven for 10 and a half minutes. Then, put salt on it and pepper. Put it in the oven again. Then its done. De-Monee

First, buy the biggest turkey you can find from any place. Next, season the turkey and butter the turkey and put it in the oven for 6 hours. Put it to 300°F. Then, halfway through, take the turkey out and stuff it with the stuffing of your choice. Grab some butter and put it in there with the stuffing. Then, put the turkey back in there. Start cooking bacon. After you get done cooking the bacon. Cook a couple of sausages. Cut them up and serve them up as a side dish with your turkey. After that, don't forget to get some drinks. And then, set up the table. And then, take your turkey out and don't forget to take it out 1.5 hours before it is done. Put some of the bacon around the turkey and sausages inside the turkey. And then, after that, pop it back in there. Then, take it out for the last time. While that's cooking, cook some eggs and add them to the inside of the turkey. Pop it back in there, and then finish cooking your turkey. And then, have a Happy Thanksgiving! Breydon

First, you go to the store and buy a turkey and then go home and then get some salt and pepper. Then put the salt and pepper on the turkey and some butter. Rub the butter on the turkey. Next, you put some foil on it and a heat thermometer inside the turkey. Then,put it in for 260 degrees and wait for about 5 hours and wait and take it out. Last, eat it! Jasiah

Ingredients: you need urbs, citrus, two butter sticks, onion, celery, sage, salt, pepper, and if you like spicy use chilly pepper/chilly powder. First, cook it at 200 degrees for 10 minutes. Next, you rub your ingredient mix on it and save some ingredients to stuff. Then, bake for 325 degrees F for half an hour. Last, your choice: dish it out and have fun. Evalyn

First,you want to hunt or get it at the store.You go back home and go to your kitchen. Next,you want to put it in a pot and put

tinfoil and put it in the oven for about 325°F and leave it in for about 3-4 hours. Then, you want to put butter in a bowl and get the turkey out of the oven and put the butter all over the turkey. Last, you let it cool down and when its ready you can cut it up and EAT THE YUMMY TURKEY!! Noah

First, you buy a turkey. Then you put on seasoning. Then you put it in the fryer. Next, you fry it for 2 hours and a half. Then you stop the fryer and take the turkey out the fryer. Then, you cut the turkey into some pieces. Last, your family and friends gather and eat the turkey. Corbin

**Pamlico Primary School  
Mrs. Katie Hardison  
Third Grade**

Have you ever ate a turkey so good that you get the chills? Well here are some tips. First go to any store you want then get these seasonings. First get seasoned pepper then get some italian season. Then go home and put it under boiling water so it can thaw out. When it is done put your seasons on. Then put it in the oven for 320°F. Put it in there for five hours. When it is done get your family and eat up. The end. Johnnie Barber

First, my mom is going to by a turkey from Walmart and when she gets home I can clean the turkey. Next, I will add salt and pepper. Then, I will put the oven on pre heat. Last I will put the turkey in the oven and take it out. And my mom will have to cut it into forthes. Then we will eat the turkey. Promyse Beasley

Do you know how to cook a turkey? If you do not know how to cook a turkey fallow my instructions. First go to Walmart get a turkey. Next put the turkey in the senk and turn on the senk. Now preheat the oven to 160°F. Last take the turkey out the senk. Finley put the turkey in the oven. Lola Brown

First, I went to by a turkey. Wen I got home I preheat the oven. Then once I hear the thing I put the turkey in the oven. Next, the time to put it on is 2:10 secs. Once I hear the thing I take the turkey out. Then, the sauce is sot and pepper. Last this is how to cook a turkey. Kaiden Bullock

Have you ever smelled a delicious turkey and wished you made that turkey? Well I'll show you how to make a turkey just like that one! How to cook a turkey: Step 1 go to walmart and buy a turkey. Step 2 put your turkey outside to let it unfreeze. Step 3 turn on your oven and let it heat up. Step 4 get your turkey from outside and put in the oven and turn on to 50°F and close it and wait! Step 5 take it out of the oven and put on any seasoning you want. Step 6 put some turkey juice in the turkey and you've just made the perfect turkey! Brynlee Cahoon

First, go kill a turkey out of the woods and wash the turkey in your sink. Next, get a pan out of your cabinet and preheat the oven to 350°F. Then, put any seasoning on the turkey before cooking it and put the turkey in the oven. Last, set a timer for 1 hour and then cut it. Finally how I cut a turkey is in skinny shapes and then I eat it up and I love thanksgiving and I love turkey. Carleigh Lane

First, go to the woods to get a turkey. Find the turkey. Next, go home with the turkey. Cook the turkey for 1 hour. When it is done cooking then, add some seasoning to the turkey. Last, eat the turkey with your family and friends. Bryce Eastwood

First, biy or kil the turkey. Next, wash the turkey with cold water. Then, cook the turkey 10 or 20 minis. Take out the turkey. Last, put the turkey on a plat and eat it. Isabelle Emery

First you get the turkey from Walmart. Then you washed the turkey so it is clean. Next you stuffed the turkey. Next you seasoning the turkey. Then you heat it up so it is not cold. Put it in for 1 minute or more. Then you get your parints to cut it. Then you eat it. Sofia Fennelly

Do you want the most delicious turkey for Thanksgiving? Well here's the recipe. First, get the turkey I get mine from food lion. After that I wash my turkey in the sink to make it nice and clean. Next, put seasoning on your turkey. Then, preheat the oven to 350°F and let the oven get hot. Put the turkey in the

oven for one hour to make the turkey crispy. Then, check to make sure it is cooked. If it is cooked take it out the oven. And if you need more salt or pepper you can add it. Now you can cut the turkey and try it. I hope you love your turkey! Hallie Kate Finch

Do you want the best turkey you have ever seen? Go to the store and buy a turkey and wash it and make the stuffing. Season with salt and pepper and chili pepper. Stuff it with the stuffing. Preheat the oven to 250°F for 1 hour and get a big plate and cut with a knife and eat up. Aiden Fisher

Go buy a turkey at Walmart, bring it home, get all the rapping stuff off the turkey. Wash the turkey. Put season on the turkey. Put it in the oven for 410°F. Get a plate and eat the best turkey you'll ever have. Kami Gibson

If you want a amazing turkey follow these steps. First, go hunting and shoot a turkey. Then get a grill or a oven and preheat the oven or make the grill hot. Next, set the oven to about 10 minutes and put the turkey in the oven or put the turkey on the grill. Then, wait until the oven beeps or the turkeys hot and put any seasoning or sauce on the turkey. Last, cut it up while guests arrive and serve and enjoy. Easton Hardison

Go get the turkey from walmart. Then clean the turkey. Preheat the oven. Put the oven on 450°F. Put the turkey in the oven for 1 hour and 30 minutes. After 1 hour and 30 minutes get the turkey out the oven. After put some seasoning on the turkey. Then cut the turkey. Then eat. Mason Manning

Do you want the most delicious turkey that you will ever eat on Thanksgiving? Just follow these steps. Go to walmart and get the turkey. Go to dollar general and get the seasoning. Go home and wash the turkey. Put the turkey in the oven for 19 minutes at 10°F. Now taste the turkey. That was how to cook a turkey. Jaxon Smith

First I will get a turkey from walmart and clean it at my home. Next, add seasoning after is not frozen. Then, put the turkey the oven and preheat to 300°F and leave the turkey in the oven for 5 minutes. Last, when the turkey is done I will serve the turkey to my family and my friends. Amanda Voliva

**Pamlico Primary School  
Mrs. Kelly Jones  
Third Grade**

First go to food lion pick out a good size turkey open the turkey clean the turkey.Then pick out your seasoning for your turkey open the the seasonings put it on the turkey set your oven to 150F put your turkey in the oven let it cook for 1 half hour take it out and eat hope you like it. Ava H.

First you buy the turkey you can get the turkey at piggly wiggly and get a 15 pound turkey. you will take the rapper off the turkey.you will pout the turkey in a pane.seasoning the seasoning will be cut up garlic and rosmare and the cut up garlic on the turkey and the rosmare on the turkey . you will pout the turkey in the uvin and pout it oon for 150 minits and wen the time ends the turkey is done. By Kapri.

First you buy the turkey from a store. Next you cook it for 3 hours. Then you make seasoning for the turkey then you take out the turkey and put your seasoning on it and put the turkey back in for another 3 hours. Finally after it's finished you take it out and have a big feast. Colton Whetherington

first I Hunt a turkey. next I SkIn It. then ,I Put It In the oven. finily ,I isin it for FLAVER David Thornton

Covering a turkey in foli yields much moiste results than tasting it without foli and let it cook for 13 minus per pound at 350 f for an unstuffed turkey demari himbry

We need to buy one first. Let's go to Walmart, let's get a 17 pound turkey. When I get home I have to open up the turkey to get the gizzards out,then we wash the turkeyWhen we are done we put the turkey in the oven for 170 minutes (Ten minutes per pound) while the turkey is in the oven we prepare the seasoning we do also have

to spread butter on the pan so the turkey won't stick to the pan when the turkey is done cooking spread the seasoning on the turkey then put it back in the oven,prepare your other meals normally I prepare mash potatoes and carrots if we can maybe some corn,after the turkey is done you're almost done but there is one more

step,keep watch of your other food so it does not burn then when that is all done you can eat your food.But you can always pick other meals. By:Ella Volpe Happy Thanksgiving.:D FIRST go to food lion pick out a 20 pound turkey open the turkey buy seasoning take out the glizzds

NEXT wash your turkey season it with stake seasoning and garlic Call your family THEN put it in the oven for 4 hours take out put back in for 2 hours LAST take your turkey out of the oven and desserts to and fest -Gracelyn Broce

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# How Do You Cook A Turkey? Kids Tell Us How

Let's cook a tukey.  
Go to target when you get home  
get it out the bag wash it drie it  
Go get a pan seonin it with  
sail,peper,grolic,goley flour.  
Put it in the uvin 15 minines  
when it's done set up the tale  
let's eat.  
By leah covarrubias

I will get a big size tukey and i  
got it from food lion and take it  
home i will put peper and salt  
and buttersalt seonouning and  
the oven 350 degrees when it  
gets hot i will put the tukey in  
wait a hour in a have wen it is  
don i will wash the fork  
Maria Bess

I haunt a turkey and wash the  
turkey and after put it in the  
oven put it for a long time and  
take it out of the oven and put  
stuff on it and put back in the  
oven for a long time and take it  
out and eat it  
Markeem Jones

First go to wallmart and buy a  
turkey . And pick out 20 pound  
turkey. And take out gizzard.  
Also whash the tukey.Next set  
the aven to 50 .f. Dont forget to  
put the tukey in the aven.Also  
put seasoning on the tukey.  
Then get the rest of the meal  
ready.Defitly dont for get to  
take the turkey out of the aven .  
Finally eat the turkey enjoy.  
By Addi

How to make a turkey rest  
go to food line to git a 30 paone  
turkey oh and don't forgot the  
sensing for turkey onenc you  
get home open the turkey and  
put it in boling hot water so it  
can bock then get the turkey  
and put the turkey in the avin  
put it on 30 minis and then  
make mash potatoes and

mabe spgety with garelik bred  
when the turkey has been cook  
for 30 minis take out the turkey  
and eat up.  
Ava F

**Pamlico Primary School  
Mrs. Stilley  
Third Grade**

Jabari - First, cut some sage  
and rosemary and then put it in  
a pan with butter. You  
put carrots and onion in the  
bowl. Next, you will put some  
salt and pepper.  
Then, you put some butter in  
a pan and then put some sage  
and rosemary in  
the pan. Last, heat the oven  
to 325 degrees for 15 min per  
pound.

Summer - Yo what's up. Today  
we are learning about turkey.  
First, season the turkey. Next,  
cover it with butter. Then, Put  
the turkey in the  
oven. Last, eat it and have fun!  
It's my favorite time of the year!!

Ayden - It is time to talk turkey!  
And not talk about turkey! Cook  
a turkey. First, get a pan and  
put your turkey in it. Next, slice  
up one onion, one carrot, and  
one piece of celery. Then, cut off  
the tail and take out the insides.  
Last, put a piece of butter until  
the edges are gold. Then put in  
sage and rosemary leaves for  
1 min. Then take the sage and  
rosemary in the turkey. Pat the  
turkey with butter. Then put the  
turkey in the oven for 15 min.  
per pound. Set the oven to 325  
degrees, then take it out then  
you have a Thanksgiving  
turkey.

Eden - My name is Eden and  
today is Thanksgiving. I'm so

excited. I'm going to go  
through how to bake a turkey!  
Make sure you wash the turkey.  
Nex, make sure you get a pan  
and some celery. Then get a  
pan and some butter. Then  
you are going to melt the butter.  
Last, put some herbs, sage,  
rosemary. Then put some  
pepper. Then you just cook it.

Jacob - Hi guys, we are going  
to be cooking a turkey. First cut  
the tail off. Next, you melt three  
spoons of butter and paint the  
turkey. Then you put the turkey  
in 15 min per pound. Last,  
put salt and pepper. Then it's  
finished. OK that is it, try  
it yourself.

Bentley - It's time to talk turkey.  
That's right guys, we're cooking  
a turkey today. First, get a pan  
that can fit your turkey. Next,  
wash your turkey and dry it.  
Then, take butter in a pan and  
when the butter is gold throw in  
rosemary for one minute. Last,  
put the rosemary in the turkey  
and cook at 325 degrees. When  
it's done make sure the  
temperature is at 170 degrees.  
Now that you know how to cook  
a turkey, try it yourself.

Sergio - Hellos guys, it's time to  
cook turkey. Yeah it's that time  
again! Fall. This is how to cook  
a turkey. First you might what to  
put vegetables. Next you'll also  
want to put seasoning inside.  
Then, you fill it with rosemary  
inside. Last, you also season  
the outside and put it in the  
oven for 325 degrees. This  
makes me hungry. Also use this  
recipe. I hope you like it!

Emma - Hello, it's that time of  
year! The leaves are falling and  
any mom is cooking super. I can

even smell it from outside and  
it's turkey today. We are going  
to learn how to cook a turkey!  
First, we take a sauce pan that's  
big enough and get chopped up  
carrots, onions, and chopped up  
rib of celery and put it in the  
pan. Next, you put your turkey  
and wash it off and make sure  
it is dry. Then, take sage and  
rosemary and cook in a pan of  
melted butter. Last, put the  
sage and rosemary inside the  
turkey.Then paint the turkey with  
the melted butter, Tie the turkey  
legs together then, take your  
turkey and put it in the oven. It  
can be in there for 15 minutes  
per pound. After it's done you  
have a cooked turkey!

Serenity - Hi guys it's my  
favorite time of the year, it's  
Thanksgiving. How to cook a  
turkey. First, cut some sage and  
rosemary. Next, put the turkey  
in the pan. Then, put some  
salt and pepper on the turkey.  
Last, put the turkey in the oven  
and the turkey has to be 175  
degrees.

Brianna - Hello. It's my favorite  
time of the year. It's turkey talk  
time. Today we're going  
to learn how to cook a turkey.  
First, unwrap it then put onions  
and one tomato and celery and  
carrots in the pan. Next, put it  
in the pan, put the oven for 325  
degrees. Then, cover the turkey  
in butter, fold the wings down so  
you don't get burned wings. And  
season it with salt and pepper  
inside and outside. Last, put  
it in the oven 15 minutes per  
pound and the inside has to be  
175 degrees. I can smell the  
turkey. It's going to be delicious.  
I'm glad that we can talk turkey,  
see you later. I hope you have a  
terrific Thanksgiving.

Jaylen Hi everyone!  
Thanksgiving is around the  
corner and today I'm teaching  
you about cooking a beautiful  
turkey! Cooking Part: First,  
get a big bowl or a plate, then  
add carrot, onion, and celery.  
Next, get herb and put it in a  
pan for sixty seconds, no more!  
No less! Then, put the sage  
and rosemary on the turkey,  
then season it and now you  
are done! Last, put it on 325  
degrees fahrenheit and also 15  
minutes per pound. Then when  
you finish, you are done! I hope  
you and your family will enjoy  
the turkey and I can't wait for  
the turkey when my family  
cooks it. See you later for next  
year and doing the "How to  
Cook a Turkey!"

Wyatt - Hey guys, it's that time  
of the year to make a turkey!  
First, you want to get a turkey  
from the store. Put in cut onion,  
carrot, and celery. Next, you  
want to unwrap your turkey,  
take out the tail and tie the legs.  
Then, you want to cook some  
butter then add some sage and  
rosemary. You're just making  
herb butter. Then put the herbs  
in the turkey. Last, then you get  
to paint the turkey with butter!  
Then you put the turkey in the  
oven and put the temperature  
at 325 degrees. You hear that  
crunch, Hmmmmm! I love that  
THanksgiving is all about the  
food!

Alan - It is the best time of the  
year. It's turkey time! Let's do  
it. My name is Alan. I'm going  
to help you to make a turkey.  
First put some rosemary and  
some sage and chop up garlic in  
the turkey. Next, put some salt  
and pepper on the turkey. Fold  
in the wings. Then, put some

onions and carrots around the  
turkey. Then put it in the oven.  
Last, 15 minutes per pound.  
When it is done inside it should  
be 175 degrees. I can't wait  
to dig into that turkey. It's your  
turn. You need: turkey, onion,  
celery, carrots, salt and pepper,  
rosemary, sage, garlic. You can  
do it!

Mackenzie - Hey today it's  
getting close to Thanksgiving.  
So let's talk turkey! First you  
need a turkey. Next, you need  
to cut off the tail. Then you take  
everything out. Then season it  
and butter it. Last, you put it in  
the oven at 325 degrees  
and cook it 15 minutes per  
pound. And after that you will  
have the most prettiest brown  
turkey, so try it yourself!

Laina - Hello my name is Laina  
and I will be teaching you how  
to cook a turkey. How you cook  
a turkey: First, you cut the tail  
off. Next, you melt butter and  
then you put the butter on the  
turkey. Then when you butter it,  
you put the turkey in the oven  
for 15 minutes per pound. Last,  
you take the turkey out and eat  
the turkey with our friends. And  
that's how you cook a turkey.  
Have a Happy Thanksgiving.

Julia - Hi my name is Julia.  
Today we are going to be  
cooking a turkey. Let's get into it  
now. First, you need to get a  
pan that can hold your turkey.  
Next, you need to put an onion,  
a carrot, and celery in the pan.  
Then, put the oven at 325  
degrees. Last, put the turkey in  
the oven for 15 minutes. So that  
is how to cook a turkey.

**Happy Thanksgiving.**

## The benefits of shopping local during the holiday season...



during the holiday season, shoppers can patronize small local businesses over big box retailers and national chains. The decision to do so can benefit communities in myriad ways.

Millions of people enjoy shopping for gifts and loved ones each holiday season. The spirit of giving is alive and well each December, and that can extend to giving back to one's own community.

In addition to supporting local charities when making donations

Small businesses inspire young entrepreneurs. The United States Department of Commerce reports that nearly half of all small business owners in the U.S. were 54 or younger. Young entrepreneurs at the helm of thriving local businesses provide inspiration to the next generation of innovators.

Shopping local supports many small business owners. Family meals and social gatherings with friends and coworkers are a big part of the holiday season, and it's not uncommon to break bread and share a few drinks during a night on the town. Choosing to gather at a locally owned restaurant or tavern instead of a chain restaurant can have a ripple effect on an assortment of local busi-

nesses. Local restaurants often source their ingredients from local farms. A family meal at such a restaurant benefits both the restaurant owner and the hardworking local suppliers of the food that ends up on the plate. Local restaurants also are more likely to list locally produced wines and craft beers on their menus than national chains. That adds to the ripple effect of celebrating the holidays at a locally owned restaurant.

A thriving small business sector is vital to a strong local economy. Shoppers can keep that in mind and patronize local businesses during the holiday season.

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