Vol. 57 No48, 16 Pages

The Pamlico News

Wednesday, November 26 , 2025 Your County News Source Since 1968 www.thepamliconews.com | 50 Cents

BLACK FRIDAY CYBER MONDAY

Trends come and go, and that impermanence can make it hard to predict how certain times of year, including the holiday season, will play out. However, one notable trend in regard to the holiday season that has seemingly withstood the test of time is the popularity of Black Friday among holiday shoppers. But even that dynamic has shifted in the digital age. Though Black Friday remains a big day for retailers, consumers spent more on Cyber Monday (the Monday after Thanksgiving) than they did on Black Friday (the day after Thanksgiving). According to the Adobe Digital Economy Index, consumers spent $10.7 billion on Cyber Monday. That's nearly $2 billion more than consumers spent on Black Friday, when retailers made $8.9 billion in sales.

Consumers are urged to shop locally as much as possible, as local merchants provide distinctive benefits over larger retailers, such as specialized products and superior customer service. Plaid Friday is one such day when communities strongly encourage residents to patronize local businesses. Plaid Friday occurs on the day after Thanksgiving. Many people recognize it as Black Friday, but Plaid Friday focuses on a relaxed and enjoyable shopping experience that emphasizes community and the creativity of local businesses as opposed to the hectic pace of traditional Black Friday shopping. Plaid Friday originated in Oakland in 2009, when it was presented as an alternative to the frenzy of Black Friday. The "plaid" in the name symbolizes the weaving together of small businesses and individuals to form an interconnected community fabric.

The Old Theater Presents

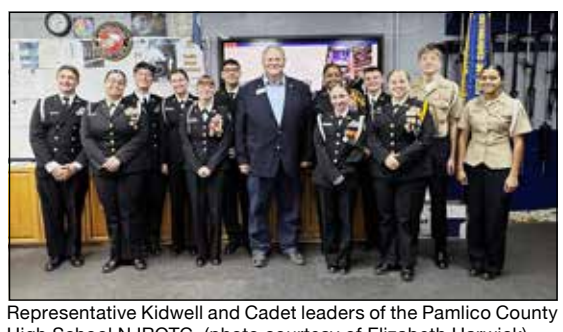
Holiday with Hoff 'n' Finch

page A6

Representative Kidwell Visits Pamlico County Schools

by: Hiram Lupton

North Carolina House Representative Keith Kidwell spent last Thursday visiting Pamlico County District Schools. Representative Kidwell, who serves the 79th District which includes Pamlico County, spent time at each of the four district schools interacting with administration, teachers and students. His tour started at the system district office where he was greeted by Superintendent Dr. Jeremy Johnson and received an overview of the school system and the district's strategic plan to make Pamlico County schools the best in the state. From there he moved on to Pamlico County Primary School where in addition to visiting several classrooms, he spent time with principal Savannah Alexander and Assistant Principal Jaclyn Denny discussing early literacy as well as the needs at the school. He then moved on to Fred A. Anderson Elementary School where he toured the facility with Principal Wendy White, visited a 4th grade class, and heard about the future plans to consolidate the two grades at the school with Pamlico Primary School. Representative Kidwell then took the short drive to Stonewall for a tour of Pamlico Middle School with Principal Zanquavia Minor which featured a visit to Mrs. Sheri Hale's STEM class to observe the innovative things these students are doing with 3D printing. Next up was a visit to the new 6-12 school construction site where MetCon Construction Superintendent Justin Fout gave the group a tour and update on the quickly progressing construction. After lunch at Mayo's Restaurant, the group returned to Pamlico County High School for the final stop of the day, where, along with Principal Rebecca Lansche, he visited with the school's NJROTC students and heard about this highly popular and successful program. This concluded a great visit where Representative Kidwell got to see all the outstanding things happening at Pamlico County Schools, and also heard about some of the problems such as budgeting issues and staff shortages. He pledged to help out in whatever way he could in the future. Representative Kidwell was accompanied on his entire tour by District Superintendent Dr. Jeremy Johnson and District Public Information Officer Elizabeth Harwick.



Representative Kidwell and Cadet leaders of the Pamlico County High School NJROTC. (photo courtesy of Elizabeth Harwick)

Representative Kidwell stopped by Christopher Gray's PreK class.

Primary School Principal Savannah Alexander discusses the importance of early literacy with Representative Kidwell.

Library Artisan Show and Sale

by: Hiram Lupton

If you are looking to pick up some nice, locally made items to kick off your Christmas shopping, The Pamlico County Library is just the place to start. The Friends of the Library (FOL) 2025 Artisan Show and Sale has begun at the library and the get things started, the FOL hosted an artist's reception last Thursday afternoon. This year's show and sale has a wide variety of beautifully crafted items from paintings, photographs, jewelry, sea glass Christmas trees, jewelry, quilts, ornaments, and a whole lot more, all available for purchase. The show and sale runs from November 17 through December 31 during regular Library hours; Monday-Thursday 9 AM - 6 PM, Friday 9 AM – 7 PM, and Saturday 10 AM – 2 PM. Stop by and pick up a gift for someone or something for yourself. Another great event at your Pamlico County Library.

2026 Student Arts Calendar

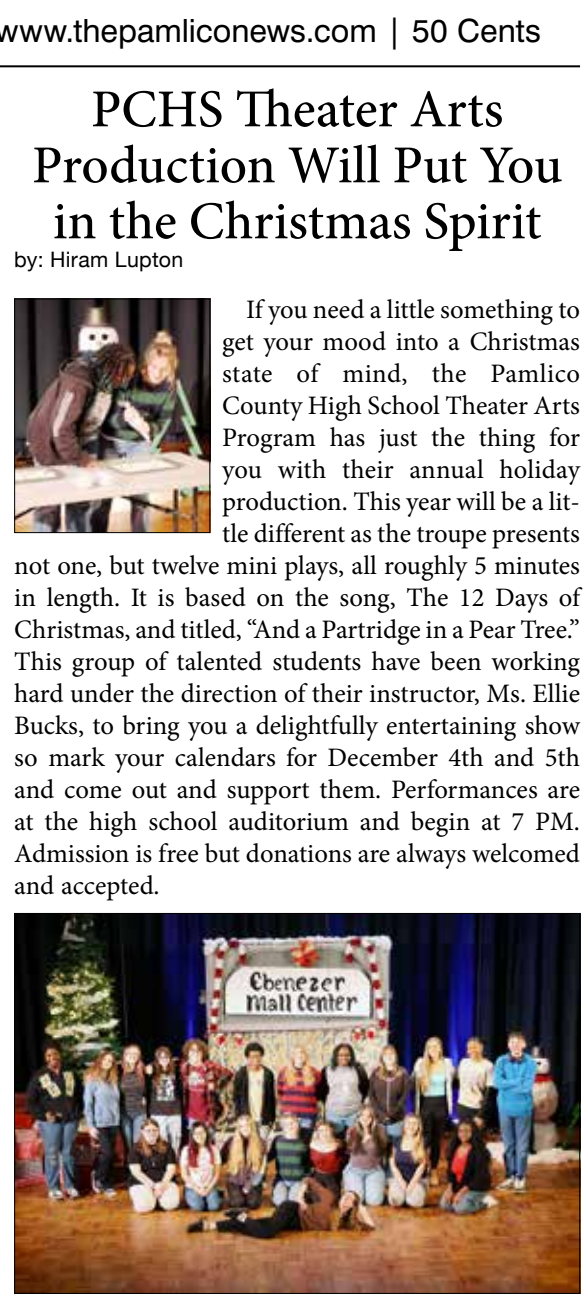
by: Hiram Lupton

Student artists and their families gathered at Brantley's Restaurant in Oriental last Thursday evening to celebrate the release of the 2026 edition of the Pamlico Arts Council's Student Arts Calendar. Pamlico County is full of great young artisans and many of their works, from drawings, paintings, photography and poetry, make up this wonderful calendar celebrating their talents. The reception featured a display of the artwork which made up the calendar. The Calendars were available for sale at the event and will be available at Broad Strokes Gallery until sold out. Another great way by the Pamlico Arts Council to promote budding young artists in our county.

PCHS Theater Arts Production Will Put You in the Christmas Spirit

by: Hiram Lupton

If you need a little something to get your mood into a Christmas state of mind, the Pamlico County High School Theater Arts Program has just the thing for you with their annual holiday production. This year will be a little different as the troupe presents not one, but twelve mini plays, all roughly 5 minutes in length. It is based on the song, The 12 Days of Christmas, and titled, "And a Partridge in a Pear Tree." This group of talented students have been working hard under the direction of their instructor, Ms. Ellie Bucks, to bring you a delightfully entertaining show so mark your calendars for December 4th and 5th and come out and support them. Performances are at the high school auditorium and begin at 7 PM. Admission is free but donations are always welcomed and accepted.



The cast and crew of "And a Partridge in a Pear Tree."

Did you know?

Though modern Americans might find the notion of a turkey-free Thanksgiving hard to fathom, the idea of eating the now popular fowl did not become synonymous with the holiday until the mid-nineteenth century. According to History.com, President George Washington declared a day of national thanksgiving in 1789, but decades passed before turkey came to be presented as a staple of Thanksgiving celebrations. History.com notes that novelist Sarah Joseph Hale offered a lengthy description of Thanksgiving celebrations in New England in her 1827 novel, Northwood. Hale eventually drew on the writings of William Bradford, who served as Governor of the Plymouth Colony from 1621 to 1657. Bradford's history of the colony noted the abundance of turkeys around the time of the first Thanksgiving meal, and Hale ultimately drew on Bradford's recollection and incorporated turkey into her depictions of Thanksgiving meals after expending much energy promoting the idea of a national Thanksgiving holiday throughout the middle decades of the nineteenth century.

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WEEKEND WEATHER

Saturday, November 29th **50°Hi** Partly cloudy skies

Sunday, November 30th **62°Hi** Partly cloudy with occasional showers

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An open letter to the community from the PCC Foundation

PCC Foundation Board of Directors

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Rachel Tipton
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Executive Director
Heather Arevalo

Meet Associate of Arts graduate Talia Borhorquez!

Talia was the deserving recipient of multiple scholarships during her PCC journey. Her academic success allowed her to work with Student Services as a work study, represent students on the Presidential Search Committee, and join the Phi Theta Kappa Honor Society before graduating in May 2025. She is now pursuing her B.S. in Business at UNC-CH. Scholarships helped her focus on her studies with fewer worries about how to pay for them. Thank you for being part of Talia's educational journey!

PAMLICO COMMUNITY COLLEGE FOUNDATION

2025-2026 Annual Campaign

Striving to make higher education possible

You are our hero! A new semester will begin soon at Pamlico Community College (PCC), and with it the promise for each student to learn a new skill or trade, get a better job, make more money, and improve the quality of life for themselves and their families. You help make that possible!

This year we are highlighting the **Daniels/Muse/Holton Scholarship** named in memory of beloved PCC community members Jennifer Daniels (student), Louise Muse (Trustee), and James B. Holton, Jr. (Trustee). This combined scholarship offers multiple opportunities for part-time and full-time students to further their education. Here's an exciting opportunity to put your gift dollars to work in a way that will positively impact hard-working students who will go on to fulfill needed careers in Pamlico County and the surrounding region. You can make your tax-deductible gift to the Daniels/Muse/Holton Scholarship or any of our other scholarship opportunities.

Local employers continue to communicate the need for trained workers to meet critical shortages, some of which require state/national certifications. Community colleges are tailor-made for responding to community needs such as these. PCC is committed to working with local agencies to combat shortages in critical roles. Our students are your future healthcare workers, businesspeople, welders, and more. Together, we can help people achieve their dreams of higher education and enter the workforce with the skills they need to serve our community. You can help us reach even more students through your donation.

Like you, I make annual giving to PCC a priority. We know that private philanthropy helps ensure PCC offers a rich learning environment for current and future students. I want to personally thank you for your investment in Pamlico Community College. You can help students like Talia get a jump start on a college education or job skill by choosing to designate your annual gift to the Daniels/Muse/Holton Scholarship, vocational scholarships, other named scholarships, or "where needed most." Please join us by sending your gift to help create opportunities for learning, improving quality of life, and preparing for the future. You can make a difference in your community by helping us meet our **goal of $20,000 by January 31.**

Checks can be mailed to **PCC Foundation, PO Box 185, Grantsboro NC 28529**. To pay by credit card, debit card, or bank account, visit our secure PayPal connection at https://pamlicocc.edu/about-pcc/pcc-foundation/. Please reach out to Heather Arevalo at 252-249-1851, ext. 3084 or harevalo@pamlicocc.edu for any assistance.

Sincerely,

Heather Arevalo
Executive Director

PCC is an Equal Opportunity College **PCC Foundation, Inc. is a 501(c)(3) non-profit organization**

ARE YOU READY FOR 2026 TAX SEASON?

BOOKKEEPING AND TAXES FOR SMALL BUSINESS
Tuesday, Dec. 9th, 6-8 pm

(with Kelly Michaud from Solid Rock Accounting)

Learn about:
- Bookkeeping practices & getting your finances organized
- Prepping your small business for the 2026 tax filing season.

SBC Small Business Center
Pamlico Community College

701 N. Main St
Bayboro, NC 28515
252.670.2468

REGISTER FOR FREE AT
www.PamlicoSBC.com

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MARINER REALTY, INC.

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Agent of the Week

Linda Hoff
Broker
Here's what one of Linda's customers had to say...

We recently sold our lot on Windmill Point & Linda Hoff at Mariner Realty guided us every step of the way. She is an outstanding agent -- pleasant, communicative, knowledgeable, and honest! In our opinion, Linda is the most reliable, trustworthy agent in Oriental. She's the agent you should use!
Richard & Anne, Durham

GRANTSBORO – Unrestricted 1.57 acre mini-farm, 1,792 hsf, **3BR/2.5BA** with heated and cooled 2-car garage, detached workshop, detached poultry barn with outside fencing & a carriage barn building. Home built in 1980 & roof replaced w/architectural shingles in 2018.
OFFERED AT $305,000

MERRITT – Waterfront **3BR/3BA** 2,023 sf home on 1.02 acres with dock on deep water Ball Creek. Includes fire pit, spacious back deck, covered patio, 2 detached storage buildings, and a carport. Plenty of windows, laundry room, extra room for office, kitchen island and walk-in-shower & soaking tub in primary bath.
OFFERED AT $325,000

ORIENTAL – Spectacular waterfront views of Smith & Green Creeks from first floor unit at Oriental West Condos. B-7 is a **2BR/2BA** unit w/ a 40' x 16' boat slip w/5' controlling water depth.
OFFERED AT $339,000

ORIENTAL – Built in 2023, **3BR/2BA** 1,583 hsf on .7 acres in Dolphin Point. Surrounded by Neuse River, Pierce Creek & Bonito Channel. Deep-water boat ramp & neighborhood tennis court. Two major deep-water marinas are nearby.
OFFERED AT $389,000

ORIENTAL – 3BR/2.5BA w/FROG is a Stuart Hardy built house nestled in wooded Sail/Loft lot only 1.5 miles from downtown Oriental. Not in a Federally-designated Flood Zone. Two-garage attached garage, detached 1-car garage/workshop, studio/sunroom, screened porch overlooks pristine back yard with handicap ramp.
OFFERED AT $425,000

ORIENTAL – 4,000 hsf commercial, fully-insulated. Reception, conference room, 2 offices. Carrier 2.5 ton heat pump for office area, 2 5-ton HVAC systems for warehouse. Attic, 208 3-Phase 200 amp elec system. Ingersole Rand 200 PSI air compressor. Fabrication equipment does not convey.
OFFERED AT $ 575,000

See all Listings & Visual Tours at
www.orientalncwaterfront.com
1-800-347-8246 • 252-249-1014

Or contact **Allen Propst**
252-671-4644
704 Broad St, PO Box 750, Oriental, NC 28571

THIS WEEK IN HISTORY

by: Hiram Lupton

- November 26th – Today is National Cake Day.
- November 27th – Happy Thanksgiving!
- November 28th – Today is Native American Heritage Day.
- November 29th – Today is Small Business Saturday. Support your local businesses.
- November 30th – 1782, The United States and Great Britain signed peace articles in Paris ending the Revolutionary War.
- December 1st – Today is National Pie Day. Coconut Crème or Key Lime for me.
- December 2nd – 1970, The Environmental Protection Agency (EPA) began operation.

BIRTHDAYS THIS WEEK

November 26th – 1939 Singer Anna Mae Bullock (Tina Turner)
November 27th – 1940, Martial artist and actor Bruce Lee
November 27th – 1942, Guitarist James Hendrix (Jimi Hendrix)
November 28th – 19??, Volleyball Coach Jakiya Jones
November 29th – 19??, Pamlico County Sheriff Chris Davis
November 30th – 1985, Actress Kaley Cuoco
December 1st – 1945, Actress and singer Bette Midler
December 2nd – 1981, Singer Britney Spears

LETTER TO THE EDITOR

Do you remember when meatloaf and stew were inexpensive family meals? Not any more. We made a meatloaf and a pound of ground beef plus a pound of sausage totaled seventeen dollars. Recently two pounds of stew beef cost $18.10. Whose tariffs are causing these high prices?

Bill Deighton
Arapahoe

The Pamlico News Editorials and Opinions section features opinion articles, newspaper editorials and letters to the editor on the issues of the day.
The views and opinions expressed are those of the authors and do not necessarily reflect the official policy or position of The Pamlico News. Any content provided by authors are of their opinion, and are not intended to malign any religion, ethnic group, club, organization, company, individual or anyone or anything.

Pamlico Vistas

vista /vis-ta/ n / : a distant view through or along an avenue or opening

Neuse Road Bridge over a branch of Lower Goose Creek

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) 349-0898

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/***

The Pamlico News

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COMMUNITY

LETTER TO THE EDITOR

Community Reflection: Pamlico County Deserves Better

Many organizations claim to serve Pamlico County, but too often the reality doesn't match the promise. We see assistance declined more than it is offered, no local office to meet families where they are, and a store whose proceeds largely benefit areas outside our county.

Fundraising is regularly promoted under the banner of "helping Pamlico County," yet the majority of those funds are directed elsewhere. Our neighbors give generously, believing they are strengthening our community, but the impact rarely returns to the families who need it most.

Leadership presence matters. Yet the commanding officer of a local nonprofit never set foot in our lower-income neighborhoods, never shared a meal in a Pamlico restaurant, and rarely shopped with our local businesses. Meanwhile, our families continue to struggle with unmet needs.

A Word of Caution to Residents and Proponents of Pamlico County: Before donating, partnering, or promoting outside organizations, ask the hard questions: Where do the funds actually go? Who is truly present in our community? How are local families being served? Accountability begins with transparency, and Pamlico County deserves nothing less.

Pamlico County deserves partners who are present, invested, and accountable—not just in words, but in action. True service means walking our streets, listening to our people, and reinvesting resources right here at home.

Let's keep raising our voices for authentic community care and ensure that every dollar, every effort, and every promise truly serves Pamlico County.

Steve West

2025 WITCHES CRAWL

THANK YOU TO THOSE WHO SUPPORTED US THIS YEAR TO BENEFIT PAMLICO PARTNERSHIP FOR CHILDREN!
WITH YOUR HELP WE RAISED $11,000!

Village Hardware
Oriental Vet Hospital/ Dr. Hicks
First Citizens Bank
M&Ms Cafe
Mariner Realty
Peggy & Walter Vick
Joanne Ulvog
Peter & Catherine Roche
Stan & Ellen Aeschleman
Rich Preble & Lori Smith
Sally & Ken Belangia
Linda Warren
Cindy Ista
John & Vonda Flanagan
Robert Mocas with Easton Telecom Services
Majorie Dufek
Don & Denise Meng
Seacoast Marine Electronics
Anne Smith
Susan Bennett
Lee Morgan
Matthew Texler
David Caudill
Carolyn Breitbach
Point Pride Seafood/Chris Fulcher
Rotary Club of Oriental
Sue Hiller

Ann Boswell
Marty Fancy
Piggly Wiggly of Oriental
Elsie Roane
Shari Sias & Tony Noel
Suzi Daily-Daniell with Telecom Audit Specialists
Lori Smith Homes, Coldwell Banker
Yolanda & Aldo Cristiani
Tracy Vail
Sarah & Dave Holt
Melanie Boulet
The Bubble Lady
J. Wickersham
Izzy Keppner
Mary Parham
Lynn Rockwell
Mary & Gray Parker
Josh Troxel
Steve Calcagni
Anne Folson
Edward Tewkesbury
Henry Dehart
Tabatha Graham
Michael & Annie Nusser
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Anyone not listed may have given in cash...so we want to thank you too!

Dalton Henderson
Anita Akin
Scott Vidkery
Sue & Kathy
Elaine Creel
John & Barbara Holum
Joe Geraghty & Laura Patterson
Warren & Cameon Funk
Oriental Marina & Inn/ Toucan & Tiki Bar
Diana Silimperi
Enforcers MC - Twin Rivers Chapter
Jeanne Robertson
Debra Bryant
Brantley's Village Restaurant
The Silos
Village Health & Fitness
Hoff 'n Finch
New Village Brewery
WCTI News 12
Barbara Venturi

Decor Thanks to
Cheryl Thompson
Hardison Farms
Jack Bond
John Flanagan
Village Hardware
Eric Kindle

Tree of Light and Names

Since 1989, a Tree of Lights has been lit in Lou Mac Park. The Park location was chosen so that the lights Could be seen from the river as well as the land.

The names of those for whom donations are given adorn the tree on wooden tags that resemble candles. They are hung with red bows for *Remembrance* and green bows for *Honoring.*

Join us on Thursday December 11, 2025 at 5:00 at Lou Mac Park.

There will be a **Town Wide Cookie Exchange. "Bring *a dozen – Get a Dozen*."**

Oriental Parks and Recreation will have **Hot Chocolate** available.

There will be Christmas Caroling with members of the Pamlico Chorale, accompanied by the Oriental UHOO's.

Winners of this year's *Light Up Oriental* will be announced as well.

A Donation of $5.00 will provide you with a candle for someone special and/or a beloved pet.
The money will be given to the charity of choice this year: **Oriental History Museum.**

Check One:

☐ In honor of: _____

☐ In Memory of: _____

Your Name: _____

Contact Number:_____

Amount Enclosed: $_____

Donations and Names will need to be mailed to: Meta Jones, 301 Midyette St. Oriental, NC 28571

Hurricane Hoops

by: Hiram Lupton

The Pamlico County High School basketball teams hosted our neighbors from New Bern last Tuesday as the Hurricanes took on the Bears. The Pamlico Ladies got off to a great start and at the end of the first quarter led 24-1 and never looked back for a 58-24 win. Nya Clark led three Hurricanes in double figure scoring with 20 points. Sydney Whitley-Reese chipped in 11 and Shaiera Jones dropped 10. Head Coach April Rose got a good early season look at everyone on the team as reserves played for long stretches in the blowout. On the boy's side of things, it was the opposite as the bigger Bears took control early and cruised to a 75-28 win. This was Pamlico's only contest of the week. A Friday visit to Ayden-Grifton has been rescheduled for December 12.

Sydney Whitley-Reese blows by a New Bern defender on her way to the basket.

Hurricane Freshman Noah Gibbs rises above a Bear for a jump shot.

PCA Basketball
Mariners Host Jones Senior

by: Hiram Lupton

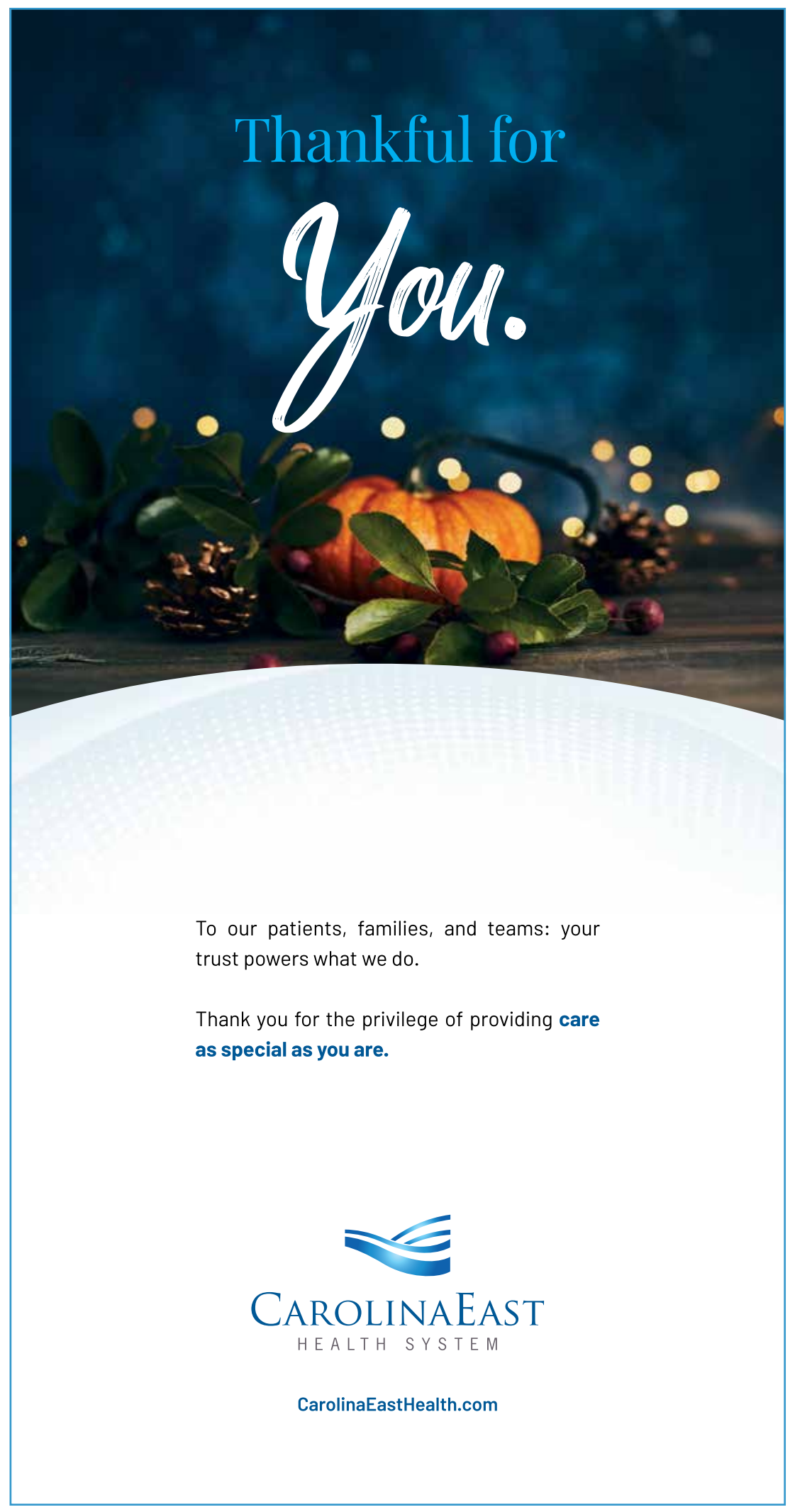
Pamlico Christian Academy coaches Earl Sadler, Jr. (L), and Chris Major (R)

Pamlico Christian Academy basketball is in full swing and last Friday the Mariners hosted the Trojans of Jones Senior in a nonconference matchup. The Boys Junior Varsity teams squared off first with Jones coming out on top, 38-21. The Mariner Ladies then took to the floor and showed why they are defending champions of their conference by putting on a great display of fundamental basketball and strong team defense to defeat the Trojans, 41-29. Next up in the finale was the game of the night, the Boys Varsity contest. PCA broke out early, jumping to a 20-11 lead at the end of the first quarter. Relying on their athleticism, Jones Senior made a strong push before halftime to close within 2 points, 27-25. The second half was just what you want to see in a basketball game. Each team punched and counter-punched, but neither squad was able to gain any working margin and at the end of the 3rd period it was all tied up at 43 apiece. In the final quarter PCA opened up a lead by as many as 6 points, but Jones fought back and with a minute left, it was all tied up again at 56 all with the Trojans in possession, holding for the final shot. A drive to the basket and foul put Jones on the line where they made 1 of 2 free throws with 5.7 seconds remaining. PCA was able to get a good look at the basket but the shot was off, giving the Trojans a 1-point win, 57-56. It was a great team effort on the part of PCA with Max Cruz leading the way with 26 points. This week PCA looks to get back on the winning track as they visit New Bern Christian Academy on Monday and host Bethel Christian Academy on Tuesday before Thanksgiving break. PCA plays their home games at the Camp Caroline gym.

Mandy Tyler (#3) shoots over a Trojan

Max Cruz takes it to the hoop against Jones Senior

Family is a blessing. Just keep saying that when you are irritated by something a family member says.



PCC offers short-term training courses that can lead to great jobs in health care and more!

Nurse Aide I

Day class starts Jan. 26; Night class begins Jan. 22!

Cardiac Monitor Technician

Day class starts Jan. 26; Night class begins Jan. 20!

*****

Other great short-term courses starting soon:

* **Microsoft Office,** ***Course starts Dec. 4!***
* **Introduction to CAD,** ***Coming Jan. 12!***
* **CAD 2,** ***Starting Jan. 14!***
* **Forklift Training,** ***One-day course Jan. 17!***
* **Pharmacy Technician,** ***Coming Jan. 22!***
* **Dental Billing & Coding,** ***Starts Jan. 26!***
* **Dialysis Technician,** ***Course starts Jan. 26!***
* **Electronic Health Records,** ***Begins Jan. 26!***
* **Medical Admin. Assistant,** ***Starts Jan. 26!***
* **Medical Billing & Coding,** ***Coming Jan. 26!***
* **Medical Office Professional,** ***Starts Jan. 26!***
* **Community Health Worker,** ***Begins Jan. 27!***

Financial aid is available for many of Pamlico's short-term Continuing Education courses! Call 252-249-1851, ext. 3015, or email lgiles@pamlicocc.edu for more information!

Learn more! Earn more!
FREE Basic Skills courses!
Complete your GED® at PCC or learn English with our English as a Second Language (ESL) classes!
New classes forming now! Register today!
Call 252-249-1851, ext. 3015!

For more information or to register for any of these great courses, please call 252-249-1851, ext. 3015, today!

PAMLICO COMMUNITY COLLEGE

Health&Wellness

Healthy holiday recipe swaps

Although presents garner most of the fanfare during the holiday season, there is no denying that food and entertaining also figure prominently this time of year. Delish magazine reports that Christmas food consumption ranks third, behind Thanksgiving and Super Bowl Sunday, among Americans, and that a single Christmas meal can weigh in at 3,000 calories, not factoring in any other food consumed that day.

No one wants to feel held back while having fun with family and friends, but smart food choices can mean healthier living during this season of festivities. Dish up these alternatives when holiday entertaining.

• Lean on leaner cuts of meat. A strong body is built on protein, and holiday hosts often make a meat or poultry dish the star of the holiday dinner table. When selecting holiday fare, choose leaner options such as "round" or "loin" roasts; otherwise, select white-fleshed fish and skinless poultry in lieu of other options.

• Use broths instead of creams. Soups and gravies are popular this time of year, and both can be made healthier by opting for stock or broth bases over more fattening milks or creams when creating these recipes.

• Create a one-crust pie. Pie is one of the more popular holiday desserts, and plenty of the calories come from a rich, buttery crust. Lighten up by serving a one-crust pie, such as pumpkin or sweet potato. Fruit-based pies like apple or blueberry also can be made with one crust. Simply top the fruit with a light crumb coating.

• Find ways to incorporate vegetables. Vegetables are low in calories and rich in vitamins and nutrients. Many also are high in fiber, so they can help people avoid overeating. According to dietary experts from the American Heart Association, people should aim for four to five servings of vegetables each day. When making a plate, fill half of the plate with vegetables. Enhance dishes like lasagna or other pastas with fresh vegetables as well.

• Skip the fried bird. Although deep-frying a turkey can reduce cooking time, frying historically is not the best cooking method for those who are making health-conscious choices. Rather than frying, consider spatchcocking (also known as butterflying) the turkey to enable it to cook faster. Use fresh herbs and seasonings instead of butter and oil to flavor your turkey as well.

• Skip the cocktails. The Center for Science in the Public Interest says that classic cocktails with little to no added sugar typically fall into the 150- to 200-calorie range, while others can be about 200 to 300 calories each. Many people will want to save those extra calories for dessert or another indulgent dish rather than drinking them away. If you want to simulate a cocktail, make a spritzer with sparkling water and unsweetened cranberry juice.

Celebrants can make some smart choices in the foods and beverages they eat to enjoy a healthier holiday season this December.

Did you know?

Age, gender and activity levels affect how much calories the U.S. Department of Health and Human Services advises aging individuals to consume each day. According to DHHS guidelines, sedentary men ages 61 and older should consume roughly 2,000 calories per day. Moderately active men between the ages of 61 and 65 are advised to consume 2,400 calories per day, while men at that activity level age 66 and older are urged to consume roughly 2,200 calories per day. DHHS recommendations indicate active men between the ages of 61 and 75 should consume 2,600 calories per day, while those 76 and up should reduce that consumption to 2,400 calories per day. Women's recommended calorie intake is significantly lower, as DHHS guidelines advise sedentary women age 61 and older to consume 1,600 calories per day. Women 61 and older who engage in moderate physical activity each day are urged to consume 1,800 calories per day, a recommendation that increases to 2,000 calories per day for those in the same age group who live a physically active lifestyle. It's important to note that these recommendations are just guidelines, and seniors should consult a physician familiar with their medical history for more personal recommendations regarding calorie consumption.

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COASTAL LIVING

The Old Theater Presents Holiday with Hoff 'n' Finch

December 7, 2025, at 3:00 PM

Tickets are $25. Discount to $20 for OT members, military and students. Children under 6 are admitted free. Available at Nautical Wheelers in Oriental and New Bern and online at www.oldtheater.org.

Hoff 'n' Finch are returning to the Old Theater stage. The lifelong musical experiences of Mark Hoff and Scott Finch, more than 130 years combined, have brought them together to perform a unique selection of songs not often heard at live venues. Their performances resonate across generations and carry a unique, nostalgic energy – each song chosen and delivered with the kind of depth that only decades of musicianship can offer. Whether revisiting classics, jumping from ragtime to '70s to pop, or sharing stories through their own material, Hoff n Finch bring audiences on a journey filled with familiarity, emotion and moments that feel like home. They never cease to delight listeners of all ages.

Tickets may be available at the Box Office at 2:00 PM. Doors open at 2:30. Wine and soft drinks will be available by donation.

The Old Theater is a 501 (c)(3) nonprofit organization and venue for performing arts in Oriental and Pamlico County, located at 609 Broad Street in Oriental. For additional information call 252-249-0477.

Catch the Holiday Spirit with Country-Soul Star Leon Timbo

Country-Soul singer-songwriter, Leon Timbo, is coming to town! His unique style reflects a seamless fusion of vintage soul, country, gospel, folk, R&B, and contemporary blues, incorporating a wide range of musical influences and passions. Join us at the Old Theater on Thursday, December 11, at 7:30 pm when Pamlico Musical Society presents Leon Timbo's holiday show featuring "Carols of Love and Healing" -- a collection of Christmas classics re-imagined with a fresh and soulful perspective – and kick off Spirit of Christmas weekend in Oriental with your friends, family and community.

Southern-born, church-bred, and globally respected, veteran vocalist Leon Timbo is a weaver of music and storytelling and a complex man whose artistic focus in telling his truth has defined his career. The son of two pastors, each step of his musical path has been guided by faith, spirituality and the power of human connection. Raised in Jacksonville, Florida, Timbo began singing at the age of sixteen and was playing the guitar and performing in a serious way by age twenty, inspired by artists Bill Withers, James Taylor and Tim Miner. Whether he's performing in stadiums, at festivals, or in front of church congregations, two constants shine through: Timbo's heartfelt passion and his guitar, both of which enable him to share transformative stories through music.

Tickets to the concert are $30 and are available in Oriental at Nautical Wheelers, 411 Broad Street, in New Bern at Nautical Wheelers, 202A Craven Street, and online at pamlicomusic.org.

For helping to make this concert possible, the Pamlico Musical Society wishes to thank our season sponsor: Beth Frazer Real Estate & Rentals; business sponsor: Hardison Tire Company; and individual sponsors: Kim and Paul Baker.

Celebrating 28 years of presenting great music for our community, the Pamlico Musical Society is a non-profit organization bringing quality musical entertainment, enrichment, and education to Pamlico County. We welcome your support! To learn more about the benefits of joining our group, including advance ticket sales and artist receptions, call 252-617-2125 or visit www.pamlicomusic.org, and like us on Facebook @pamlicomusic.

Make mushrooms a part of your diet

People may not immediately think of mushrooms when they ponder healthy foods. Other offerings in the produce aisle may garner more attention, but it would be a mistake to take the nutritional value of mushrooms for granted.

According to the Nutrition Source, mushrooms have been eaten and used as medicine for thousands of years. Mushrooms are native to North America and Europe. There are more than one million estimated species of mushrooms, but edible ones make up only a small fraction of these notable fungi. Mushrooms can be part of a balanced diet, and the following might compel more people to eat them with greater frequency.

Low in calories

Mushrooms are naturally low in calories. A one-cup serving of raw, sliced white mushrooms contains about 20 to 28 calories on average, according to the United States Department of Agriculture. Some mushroom types may be higher in calories, but they are still generally a very low-calorie food.

Lower blood pressure

According to WebMD, mushrooms are an excellent source of potassium, a nutrient known for reducing the negative impact that sodium can have on the body. Potassium also lessens the tension in blood vessels, which can lower blood pressure.

Nutrient-rich

The Nutrition Source notes mushrooms are high in vitamins B2, B3, B5, folate, phosphorous, vitamin D, selenium, and copper. Researchers still are not certain if mushrooms are a significant source of vitamin D. It depends on their growing environment, and some manufacturers expose mushrooms to ultraviolet light to increase their content of vitamin D.

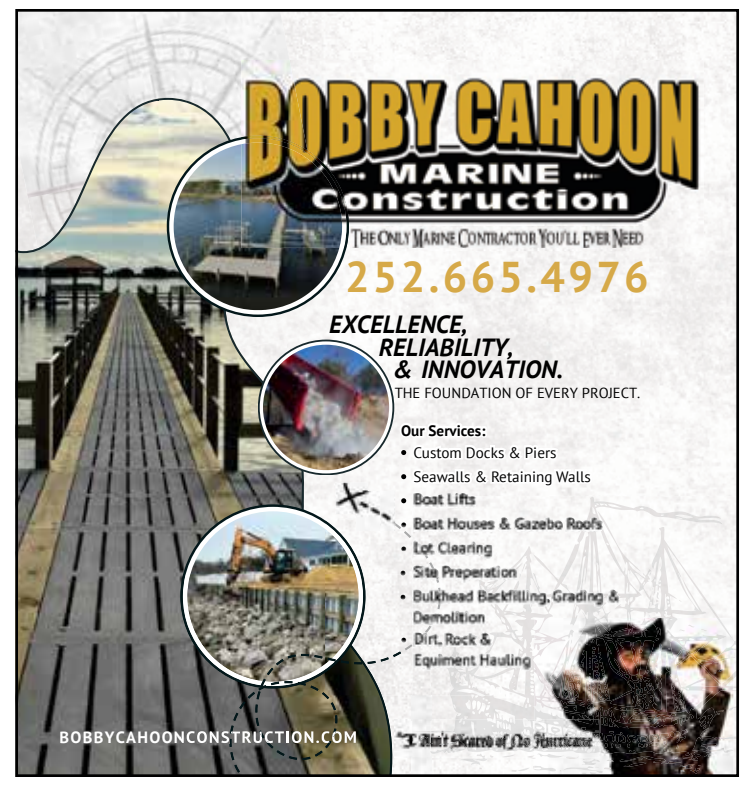
Reduce inflammation

Mushrooms have anti-inflammatory effects that can improve the efficiency of the immune system. The selenium, vitamin D and vitamin B6 in mushrooms can help prevent cell damage in the body and help to maintain a healthy immune system, says WebMD.

Boost the brain

Cedars-Sinai says the antioxidants and B vitamins in mushrooms help support neurotransmitter function. Studies suggest eating two cups of mushrooms each week may cut the risk of developing cognitive impairment in half. Additional research indicates mushrooms may help protect against diseases like Alzheimer's and Parkinson's.

There are plenty of reasons to be excited about mushrooms, and recognition of such benefits may compel more people to eat them more often.



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LEGALS

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF DANIEL JOSEPH BARRETT File No.: 25E001191-680

All persons, firms and corporations having claims against deceased, are notified to exhibit them to NICOLE DANNIELLE BARRETT ADMINISTRATOR on or before February 3rd, 2026 at the address listed below or be barred from their recovery. Debtors of the decedent are asked to make immediate payment to the above-named ADMINISTRATOR.

This 5TH OF NOVEMBER 2025

ESTATE OF JOSEPH BARRETT
C/O NICOLE DANNIELLE BARRETT
120 OLD MILL ROAD
CENTER CONWAY, NH 03813

Publish NOVEMBER 5, 12, 19 AND 26 2025.

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF MARK F. ZETTL File No.: 25E001200-680

All persons, firms and corporations having claims against deceased, are notified to exhibit them to CRYSTAL Z. PETERSEN, EXECUTOR on or before FEBRUARY 10, 2026, at the address listed below or be barred from their recovery. Debtors of the decedent are asked to make immediate payment to the above-name Executor.

This 12TH DAY OF NOVEMBER 2025

ESTATE OF MARK F. ZETTL
C/O CRYSTAL Z. PETERSEN
168 COVERED WAGON TRAIL
WEST HENRIETTA, NY 14586

Publish November 12, 19, 26 AND DECEMBER 3, 2025

NORTH CAROLINA IN THE GENERAL COURT OF JUSTICE PAMLICO COUNTY SUPERIOR COURT DIVISION NOTICE TO CREDITORS AND DEBTORS OF SYLVIA LEE NORMAN File No.: 25E001203-680

All persons, firms and corporations having claims against deceased, are notified to exhibit them to SANDRA NORMAN WING EXECUTOR on or before February 10th, 2026 at the address listed below or be barred from their recovery. Debtors of the decedent are asked to make immediate payment to the above-named EXECUTOR.

This 12TH OF NOVEMBER 2025

ESTATE OF SYLVIA LEE NORMAN
C/O SANDRA NORMAN WING
PO BOX 373
ORIENTAL, NC 28571

Publish NOVEMBER 12, 19, 26 AND DECEMBER 3, 2025.

Notice to Creditors North Carolina, Pamlico County

All persons, firms and corporations having claims against the Estate of Kathleen A. Wilkinson, deceased, of Merritt, NC, are notified to present the same to the personal representative listed below on or before February 26, 2026, or this notice will be pleaded in bar of recovery. All debtors of the said estate are asked to make immediate payment. This the 26th day of November, 2025.
Douglas Trevor Wilkinson, Executor of the Estate of Kathleen A. Wilkinson
c/o Quay & Associates, P.A.
412 Broad Street
New Bern, NC 28560

PUBLICATION DATES: 11/26/2025, 12/3/2025, 12/10/2025, 12/17/2025

NOTICE OF FORECLOSURE SALE 25SP001047-680

Under and by virtue of the power of sale contained in a certain Deed of Trust made by Theodore William Schroeder and Lynette Schroeder (PRESENT RECORD OWNER(S): Theodore William Schroeder) to PBRE, Inc., Trustee(s), dated July 31, 2018, and recorded in Book No. 639, at Page 783 in Pamlico County Registry, North Carolina, default having been made in the payment of the promissory note secured by the said Deed of Trust and the undersigned, Substitute Trustee Services, Inc. having been substituted as Trustee in said Deed of Trust by an instrument duly recorded in the Office of the Register of Deeds Pamlico County, North Carolina and the holder of the note evidencing said indebtedness having directed that the Deed of Trust be foreclosed, the undersigned Substitute Trustee will offer for sale at the courthouse door in Bayboro, Pamlico County, North Carolina, or the customary location designated for foreclosure sales, at 12:00 PM on December 8, 2025 and will sell to the highest bidder for cash the following real estate situated in Merritt in the County of Pamlico, North Carolina, and being more particularly described as follows:

TRACT ONE: On the west West side of the road leading into Whortonsville (Secondary Road 1326), BEGINNING in the western edge of said road, at a point located the following two courses and distances from the intersection of the centerlines of Secondary Road 1326 and 1327: Southwardly along the centerline of Secondary Road 1326 461 feet; thence North 87 deg. 45' West to an iron stake, the point of beginning; thence from the beginning point, it being the northeast corner of a lot conveyed by Richard V. Fabrizio and wife to Joe M. Pegram and wife by deed dated December 5, 1973, South 89 deg. 45' West with the north line of said Pegram lot and extension thereof 210 feet; thence North 2 deg. 15' East 210 feet; thence North 89 deg. 45' East 210 feet to the western edge of Secondary Road 1326; thence South 2 deg. 15' West with the road edge 210 feet to the BEGINNING, containing one acre, more or less.
The above-description is from a survey and map by Floyd L. Suitt, Jr., R.L.S., dated November 24, 1973, copy of which is attached to the deed recorded in Book 173, Page 716, Pamlico County Registry. Said land is the same lot which was conveyed by T. R. Lupton and R.D. Lupton and wife to Charlie Deimo and wife, Rosa, by deed dated December 29, 1949 and recorded in Book 112 at page 560, Pamlico County Registry, except for the northern portion of approximately 12 feet, which is a part of the land conveyed to grantors by Geneva Lupton Woodard and husband by deed dated February 4, 1971 and recorded in Book 139 at 145 of said registry. This deed is made for the purpose of conveying the 12-foot strip on the northern side of the lot to take the place of the 12-foot strip which was taken from the south side of the one-acre lot and included in the conveyance to Joe M. Pegram and wife hereinabove referred to.
TRACT TWO In the Village of Whortonsville and containing 1.00 acres and being shown on the attached map entitled "BOUNDARY SURVEY FOR ROSA LUPTON DEIMO" by Dennis Fornes and Associates, dated October 21, 1994, said map is incorporated herein by reference.
Together with improvements located thereon; said property being located at 66 Old Lupton Road, Merritt, North Carolina.

Trustee may, in the Trustee's sole discretion, delay the sale for up to three hours as provided in N.C.G.S. §45-21.23.

Should the property be purchased by a third party, that party must pay the excise tax, as well as the court costs of Forty-Five Cents ($0.45) per One Hundred Dollars ($100.00) required by N.C.G.S. §7A-308(a)(1).

The property to be offered pursuant to this notice of sale is being offered for sale, transfer and conveyance "AS IS, WHERE IS." Neither the Trustee nor the holder of the note secured by the deed of trust/security agreement, or both, being foreclosed, nor the officers, directors, attorneys, employees, agents or authorized representative of either the Trustee or the holder of the note make any representation or warranty relating to the title or any physical, environmental, health or safety conditions existing in, on, at or relating to the property being offered for sale, and any and all responsibilities or liabilities arising out of or in any way relating to any such condition are expressly disclaimed. Also, this property is being sold subject to all taxes, special assessments, and prior liens or prior encumbrances of record and any recorded releases. Said property is also being sold subject to applicable Federal and State laws.

A deposit of five percent (5%) of the purchase price, or seven hundred fifty dollars ($750.00), whichever is greater, is required and must be tendered in the form of certified funds at the time of the sale.
If the trustee is unable to convey title to this property for any reason, the sole remedy of the purchaser is the return of the deposit. Reasons of such inability to convey include, but are not limited to, the filing of a bankruptcy petition prior to the confirmation of the sale and reinstatement of the loan without the knowledge of the trustee. If the validity of the sale is challenged by any party, the trustee, in its sole discretion, if it believes the challenge to have merit, may request the court to declare the sale to be void and return the deposit. The purchaser will have no further remedy.

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

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

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

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We Buy Vintage Guitar's! Looking for 1920-1980 Gibson, Martin, Fender, Gretsch, Epiphone, Guild, Mosrite, Rickenbacker, Prairie State, D'Angelico, Stromberg. And Gibson Mandolins / Banjos. These brands only! Call for a quote: 1-833-641-6577

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Replace your roof with the best looking and longest lasting material – steel from Erie Metal Roofs! Three styles and multiple colors available. Guaranteed to last a lifetime! Limited Time Offer – up to 50% off installation + Additional 10% off install (for military, health workers & 1st responders.) Call Erie Metal Roofs: 1-855-585-1815

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Get a break on your taxes! Donate your car, truck, or SUV to assist the blind and visually impaired. Arrange a swift, no-cost vehicle pickup and secure a generous tax credit for 2025. Call Heritage for the Blind Today at 1-855-869-7055 today!

Miscellaneous
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RENTALS IN THE VILLAGE OF ORIENTAL

UNIT-1
Fully Furnished 2-Bedroom Apartment — Village of Oriental, NC
Available December 1, 2025 — $1,700/month (All Utilities Included)

Enjoy coastal living in this beautifully furnished ground-floor 2-bedroom, 1-bath apartment located in the heart of the Village of Oriental, NC. Designed with clean lines and comfortable coastal décor, this space offers a peaceful and convenient lifestyle just minutes from the waterfront. In unit washer/dryer, short term/long-term lease options. Contact, Jenny 336-708-6129

UNIT-2
Premier Boutique Apartment — Village of Oriental, NC
Available December 1, 2025 — $2,220/month (All Utilities Included)

Experience elevated coastal living in this upstairs, fully furnished 2-bedroom, 1-bath boutique apartment located in the charming Village of Oriental, NC. Thoughtfully designed with modern finishes and an airy open concept, Gourmet kitchen with granite countertops, this one-of-a-kind space blends comfort, style, and convenience with in-unit washer & dryer. Contact, Jenny 336-708-6129

AROUND THE COUNTY

Whortonsville Reba Tiller, *Correspondent*

This has been great week weather-wise and other-wise. Today we had almost twenty for the service at Bethel with a family of six passing through on their Sailboat docking at the Nickersons. They are heading back to Wilmington Island, Georgia via the Inner Coastal Waterway. The family included the Mom and Dad, Audrey and Jason Burns, children Robert,Ben, A.J. and Matthew. Matt Scott's twins celebrated their 7th birthday, so we sang Happy Birthday to them. It was nice having so many folks there today and they all got treated to lunch. On Tuesday, Woodmen treated the residents of Grantsbrook to a Sing-a-long and since it was Veterans Day we honored the ones who had served in the military. Thanks to David and Virginia from Woodmen of the World, Bill and Sylvia Nickerson from Bethel and several members from the Chorale. We sang mainly Patriotic music with Bill, Elizabeth, and Marsh doing solos. We were told Jessica, the Activity Director, has a lovely voice so we had her to sing for us, and they were right, she does have a beautiful voice. Of course we had a request to sing Amazing Grace so we did. I have been going to Nursing Homes for years and years and that is the number one requested song!

Remember Cathy, the President of the Lodge in your prayers as she undergoes rehab at Grantsbrook.

THOUGHT FOR THE WEEK—A SUNDAY SCHOOL TEACHER ASKED HER CLASS 'WHO DECREED THAT ALL THE WORLD SHOULD BE TAXED?" " THE DEMOCRATS " A YOUNG GIRL ANSWERED.

Pamlico Betty Jo Rodgers, *Correspondent*

The Pamlico News is going to print early this week due to the upcoming Thanksgiving holiday. Stonewall has put up their "SEASONS GREETINGS" sign as they always do before Thanksgiving. We celebrate many holidays during this season of thankfulness until New Year's Day, January 1, 2026. I think that is why it has always been my all-time favorite decoration at Christmas.

On Wednesday, the County Church in Grantsboro handed out turkey dinners to needy families. On Saturday, Skills USA had a fund raiser at PCHS. Pamlico Christian Academy held a fund raiser at Broad Creek Christian Church which was in memory of Richard Hudson. Their low-country boil was a hit. There is a planned turkey or ham give away at PCHS on Monday afternoon at 4:00 pm. The PCHS JROTC will be assisting with this event. We have many things to be proud of in Pamlico County, but especially our youth.

The Stonewall choir continues to prepare for their performance of the Christmas cantata, "Breath of Heaven" on December 7, 2025, at 6:00 pm. Everyone is invited to come and share an evening of music, worship, and fellowship. I guarantee you will receive a blessing.

Stonewall Methodist Church will also have a Blue Christmas Service on December 21 at 7:00 pm and a Candlelight Communion on Christmas Eve at 6;00 pm.

Celebrating birthdays in November are Bryan Spain (11/26), Tucker Carey, Kari Hudgins and Jerry Harper (11/28), and Thelmond Cooper (11/29).

Celebrating birthdays in December are Denise Baldwin (12/3), Sandra Norman Wing (12/5), Hannah Grace Rodgers (12/8), Claudia Bemis (12/11), Jimmy Jones (12/13), Carly Muse (12/15), Ernest Dunn and Sam Lane (12/21), Beth Stowe Wood (12/23), Savanah Alexander (12/24), Jesus (12/25), Larry Gwaltney (12/26) and Pam Hannah (12/27). Tommy and Jenny Lupton will celebrate their wedding anniversary on December 6.

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

Grantsboro Jeff Roberts, *Correspondent*

Good morning, good afternoon, and good evening - and Happy Thanksgiving! I hope this finds all of you well and in good health. I've surely enjoyed the bounty of sunsets our beautiful area has blessed us with lately, not to mention the sunrises. We are truly fortunate to live in such a place day in and day out. The only other place I'd ever want to live would be the mountains - and if I could call both home, now that would be the perfect combination.

As most of you have figured out by now, I take a lot of pictures and visit many towns across Eastern North Carolina. On these adventures, not only do I photograph the towns and the beauty that surrounds them, much like our own community, but I look for the heart and soul of each place. You know… the thing that makes a community special.

Take our little community of Grantsboro. Think for a moment and ask yourself: What makes Grantsboro truly special to me? Why do I love this place?

For me, it's not what Grantsboro has now. It's not the Walmart or the Food Lion. Yes, those things are nice and convenient, but they aren't what make this place special. It's the people. The people are what make any community special. The farmers, the merchants, the families, the churches, the folks who bring a community together.

There were once old general stores, garages, and churches where the community gathered. People sat out front on old benches that stood outside almost every business. You don't see that much anymore, a place to sit, relax, and talk with a neighbor. Those were the places where decisions were made, where help was offered, where life was shared.

If someone needed a new barn, or just needed the old one patched up, the community showed up with whatever they had. Before long, there would be a new barn, built by the community and for the community. Kids would be running around, fetching a nail or a hammer that had fallen or was needed.

And if livestock, say a pig got out, nobody made a big fuss. Folks just helped get it back to the owner. Maybe the pig ate a vegetable garden or tore up the yard, and sure, you might mumble a cuss word or two while fixing it, but later, at the store or at church, everyone would have a laugh about it.

What I'm trying to say is this: Whether you've lived in a place for a day or a lifetime, take a minute to remember what makes it special. Remember what made you want to settle here. Remember what made you want to stay. Remember the feeling this little town, or any town, gave you. It wasn't the Walmart, the Dollar General, or the Food Lion that made you love it. It was the people, and the way they made you feel when you were around them.

Every community has a heart and soul. Some you feel instantly because it runs strong. Others you have to look for because it's slowly fading. But if you stop, listen, and quiet the world around you, it's there, it's always been there. It's our job to keep that spirit alive… to help it grow… to let it fill the hearts of the people who call this home. Every town was small once.

I am thankful for the community I live in and the people and places that make it what it is. I'm thankful for my neighbors and my family. I'm thankful to share our community with you each and every week. Thank you for allowing me the opportunity to be a part of it.

Have a Happy Thanksgiving. May your bellies be full and your hearts overflowing with joy. Until next time, I'll leave you with this picture.

Drink safely this holiday season

The holiday season is an enjoyable time of year for a variety of reasons. Individuals get to spend time with friends or family members they may not see very often; gifts are purchased and exchanged; and plenty of delicious foods and beverages are consumed. The holiday season can be an indulgent time of year, but most people cast aside the excess in January as they make and heed annual resolutions.

Alcohol tends to be part of holiday indulgence. From mulled ciders to creamy eggnogs to cranberry-infused cocktails to champagne toasts, there are plenty of spirited ways to raise a glass in good cheer. Alcohol, when enjoyed in moderation, can be part of holiday celebrations. However, people must be mindful to consume alcohol safely and responsibly. Here are some tips to avoid getting tipsy this holiday season.

Understand standard drink sizes

Drinks like beer, wine and distilled spirits contain varying amounts of alcohol. Therefore, the "size" of a drink varies depending on one's beverage of choice. The National Association on Alcohol Abuse and Alcoholism says a 12-ounce bottle of beer at 5 percent alcohol by volume is one standard drink, as is a five-ounce glass of wine at 12 percent alcohol by volume. Those who enjoy distilled spirits should recognize that a 1.5-ounce shot glass at 40 percent alcohol by volume is a standard drink. The higher the alcohol volume, the smaller the portion size one should have.

Follow the "1-2-3" rule

The 1-2-3 rule is a guideline for more responsible drinking. Typically it means having no more than one standard drink per hour, no more than two standard drinks per occasion, and no more than three standard drinks per day. This will help the body to process alcohol safely and prevent binge drinking.

Consider the "20-minute" rule

Another guideline for reducing alcohol consumption is to pause for 20 minutes after finishing a drink before having another. This allows time to decide if a second drink is truly desired. This strategy, although not scientific in nature nor based on any general guidance on safe moderate drinking recommendations by health experts, simply is a way to drink less by slowing down consumption.

Eat food prior to drinking

Johns Hopkins University notes eating before drinking slows the rate at which alcohol reaches the small intestine. This helps to taper absorption to a pace that the body can handle more effectively. Eating food while drinking alcohol also increases the rate of alcohol elimination from the bloodstream by 25 to 45 percent. Foods that blend a mix of protein, fat and carbohydrates work best for this purpose.

Alternate with water or seltzer

Drinking still or sparkling water between alcoholic beverages gives the body time to process any alcohol being consumed and helps to prevent dehydration (alcohol is a diuretic). An added bonus is that drinking water between alcoholic drinks slows the rate of consumption.

Skip driving

Alcohol affects one's ability to make sound decisions and also impairs reaction times and motor skills. That is why it is essential to have a plan for getting home before consuming alcohol. Taxis, rideshare services and designated drivers are each better means of getting home than driving oneself after consuming alcohol.

Alcohol may play a role in holiday celebrations. Through responsible and safe behavior, the holidays can remain merry.

Good News: The holidays are about family.
Bad News: It has to be your own family.

GUESS WHO?

I am a music producer born in Louisiana on November 26, 1975. I began my career as a Florida radio DJ in the 1990s. In 2008, I won the DJ of the Year Award at the Ozone Awards. I collaborated with Lil Wayne on one of my songs.

Answer: DJ Khaled

ADVERTISEMENT FOR BIDS

The Town of Oriental is seeking bidders for the repair of the Dinghy Dock and seawall. The RFP and associated documents are available at www.townoforiental.com under BIDS, or at Town Hall, 507 Church St Oriental, NC between the hours of 8AM and 4 PM M-Th, 8AM-3PM F.

The proposals will be opened at Town Hall (address above) on December 22, 2PM.

The Board has the right to reject any and all proposals.
A mandatory pre-bid meeting will be held December 16th, 2025, 2PM at the dinghy dock.

Questions can be directed to Diane H. Miller, MPA, ICMA-CM at manager@townoforiental.com.

NOTICE OF ORDER ADOPTING UNIFORM SCHEDULES OF VALUES, STANDARDS, AND RULES

Notice is hereby given that, at its regular meeting on Monday, November 3, 2025 the Board of Commissioners of the County of Pamlico, North Carolina (the "Board") adopted, by order, uniform schedules of values, standards, and rules (the "schedules") to be used in appraising real property for property tax purposes as of January 1, 2026.

A complete copy of the schedules is available for public examination at the office of the Pamlico County Tax Administrator, 202 Main Street, First Floor, Bayboro, NC 28515. A complete copy of the schedules is also available online at the Pamlico County website, www.pamlicocounty.org, under the "2026 Schedules of Values" portion of the Tax Administration section.

Pursuant to N.C.G.S. 105-317, "a property owner who asserts that the schedules, standards, and rules are invalid may except to the order and appeal therefrom to the Property Tax Commission within 30 days of the date when the notice of the order adopting the schedules, standards, and rules was first published." This notice was first published on November 3, 2025.

COUNTY OF PAMLICO, NORTH CAROLINA
Tracy Boyd, Clerk to the Board

COUNTY OF PAMLICO
NOTICE OF PUBLIC HEARING

NOTICE is hereby given that the Board of Commissioners of the County of Pamlico, North Carolina has scheduled a Public Hearing as follows:
DATE: January 5, 2026
TIME: 7:00 p.m.
PLACE: County Commissioner Meeting Room
202 Main Street
Bayboro, NC 28515

The purpose of this Public Hearing is to receive comments from the public on the following proposed amendment:

Consolidation of Human Services Agency

Please note the following:
During regular business hours, the full text of the following proposed amendments can be obtained from the Clerk to the Board at the County Manager's Office located at 302 Main Street, Bayboro, NC (Phone Number: 252-745-3133, Email: tracy.boyd@pamlicocounty.org)

NOTICE OF PUBLIC HEARING
TOWN OF MINNESOTT BEACH

The Town of Minnesott Beach Board of Commissioners will have a Public Hearing at 7:00 p.m., or as soon thereafter as the matter can be reached, on the 9th day of December, 2025, at the Minnesott Beach Town Hall located at 11758 NC 306 S, Minnesott Beach, NC for the purpose of holding a public hearing proposing amending the Code of Ordinances to change violations of the Ordinances from misdemeanors to civil violations unless otherwise noted in an ordinance as follows:

§ 10.99 General Penalty
§ 70.99 Traffic Code General Provisions
§ 71.01 Required Obedience to Traffic Ordinance
§ 76.16 Unlawful Removal of Impounded Vehicle
§ 76.44 Penalty
§ 90.03 Street Repair
§ 91.07 Dilapidated Buildings and Abandoned Structures (E)(3)(d)
§ 93.51 Procedure is Alternative to other Authorized Procedures
§ 36.99 Penalty is hereby added to Chapter 36 Civil Emergency

The Regular Board of Commissioners' meeting will begin immediately following the Public Hearing.

How Do You Cook A Turkey? Kids Tell Us How

Pamlico Christian Academy
Mrs. Bennett and Mrs. Wayne's PCA
Kindergarten Class

Get a turkey from the woods.
Before you cook it you need to cut it and take off the feathers. Be careful! Cook the turkey at 500 degrees for 2 hours. The turkey is done when it turns brown. You can eat sweet potatoes with the turkey. For dessert you can eat ice cream.
By Lyndan Braxton

Get a turkey from the store. Before you cook it you need to wash it and season it. Cook the turkey at 300 degrees for 50 seconds. The turkey is done when the timer goes off. You can eat mashed potatoes with gravy and string beans with the turkey. For dessert you can eat cheese cake.
By Aryeh Fraser

Get a turkey from the woods.
Before you cook it you need to cut its hair. Cook the turkey at 300 degrees for 2 hours. The turkey is done when you can smell it and it is brown. You can eat sweet potatoes, beans and salad with the turkey. For dessert you can eat ice cream with sprinkles that look like turkeys.
By Josie Hilliker

Get a turkey from Walmart like my dad. Before you cook it you need to take off the wings and bones.
Cook the turkey at 100 degrees for 10 hours. The turkey is done when it is brown. You can eat green beans and biscuits with the turkey. For dessert you can eat pie and cupcakes.
By Chloe Hopson

Get a turkey by going hunting.
Before you cook it you need to heat it up. Cook the turkey at 200 degrees for 5 hours. The turkey is done when it is cooked and brown. You can eat potatoes, salad and chicken with the turkey.
For dessert you can eat rice krispy treats.
By Hattie Jones

Get a turkey from Walmart.
Before you cook it you need to cut it up and put it in the pot. Cook the turkey at 10 hundred degrees for 40 hours. The turkey is done when its got a body and when it's brown, white and yellow. You can eat chicken nuggets and fries with the turkey. For dessert you can eat chicken.
By Ka'Mayla Midgette

Get a turkey from the grocery store. Before you cook it you need to take the plastic stuff off. Cook the turkey at 60-20 degrees for 1 hour. The turkey is done when it beeps. You can eat tacos and a sandwich with the turkey. For dessert you can eat ice cream.
By Jaxon Mills

Get a turkey from the farm.
Before you cook it put some stuff on it. Cook the turkey at 10 degrees for 1 minute. The turkey is done when it looks brownish.
You can eat chicken nuggets and fries with the turkey. For dessert you can eat tacos and rice with gravy.
By Ally Moore

Get a turkey from the woods. Before you cook it you need to clean it. Cook the turkey at 300 degrees for 200 minutes. The turkey is done when I smell it. You can eat rice and chicken with the turkey. For dessert you can eat ice cream.
By Kate Morris

Get a turkey from my Gigi. Before you cook it you need to wash it.
Cook the turkey at 40 degrees for 40 minutes. The turkey is done when it beeps from the oven.You can eat brussel sprouts, tacos and ham with the turkey. For dessert you can eat chocolate cake.
By Rosalind Ortega

Get a turkey from the grocery store. Before you cook it you need to wash it. Cook the turkey at 17 degrees for 9 or 8 minutes. The turkey is done when you put a toothpick in it or the long pointy thing that tells how hot it is. You can eat ham, mac & cheese and mashed potatoes with the turkey. For dessert you can eat brownies.
By Mariah Page

Get a turkey from the woods.
Before you cook it you need to wash it. Cook the turkey at 10 degrees for 30 minutes. The turkey is done when it turns brown.
You can eat chicken, strawberries, bananas and green beans with the turkey. For dessert you can eat brownies.
By Charlee Siebold

Get a turkey from the sky. Before you cook it you need to take off the feathers. Cook the turkey at 100 degrees for 20 minutes. The turkey is done when the oven beeps. You can eat rice, mashed potatoes and green beans with the turkey. For dessert you can eat pumpkin pie.
By Parker Stevenson

Get a turkey from your backyard.
Before you cook it you need to wash it and dry it off. Cook the turkey at 30 degrees for 1 minute.
The turkey is done when the oven dings. You can eat salami, cheese and broccoli with the turkey. For dessert you can eat brownies.
By Rowan Todd

Get a turkey from the grocery store. Before you cook it you need to pull off the feathers Cook the turkey at 16 degrees for 1 hour.
The turkey is done when it is 12 o'clock. You can eat chicken, popcorn and a sandwich with the turkey. For dessert you can eat ice cream and cookies.
By Logan Trammell

Get a turkey from the barn. Before you cook it you need to kill it and pluck the feathers. Cook the turkey at 20 degrees for 10 minutes.
The turkey is done when the oven beeps. You can eat chicken nuggets, french fries and mac & cheese with the turkey. For dessert you can eat a hot fudge sundae.
By True Ward

Pamlico Christian Academy
Mrs. Nina's PCA
Kindergarten Class

Get a turkey from a store that sells chicken. Before you cook it you need to put it in a bag. Cook the turkey at 40 degrees for 80 minutes. The turkey is done when you wait for the timer. You can eat gravy, flour, and leaves with the turkey. For dessert you can eat cup cakes.
By: Hannah Dixon

Get a turkey from killing one. Before you cook it you need to clean it. Cook the turkey at 100 degrees for 10,000 hours. The turkey is done when it beeps. You can eat meat, cheese, and use a fork with the turkey. For dessert you can eat meat.
By: Ricky Bowers

Get a turkey by hiding in the woods and getting it with a gun.
Before you cook it you need to make sure it's not alive. Cook the turkey at 10 degrees for 9 minutes. The turkey is done when it beeps. You can eat rice, and green beans with the turkey. For dessert you can eat more chicken.
By: Berkely Banks

Get a turkey from the store. Before you cook it you need to cut it. Cook the turkey at a little for 2 hours. The turkey is done when it beeps. You can eat bread and salad with the turkey. For dessert you can eat cup cakes.
By: Kyndell Caroon

Get a turkey by catching it, roast it, feed it to people..Before you cook it you need to pick all the feathers off. Cook the turkey at 18 degrees for an hour. The turkey is done when Thanksgiving stops. You can eat fries, barbeque sauce, mac & cheese, and a fruit cup with the turkey. For dessert you can eat cookie brownies, and cup cakes..
By: Brystol Harbaugh

Get a turkey from the woods. Before you cook it you need to kill it. Cook the turkey at 5 degrees for 10 minutes. The turkey is done when it rings. You can eat mashed potatoes and salad with the turkey. For dessert you can eat ice cream and pancakes.
By: Penelope Manzo

Get a turkey from Aldi's. Before you cook it you need to put seasoning on it. Cook the turkey on warm for 20 hours. The turkey is done when we let it cool down to eat it..You can eat mac & cheese and a drink with the turkey. For dessert you can eat cake, cup cakes, and ice cream.
By:Julia McCaw

Get a turkey by finding it in the woods. Before you cook it you need to cut the skin off it. Cook the turkey at 10 degrees for 10 minutes. The turkey is done when the oven rings. You can eat ham and corn with the turkey. For dessert you can eat ice cream.
By: Austin Needham

Get a turkey at the farm. Before you cook it you need to get a good texture so it can taste good. Cook the turkey on warm for 10 minutes. . The turkey is done when the 10 minutes is over. You can eat bread, lettuce, and ham with the turkey. For dessert you can eat cake and yogurt
By: Lakelynn Potter

Get a turkey at Walmart. Before you cook it you need to put it in the oven. Cook the turkey at 10 degrees for 3 minutes. The turkey is done when it rings. You can eat mac-n-cheese and noodles with the turkey. For dessert you can eat ice cream.
By: Brody Rido

Get a turkey from Aldi's. Before you cook it you need to peel it..
Cook the turkey really really hot for 20 minutes. The turkey is done when it beeps. You can eat meat, chocolate, and chicken nuggets with the turkey. For dessert you can eat ice cream and apple pie.
By: Kinsley Roberts

Get a turkey by shopping and then we kill it. Before you cook it you need to cut it. Cook the turkey at 5 degrees for 40 minutes. The turkey is done when the oven beeps.
You can eat barbeque chips, mac & cheese, and sprinkles on the turkey with the turkey. For dessert you can eat ice cream, marshmallows, and popsicles.
By: Daisy Shaw

Get a turkey from the woods by your house. Before you cook it you need to chop it up into little pieces so you don't choke. Cook the turkey at 3 degrees for 3 minutes. The turkey is done when it dings.
You can eat eggs, bacon, chili, and salad with the turkey.
For dessert you can eat ice cream, popsicles, cookies, and Jolly Ranchers.
By: Mayson Taylor

Get a turkey at the grocery store.
Before you cook it you need to put some stuff in it. Cook the turkey at 11 degrees for 45 minutes. The turkey is done when it's red. You can eat honey mustard, pie, and sandwiches with the turkey. For dessert you can eat ice cream, and cake pops.
By: Christian Trammell

Get a turkey from the Dollar General. Before you cook it you need to get the meat off. Cook the turkey at 11 degrees for 12 minutes. The turkey is done when you follow the recipe. You can eat tacos, vegetables, and hot dogs with the turkey. For dessert you can eat cake, cup cake, and brownies.
By: Annie Clay

Get a turkey from the barn. Before you cook it you need to cut it. Cook the turkey at 2 degrees for 10 minutes. The turkey is done when we take it out of the stove.. You can eat tacos, cheese, hot dogs, and pizza with the turkey. For dessert you can eat vanilla ice cream and Doritos.
By: Leilani Ellison

Get a turkey from the chicken store. Before you cook it you need to put it in the freezer. Cook the turkey at 300 degrees for 40 days and 40 nights. The turkey is done when it's blue. You can eat eggs and corn with the turkey. For dessert you can eat cookies and muffins.
By: Theodore Rice

Pamlico Christian Academy
Mrs. Crabbe's PCA
1st Grade Class

First, kill the turkey. Next, season it. Then, cook the turkey. Last, eat the turkey.
-Sonny

First, I will go hunting for a turkey.
Next, I will cook it. Then, I will put salt and peper. Last, I will eat it.
-Carter

First, I killed a turkey. Next, I cooked it. Then, I will put some spices on it. Last, I will eat the turkey.
-Norah

First, I am buying a turey. Next, I would put the turey on the plat. Then, I would salt the turey. Last, I would eat the turey.
-Lyla

First, I killd it. Next, I cook it. Then, I poot it on the table. Last, We eat it.
-Landan

First, I go hunting for a turkey. Next, I go to the kitchin. Then, I go to the kitchin to get a bowl. Last, eat it yummy!
– Lily

First, Get the turkey from the stor.
Next, we coock it in the oven. Then, we put spices on it. Last, we eat it.
-Hannah

First, I cook it. Next, than I seasoning it. Then, I cook it in the stove. Last, I ate it.
– Judaha

First, I kill the turkey. Next, I will cook the turkey. Then, I will put seasonings. Last, I will eat the turkey.
-Samson

First, I am killa turkey. I will season it. Then, I cook it. Last, I eat turkey.
-Kensley

First, I killed a turkey in the woods.
Next, I put it on the stove. Then, I dressed up as a turkey. Last, I put it on the table.
-Leo

First, he shot the turkey. Next, he grilled the turkey. Then, he put salt and pepper on the turkey. Last, he eats the turkey.
-Elias

Pamlico Christian Academy
Ms. Tiller 1st Grade

First you need to get water. Then you need to bake a turkey. Then you have to heat it. Get milk. Bake it for 10 seconds. Put an apple on it.Put the milk on it.
Eldon

Hunt it. Clean it. Cook it. Season it. Eat it with Camille Saint-Saens playing.
Bella

I will hunt it. I will cook it for 20 min. I've got it at 259. I cook it in the oven.
Salter

I have to bake the turkey. You have to put it in the oven. It is something like 400 degrees. I'm going to put a chocolate chip in it.
I got my turkey from the shop.
I put water on it.
Millie

First we are going to shoot it. Next we are going to put seasoning on it. Then we are going to cook it for 30 minutes. Finally we are going to eat it.
Brett

We are going to shoot it. We are going to baste it. We cook the turkey for 59 minutes. We put some seasoning. We eat it.
Thomas

You have to catch the turkey with a net and cook it for 4 hours. When it is done in the oven you can eat it. Before you eat you have to share with your friends. I love to share with my friends because it is fun!
Joy

You hunt it. You put it on the grill.
You cook it. Then you put seasonings. Then you cook it about 5 minutes. Then you eat it.
Callie

I am going to the grocery store to get a turkey. Cook the turkey for an hour. When the turkey is done take it out of the oven. The temperature needs to be 200 degrees.
Isaac

I may go to the store to get my turkey. Buy a turkey. First go to cook it for 1 hour and 1 minute.
Season it with salt and pepper. The eat and have Thanksgiving and give thanks too!
Savy

I will get a turkey from the turkey shop. I will get the turkey out of the oven. Then I will heat the turkey up in the oven. I will heat it for 10 minutes.
Stetson

Pamlico Primary School
Mary Wilkinson
Kindergarten

I will go to the farm to get my turkey. I will fry it in the microwave for a hour. I will eat salt and mac and cheese with it. It will taste good.
Leah Meyer

I will get my turkey from outside at the barn. I will cook it in the oven for like ten minutes on high. I will eat asparagus with the turkey. It will taste good.
Jimmy Cain Griffin

I will go in the forest and get a turkey. I will cook it in a pan on the stove for 46 minutes. I will eat it with vegetables and a fork and spoon. It will taste good.
Hayden Guess

I will get a turkey from Foodlion. I will cook it in a pot in the oven for 10 minutes. I will eat beans with it. It will taste good.
Kayson Jones

I will get a turkey from Foodlion. I will cook it in the stove until it gets crispy. I will eat corn with it. It will taste good.
Savannah Cauley

I will get a turkey from the farm. I will cook it in the oven for this many minutes. I will eat mac and cheese with it. It will taste good. Peyton Morphy

I will get a turkey from the farm. I will cook it in the microwave until it is done. I will eat chicken with it. It will taste hot.
Ka'Vel Toledano

I will get a turkey from the corn field. I will cook it in the oven for 20 minutes. I will eat barbeque beans with it. It will taste good. Axton Nethercutt

I will run out in the woods and tiptoe quietly and jump up and grab the turkey. I will cook it in the oven for 9 minutes. I will eat some Mississippi pot roast, broccoli, and French fries. It will taste good.
Charles Aldridge

I will get the turkey from Piggly Wiggly. I will cook it on the stove for 20 minutes. I will eat mashed potatoes with it. It will taste good. Kennedi Davis

I will get a turkey from the woods. I will cook it on the grill outside for one hour. I will eat corn with it. It will taste good.
Leighton Sutton

I will get a turkey from Piggly Wiggly. I will cook it in the microwave for 10 minutes. I will eat corn with it. It will taste good.
Mary Grace Munson

I will get a turkey from the farm. I will cook it in the oven for 20 minutes. I will cook corn on the cob with it. It will taste good.
Isaiah Blount
I will get a turkey from the farm. I will cook it on the grill for 2 hours. I will cook vegetables with it. It will taste good.
Maddox DeOliveria

I will get a turkey from Walmart. I will cook it on the stove for five minutes. I will eat french fries with it. It will taste good.
Zoey Stephenson

I will get a turkey from the farm. I will cook it on the grill for 32 seconds. I will eat pie with it. It will taste a dozen good!
Harmony Powell

Pamlico Primary School
Mrs. Harvan
Kindergarten

Everleigh Brandli
In the hot oven salt and pepper on it for 5 hours made with rice.

Wyatt Bunn
Cook in oven

Dagan Dibble
Put pepper on it and salt for 30 hours set at 10 temperature make it with ham.

Mareli Gilikin
Put in oven turn on oven for 5 hours make with hot sauce and take it out of oven and eat it.

August Gonzalez
Put in the oven and turn it on don't put anything on it and cook for 10 hours on the temperature you want.

Axel Konopka
put in oven and turn on and turn over cook for 7 hours on temperature 5 and put salt and pepper and wrap in paper when done eat turkey.

Lauryn Loomis
Cook in stove pepper and put it in long bowls for 25 minutes on temperature of 7

Amari Moore
Cook in stove 80 degrees for one day add salt and seasoning

Analise
Make the turkey with french fries

Zander Smith
When oven gets hot put it in the oven at 20 degrees for one minute when the oven is smoking take out the turkey and it will be smoking.

Luquan Spivey
Use a spoon and mix it and put in oven for 4 hours on temperature of 50 and make it with mac and cheese on top.

Wyatt Surrena
Put in a pot and cook it for 6 hours on a temperature of 3

Mia Castro Alvarez
Put in the oven for 8 hours on a temperature of 3 and turn and switch it put salt and cook.

Allison Wilson
I cook the turkey in oven with a big spoon and shaker of stuff and cook 2 hours.

Pamlico Primary School
Ms. King's Class
Kindergarten

Giannis Gatlin
I will go to the store and get a turkey; I will cook in on the stove at 90 degrees for 800 minutes. I will take it out and put salt on it and then eat it.

Melissa Treese
I am going to go to Walmart with my mommy and daddy and get a turkey. I will put mayonnaise on it and then cook it on the stove. I will cook it for five minutes. Then I will take it and eat it with honey mustard.

Khari Polk
I will get a turkey with mom and dad at Aldi's. I will cook it in the microwave. It will cook for twenty minutes. Take it out and put some hot sauce on it and then you eat it.

Elijah Bird
I get the turkey from New Bern Food Lion. My mom turns on the stove, and I cook it for five minutes on hot in the oven. I put pepperoni on it and set it down because it is hot. When it cools off you can eat it.

Carmen Morphy
I go to Food Lion and get a turkey. I put it in the oven and cook it at 5 degrees for five minutes. I take it out and put salt on it and then I can eat it.

Cadence Miller
I will go to the farm and get a turkey. My dad is hungry and going to cook it in my house. I will put pepper on it and cook it for one minute and then you can eat it.

Caysen Bunting
I will get a turkey from the woods. I will cook it in my fireplace for eight minutes. Then I will put hot sauce and mustard on it and eat it. The rest will go in the fridge.

Levi Lewis
I will get a turkey from the woods with my nerf toy. I will cook it for five days at 630 degrees at my house in the oven. When it is done, I put hot sauce on it for my dad. I eat the part with no hot sauce.

Khloe Castro
I am getting a turkey from far away. Mom will cook the turkey. Mom will make the sauce. Me and my brother will eat it with chocolate milk to drink.

Jace Popperwill
I will get a turkey from the woods. Daddy will clean it. I will cook it on the grill for thirty minutes. I will put hot sauce on it. Then I will eat it.

Jelena Cole
Me and mom will get a turkey from the forest. My mom will clean it. My dad will take it in the kitchen and put it in the stove for ten minutes on two degrees. I will put sugar on it when it is done and then eat it.

Khalil Smith
I will get a turkey from Food Lion. I put it in the oven on 52 degrees for 15 minutes. I will put some hot sauce on it and eat it. It will taste delicious.

Zayden Prisk
I will get a turkey from Walmart. I will put it in the frying pan and set a timer for 20 hours. Then I will put salt on it and hot sauce and then you can eat it.

Pamlico Primary School
Mrs. Ruffin's
Kindergarten

First, you go to Walmart and buy a turkey. Then, my Mommy takes the bones out. Next, you put it in boiling water and cook it for 10 hours. Last, you eat it with a spork.
Reagan Spruill

First, you get a turkey from a farm and bring it home. Then, put salt and pepper on the turkey. Next, cook it on the stove for 4 seconds. Last, cut it so everyone can have a piece and put it on the plates with forks.
Remi Wilson

First, you get a turkey from Food Lion. Then you take it home and cook it in the oven for 5 minutes. Last, you eat it with Mommy and Keke.
Weston Lowery

First, you get your turkey from a farm. Then, you clean it and cook it on the stove for 12 minutes. Last, you cut it up and eat it.
Zabriel Sevenski

First, you will get your turkey from a farm. Then, you clean it and season it with salt and cook it in the oven for 50 minutes. Last, you will eat it.
Brycen Schmidt

First, you will get a turkey from Walmart. Then, you will take it home a season it with salt, and cook it in the oven for 7 minutes. Last, you will take it out of the oven and eat it.
Zaraya Mattocks

First, you will get your turkey from Walmart. Then, you will make sure it is clean and cook it in the oven for 30 minutes. Last, you will eat the turkey with a fork.
Tinley Hacker

First, you will get your turkey from a farm. Then you will take it home, cut it in half, and grill the turkey for 3 hours. Last, you will eat your turkey with a fork.
Laken Cooper

First, you will get your turkey from Food Lion. Then you will go home and cook it in the oven for 30 minutes. Last, you can make some sides and put them on a plate for a feast.
Stella Ward

First, you will get your turkey from Food Lion. Then you cook it on the stove for 6 minutes. Last, you will break it apart and eat it.
Jaxson Williams

First, you will buy your turkey from Walmart. Then, you will cook it at your house on the stove for 4 or 5 minutes. Last, you will set up the table and put the turkey on a plat,e and eat it.
Ti'ana Jones

First, you will go hunt for the turkey and get it, and take it home. Then you will clean it and put it in the oven for 10 minutes. Last, everyone will come and eat Thanksgiving with you.
Easton Cross

First, you will get your turkey from a farm and take it home. Then, you will feed the turkey, and cook it with my Mommy on the stove for 4 minutes. Last, you will eat it up.
Leslie Henson

First, you will get a turkey from the woods. Then you will take it home and cook it on the stove for 2 minutes. Last, you will take the turkey off of the stove and eat it.
Trent Bright

First, you will get a turkey from a farm. Then, you will cook it in the microwave for 60 seconds. Last, you will put it on the table for it to cool down and then eat it.
Christian Messina

First, you will get a turkey from the forest. Then, you will take it home and cook it in a pot on the stove for 4 hours. Last, you will take it out of the pot and eat it.
Cayden Turner

Pamlico Primary School
Mrs. Turner
Kindergarten

You will first need to go to the farm and pick one out. Stuff the turkey with gravy. Heat the oven to fourteen degrees and cook the turkey for one hundred minutes. You will know the turkey is done when mommy tells me! Serve the turkey with cookies, juice, and mashed potatoes.
Noah Seiber

You will first need to buy it from Food Lion. Stuff the turkey with lemons. Heat the oven to fifty nine degrees and cook the turkey for 10 minutes. You will know the turkey is done when the timer goes off! Serve the turkey with mashed potatoes, peas, and carrots.
Beau Maldonado

You will first need to get it from the store or go hunting. Stuff the turkey with salt, pepper, and sugar. Heat the oven to ten degrees and cook the turkey for two to three minutes. You will know the turkey is done when the oven rings! Serve the turkey with mashed potatoes, gravy, and green beans.
Teslynn Dunn

You will first need to microwave the turkey. Stuff the turkey with salt and pepper. Heat the grill to five hundred degrees and cook the turkey for twenty minutes. You will know the turkey is done when you can smell it! Serve the turkey with carrots, broccoli, and peppers.
Raigen Clark

You will first need to buy it from Wal-Mart. Stuff the turkey with butter. Heat the oven to five degrees and cook the turkey for five minutes. You will know the turkey is done when you feel it and it is hot! Serve the turkey with apples, bananas, and sushi.
Elijah Chandler

FINANCIAL FOCUS

Reclaim your financial footing after the shutdown

Dan M. Roberts

Now that the government has reopened, you may be among the million-plus people who will be watching for their back pay. When it comes, after the tense, long and frugal weeks, it may feel like a windfall. But of course, it is not. It's simply catching back up, so you'll want to use your money wisely and intentionally.

You may have past-due bills, new debt or dwindling savings to right-size — and that's your priority. But feel free to also treat yourself, within reason, for making it through these trying times. Order in an extra-large pizza with everything on it, take the family to a movie or host an evening with the snacks, drinks and desserts you've been missing.

And then get down to the business of catching yourself back up.

Manage your debt: You, like many others, may have had to dip into savings, borrow more or increase credit card debt more than you'd like. If the debt comes with interest charges, try to pay it off as quickly as possible. Until you've replenished the savings or paid off the debt, consider keeping expenses low for a while longer. That might mean postponing a major purchase like a car, major appliances, vacation or home renovation.

If you're carrying high-interest debt, try rolling those balances onto a lower-interest credit card. Some cards offer 0% refinancing for up to 12 months if you qualify. You might also explore part-time evening or weekend work to help rebuild your financial cushion faster.

Build your emergency fund: If you don't have an emergency fund, now is a good time to start. And if you already have one, ensure it is sufficient if another financial crisis hits. For most people, three to six months of total expenses is appropriate, though if you have greater risks and want more confidence, you may choose to save more.

Your emergency savings should be easy to access but also earning interest while it waits — so look for an interest-bearing savings account. You can set up small, consistent payments to the account and consider adding to it with any federal or state tax refunds you receive.

Look ahead: Your no-paycheck experience may have uncovered some valuable habits. Maybe you realized you can skip the daily gourmet coffee, discovered that generic brands work just as well or became more mindful about budgeting. Consider carrying those lessons forward to strengthen your financial life long-term.

Your credit score is also important as you look ahead. Should you need a loan for a future financial setback, a higher score may may make loan approvals easier and faster. Higher scores can also unlock credit cards with cash back and lower interest rates, including those temporary 0% rates. It may also reduce rates on mortgages and auto loans.

Your back pay is a chance to reset not just your finances but your mindset. With thoughtful planning and a few smart moves, you can turn a difficult period into a foundation for greater financial resilience.

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

Edward Jones, Member SIPC

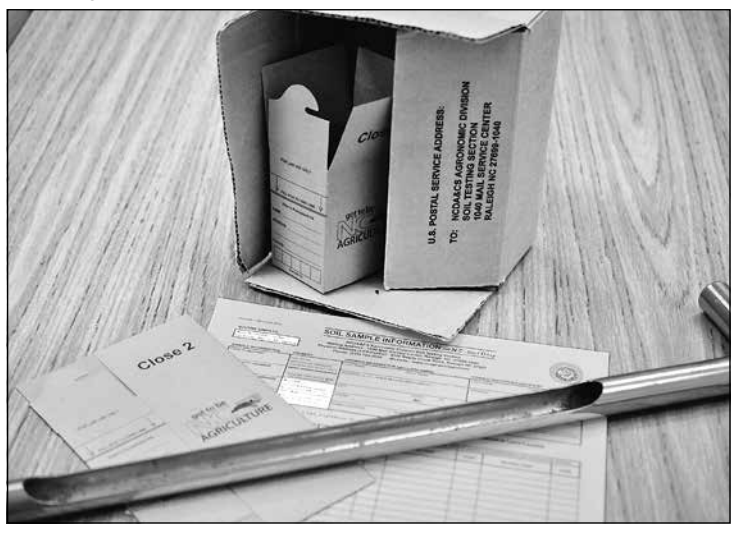
NC COOPERATIVE EXTENSION Pamlico County

Winter Garden and Landscape Chores

Daniel Simpson, *County Extension Director, Agriculture Agent*

Winter is an excellent time to prep those garden spaces for spring planting and to perform routine maintenance in the landscape.

One of the easiest chores to perform is a soil test. If you have not conducted a soil test within the past 2-3 years, then consider taking one utilizing the North Carolina Department of Agriculture Agronomic Division http://www.ncagr.gov/agronomi/. Sample turn-around time is about 3-4 weeks in January, which still provides enough time to make applications of lime ahead of planting. Soil pH plays an important role in ensuring crops can access nutritional elements from soil. Excessively high or low pH values will hinder crop growth. Fertilizer recommendations will also be made with the soil test, but these applications should be held until a few weeks before planting.



Soil testing is also important for turf and landscape plants, which can suffer from improper soil pH or lack of fertilizer. Although we may apply various fertilizers during the year to our landscapes, it would be beneficial to perform a checkup utilizing a soil test every few years. Lime can be applied most any time of year, but large applications of nitrogen should be retained until growth begins in the spring.

This is especially important for centipedegrass. Do not be in a hurry to apply fertilizer to your centipede lawn in early spring. Wait until the first of May before you apply nitrogen to centipedegrass, and then only apply 0.5 pounds of nitrogen per thousand square feet. This may be the only nitrogen application that centipedegrass will require all season long. Also, pay attention to the products you choose. Weed and Feed products that combine a herbicide and fertilizer application into one can have limitations during spring green up. Follow product labels carefully to reduce the possibility of injury to turf.

Winter dormancy pruning can be conducted during the next few months. Fluctuating temperatures may create some early budding, but this should not hinder your pruning efforts. Plants such are apples, pears, and peaches need a good pruning during the winter to maintain proper form. To learn more about pruning of fruit trees, review the Extension publication 'Training and Pruning Fruit Trees in N.C.' at https://content.ces.ncsu.edu/training-and-pruning-fruit-trees-in-north-carolina. You can also find several videos from Extension Tree Fruit Specialist Dr. Mike Parker for peach and pecan tree care through our NC State Extension YouTube channel at https://www.youtube.com/user/NCExtension. Remember to hold off on heavy pruning of spring flowering shrubs like Azaleas and Camellia. Wait until they have flowered then proceed to make those cuts. Pruning of these plants early may result in removal of flower buds. Summer flowering plants like Crape myrtle and evergreen shrubs can be pruned immediately. However, try not to remove more than 1/3 of the canopy of any plant during one year. Light, corrective pruning all year long is much easier than large heavy pruning during winter. Winter pruning generally invigorates plants, so look out for a large flush of new growth in the spring. For specifics on when and how to make those pruning cuts, visit the NC State Extension publication 'General Pruning Techniques' at https://content.ces.ncsu.edu/pdf/general-pruning-techniques/2014-09-29/general-pruning-techniques.pdf.

Planting of trees and shrubs can be conducted almost year-round with containerized plants, but establishment is much easier when planting occurs during cooler parts of the year. With less demand for canopy growth, plants can focus energy on root development before the spring warm-up begins. Remember not to plant too deeply and encourage root growth by pruning back restricted roots systems that occur in containers. For more planting tips review the NC State Extension video series from Dr. Barbara Fair Extension Horticultural Specialist at https://horticulture.ces.ncsu.edu/horticulture-ornamentals/landscaping/

Lastly, be mindful of tilling soil in winter. Those who wish to get a head start on early vegetable production should wait until soil is sufficiently dry before cultivating. Tilling of wet soil will quickly create a hard plow layer that can be difficult for plants to grow through. Cabbages, carrots, peas, onions, rutabagas, and asparagus can be planted during the next few months. The colder the temperatures the slower the plants or seeds will grow. Protect young tender growth from hard freezes while plants become established. This is best accomplished through light weight row covers that offer a few degrees of protection by helping to retain soil temperature gained during the day. For more information on vegetable gardening, review the Extension Vegetable Gardening website at https://gardening.ces.ncsu.edu/gardening-plants/vegetables-2/. Located on this site is information for planting dates, insect and disease recommendations, and even recommendations for gardening with youth.

For more information on any of these subjects, please contact Daniel Simpson at 252-745-4121 or Daniel_simpson@ncsu.edu.

Fast facts about slow cooking

Slow cooking is a popular way to prepare meals. From barbecue to simmering to braising, the methods of slow cooking vary considerably.

Many people may not realize that slow cooking can be a healthy and beneficial way to prepare food. The following are some advantages to cooking low and slow.

• Save money: Cooking foods slowly helps to tenderize them, which bodes well when utilizing more fibrous or dense cuts of meat. Consumers looking for ways to save more on their monthly food bills can lean on slow cooking to produce delicious results with cheaper cuts.

• Reduce the number of dishes: Those who do the majority of their cooking in a slow cooker can mix ingredients that are typically prepared separately. Putting them together in the crock saves time and energy cleaning up.

• Convenience: Slow cooking allows cooks to step away from the kitchen and engage in other activities. Most slowly cooked foods only require sporadic check-ins while cooking.

• Nutrient-dense meals: The United Kingdom-based supplement firm Wild Nutrition® notes that because of the low temperatures utilized when slow cooking, the nutrients within foods cooked slowly remain more stable than they do when employing other methods of cooking. This means slow cooking may deliver more beneficial vitamins and minerals than other methods of preparing meals.

• Soften ingredients while cooking: Slow cooking at a low temperature for several hours will soften up tough root vegetables.

• Intensify flavor: Cooking over a long period of time can increase flavor, enabling cooks to use less sugar, salt or other ingredients that are often relied on to add more taste.

Slow cooking is a convenient and beneficial way to prepare healthy, nutritious and flavorful meals.

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How Do You Cook A Turkey? Kids Tell Us How

You will first need to buy it from Wal-Mart. Stuff the turkey with pepperoni pizza. Heat the oven to one thousand degrees and cook the turkey for three hours. You will know the turkey is done when it looks like a turkey! Serve the turkey with eggs, broccoli, and pizza.
Messiah Smith

You will first need to buy it from Wal-Mart. Stuff the turkey with seasonings. Heat the oven to thirty degrees and cook the turkey for four hours. You will know the turkey is done when you look at it and it looks cooked! Serve the turkey with muffins, noodles, and popcorn.
Karter Marshall

You will first need to buy it from the store. Stuff the turkey with lemon, salt, and sliced peppers. Heat the oven to forty degrees and cook the turkey for twelve hours. You will know the turkey is done when you can hear the beep! Serve the turkey with vegetables, fruits, and drinks.
Zinathi Collins

You will first need to shoot it in the woods. Stuff the turkey with mushrooms and hot sauce. Heat the oven to ten degrees and cook the turkey for five minutes. You will know the turkey is done when you get it out the oven and it is warm! Serve the turkey with pizza, red meat, and cupcakes.
Duke Caves

You will first need to shoot it. Stuff the turkey with tomato sauce. Heat the oven to seven degrees and cook the turkey for six minutes. You will know the turkey is done when the timer rings! Serve the turkey with pizza, strawberries, and donuts.
Taien Kash Nalley

You will first need to cut it in half. Stuff the turkey with salt and pepper. Heat the oven to five degrees and cook the turkey for five minutes. You will know the turkey is done when it looks like a turkey! Serve the turkey with broccoli, bread, and pie.
Charles Alvarado Soule

You will first need to put the turkey in a pan. Stuff the turkey with salt, pepper, and sugar. Heat the oven to one hundred degrees and cook the turkey for five minutes. You will know the turkey is done when the timer goes to zero! Serve the turkey with mac-n-cheese, cereal, and donuts.
Scarlett Davis

You will first need to hunt down a turkey. Stuff the turkey with apples and sugar. Heat the oven to one hundred degrees and cook the turkey for one hundred minutes. You will know the turkey is done when the oven dings! Serve the turkey with green beans, chicken, and mashed potatoes.
Theodore Delap

You will first need to get it from the grocery store. Stuff the turkey with salt, pepper, and grapes. Heat the oven to one hundred degrees and cook the turkey for two minutes. You will know the turkey is done when it smells like turkey! Serve the turkey with grapes, cucumbers, and peppers.
Violet Barnes

Pamlico Primary School
Mrs. Vicki Thomas

This is how I would cook a turkey..... First I would buy it from Walmart, next I would cook it with salt on it. I would cook it for 100 hours. Then I would eat it with my family.
Gabriella Harrell
Kindergarten

This is how I would cook a turkey.....I would go to Walmart and buy my turkey. I would season it with salt and cheese. Then I would cook it for 5 minutes at 250 degrees. Lastly, I would eat with my mom.
River Devinney
Kindergarten

This is how I would cook a turkey.....I would buy it from Food Lion and season it with salt, pepper and butter. Then I would cook it for 12 hours at 300 degrees. I would then share this with my family.
Jayivon McMillin
Kindergarten

This is how I would cook a turkey..... First I would buy my turkey from Walmart. Then I would bathe my turkey, after I would season it with salt and garlic powder. Next it's time to cook it for 5 minutes at 100 degrees. Finally I would share it with my family.
Emma Armstrong
Kindergarten

This is how I would cook a turkey..... My mother would buy it from Walmart, then she would put some hot sauce on it. Next she would cook it for 60 minutes at 700 degrees.
Amir Hill
First Grade

This is how I would cook a turkey.....I'd start by buying my turkey from the Piggly Wiggly. Then I would season it with salt and butter. Next I would cook it for 5 minutes at 100 degrees.
Angel Perez Suarez
First Grade

This is how I would cook my turkey.....I would buy my turkey at Food Lion. Nxt I would season it with some salt, pepper, garlic and butter. Then I would cook it for 3 hours at 100 degrees.
Kayne McMillin
First Grade

Pamlico Primary School
Ms. Hutchens
Grade 1

This is how I would cook a turkey… I would take the feathers off the turkey, put it in the oven for ten minutes then enjoy eating it.
Jasper Evans

This is how I would cook a turkey…. I would buy a turkey from the store, cook it for one or two hours. Then take the legs off then eat it.
Kayson Bell

This is how I would cook a turkey…. I would get it from the store, wash it off, put it in the oven. Leave it in for ten minutes, take it out and season it. I would cut it in slices and eat it.
Piper Mayo

This is how I would cook a turkey…. I would get it from the store and take all the feathers off, put it in the oven for 15 minutes. Take it out and put salt on it and put it on the Thanksgiving table.
Brooks Denney

This is how I would cook a turkey…. I would cut the feathers off then put it in the oven. Bake it on medium temperature for 5 minutes, then put salt on it. Then, make some mashed potatoes, green beans, and macaroni to go with it.
Reagan Ormond

This is how I would cook a turkey…. First I would wash it and then season it. Put it in the oven for 13 minutes. Cut it up for my family.
Amelia Davis

This is how I would cook a turkey…. I would cook it for 30 minutes.
Leo Kelsay

This is how I would cook a turkey…. I would put it on the very hot grill for 30 minutes. Then, eat it.
John Logan Auton

This is how I would cook a turkey…. I would clean it. Put it in the oven for 10 or 30 minutes. Then eat it.
Luna Stearns

This is how I would cook a turkey…. I would put it in hot water. Wipe it off. Put it in the oven for 10 minutes, then eat it.
Emberleigh Mackey

This is how I would cook a turkey…. I would clean it, put it in the oven for 30 minutes. Put salt and pepper on it. Cook it for 30 more minutes. Then eat it.
David Hopkins

This is how I would cook a turkey…. I would wash it. Then, put it in the oven for 15 minutes. Then we eat it, then make soup.
Emma Richards

Pamlico Primary School
Mrs. Egan
1st Grade

Ledger Ireland
First you hunt the turkey, then cut the feathers off and the head. Then chop it up and then put it in the pan.

Cassidy Wilson
Mom gets a turkey from Wal-mart. Then she pays for it and takes it back home. Then she cooks and makes it warm. Then mom gets everyone to the table to eat it.

Lincoln Griffin
Find a turkey. Cook it up. Then once it is nice and boiled. Then you cut the pieces and put it on plates to be able to eat it.

Izayiah Sanchez
Find a turkey, cook it, then you chop it. Then you put it in boiling hot water, clean it, chop it up and it's ready.

Eleanor Turner
Find a turkey, bring it to your house. Then you get boiling hot water ready, then put the turkey in the water. When it is done you take it out, clean it and chop it up. Put it on the plate and you eat it.

Christopher Jones
Get the turkey from the farm. Then we cook it. Put it in a big ginormous pot and set it for 90 hours. Then take it out and eat it.

Kace Gaskill
Take feathers off and put the meat in the pan. Put seasoning on the meat. Cook it for a couple of minutes, and then take it out and wait for it to cool. Then make some plates for the family.

Anthony Falcone
Put it on a pan. Put some juice on it to make it taste good, and put it on the stove to cook. Cut it and put it on plates and eat it.

Dawson Jones
First you take the feathers off, then you put the grease on it and put it in the microwave. Then take it out and pull the legs off and put salt and pepper on it and eat it.

Alexa Perez Arredondo
Put the turkey in the oven. Get plates, spoons, and forks. Then put it on a plate and eat it.

Sophia Pipkin
Poke holes in the turkey, put it in the oven. Take it out of the oven and eat it.

Everleigh Smith
Hunt it first. Roast it in a minute. Brush with salsa and then place veggies and fruits around it. Eat it with your family or save it for days to eat.

Brylee Whorton
Put it in the oven. Take it out. Put sauce on it. Wait till it gets cool, and put salad on it and eat it.

Abel Scott
First I would cut the feathers off, then take the fur off. Then cook it in the pan for 10 minutes and put some sauce on it. Then we are going to put more sauce on it and take it out and we will eat it.

Pamlico Primary School
Lauren Hardison
1st Grade

First I would go to the store. Then I would cook him for 15 minutes. Then I would eat him!
Brylee A.

First I would get a turkey from the farm. Then I would take it back to my house. I would put it in the oven for 10 minutes. Then take it out and then we eat it!
Jade B.

First I would go to the store. Then I would cook him on the stove for 4 minutes. Then eat him!
Eva. D

First I would get a turkey from the woods. Then I would cook it on the grill for about 40 hours. Then I would take the good stuff off of the bone and chop it so I don't choke. Then I would eat it!
Logan D.

First I would get a turkey from the woods. Then I would cut it up and cook it. Then I would eat it!
Brantley E.

I would get a turkey from the woods. Then I would go to my house and cook it. I would cook it in the oven for a half hour. Next I would set it on the table and wait for it to cool off. Last I would eat it!
Stone M.

First I would go to a farm and get a turkey. Then I would put it in a pot then put it in the oven for about 10 minutes. Next I would take it out and put some salt on it. Then I would eat it!
Kyra G.

First I would go into the woods and find a turkey. Then I would chop it up. Next I would put it in the oven and cook it for 6 minutes and 36 seconds. When it is done cooking I will season the turkey and then I will dig in and eat it!
Matias V.

First I would get a turkey from Walmart. Then I would cook it in the oven for 12 minutes. Then I will eat it!
Jeremiah S.

First I would get a turkey from the farm. Then I would take its head and feet off. Next I will put it in the stove and cook it for 3 hours. Then I will set the table. I will put some seasoning on the turkey. Last I will eat it!
Kinslee S.

First I would go in the woods and find turkey footprints. Then I would find a turkey. Next I will cook the turkey in the oven for 2 hours and 42 seconds. Then I would fry it and put butter and bread on it. Then I would eat it!
Aurora T.

First I would get a turkey from the woods. Then I would cook it in the microwave for a minute and a half. Then I would eat it!
Chance T.

First I would go to Walmart and buy a turkey. Then my mom will drive me home and my mom will let me guess how long to cook the turkey. I will say to cook it for an hour in the stove. Then I will set the place up so that it looks nice. Then I will surprise my dad, mom and pop pop. We will pray for the food and then eat it! Then I will get some more food!
Da'Keem M.

Pamlico Primary School
Mrs. Gibbs
First Grade

Get a turkey form Walmart. Before you cook it, you need to use hot seasoning. Cook the turkey at 300 degrees for 100 minutes. You can eat mak and chess with the turkey. For dessert you can eat cake.
Jaiden Armstrong

Get a turkey from Wal-Mart. Before you cook it you need to seasoning. Cook the turkey at 100 degrees for 1 minute. The Turkey is done when the alarm goes off. You can eat mashed potatoes with the turkey.
Kaiden Devera

Get a turkey from Walmart. Before you cook it you need to use chinck seasoning. Cook the turkey at 10 degrees for 40 minutes. The turkey is done when the alarm goes off. You can eat macn and ches with the turkey. For dessert you can eat ice crem.
Kahlel Exum

Get a turkey frum Wal-Mart. Before you cook it you need to use chikn seasoning . Cook the turkey at 100 degrees for 1000 minutes. The turkey is done when the alarm goes off. You can eat makeches with the turkey. For dessert you can eat bloo bere ikrem.
Shane Fennelly

Get a turkey from Wal-Mart. Before you cook it you need to seasoning spise. Cook the turkey at 5 degrees for 10 minutes. The turkey is done when the alarm goes off. You can eat mash Butado with the turkey. For dessert you can eat is cream.
Daisy Hernandez

Get a turkey from Wal-Mart. Before you cook it you need to season it. Cook the turkey at 1 degree for hours. The turkey is done when the alarm cums off. You can eat molcuichess with the turkey. For the dessert you can eat cack in iscsrin.
Karrson Loomis

Get a turkey form Wal-Mart. Before you cook it you need to use tockie seaonig. Cook the turkey at 10000000 degrees for 200000 minutes. The turkey is done when the alarm goes off. You can eat mack and chess. For dessert you can eat corck.
Jhene Negron

Get a turkey from womort. Before you cook it you need to shesheng sot. Cook the turkey at 20 minutes. The turkey is done when the alarm goes off. You can eat mash ptado with the turkey. For dessert you can eat cake and ic crm.
Adyson Sanders

Get a turkey fram womrt. Before you cook it you need to seasoning. Cook the turkey at 200 degrees for 20 minutes. The turkey is done when it is done. You can eat macnchess with the turkey. For dessert you can eat iscrem.
Caitlyn Smith

Get a turkey from Wal-Mart. Before you cook it you need to season it. Cook the turkey at ten degrees for four minutes. The turkey is done when the alarm goes off. You can eat candy corn with the turkey. For dessert you can eat blueberries.
Legend Smith

How Do You Cook A Turkey? Kids Tell Us How

Get a turkey from wrommrck. Before you cook it you need to sesinn. Cook the turkey at 5 degrees for 10 minist. The turkey is done when the oven beeps. You can eat macnches with the turkey.
Layla Stilley

Get a turkey from Walmart. Before you cook it you need to use chiking seasoning. Cook the turkey at 400 degrees for 900 minutes. The turkey is done when the alarm goes off. You can eat mash of tedrs with rave with the turkey. For dessert you can eat iss cim.
Charlie Tribby

Get a turkey from Walmart. Before you cook it you need to season it. Cook the turkey at 400 degrees for 10 minutes. The turkey is done when the alarm goes off. You can eat mash and grave with the turkey. For dessert you can eat pukins sez.
Athena Williams

Pamlico Primary School
Mrs. Nelson
First Grade

I am going to get my turkey from Walmart. I will then go home and put it in the oven for fourteen minutes. I will season my turkey with salt and pepper. Then I am going to eat it with mommy, daddy, my sister and my brother.
Lily Barnes

First I am going to ambush my turkey out of a tree. I will get it and take it to my house and roast it on the fire. I will cook it for an hour or two, I will season my turkey with nature seasoning salt and pepper!
Nixon Brinson

First I will go in the woods with my dad and hunt the turkey. I will then put it in the oven, and cook it for two minutes. I will season it with hot sauce.
Kaden Carraway

First I will buy my turkey from the store. I will bring it home and put it in the oven for sixteen minutes I will then put some ham on the side of my turkey. Then I will take a big plate and put my turkey with ham on it and add cheese to it.
Hillary Jones

I will get my turkey from Walmart, and take it and put it in my oven for twenty minutes. I will season my turkey with pepper and then I am going to eat it.
Ashley Mattocks

I am going to buy my turkey from the store and I will put salt on it. I will cook it in the oven for five minutes. I will eat my turkey with potatoes.
Angelo Pettigrew

I will buy my turkey from the store, then I will go home. I will cook my turkey in the oven for ten minutes. I will season my turkey with salt. Then I will cut it up and grab a plate and fork and eat it. Then I will buy a million more turkeys.
Jordan Saunders

I will get my turkey from a farm. I am going to take my turkey home and get all of the feathers off. Then I will cook him for thirteen minutes on the stove. I will season my turkey with salt, corn bread crumbs, and bread crumbs. Then I will eat it with my family.
Harper Sieber

I am going to get my turkey from Walmart. I will cook my turkey in the oven for twenty minutes. I will season my turkey with sprinkles.
DaMari Minor

I will go hunting for my turkey. I will then take it home and take the feathers off and clean it. I will then season it with salt, pepper, and garlic powder. I will cook my turkey in the oven for 3 hours. Then I will take it to my church and eat it.
Bentley Williams

I am going to get my turkey from Food Lion. Then I am going to get a pan to cook it. I am going to cook it at home on the grill for ten minutes. I am going to season my turkey with pepper. Then I am going to eat the turkey.
Jacob Stone

I am going to get my turkey from Walmart. I am going to put it in the oven for ten minutes. I am going to season my turkey with pepper. Then I am going to eat it.
Ally-Brooke Simon

I am going to get my turkey from Target. Then I am going to cook my turkey on the stove for ten minutes. I am going to season my turkey with salt and then eat it with a cherry on top.
Prophet Watkins

I am going to hunt for a turkey. I am going to season my turkey so it will be good and sweet. I am going to put my turkey on the grill and cook it for five minutes. Then I will put hot sauce on it and eat it.
Buck Scott

I would go get a turkey from the field. I would put it in the oven for 30 minutes. I will add some salt.
Paisley Finger

Pamlico Primary School
Mr. Rueschlin
Second Grade

Today I am going to teach you how to cock a turkey. First, you put it in the oven. Next, I take it out when it is done. Last, I eat some and give the rest to my family. That is how you make a turkey. Gobble Gobble.
Aubri Bell

Today I am going to teach you how to cook a turkey. First, I find a turkey. I climb up a tree. I drop down on him like an asasin. Next, I pre-heat the oven to 150 degrees. I take the feathers off. I put it in the oven. Last, I leave it in the oven for 2 and a half hours. I take the turkey out. I season it. That's how you cook a turkey. I hope you have fun!!
Lucas Huffman

Today I am going to tech you how to cook a turkey. First, I will put the turkey in the ovin then I put it on 60 dgres. Next, I cook the turkey for 15 minits. Last, I take the turkey out of the oven then i put pop corn on the turkey. That's how to make a turkey.
Anabelle Dupree

Today I am going to teach you how to cook a turkey. First, put the turkey in the uven. Next, put the turkey in the uven for 4 minis. Last, the turkey is redey. That is how you cook a turkey happy thanksgiving.
Adam Norman

Today I am going to tech you how to cook a turkey. First, you cook for 3 hours and every one hour you put the seasons on the turkey. Next, I take the turkey out of the oven and put more season on. Last, I eat the turkey. That's how you cook a turkey. Happy thanksgiving.
Charlie Pipkin

Today I am going to teach you how to cook a turkey. First, my mom and my siblings go to Target to find a turkey and get the gravie. Next, we get patatoes and green beens and lunch and we put the turkey in 50 hours in the oven. Last, when the turkey is done we take the turkey out and we eat the dinner. That is how you cook a turkey, happy thanksgiving.
Sierra Scott

Today I am going to teach you how to cook a T. First, I am cookin the turkey for 5 hours in the oven. Next, I put on hot sosh. Last eat it with mash tatoes. Thats how you cook a turkey. Happy thanksgiving.
Greyson Smith

Today I am going to teach you how to cook a turkey. First, geting the turkey fum the store. Next, I put stuffin in my turkey. Last, then I put my turkey in the uvin. That is how you mac a turken. Gobl Gobl.
Today I am going to teach you how to cook a turkey. First, I put the turkey in the oven and wait for 30 min. Next, I will take it out and put peper and salt and some gummy bears on it. Last, I eat it and pray and eat with my family and my god bro. That is how you cook at turkey happy thanksgiving gobble gobble.
Kamrie Stallings

Today I am going to teach you how to cook a turkey. First, I put on spices. Next, I take pizza and milk and I eat while I cook it for 2 hours. Last, I will take the turkey and I eat it all. I hope you have a good day.
Willow Stone

Today I am going to to teach you how to cook a turkey. First, put on the oven on 20 degrees. Then put seasoning on the turkey. Next, I put the turkey in the oven for 2 hours and 13 minutes. Last, I take the turkey out of the oven and let it cool. Then I cut it and me and my family eat it. That is how you cook a turkey. Gobble Gobble.
Izzabella Watson

Today I'm going to show you how to make a turkey. First, I put the turkey in the oven for five minutes. Next, I decorate it with sprinkles, ice cream, and chocolate syrup. Last, we cut it up and then we put it on plates and give it to everybody and have our friends and family come. Grandma, and papa too. And we have popcorn with it. That's how you cook a turkey.
Damien Rutherford-Lopez.

Pamlico Primary School
Ms. Wing's 2nd Grade Class

This is how I would cook a turkey. First, you put it in the oven. Next, you set it on 60 minutes. Last, pull it out the oven. It is done. That is how I cook a turkey.
-Noah'a

Cooking a turkey is easy. First, you need to wash the turkey. Then, put it in the oven. Last, you eat it.
-Gavin

Cooking a turkey is fun. First, I put the turkey in the fryer. Then, I take it out. Last, I eat it with my family.
-Kaylee

Cooking a turkey is easy. First, you put spices on it. Next, you put it on the grill and cook it for two or three hours. Last, take it off the grill. That's how I make a turkey.
-Lucas

Cooking a turkey is fun. First, you got to go to the store and buy the turkey. Then, you got to put the turkey in the pot of hot oil. Last, you nee to take the turkey out of the pot. It is easy to cook a turkey.
-River

Cooking a turkey is easy. First, you hunt the turkey or catch the turkey. Next, clean the turkey. Then, put the turkey in the oven for 2 hours. Last, you eat the meat. This is how you cook a turkey.
-Casyn

Go to the store and buy it. Season it and clean it. Cook it in the stove.
-Jenna

Cooking a turkey is hard. First, you got to catch it. Then, you got to bring it back home. Next, you got to clean it all and cook it up. Last, you cut it up. You can sprinkle pepper and salt on it. Then, you eat it. This is how you cook a turkey. And maybe it is not that hard!
-Khloe

This is how I would cook a turkey. First, buy it and wash it. Next, put gravy on it. That is how to cook a turkey.
-Rylan

I can cook a turkey in 3 steps. First, I would buy the turkey. Then, I would clean it. Next, I would put the turkey in the oven and cook it for 3 hours. Last, I would eat it. That is how you cook a turkey.
-Jacie

Cooking a turkey is easy. First, buy it and then get the skin off. Then, get the guts out and clean it. Next, put the seasoning on the turkey. Last, put it in a pot for 1 hour. Maybe it is not easy!
-Sincere

Cooking a turkey is easy. First, you get the turkey and get it out of the package. Next, you take all the stuffing out and cook it. Last you put stuffing in it. Then, you put it on a plate. Then, you eat it. Cooking a turkey is easy.
-Addyson

Making a turkey is very easy. First, you wash it so it can be clean. When you are done washing your turkey, you are going to cook it. Next, put the turkey in the oven to cook it. You can make sauce for your turkey. Cook your turkey for 2 hours. Take your turkey out of the oven and then, boom, your turkey is almost ready. Put the sauce on the turkey. Add some salt and pepper and then enjoy your turkey. That was so easy!
-Gabriela

Pamlico Primary School
Mrs. Henries' Humpbacks
2nd grade

Gerardo
Put the turkey in the oven, turn the oven on and make it hot. Wait for the turkey to be hot. When it is finished, turn the oven off and eat.

Jatzani
First, you buy a turkey. Put it inside a box or bag and drive it home. Clean the turkey, and pat it dry, put salt and flour on it, and out it in the oven. Cook the turkey till it's done. Take it out of the oven, put salt and pepper on it. Put it on the plate and eat.

Oaklyn
First, buy the turkey at the shop. Go to your house and cook it. Put it in the oven and cook it till it is done.

DJ
First, buy the turkey. They take the turkey home and take the plastic off the turkey. Put the turkey in the oven and cook it. Wait for the turkey to cook. Then, when the turkey is done, take it out of the oven. Put stuffing inside the turkey and then eat it.

Bentley
First, go to the store and get the turkey. Cook the turkey till it is hot and done. Then eat.

Alex
Buy the turkey and cook it for 5 hours. Boil water to make it warm first, and then put a lot of seasoning on it. Put it in the oven to cook the rest of the way. Take it out and pour salt and pepper on the turkey. Eat it-it will taste good!

Ryder
I would hunt in the woods and get the biggest turkey I can! They we would take the feathers off and then cut it. I would put it in the oven, put seasoning on it, then cook it. Then we can eat it!

Omar
First, I shoot the turkey. They I take the feathers off. They I put some seasoning on it, to make it taste good. Then I cook it in the oven. Third: I gather my family. We will all get together and eat a lot!

Grayson
Step 1: Kill a turkey and take the feathers off. Step 2: Bring it home and wash it. Step 3: Put it in the oven and wait for it to cook. When it's done, EAT.

Layla
First, go get a turkey at the store. Go home and take it out of the bag. Put it on a plate and put it in the oven for a long time. When the turkey is done, take it out and eat.

Jamari
Step 1: You get a roller and roll it on the turkey. Step 2: Put seasoning on the turkey and put it in the oven to cook. Last step: You cut it and after that you can enjoy and eat the turkey.

Lindsey
I put the turkey in the oven with some seasonings. They I take a taste. I will season it more if I need to. Then I would cook it and cut it and eat it for dinner.

Kiarah
First, I buy the turkey. I put seasoning on my turkey. Next, I put my turkey in the oven for 4 minutes. Last: I take it out of the over and let it cool before eating it.

Pamlico Primary School
Mrs. Donahue
Grade 3

This is how to cook a turkey. Set the oven to 375. Then get your turkey. Put the turkey in the oven. When the timer goes off take the turkey out of the oven. Put butter on the turkey. Put paprika, garlic powder, salt, and pepper. Sprinkle flour. Have a great Thanksgiving! Ingredients: butter stick, 20 pound turkey, seasonings: paprika, garlic powder, salt, flour, pepper
Khloie Hooker

Cooking a turkey for Thanksgiving? First go get a gun and kill a turkey. You take your turkey home. Get a pot and put the turkey in the pot. Cook the turkey . Get your turkey out of the pot and eat.
Karson Dunnebacke

Buy a turkey. First put it in a pan. Then set it out for 12 hours or more. While it is cooking you take the ingredients out and put the ingredients in a bowl. Put butter in the pan. Then add the other stuff. Second, take the turkey out of the oven. Next mix the ingredients in the bowl with the turkey. Then put the turkey back in the oven. When turkeys all good then you got a turkey.
April Smith

How I make a turkey. First buy a raw turkey, carrots, and oranges, salt, pepper, butter, and parsley. Second season the turkey with salt and pepper. Third, stuff the turkey with carrots and oranges. Next, get a tray that is the size of the turkey. Then put the turkey in the oven for 250 degrees for 30 minutes. After that melt the butter and put it on the turkey. Sprinkle with salt and pepper. Put the turkey back in the oven to cook. When it is done take it out of the oven. Finally, enjoy your Thanksgiving.
Dyn Lin

First buy a turkey. Then use any seasoning you want. Then use butter on the turkey. Then preheat your oven to 10 hours. Next, put the turkey in the oven to cook. Cook it for 10 hours. Last, take it out for Thanksgiving.
Mersaius Powers

To make a turkey I think you need to have a turkey to cook. Cook it for 31 hours. Take it out and put a little seasoning on it. Put foil on the turkey. You can rub onion on the turkey. You can also put butter and carrots and pepper and salt on the turkey. You can also make green beans and mashed potatoes.
Amariyonah Summage

First put seasoning on the turkey. Second put the turkey in the oven. Third cook for 60 minutes. Then you have a turkey to eat for Thanksgiving.
Jeremiah Styron

First buy a turkey at a store. Next put the turkey on the table in your house. Then get spices and put it on the turkey. After put it in the oven. Last set it for 3 and a half hours. Eat your turkey and enjoy your turkey.
Jacob King

I have a farm. First get a gun and find a turkey. Shoot at it and you have got yourself a turkey. Start to clean the turkey about about 20 minutes the turkey will get all clean. Then when you are done you take it out. Get some stuff all out and get lemons and some lettuce and shove it up turkey. First put a thermometer and take it out. Last cut it out. Put on plated taste it. Get forks and knives. Finally get the family. Say what you are thankful for and eat and talk. I hope you did all good. See you soon! I hope it turned out well for you.
Lane Simpson

I will tell you how to cook a candy turkey! So, first get a turkey from your fridge. You put the turkey on your plate. Start by getting some frosting (Any kind). When you have done that get some sprinkles from your cabinet. Then put the sprinkles on your turkey. Now get some whip cream. Then put the whip cream on the turkey (make sure to open the whip cream!). Now put the turkey in the oven for 2 hours. Then take it out and let it cool for 15 minutes. Then take the sprinkles, (again) and open them. Put sprinkles on the turkey. Finally, eat up your turkey and have a good Thanksgiving!
Scarlett McGoniagle

Put butter on your Thanksgiving turkey. Add paprika, carrots, and seasonings. Sprinkle rosemary, garlic, sage, thyme, parsley, pepper and salt on the turkey. Baste the turkey for 10 minutes. Add celery and oranges. Cook the turkey. Then eat it.
Ally Connor

First get a turkey that is at least 25 pounds. Next put whatever seasonings you want. Then swipe some butter on the turkey. If you want to put some stuff in your turkey you can do that if you want. Then put the turkey in the oven for 35 minutes. Now take the turkey out of the oven. Now get some utensils and have a great Thanksgiving.
Edison (E.J.) Gay

First you go to the store to get a turkey. Then you buy the turkey. After you get home you clean the turkey. When you finish cleaning your turkey you put the turkey on a metal pan. Second if you don't want to do that you can put it in a bag and when you put the turkey in the oven set it for 6 or 8 minutes. Then while your turkey is in the oven get a block of butter put it in a little cup. When you put it in the cup you can put pepper, salt, rosemary, parsley, whatever you like. After you take your turkey out put your butter and rosemary on your turkey. Last, put your turkey in the oven for about 1 or 2 hours. Then enjoy!
Jocelyn Barber

How Do You Cook A Turkey? Kids Tell Us How

So if you want to cook a turkey you have to get a turkey. Put it on aluminum foil. Next you get seasonings like paprika and salt and pepper. Mix all together and sprinkle it on your turkey. After you put it in the oven close the oven and set it on 275 degrees for 20 minutes. Then take it out and then put it in for 3 hours on 375 degrees. Then take it out and enjoy!
Ella Lowery

Pamlico Primary School
Kayla Hacker
3rd Grade

First you need seasoning 2 sticks of buter 2 small limons 1 larg online 1 larg caroitt and celery
10 pound terky and flower and a big bag tern the oven onn to 200 degrees Next then tern the oven onn 375 degrees than wat 2 an a half hour .
Easton B.

First, bay the turkey. Put it in the frig over night. Enty out the water. Wash the turky. Get in the crevisis semeg the turky in the wothe you poned out. Leet they for 15 minutes. Next, dry it. DONT let the wings tick out; tuck them in. tiy the legs together. Put uliumim foul on them. Tuck it under the turky. Put it it the uven 75 digre. Lev it in thu for 313 howers. Then, tak it out of the oven smer butter over it. Flaver the butter rosemary flaver. Origin pel over the buter. Add salt. Smursh it all up. Take the turky out of the oven. After that, rase the timeicher to 375 digres. Take the foul of. Smer the butter over the turky. Put bred crumbs in the turky. Use a heat thimoder stik it in a soft part of the terky. Finally, put the turky in the oven. Delish!
Clara E.

First,Take the turkey out of the fridge Next,Wash the turkey off to get the nasty stuff off Then, You submerge the turkey in the boiling water for 15 min. After that,Put the turkey on a baking sheet , then pat it down and put it in the oven for about 3 in a half hours Finally, Take some seasoning out for the turkey smear the seasoning on the turkey put it back in the oven for 3 in a half hours and WOLA .
Sierra G.

First, The salt makes the Turkey tender and juicy. Next, submerge the turkey in water and leave it in 15 minutes. Salt and the cavite then the meat gets washed away. Jriye the turkey put the wings in the turkey. Then tiye the lages. Put it in a 275 degree uvihn. Finally after three and five minutes take it out. When you take it out put some green seasoning and butter on it. Eat it with a some mashed potatoes.
Cameron G.

First] Buy a turkey.next Wet it then undried.then Put it in the oven 375 degrees put it in the oven for 3 in half hours. After that seasoning and stuffing flour.Finally it's done your welcome.
Mason L.

Get saltwash for 5 min pat dry tie legs 275 oven for 3 in a half an hour take the butter instruct the meat thermometer moreover a lot of seasoning and juice chopped parsley not a lot of salt mix the seasoning 10 -20 pound turkey loosen up the skin rub butter all over the turkey same with seasoning stuff the turkey and you are done
Atlas L.

First you buy a turkey and wash the turkey. Next you put the turkey in water for 15 minutes . And you pat it down until it's dry. Then you put the turkey in a heat proof tray you put Put the oven on 275 degrees and set the time to 3 and a half hours. After it's done then put the oven on 375 degrees.then you put butter on the turkey. Finelly stick the turkey in the oven. Set the time to 3 in a half hours and check on the turkey every 30 minutes.
Damian M.

First: you buy it and put it in the oven and cook it. Next; put two sticks of butter and rosemarry and orange vest and add a great amount of salt then mix it all together. Then; you smear all of the butter over the turkey and add stuffing to the turkey. After that; you add a thermometer to know if the turkey's done.Then you put it in the oven to cook for two and a half an hour Finally, you take it out and eat it.
Raleigh M.

First, Wash the Turkey then put it in some water for 15 min. Next, Take the Turkey out and set it on to a Bakingsede after that pat it with a papertail. Then,You have to put it on the roasting pan then tie the legs together and put the aluminumfoil. After that, Put the Turkey in the oven for 3 hours. Finally, Get some butter and then put minst rosemary on the butter after that peel small pieces of orange skin add some salt and mix it get the Turkey out of the oven then use your hands and smer it on the surface. Put the Turkey back in the oven for 2 more hours.
Au'Bree M.

First,You wash the turkey Next you put the turkey into a pot of water and let the turkey sit in the water for 15 minutes Then You dry the turkey then you put the turkey on a roasting pan. Then you tuck the wings of the turkey under the body. After that you rap the legs togather then you couver the turkey. Then you put the turkey in the oven for 275 degrees and 3 in a have hours after you take the turkey out of the oven. Then put butter all over the suvis and with orange rose mary butter and some orange peel. And some salt then mix it togather. Then make the oven hotter to 375 degrees . then put it back in the oven for 2 in a have hours Finally you eat the turkey.
Shawn M.

Buy A Turkey Next Turn On An Oveh Bak In The Oven 170o Then Git The Turkey And Git Buth And Smier It On The Turker After That Smer oRANge Rose mARy BuieR Smer The Buier An The Turkey Finally Put it In The Oven Git Turkey Ato The Turkey And Fed Your fam.
Johnny-Angel O.

First,get the turkey.wash the the turkey. then put it on a cooking pan. Next,turn the oven to 275 degrees for 3 and a half hour. Then,get the butter ready for the turkey if you want some flavor add some salt. After that,get the turkey out the oven then rase the temperature to 307 degrees. Finally put the butter on the turkey then put the turkey back in the oven!
Nola S.

First;buy a turkey or kill a turkey. Soak your turkey in water. Let it sit in there for 15 minutes. Get your seasonings ready. Take it out of the water, and put it in the fridge. Next; take it out of the fridge and put it on a pan with parchment paper . and get those Seasonings, and put them on the turkey. Then; put some stuffing in the turkey and tie legs together . and cover the turkey with aluminum foil. And put it in the oven for 3hours. then take it out of the oven and cover it with butter. After that; put it back into the oven for 2 more hours. then take it out of the oven one more time . Finally; put it on a pretty plate. and put it on the table.
Paisley T.

First you buy a turkey then you put it in a bag and then you put it in the fridge and whate overnight Next. you take it out of the fridge and then you dump it in to the sink and wash it off and you a pot with water and put the turkey in the pot for a while Then you take it out of the water and put it on a baking sheet and jriy it off with payper tows After that you put it on the roasting pan and then you tiy the legs together and you make this butter and then you put it on the turkey and then you put sesanig on it and you cook it. Finally, you stuff it cook it cagane an then you cut it up and then you srve and then you eat the turkey.
Kyiah W.

Pamlico Primary School
Mrs. Rice
3rd Grade

Thanksgiving is quickly coming up. My favorite part is having a big feast with friends and family. Turkey is my favorite part of the meal. I am going to tell you how to cook a turkey. First, you need to have a turkey. I like to buy one from Harris Teeter. When it is time to cook it I preheat the oven to 350°. While it is cooking, I get to have fun playing with my friends. I love Thanksgiving.
Elijah B.

Thanksgiving is quickly approaching. My favorite part is having a big feast with my family. Thanksgiving is a day to give thanks for the good in our lives and our country. I will teach you how to cook a turkey. First you need to buy a turkey or hunt for one. Once it is time to cook it. The second step is to put it in the oven for 350°. While the turkey is cooking I will set the timer for 15 minutes and I will play my games and call my sister to play games with me. Later, I will play games with my mom and my brother.
Khylin C.

Thanksgiving is coming quickly. My favorite part is the food! I always like turkey. I will tell you how to cook a turkey. First, I go hunting because the meat is fresher and healthier. Second, I would pluck the turkey hair. After that, I would preheat the over for 5 minutes. Next, I would cook the turkey at 350° for 4-5 hours. Then I will season the bird with butter, salt, and pepper. Finally, I would put the turkey on a pan to let it cool. I hope you use my recipe.
Blake F.

Thanksgiving is quickly coming up. My favorite part is eating with my family and sometimes my friends come over too. My mom goes to Walmart to buy a turkey and my dad goes to get the collards and stuffing. We wait for my grandma and family to come over. We wait for the turkey to cook. My mom seasons the turkey and cooks the other stuff. My favorite is mashed potatoes.
Kaylee H.

Thanksgiving is coming up. I love Thanksgiving because I like spending time with my family. We eat a lot of good food. I am going to tell you how to cook a turkey. First you need to purchase a turkey. I purchase a turkey from Walmart or Foodlion. My mom makes the turkey really good. She puts seasoning on it. Second, while I wait, I play Roblox with my siblings. When it is done, we eat it. It is very delicious.
Harlow H.

First, I will get my turkey from a store. Second, I will buy a turkey. Then I will take my turkey home and then I will put the turkey in the oven for about 15 minutes. Last, I will season the turkey with pepper and salt. I will then put it on a tray.
Carter L.

To cook a turkey, first I buy a turkey from Walmart. Next, I preheat the oven to 350° and season the turkey. After that, we put the stuffing in the turkey. Then we cook the turkey. While the turkey is cooking we put the other stuff on the table. We take the turkey out of the oven then we put salt on the pepper. Finally we put it in a bib pan and place it on the table.
Allena M

Thanksgiving is coming up. My favorite part is to celebrate with my family because we have fun and cook and dance. I am going to tell you how to cook a turkey. I like to purchase a turkey from Foodlion. Once it is time to cook it, I will preheat the oven to 350°. When it is cooking, we prepare the other food cover it all up so it can stay warm until the family and guests to get there. When they are there, we have a big feast and have fun celebrating together.
Riley M.

Thanksgiving is right around the corner. I like to hunt turkey because I am more into hunting my turkey than buying them now. If you hunted the turkey, pluck the feathers and get the guts out. Maybe you wanted it roasted or maybe rotisserie. So then set the oven for 450°and put bread crumbs on it. Then add seasoning. Make stuffing and mashed potatoes. Enjoy your feast. Happy Thanksgiving.
David M.

Thanksgiving is coming quickly and I want to tell you how to cook a tasty turkey. First, you need to go to the store to buy a turkey. Find a turkey and purchase it. Then tenderize the turkey. When that is done, place it in the oven. Put it in for at least 15 minutes. When it is done, you have a delicious turkey, Have a good Thanksgiving.
Alianna O.

Thanksgiving is coming soon. My favorite part is when friends and family come to my house. First, buy a turkey. Next cook the turkey at 388°. Then season with salt and pepper. Happy Thanksgiving.
Forrest R

To cook a turkey, follow these easy steps. First hunt a turkey or buy one. Next season it. Then put it in the oven and get it out when it is done.
Sean R

Thanksgiving is coming soon. I eat together with family and friends and enjoy it. I am going to tell you how to cook a turkey. First, you buy a turkey wherever you like or hunt one. Second, preheat the oven. Cook a turkey at whatever you cook a turkey at. Then you put any seasoning on it that you use to season food. Lastly, you pray and serve the feast.
Maddox R.

To cook a turkey, first, I sometimes go to Foodlion with my mom or dad. Second, my mom or dad will preheat the oven at 350°. Then they will prepare it with seasoning. Next, they cut it up. Last, my mom or dad will put it in the over.
Willow S.

I am going to tell you how to cook a turkey. First, you need a turkey. Second, you preheat the oven and season the turkey. Then you get a pan. Put the turkey on the pan and put the turkey in the oven. After that, you take the turkey out of the oven. Then wait for it to cool down. Finally you can enjoy the turkey.
Wesley W.

Pamlico Primary School
Mrs. Taylor
3rd Grade

First, buy a turkey from a store and when you get home clean the turkey and pat it dry. Second, get all your stuff ready to go and get all your seasonings together and put together your ingredients. Third, make sure to to get the turkey ready to put it in the pan. Cook the turkey for one pound is ten minutes. It is one hundred and fifty seven degrees or higher. Fourth, take it out of the oven and put it on a plate and put some fruits in the turkey. Fifth, add more ingredients add carrots and banana and lettuce on the turkey and a turkey is Thanksgiving Last, the turkey needs the final touches for the turkey.
Logan

First, go buy a turkey. Second, take the turkey home and clean the turkey and pat it dry.Third get two sticks of butter then put them in a bowl then you smash it and get some seasoning and put it on the butter in the bowl. Then, you mix the butter and then you put it under the skin and on top of the turkey without ripping the skin. Next, put the turkey in a pan then you put it in the oven. The time for the turkey has to do with the size but usually I put it on for 5 hours. Last, you cook the turkey. Then you take it out of the oven. Then you let it rest for about 15 or 20 minutes. Then you baste it and then you have a turkey!
Albert

First go to the store and buy a turkey at Food Lion. Then go home and wash your turkey. Get your seasonings ready to use. You need lemon,pepper,and salt on your turkey. Make butter and put it on the top of your turkey. Put your turkey on a pan and put the ingredients on the top of your turkey. Make a little pocket and stuff the butter in the pocket. Put seasoning on it and turn the oven to 350 degrees. Cook for 10 minutes per pound, so 3 hours,20 minutes. Finally take your turkey out of the oven, cut into the turkey, cut it open then eat. Now you're done.
Jolie

The first thing I am going to do is go to Foodlion and purchase a 20 pound turkey.Then take the turkey home and clean it and pat it dry. Get all of your seasonings together, like butter, lemon, salt, garlic, pepper and onion stuff. Place the turkey in the pan and turn the oven to 157 degrees and cook for 10 Minutes.Then cut the turkey and then you have a good turkey for you and your family.Eat up!
JOELL MICHEAL COLE

First buy the turkey. Take the turkey home. and clean it and pat it dry. Get all of your seasonings together, Butter Lemon salt/ Garlic, pepper, stuff it with lemon, spices, garlic, onion. Place it a pan and turn oven to 157 degrees. Cook for 10 minutes per pound / so it will 3 hours and 20 minutes .Let it rest for is 15 minutes. Baste it with the juices. Take it out of the oven. Spread juices all of it fully. We are done and we can eat IT! We share with my mom and dad. Then we went to bed. The End.
Zaniah

First, you go to the store. Whatever store that has good turkeys. Bring it home, you're going to get a large pan for the turkey to sit it in and you are going to set the the oven for 157 degrees. and then your going to get 2 things of butter you going to mash it up and it would look like mashed up potatoes and then you going to slice it with salt and pepper put as much as you want and then you going to get lemon and cut it in half put it on both sides you going to get the mash up butter and put it every where so its super flavorful and then you going to add chicken water I dont know what its called but you got this poor to cup of te chicken water and then you going to get a few onions like 3 - 4 onions put 3 if you want it and then your going to cook it for around 3 are 4 hours I cook it at 3 hours and 20 minutes but first you going to dry it like pat it all down add some more pepper and salt if you want then you are going to put it in the oven but first you going to make sure to dry it and make sure all the skin is all ut together is it not get some of the things to stable it up and then your going to put you onions in the inside of the turkey and you leafs if you want leafs and make sure to put the buter in the skin and you going to get some to out inside it too. Then you're going to put it in the oven for around 3hours and 20 minutes and then you have a delicious turkey for you and your family and that's all for today.
Brenton Meyer

Pamlico Primary School
Mrs. K Hardison
Third Grade

First, grab some seasoning. Next, grab your turkey. Then, put some of the seasoning on the turkey. Next, put the turkey in the oven for 3 hours and put some lemon inside the turkey and other things. After, get a bag of flour then put some flour inside the bag. Next, shake the bag and put the lemon and other things. Then let it sit for 20 -30 minutes. Then, cut the turkey in half then you will see the juice inside the turkey then you can eat it with your family.
Emilio Alvarez

First, you buy a turkey then you put red sage on it. Then, you put salt on it and add pepper. Then you put butter on it and some lemon, then you put it in the oven for 3 hours and put it on 199 degrees. Then you throw it to Antarctica for 1 second then you get it back then you get a light saber from Disneyland then cut the turkey with the light saber. Then give some to the aliens and to the chickens and see if they like it. If they don't like it, add some garlic and eat it with your family.
Angel Ceniceros De La Cruz

The first step to make a turkey is to go to the store. Then, take the feathers off. Next, wash it off. Next, get the seasoning and sprinkle some on the turkey. Then, put it in the oven for 3 hours. Third, take it out of the oven. Last, put olive oil on it and have vegetables with your food. I will see you next time, bye!
Amiyah Collock

First, you are going to buy a turkey. Next, you are going to get your seasonings. Then, you are going to get butter, two teaspoons of another seasoning, two small lemons, an orange, some celery, carrots, one large onion, and garlic. Last, put your seasonings on your butter and mix the seasonings and butter and put the vegetables in the turkey. Put the seasonings on the turkey and put the turkey in the oven for 30 minutes. After it has been 30 minutes take it out. Finally, you can eat the juicy turkey or you can do whatever you want with it.
Lyza Daye

(DO THIS THE DAY BEFORE THANKSGIVING)
First, you buy a turkey from the store and put the turkey on a metal cooking tray and cook it on 350 degrees and cook it about 1-2 hours. Next, take the turkey out of the oven and let it sit for about 10-20 minutes. Then. sprinkle some salt and pepper on it (not too much). After that, spread some butter on the top of the turkey. Then sprinkle some tajin on it. Last, get your family and friends on Thanksgiving day and enjoy your food and the day.
Jeremiah Galbreath

First, go to the store to buy a turkey. Once you buy it, go home. Next, get out some seasonings like pepper, paprika, salt, and more. Then, stir the seasonings together and put the seasonings on the turkey. Get some butter and unwrap it and get some basil and rosemary and stir it together. Last, get out some carrots, an onion, and celery. Cut the vegetables up and put the seasonings and the vegetables into the turkey. After that, put the turkey into a bag and put it in the oven and set the temperature to 340 degrees. Finally take out the turkey and put some juice on it and you will have a good turkey.
Madison Godwin

First get your seasoning. The seasoning is salt, pepper, paprika, and rosemary. At the grocery store, get lemon butter. Then put the thermometer on 300 degrees. Then put the temperature at 400 degrees. Then, eat your turkey.
Taquan Jones

First, you will need to buy a turkey. Then, you add salt and pepper. You will also need more stuff. Next, put it in the oven and put it at 200 degrees or more. Finally, take it out and wait 60 seconds. If it is not warm then let it sit for another 60 seconds. And eat it.
Ki'Mani King

First, go to the store and buy turkey. Next, get seasoning like salt, pepper, rosemary, and basil. Then, get some lemons, butter, and oranges. Next, sprinkle the seasonings on top of the turkey. Then, unwrap the butter and put it on top of the turkey. Last, put the lemons in the turkey with the oranges. After that, turn on an oven and set the temperature to 350. Then, let the turkey cook for 3 hours on a pan in the oven. Finally, take it out and enjoy eating your turkey!
Sophia Mcgoniagle

First, you buy a turkey. Next, put seasoning on the turkey. Then, cook it and put it in the oven for 4 hours. Then, leave it for 30 or 20 minutes. Last, put the cooking juice on it and put more seasoning on it. After that, put the turkey in the bag then shake it. Finally, take the turkey out.
Alberto Miller

First, you need to go get a turkey from the back yard. Add salt and hot sauce and also make sure you don't burn your turkey. Let it walk around before it dies then put it in the microwave. Put it in for five hours. You take it out then you put garlic sauce, a lot of it. Get a lot of flour, then you should bring it outside and show it to your turkeys. Let them eat it for ten minutes then put on your favorite candy.
Hazel Minter

First you need to buy a 20 pound turkey. Then grab some seasoning like paprika and put it on the turkey. Cook the turkey and eat it.
Michael Dean Ollar

First, buy a turkey from a store. Second, put the oven at 170. Third, put the turkey in the oven for three in a half hours. Fourth, put two blocks of butter and put in seasoning like salt and pepper with paprika. Next, take the turkey out of the oven and put it on a plate. Then, wait 10 to 15 minutes.That is how to make a turkey.
Victoria Vargas-Jovel

You buy a turkey. You need salt, pepper, and lemon butter seasoning. Set the oven to 20 or 30 degrees depending on how big is the turkey. When you have all the ingredients you put the seasoning on the top. You put all the lemons in the turkey and then you cook the turkey. You can eat it with your family.
Alondra Velazquez

Arapahoe Charter School
Ms. Elizabeth Toler
Kindergarten

To cook the turkey, you put it in the oven and you eat it.
Cece K-Y

To cook a turkey, you put it in a pan and turn on the heater to the oven, and then the turkey is ready, and then you can eat it.
Amelia F.

Put the turkey in the oven, then probably eat it.
Solana F.

To cook a turkey, you put it in a pan, you put it in the oven, and then you take it out, and then you eat it.
Colton M.

To cook a turkey, you put it in the oven for six days, then you eat it.
Saige S.

To cook a turkey, you put it in a pan, put it on a stove, put hot sauce on it, and put pretzels on it. Now put it in the oven for ten minutes, and that is it. Now you can eat it.
Troy F-S.

To cook a turkey, you must put it in the oven and set a timer for ten minutes. Then we take it out, and then we put it on the table to eat.
Tinslee F.

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How Do You Cook A Turkey? Kids Tell Us How

I think to cook a turkey, you have to cook it on the grill with the BBQ sauce and raisins for ten minutes. Now it's going to be done. Then we are going to get it off of the grill, and then we are going to eat it.
Wyatt B.

To cook a turkey, you put it in the oven, put hot sauce on it, and then you eat it.
Ambition H.

I cook a turkey in a pot with water and salt, and put pretzels on it and cotton candy. I boil it for fifteen minutes and then I take it out and eat it.
Maycie F.

To cook a turkey, I put tiny salad on it and some hot sprinkles on it, and then I cook it in the microwave for sixty-eight minutes. Now I eat it.
Charlie T.

To cook a turkey, I put it in the oven and then cook it for thirty minutes. Then, we eat it.
Connor H.

Arapahoe Charter School
Mrs. Gold and Mrs. Lowery's
Kindergarten class

This is how I would cook a Turkey…..

This is how I would cook a Turkey…..I would get a turkey from a farm. Mommy and daddy cook the turkey on the grill. They put salt and sugar on it. They cook it for 10 minutes on 2 degrees. When it's done, everybody pulls it apart. Now we eat it.
Willow A.

This is how I would cook a Turkey…..I will get a turkey from Walmart. I'm going to cook the turkey. Put oil on it, popsicles on it to make it sweet. Add a flower leaf and cheese sticks. Cook it on the stove in a big pot. Cook it super hot for 100 minutes. When it's done, put it on a plate, rip the leg off and eat it by myself.
Kni'Ledge C.

This is how I would cook a Turkey….. You get a turkey from the grocery store. Mommy cooks the turkey on the grill. She puts it in a pot. It cooks for a long time. When it's done, mommy puts it on the table. The turkey is too hot so I blow it. We say blessing and eat. Mommy, daddy, Jadan, and me eat all the turkey.
Kyle F.

This is how I would cook a Turkey….. The farmer will bring us a turkey from the farm. I'm going to take it apart to cook it. Put it in a pan and cook it in the oven at 31 degrees for 10 minutes. Check to see if it needs to cook more. It needs to cook for 3 more minutes, then it's done all the way. I will put some ketchup on it. I will put some on two buns then eat it. It will be good.
Sebastian H.

This is how I would cook a Turkey…..I would go hunting with my dad. We will get two turkeys. When we get home, we will cook the little one and save the big one. Put the turkey in the air fryer, put some butter, salt, and pepper on it. Cook it for 8 minutes on low. We don't want it to burn. When it's done, I will cut it and eat it.
Deborah H.

This is how I would cook a Turkey…..You get a real turkey from a turkey farm. My mom starts to cook it. My mom will cook it on the stove. She puts pineapple inside. She cooks the turkey on hot for hours. When it's done, mom takes it out of the oven. She put three pineapples on it. Mom cuts it up for us. We eat outside. My cousins come over to eat.
Zoe R.

This is how I would cook a Turkey…..My mama buys the turkey at the store. Mama and grandma cook the turkey. Mama puts the turkey in the pot with some chicken and puts hot sauce on it. Me and mama cook some sweet potato fries. The turkey cooks all day in the oven. When the turkey is done, we eat it. We have apple pie too.
Memphis S.

This is how I would cook a Turkey…..I'm going to get a real turkey. I will search the woods and the farm for it. When I get the turkey, I'm going to fry it in the oven at 350 degrees for 10 minutes. Put pepper and yellow sauce for chicken on it. When the clock gets done, take it out. I will cut it in 6 pieces with a butter knife. Everybody gets one piece and we eat.
Briceson S.

This is how I would cook a Turkey…..I go to Walmart to get the turkey. We take the skin off then we put the insides in. Mama puts salt on the turkey. We bake the turkey for like 5 minutes on hot. When it's done, we eat it at the table.
Aamira T.

This is how I would cook a Turkey…..I will go hunting with mom and dad to get a turkey. When we get home we will cook the turkey. I will cook the turnkey in a frying pan. I will put red soup on it. It will cook for 5-6 minutes on hot. When it's done, I will take his bones out and eat it.
Salem U.

You get a turkey from a store. We cook it. We put it in the pot. You put salt on it. You put it in the oven at 100 degrees. Cook it for 1 hour. Take it out of the oven, chop it up, put it on a plate and eat it. We eat salad with it.
Amelia V.

This is how I would cook a Turkey…..I will find a turkey on the farm. I will catch him to cook. Put him in a bag pan. Put some seasonings that are secret ingredients. Cut it up in pieces, put some oil on it. Mama puts it in the oven because I'm not allowed to use the oven. Cook it for 6 minutes on hot. The turkey will get hot and yummy. When it's done, we will put some gloves on and take it out of the oven. We will put it on a plate. I will put the plates on the table and call my family to come eat.
Lillie W.

Arapahoe Charter School
Mrs. Cornell
1st Grade

This is how I cook a turkey. Cook it for 1 minute. Then put it in the pot for 2 minutes. Then put sprinkles. Then put some strawberries. Then eat it.
Madison C.

We will find raw turkey. We will cook it 50 hours and time will be 50. Our seasoning will be ranch and it is done. We will cook on the stove.
Lena Al K.

Cook a turkey on the stove for 5 minutes on 6 degrees. When it's done take it out. Cut it in pieces. Me and my family are going to eat it.
Tanzy M.

Put seasoning on it. Cook it in the oven for 5 minutes. The oven needs to be hot. After 5 minutes take it out. Put it on a plate. Then eat it.
Carter M.

Hot sauce and salt. One hour and chop into 3 pieces.
Asher C.

Season and leave it and grill for five minutes. Then take it out for thirty minutes.
JaQuan B.

I will put it in the ovin for twenty minis. I will make it 30 hot. When it is owt I will put salt on the turkey and ham on the turkey.
Laura T.

You can make a turkey in a oven. It will have so much time 30 minutes. When it is done we will eat it. And get a fork and a knife.
Blake

First you put it on a plate and then you put the spices. You cook it for seven minutes. Then you cut it up. That is how you cook it.
Bishop C.

To cook a turkey is easy. You cook a turkey in the oven and to make it fancy you put seasoning.
Jordyn C.

I want to put lollipops on my turkey and I am going to put it in the oven. It will take 5 minutes. I will put rice on my turkey. I am going to eat my turkey. The turkey is delicious.
Jessie T.

I would put the turkey in the oven and cook it longer. Wait for the turkey to cook. Put it in the oven for baby and me. Then just take the turkey out the oven.
Ella Mae B.

I would cook it like this. I set a timer for 56 minutes. Then I take it out and put carrots on it.
Lily

Buy it. Put it in a pot. Then cook it for 10 minutes.
Novair K.

Arapahoe Charter School
Mrs. Rattler
Second Grade

This is how I would cook a turkey. First, catch your turkey and wash him. Next, cut the guts. Then, fry it for one hour and 30 minutes. Last, cut it up and eat it.
Adalynn Williams-Banks

This is how I would cook a turkey. First, thaw it. Next, season it with salt, pepper, red pepper flakes, and spices. Then, cook it for 2 hours at 109 degrees. Last, eat it.
Wyatt Taylor

This is how I would cook a turkey. First, take the guts out of your turkey. Next, fry the turkey outside where my grandpa's stove was. Then, cut pieces. Last, eat it.
Blake McNutt

This is how I would cook a turkey. First, if it is frozen, thaw it. Next, you can season the turkey with pepper. Then, you can put the turkey on the grill for 66 minutes. Last, now eat it.
Kamalei Clarke

This is how I would cook a turkey. First, get a turkey and thaw it. Next, cut it and put it in a bag. Then, cook it in the oven at 150 degrees for 15 minutes. Last, eat it!
Zeek Babcock

This is how I would cook a turkey. First, get the turkey. Next, gut the turkey. Then, fry the turkey in the oven for 106 minutes. Last, eat the turkey.
Raelynn Rauch

This is how I would cook a turkey. First, buy the turkey. Next, season it and smoke it in the grill at 98 degrees for 2 hours 25 minutes. Then, gravy and prayers. Last, cut it and eat it.
Ali Shay Wilkinson

This is how I would cook a turkey. First, thaw your turkey. Next, cook in the microwave for 1 hour and 30 minutes. Then, put seasoning on it. Last, pray and eat. Now I'm done.
Emma Gaskins

This is how I would cook a turkey. First, I would get a turkey from the store. Then, I would let it unfreeze. Next, I would put spices on it. I would cook it in the oven at 170 degrees for 98 seconds. Last, I would eat it.
Oaklyn Bowen

This is how I would cook a turkey. First, take the turkey out of the fridge. Next, let it thaw. Then, put it in the oven for 2 hours at 350 degrees. Take out of the oven. Last, eat the turkey.
Drake Burgess

This is how I would cook a turkey. First, find a turkey. Next, remove the turkey's guts. Then get it ready for the oven and put the ingredients on it. Put it in the oven for 9 hours. Last,cut and eat it.
Ana Velezquez-Olan

This is how I would cook a turkey. First, buy it. Next, cook it for 1 hour at 98 degrees. Then, with the family, say the prayer. Last, eat it! Happy Thanksgiving!
Grayson Nanney

This is how I would cook a turkey. First, thaw it and take out the guts! Next, get a pan and put the turkey in the oven! Then, leave it in for 2 hours and 10 minutes. Cook at 100 degrees. Last, now take it out of the oven and eat it!
Cole Lopes

This is how I would cook a turkey. First, catch your turkey and wash it. Next, fry him in the oven. Fry him for 5 minutes. Last, Cut him up with a knife so you can eat it.
Lilli Heath

This is how I would cook a turkey. First, buy a turkey and put it in the oven. Next, turn on the oven and set the temperature to 130 degrees. Next add any seasonings you want. Carve it and eat!
Jack Watson

Arapahoe Charter School
Mrs. Manning's Class

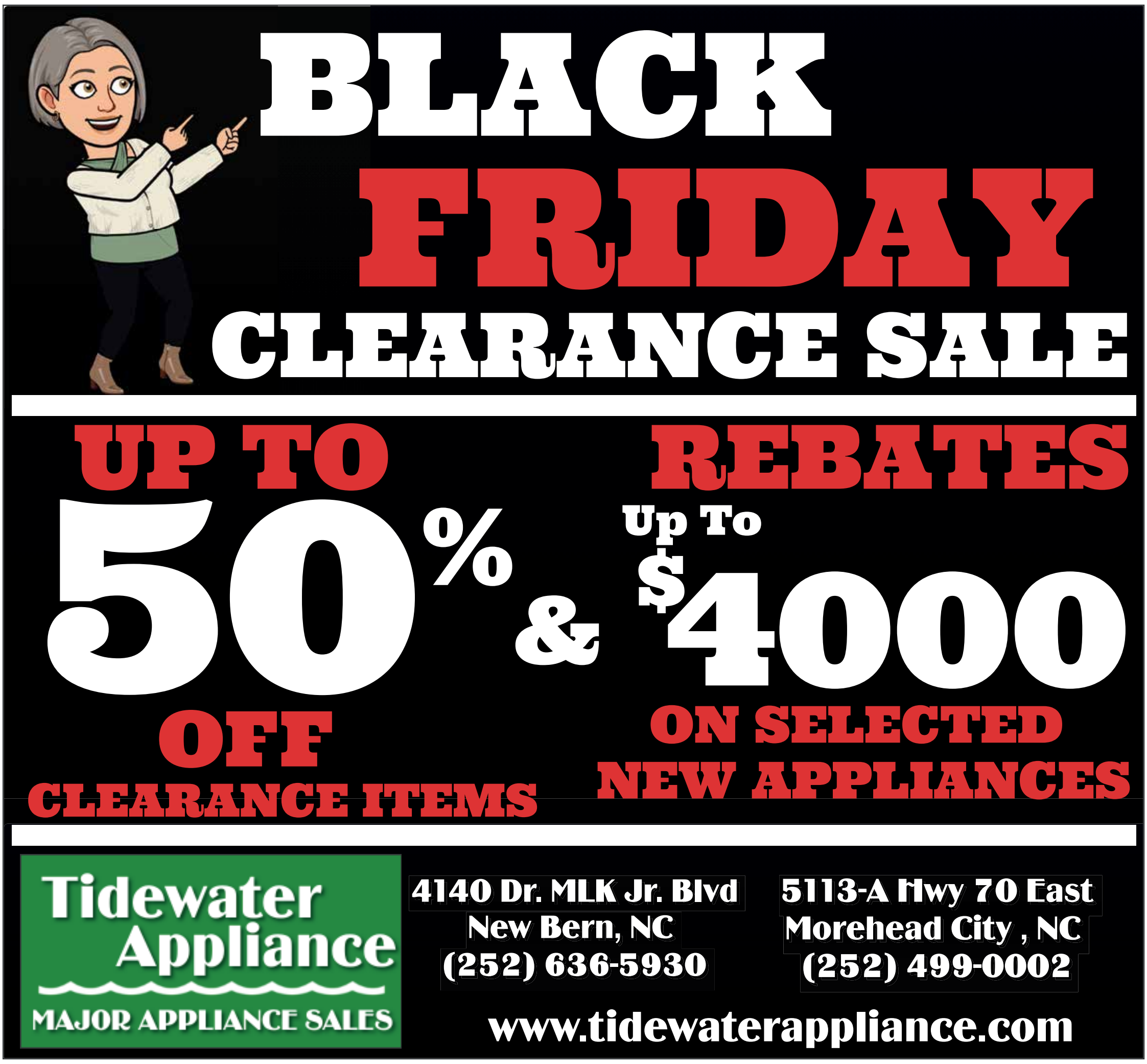
This is how I would cook a turkey. First, cut off the head and pluck the feathers. Wash it. Next, put the turkey in the oven to cook. Last, take the turkey out of the oven. Put it on a plate and cut it up. Last, eat the turkey.
Rafael Miranda

This is how I would cook a turkey. First, find the turkey. Next, cut off the head and pull off the feathers. Then, put the turkey in the oven until done. Last, eat the turkey.
Emma Diver

This is how I would cook a turkey. First, biy the turkey at Walmart. Next, cook it in the oven. Then, cut it and serve. Last, eat it, The end!
Dennis Blount

This is how I would cook a turkey. First, cut the head off the turkey. Next, pluck the feathers off.
Then, wash insides and throw it in the oven. Last, cut it and eat.
Rondyl Wright

This is how I would cook a turkey. First, clean the turkey. Next, cook the turkey. Then, put the turkey on a plate. Last, eat the turkey.
Eli Ochoa

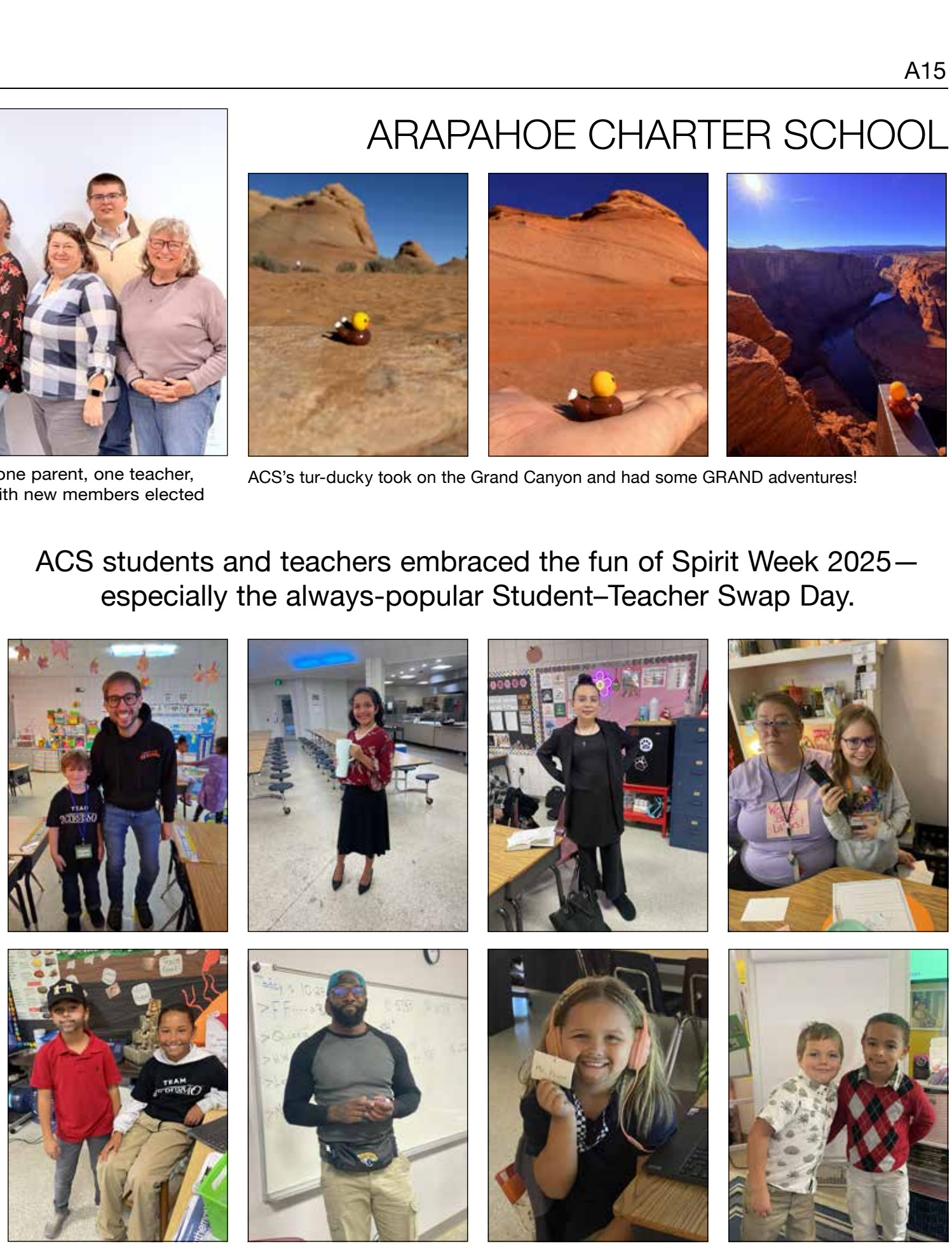


ACS announces its 2025–2026 School Board. Each year, one parent, one teacher, and one community representative rotate off the board, with new members elected by the membership.

ARAPAHOE CHARTER SCHOOL

ACS's tur-ducky took on the Grand Canyon and had some GRAND adventures!

ACS students and teachers embraced the fun of Spirit Week 2025—especially the always-popular Student–Teacher Swap Day.



ACS's DECA club is off to a great start this year already bringing home medals during it's first competition.

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PAWS Pamlico Animal Welfare Society

DONATIONS can be made to celebrate someone special, honor a pet or person who has touched your life. Include the name and address of the recipient with your donation—which can be made on our website pamlicopaws.net using PayPal or by mail to **PAWS**, PO Box 888, Oriental, NC 28571.

PAWS inherited a sum of money that is designated exclusively to build a no kill shelter. Donations are still needed to help the animals of Pamlico County in many ways.

See you for Spirit of Christmas in front of the Oriental Village Veterinary Hospital for hot dogs on Friday and chili on Saturday.

The Pamlico Animal Welfare Society (PAWS) is a 501(c)3 non-profit organization dedicated to improving the lives of animals in Pamlico County.

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Regional Drug Task Force Formed to Combat Illegal Narcotics in Eastern North Carolina

WHEN: Tuesday, November 25, 2025 at 10 AM
WHERE: Craven County Sheriff's Office - 1100 Clarks Rd, New Bern, NC

Craven County, N.C. — The Craven County Sheriff's Office, Pamlico County Sheriff's Office, Carteret County Sheriff's Office, and the North Carolina State Bureau of Investigation (SBI) have partnered to launch a new **Regional Drug Task Force** aimed at strengthening efforts to combat illegal drug activity across eastern North Carolina.

This partnership will allow all agencies to share intelligence, coordinate investigations, and leverage state-level resources to target drug traffickers and criminal organizations that operate across county lines.

"Drug activity doesn't stop at the county line, and neither will our enforcement," said **Craven County Sheriff Chip Hughes**. "This task force gives us the tools, manpower, and regional cooperation we need to make a real difference in the fight against illegal narcotics. Together, we can better protect our communities and hold drug dealers accountable."

Pamlico County Sheriff Chris Davis added, "Our communities have been deeply impacted by drugs for far too long. This collaboration enables us to share intelligence and act quickly when drug activity moves from one jurisdiction to another. We're stronger when we work together."

Carteret County Sheriff Asa Buck emphasized the importance of teamwork and shared responsibility: "The drug trade affects every community in eastern North Carolina. By combining our efforts and resources, we can take a more proactive and coordinated approach to identifying, investigating, and dismantling these operations."

The task force will focus on major drug suppliers, distribution networks, and criminal organizations involved in trafficking illegal substances, including opioids, methamphetamine, cocaine, fentanyl, and others.

North Carolina SBI Director Chip Hawley praised the collaboration, saying, "This task force represents the best of what law enforcement can accomplish when we work together. The SBI is proud to partner with our local sheriffs to bring our investigative and statewide resources to bear on a problem that continues to devastate communities across our state. The bottom line is, we can accomplish much more together than separately."

This newly formed task force will operate throughout Craven, Pamlico, and Carteret Counties, with additional support from the SBI's Coastal District Office and Statewide Drug Program.

Residents are encouraged to report any suspected drug activity to their local sheriff's office, local police department, the SBI Northeastern District office, or anonymously through Crimestoppers.

Participating Agencies:

- **Craven County Sheriff's Office**
- **Pamlico County Sheriff's Office**
- **Carteret County Sheriff's Office**
- **North Carolina State Bureau of Investigation**

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Wednesday, December 17 – Life Plan 101

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