

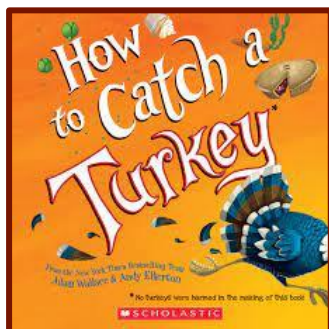
SOUNDSIDE LEARNING

THIS WEEK ON CORE SOUND

JOIN US!

- **November 26:** *Christmas Market @ 806 Arendell Street, 8 AM – 4 PM*
- **December 2:** *Core Sound Chow Down, 5:30--9:30 PM*
- **December 2-4:** *Waterfowl Weekend*
- **November – December:** *Gallery of Trees continues*

Sound Reading Material For You & Your Child



How to Catch a Turkey

By Adam Wallace & Andy Elkerton

A turkey is running loose in a school right before a Thanksgiving play. Can YOU help catch it so the show can go on? Follow along as students turn their school upside down trying to catch the turkey, ending with a twist that ensures no turkeys are harmed (or eaten!).

Grade Level: K-1
Pages: 40

Thanks Given

November brings with it a tangible pull to return home. Home for me is Harkers Island, but I find myself missing all Down East when November rolls in. Perhaps it's because I'm older now and realize how true Mama's saying is that "there's not enough time in the day," or maybe it's because I am becoming more sentimental with age. Whatever the reason, my internal clock tends to slow down a few ticks during the holidays. I find myself driving through all our communities while reliving memories of childhood friendships and thanking God for my precious ties to home.

So, I reached out to a few fellow Down Easters to see if they could relate to what I feel this time of year. Here's what they had to say ...

"I'm a sixth-generation Core Sounder. One of the best parts of living Down East is everyone knows everyone, and we all take care of each other. We all stick together in times of need. I love that our community is one big family." Shelbie Morris

"I am thankful for my Down East heritage because it taught me the proper way to care for others. It has shown me that you should be less proud of what you accumulate and more proud of who you share it with. It has taught me that integrity and trust will benefit you more in life than anything you can learn in school. I learned that at the end of the day your heritage and where you came from is all you have and that if you came from Down East it is all you need." –Michael Martin

"I'm thankful for my Down East Heritage because it has made me who I am. My Down East heritage has instilled in me a connection. Not just to the people or places, but a connection to traditions of Down East." --Ashley Best Surfass

"I'm thankful I have saltwater running through my veins. Other folks don't and can't understand what that truly means." --Boogie Murray

Just as I expected, neither am I alone in my love for my home nor am I unique in feeling that my home has shaped who I am.

Thank Thee, Lord, for my home, my family, my friends, my heritage. Keep pulling me home, I pray.



Collards, a Love Language

One Thanksgiving staple in our house has always been collards! Granddaddy Linwood's winter collard garden was a joyful sight to see throughout my youth. The anticipation for the first frost was spoken of often among our whole family once November rolled around because many generations of us knew that we would be smelling them being cooked with fatback at every family gathering soon after Jack paid the patch a visit!

No matter how hard I try, my collards will never be as delicious as those cooked by Granny Louise, Grandmama Mary Frances, or Mama. Perhaps those collards were destined to be sweeter for they were grown with such love by my grandfather and prepared with such love by those special women. Nonetheless, I will continue to try by following these recipes from my mama's kitchen.

Collards

Ingredients:

4 pounds collards (best after first frost)
5 or 6 strips of fat back
corn bread dumplings
1/4 cup oil
1/3 cup sugar

Fry fat back in oil. Leave it in the bottom of boiler. Add about 2 quarts of water. Add sugar; salt to taste. Let water come to a boil. The water should have a salty, sweet taste. Add cleaned, cut up collards. Let collards cook until tender. When they start to become tender, add cornbread dumplings around sides of boiler. Cook for about 15-20 more minutes. (If cooking summer collards instead of winter, you might want to parboil them about 30 minutes before cooking.)

Cornbread Dumplings

(from Grandma Louise's kitchen)

Ingredients:

1 cup plain white fine ground meal
1/2 cup plain all-purpose flour
2 teaspoons salt
2 tablespoons sugar

Mix above ingredients. Add enough water to form dough. Pinch off bob-jack sized pieces. Roll into balls; flatten with hand. Drop into side of collards (or stews).

"Mama gave me this recipe many years ago. Almost every time I fix them, I can see mama's hands as she rolled them and flattened them with her fingers." –Lana Davis, my mama



photo from www.ces.ncsu.edu

Oh, Collard Pot

(Sung to the tune of "Oh Tannenbaum")

Oh, collard pot; oh, collard pot;
How lovely thy aroma.
It wafts upon the Christmas air,
Its scent is pure and fragrance rare.
Oh, collard pot; oh, collard pot;
How lovely thy aroma.
I've traveled far to get a whiff,
My nostrils flare for one great sniff.
Oh, collard pot; oh, collard pot;
How lovely thy aroma.
I know that Christmas now is here
For collard pot doth now appear.
Oh, collard pot; oh, collard pot
How lovely thy aroma.

Poem Excerpt from "A Christmas Tradition"

By Ethel Stille Hansen

from "Remembering Christmas Past –
Seasonal Keepsakes from The Mailboat," 1991