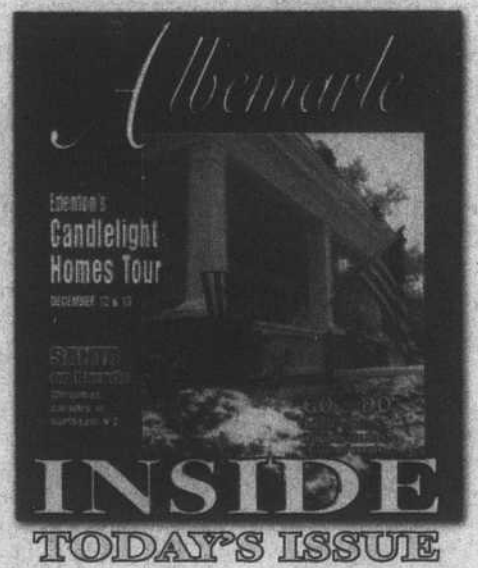


# HAPPY THANKSGIVING CHOWAN HERALD

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## Holmes status: "priority"

EOG tests drop  
leaving school's  
rating low

By Vernon Fueston  
Contributing Writer

With fewer than 60 percent of its students passing their end of grade tests, John A. Holmes High School had its rating reduced one level to that of "Priority School" by the state.

The rating is second from the bottom of five classifications starting with "Low Performing" and ending with "School of Excellence."



Moore

The ratings are part of what the state calls its Performance Composite, a part of its ABC program. The rating is based entirely on test scores.

A score of 60 was required for the high school to retain its standing as a school of progress. In the 2006 to 2007 school year, Holmes High scored a 63.8. This year's score is 59.92.

The numbers represent the percentage of students who made a passing score on the standardized tests.

The change in ratings means that teachers at the school will not receive state performance bonuses.

The same end of course tests that generate the rating also determine whether or not a student passes or fails a course. Students must pass the standardized tests in order to advance.

Bill Moore, Holmes High's principal, said students who failed the tests will receive several chances to retake it and raise their scores.

He said that in the end, 80 to 90 percent of the students will pass the tests, but that won't increase the high school's rating. That initial composite score of 59.92 will stand.

The state's Performance Composite is one of two basic measurements the school system is rated by. The other, a measurement, mandated by the federal government's No Child Left Behind Program, is called Expected Growth or Adequate Yearly Progress (AYP).

Holmes did meet federal AYP targets for last year.

AYP measures a school's progress toward goals, regardless of how well or poorly the school's students scored in the initial round of testing for the No Child Left Behind Program.

Moore said the school  
See SCHOOL, Page A2 >

## Here's the real bird deal

Local organic  
farmer raises 100%  
all natural birds

By Vernon Fueston  
Contributing Writer

Peter Kelsey loves the taste of a good turkey, but he doesn't have any use for the kind you buy in a grocery store.

Kelsey grows what he calls the real thing, "heritage turkeys."

Kelsey and his wife, Tessa, raise all kinds of livestock on Peace and Plenty Farms, a 20-acre tract in Tyner.

Peace and Plenty is what Peter calls a sustainable farm. All of his animals live in relative freedom and free from feed additives and pesticides.

With Thanksgiving just around the corner, Peter and Tessa took a moment to share a little of what they know about really good turkeys and how to cook them.

### An all-natural bird

The Kelseys raise their birds commercially, selling them at farmer's markets and to a waiting list of eager clients willing to pay \$3.99 per pound for an all-natural bird.

This year's Thanksgiving crop sold out months ago. There is a waiting list for any of the farm's 20 birds that aren't picked up.

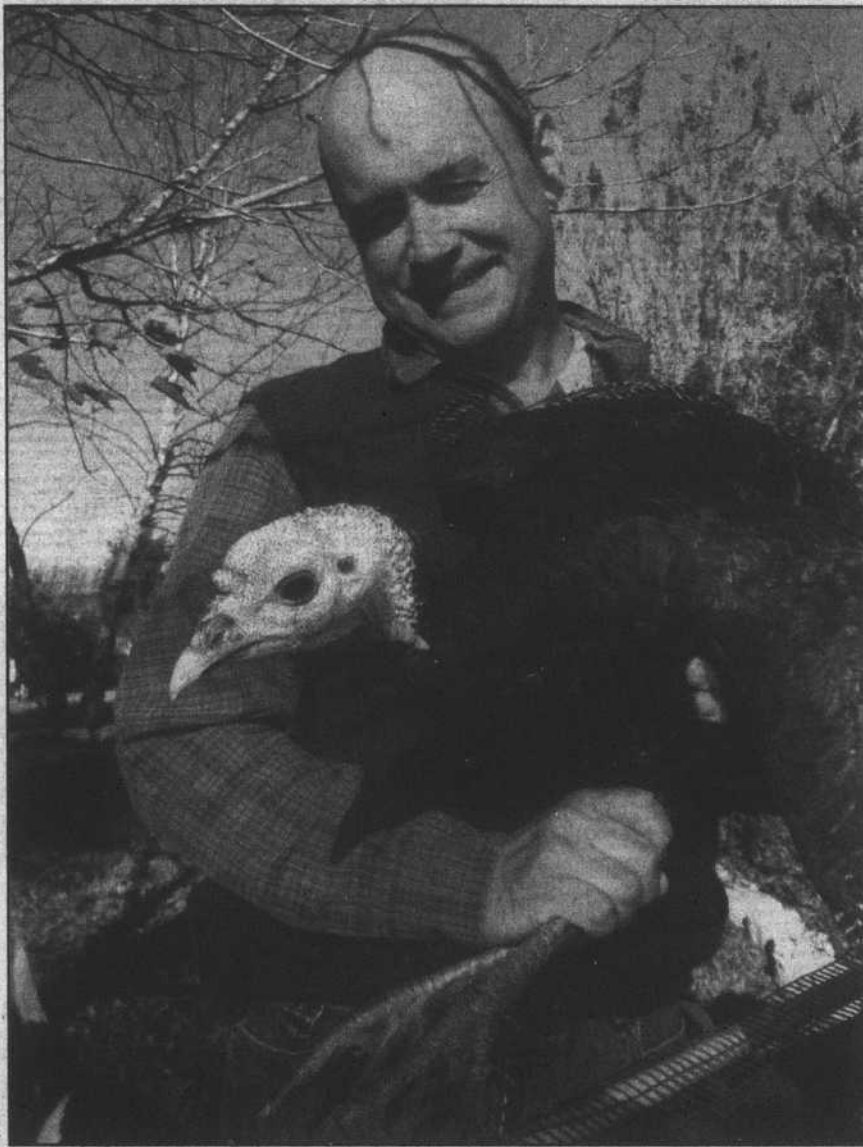
When it comes to turkeys, the term "all natural" takes on a different meaning all together at Peace and Plenty Farm.

Peter said the bird you're likely to pull from the freezer bin in your supermarket just isn't what the good Lord had in mind when He designed turkeys.

Today's birds are bred to provide plenty of the "white meat" that most mass-market consumers demand, Peter said.

That means the birds grow up with extra large breasts that make it impossible for them to fly, walk or, well, even mate for themselves.

Peter has no use for the breed of turkey he calls the "broad-breasted industrial white." He doesn't like the way they look, the way they are raised or even the way they taste.



Peter Kelsey with one of his Bronze heritage turkeys.

### Different taste

"You know how they have those fast-growing pine trees that are great for growing wood pulp, but not much else?" he said.

"Well, comparing a heritage turkey to an industrial white bird is kind of like comparing one of those pine trees to walnut or cherry wood."

Tessa said the meat on a heritage turkey is a little darker and also more flavorful than industrial birds. She said most people can tell the difference.

The turkeys roam free on the Peace and Plenty Farm most of the year. But right now the turkeys are in pens. Because the birds look too much like wild turkeys, Peter's afraid hunters might shoot them.

### Cooking the bird

When asked how they cook their own Thanksgiving bird, Peter said

he's pretty particular.

First, he suggested soaking the bird in a brine solution for two hours to insure the turkey is moist. From that point, Kelsey said patience is a virtue.

"I'm into the slow food movement," he said. "I'm not into throwing a bird into the oven at 400 degrees and leaving it there. Cooking a bird slowly makes it more flavorful and moist."

Peter suggested browning the turkey in a hot oven at 450 to 500 degrees for about twenty minutes. Then he bakes it slowly at 225 degrees for as long as four hours.

He likes to put strips of bacon on the bird to provide oil that moistens and crisps the skin.

He suggested wrapping the bird in tin foil and putting a little wine in the bottom of the pan for moisture and flavor.

Tessa, a native of England, said no southern bird should be cooked without a pecan stuffing. Her recipe with her holiday wishes are on A2.

### INSIDE

Tessa Kelsey's pecan stuffing recipe  
A2

## Long-time businessman George Byrum dies

By Rebecca Bunch  
Staff Writer

One of Edenton's most devoted public servants is gone.

George Alma Byrum, president of Byrum Hardware Co., died Wednesday, Nov. 19 in Chowan Hospital's Skilled Nursing Facility.

He was 83.

Byrum spent his life doing all he could to help the community he loved realize its full potential.

"We've lost a giant," said fellow Edenton Rotary Club member Livy Goodman, of Byrum's passing.

"He served in about every part of this community's life," Goodman added. "He was in Rotary for more than 50 years, I think. He's the kind of man you don't see come along all that often. We'll miss him greatly."

Business know-how  
Chamber Director Richard Bunch praised Byrum as one of

the community's strongest business leaders.

"His vision and understanding of retail and the overall business climate was an asset to our business community," Bunch said.

And Alton Elmore, owner of Edenton Furniture, recalled meeting Byrum over 46 years ago during his first week in Edenton when he went by the hardware store to introduce himself.

He and Byrum found over the years they shared a mutual interest in helping the downtown area continue to prosper, and became friends, Elmore said.

"He was a good organizer, a good leader and a good businessman," Elmore said.

### Community service

Byrum served as mayor during the 1970s and on the Edenton Town Council for 16 years.

Current Mayor Roland Vaughan said he would miss Byrum on a personal, as well as professional, level.

"George Byrum was not only a great personal friend but a mentor in many ways through his devotion to Edenton as both a merchant and as a town councilman and mayor," Vaughan said.

Another former mayor, John Dowd, also served on the Edenton Historical Commission with Byrum.

He described Byrum as "a model for how someone should be involved in their community."

Highlights of Byrum's career in public service included helping with the relocation of the Barker House to its current downtown waterfront location.

As chairman of the Edenton Historical Commission, Byrum

See BYRUM, Page A2 >



Byrum

## Walgreen's Pharmacy proposed for town

By Vernon Fueston  
Contributing Writer

A Walgreen's Pharmacy employing up to 50 people is planned for a vacant lot at the corner of Broad Street and Virginia Road in Edenton.

Gordon Kolb, spokesman for the GHK Development Co. said the store will be 14,820 square feet in size and should take eight months to construct, employing about 150 construction workers.

Before the process can begin, obtaining all the permits required for construction can take as much as a year, Kolb said.

But he said the pharmacy is set to go, pending approval by the town.

"We're definitely moving on it," Kolb said.

"We have approval on the deal from the Walgreen's committee."

One hurdle the company will face is cleaning up the site's soil. Kolb said the lot, which was occupied by a warehouse that was destroyed by fire, has some chemical contamination.

Those chemicals will be removed during construction.

Kolb said the company has not settled on a design, so cost estimates on the project weren't available.

He said the pharmacy would have a drive-through window.

The development company will present its application for a conditional use permit to the town planning board Dec. 1.

## Help feed the hungry

By Bob Piazza  
The Chowan Herald publisher

The Chowan Herald and two of its sister papers are teaming with the Food Bank of the Albemarle to feed the hungry.

Far too many people in Albemarle communities struggle daily to find enough to eat, and we are asking for your support.

In today's Herald, you will find a self-addressed envelope to make donating easy. Envelopes will be inserted in the newspaper again Dec. 10.

No donation is too small to make a difference. For every dollar collected, the Food Bank can provide about 5 pounds of food, or four meals.

The campaign is being called Albemarle Food Relief: Hunger Hurts, Giving Heals. The Daily Advance and Perquimans Weekly also are participating. Donations can be made online as well. Go to DailyAdvance.com and click on Albemarle Food Relief.

Thank you in advance for your generosity.



Piazza

THE CHOWAN HERALD  
OFFICES WILL BE CLOSED  
THANKSGIVING DAY.  
WHAT ARE WE THANKFUL  
FOR?  
YOU, OUR LOYAL  
READERS, FOR YOUR  
SUPPORT OVER THE YEARS.

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CHOWAN EDENTON  
OPTIMIST CLUB

CHRISTMAS TREE SALE  
Beginning November 28

Location: Hwy. 32 behind the Ag Center  
Mon-Fri 4-8 pm Sat 10am-8pm Sun 1-8  
Proceeds fund local youth programs