

**Livingstone**

Thanksgiving Day. In an extraordinary measure demonstrating the college's desire to be good public stewards, two people will win tuition-free enrollment in Livingstone's one-year culinary arts certificate program, with the promise of a job at an area restaurant or hotel with which the college is affiliated after completion of the one-year program.

When President Jenkins envisioned the Thanksgiving Extravaganza, he thought of the adage, "Give a man

a fish and feed him for a day. Teach a man to fish and feed him for a lifetime."

"It's commonplace for institutions of higher learning, businesses, groups, organizations and even individuals to provide Thanksgiving meals for people this time of the year, but in addition to that, we're offering two people the chance to enroll in our culinary arts certificate program and to ultimately obtain employment at an area restaurant or hotel," President Jenkins said.

Recipients of the tuition-free enrollment into the college's one-

year culinary arts certificate program will be chosen from applicants who submit essays detailing what the scholarship will mean for them and their families. The names of the guests who will attend the college's Thanksgiving Extravaganza are being provided by the Rowan County Department of Social Services, with which Livingstone is collaborating.

Vivian Ray, who runs Livingstone's Hospitality Management and Culinary Arts program, said she's excited about the Thanksgiving Extravaganza because it

will afford Livingstone students enrolled in the program the chance to showcase their culinary skills while simultaneously providing the public with an understanding of the program the college now offers.

Through the Hospitality Management and Culinary Arts Program, which has been approved by the Southern Association of Colleges and Schools, students can earn a bachelor of science degree in hospitality management, an associate degree in culinary arts or certificates in culinary arts, event planning or lodging operations.

**Votes**

leading up to the election. They also helped to register thousands of young voters through a combination of online-voting software application and pavement-pounding with registration forms attached to clipboards.

Creative events such as the "I Voted Before It Was Cool" paper mustache event and "Wish You Were Here!" photo petitions at the polls on Election Day also helped to build buzz

on campus and reach thousands more potential voters.

"The best people to urge a young person to the poll is another young person," said Lynch. "Our campaign shows definitively that if you pay attention to young voters, they will pay attention to you."

Raleigh-based NCPIRG bills itself as "a consumer group that stands up to powerful interests whenever they threaten our health and safety, our financial security or our right to fully participate in our democratic society."

**WSTA**

make a much needed get-away on the Sundays when she doesn't have anywhere she has to be. While riding home from work on Monday afternoon, Jones said she and several other patrons were discussing the merits of Sunday service.



Tay Gibson stands at the downtown WSTA hub.

"About six or seven of us were talking about it on the bus," she related. "We were just talking about how they should have Sunday service to go to church or to go back and forth to work. Especially when they have events downtown people would love, but who wants to be walking?"

Jones said she was pleased to hear that the prospect of Sunday service was still on the table, but she wasn't holding her breath.

areas of the city.

The project took form after a study was conducted in 2006, said City-County Planning Director Paul Norby. The city is seeking public input on the idea on its web site, <http://www.ci.winston-salem.nc.us>. Norby said that if city leaders decided to pursue the project, it would not come to fruition for another five to seven years.

If implemented, the Urban Circulator would work in concert with the existing bus system, not replace it, and could inspire other projects within the city, he explained.

"It's meant to do two things: it's meant to spur economic development and it's also meant to move people in between destinations, but it certainly won't be the only



Norby

answer in terms of urban transportation," Norby said.

While the streetcars may be in the city's future, for now, city buses remain the only viable public transportation option, and Besse says it's high time they ran on a full-week schedule. He added that he hopes to have Sunday service in place in the first half of 2013.

"I'm going to press for a start of actual Sunday service early next year, sometime before spring. We're either going to see that or somebody's at least going to have to explain to me why it can't be done," he said. "It's a good time to raise that question. The statistics are very clear: public transportation is on the rise and has been for awhile."

**IN MEMORIAM**

TODD

Ms. Rachel P Jordan Todd entered peacefully into eternal life in the early morning hours of Saturday, November 10, 2012.

Born May 16, 1941, Rachel was the 7th of ten children to the late John & Lillie M Jordan.

After graduating from the Scotland County School system, she relocated to White Plains, NY where she met and married Benjamin (Benny) Todd. >From this union came one daughter Michele.

Later returning to NC, she worked for McLean Trucking Co and attended WSSU, before pursuing her career in cosmetology.

She received her Masters & Doctorate from NCIC, and was a member of Theta Nu Sigma National Sorority of the NBCL, Inc.

Rachel was employed by Pat's Barber Shop before opening RMM Salon and she also taught in the Forsyth County School System. She was a

published author and artist. Her publications included 'Hate Doesn't Live Here Anymore' books 1 & 2.

In addition to her parents, she was preceded in death by one brother Willie A. Jordan and a sister-in-law Mary Jordan.

She is survived by her daughter Michele Todd

Davis, one granddaughter Myca L Scaife, eight siblings; John (Annie) Jordan, Fannie Times, Charlie Jordan, Nathaniel (Alice) Jordan, Elizabeth Jordan, Shirley Brown, Lucille Monroe and Charles Jordan; extended family Kim & James Summers; and a host of nieces, nephews, cousins and friends. Funeral services will be held on Thursday, November 15 at Emmanuel Baptist Church with Dr. John Mendez officiating. Family visitation will be held at 11:30 am with the funeral following at 12:30 pm. Interment will follow in Piedmont Memorial Gardens. Clark S. Brown Funeral Home is serving the family.

*Celebrate this Thanksgiving Downtown at WS Prime*

**Traditional Lunch Buffet - November 22**  
Served 11:00 a.m. to 3:00 p.m.

- Seafood** Jumbo Boiled Shrimp & Oysters on the Half Shell
- Cold Buffet** Crab Cocktail, Waldorf, Fresh Cranberry, Pasta and Potato Salads
- Hot Buffet** Sweet Potato Casserole, Brussels Sprouts, Green Bean Casserole, Mashed Potatoes, Root Vegetable Hash, Butternut Squash Bisque
- Carving Station** Roasted Turkey & Prime Rib with Gravy & Horseradish Cream  
Citrus Semi Cured Salmon on a Bed of Braised Red Cabbage
- Desserts** Sweet Potato Maple Bread Pudding, Pumpkin Pie, Apple Pie, Chocolate Cake, Cheesecake, White & Dark Chocolate Mousse
- Kid's Buffet** Turkey, Chicken Fingers, Mashed Potatoes, Green Beans, French Fries, Jell-O Parfaits, Chocolate Chip Cookies

Adults: \$36.95 | Seniors (55 and up): \$29.95 | Children 5 - 12: \$13.50  
Children under 4: Free

**Traditional Dinner - November 22**  
Served 5:00 p.m. to 9:00 p.m.

- Cold Buffet** Assorted Cheeses, Dried Fruits & Nuts, Vegetable Crudites, Waldorf, Fresh Cranberry and Pasta Salads, Deviled Eggs
- Garden Salad Bar** Chopped Romaine & Iceberg, Mesclun Greens, Tomatoes, Cucumbers, Black Olives, Chickpeas, Green Peas, Chopped Eggs
- Hot Buffet** Roasted Turkey & Prime Rib with Gravy & Horseradish Cream  
Citrus Semi Cured Salmon on a Bed of Braised Red Cabbage  
Butternut Squash Bisque, Mashed Potatoes, Green Bean Casserole
- Desserts** Sweet Potato Maple Bread Pudding, Pumpkin Pie, Apple Pie, Chocolate Cake, Cheesecake, White & Dark Chocolate Mousse

Adults: \$29.95 | Seniors (55 and up): \$22.95 | Children 5 - 12: \$11.00  
Children under 4: Free

Plus Tax and Gratuity | Includes Non-Alcoholic Beverages  
**Reservations Recommended 336.725.3500**  
Complimentary Valet Parking

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RESTAURANT

Complimentary Private Dining Rooms Available  
Lounge Open Daily from 2:00 p.m.

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