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# PERQUIMANS WEEKLY

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## Hertford man stabbed, dies in E. City

CARRIE OLSON  
The Daily Advance

An argument at an Elizabeth City house escalated into a fight that left one man dead and another charged with murder

Friday evening. Elizabeth City police were called to a disturbance at 224 East Broad Street at 7:30 p.m., where they found Lathan Alexander Felton Jr., 67, of the 400 block of Ballhack Road in Hertford, with a

stab wound. Felton was taken to Albemarle Hospital, where he later died. According to obituary information, Felton was a retired employee of the U.S. Coast Guard Base in Elizabeth City.

Police arrested John Wesley Turner III, 48, of 224 E. Broad Street, and charged him with murder after Felton died, according to a written statement from the police department. Turner was being held without bail Saturday at

Albemarle District Jail. He is scheduled to appear in District Court in Pasquotank County Monday. Sgt. Jason Banks, chief of investigations at the Elizabeth City Police Department, said officers

are investigating the argument that led up to the stabbing. Banks declined to say what caused the altercation, citing the need to protect the investigation. (Contact Carrie Olson at colson@coxnews.com)

## Thursday is ACS smokeout

Thursday is the 27th annual Great American Smokeout.

The day is sponsored by the American Cancer Society in its quest to encourage smokers to stop smoking and commit to a healthier lifestyle.

According to the ACS, there are currently over 52 million smokers in the United States. Fifty-five percent are men and 45 percent are women.

Tobacco use remains the single most preventable cause of death in the U.S., the ACS reports. More than 400,000 Americans die each year from tobacco-related diseases. Every 72 seconds someone dies from smoking.

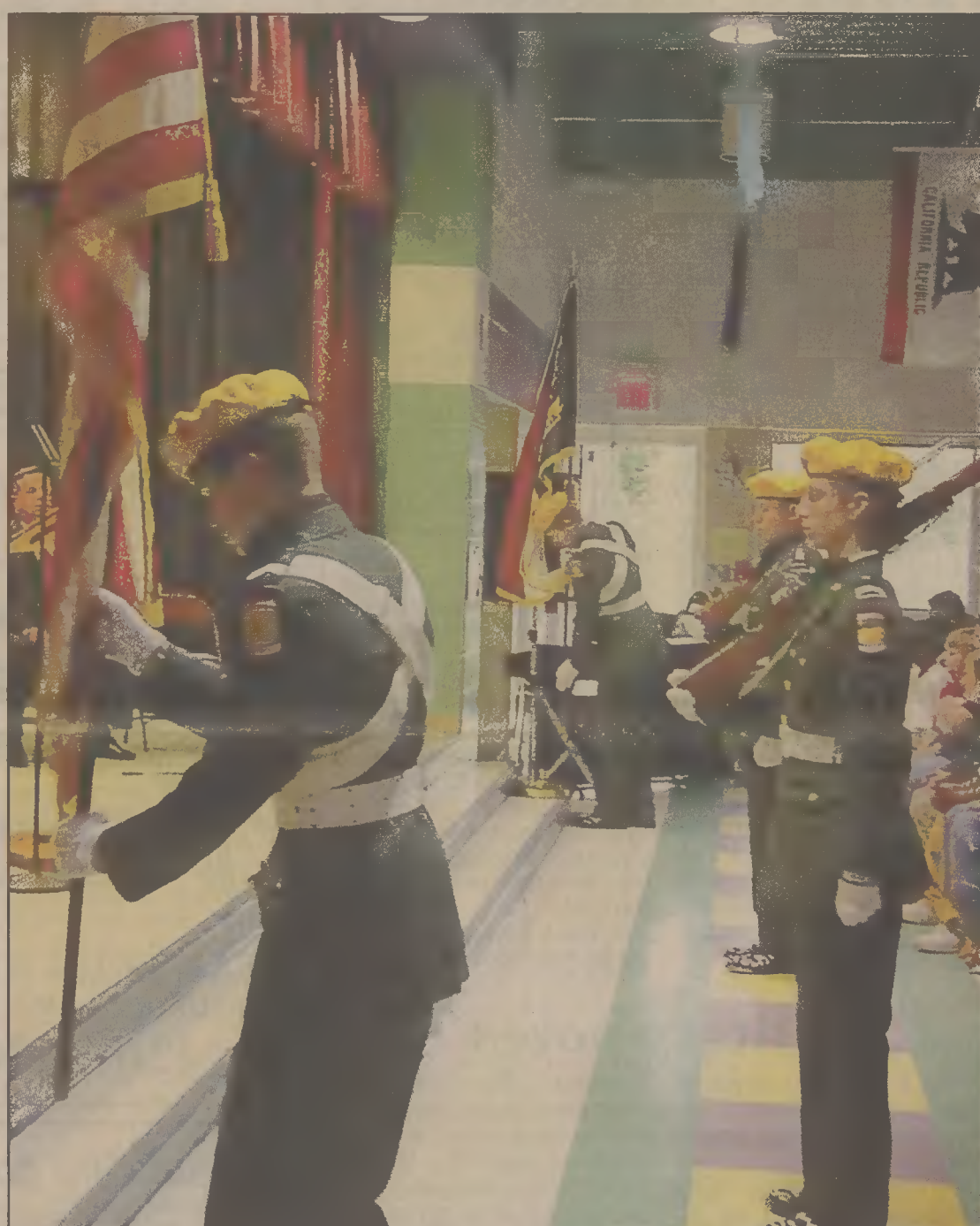
Smoking causes more deaths than alcohol, AIDs, illegal drugs, car crashes, fires, murders and suicide combined.

Statistics show that 75 percent of all coronary heart disease is due to smoking cigarettes, and that 49 percent of children 2-11 years are exposed to secondhand smoke in their homes. Studies have shown this to be a major contributor to lung illnesses such as bronchitis, pneumonia and asthma.

According to the Wisconsin chapter, ACS, more than four in five smokers say they want to quit.

The American Cancer Society offers cessation programs. For information, call 1-800-ACS-2345 or visit 222.cancer.org.

## HONORING VETERANS



The Perquimans County High School Army ROTC participated in a Veteran's Day ceremony at Hertford Grammar School last week. The unit was formed this school year, and operates under the leadership of Lt. Col. Evans at John A. Holmes High School in Edenton. Because Perquimans didn't have the facilities to implement the program, a contract was signed with Chowan County Schools to allow a Perquimans unit to work from their facilities. ROTC participants travel to Edenton under the agreement. Local guidance is provided by Principal Hans Lassiter and guidance counselor John Wells, who helped initiate the program.

## Thach resigns as football coach

SUSAN R. HARRIS

Perquimans County High School head football coach Harrell Thach resigned last week.

Thach confirmed Friday that he submitted a letter of resignation last Monday.

"I just don't feel like I can continue (as head coach)," Thach said.

PCHS Principal Hans Lassiter said Tuesday that he can not comment on personnel issues that have not come before the school board.

"The board will consider an issue relative to that on Monday the 25th," Lassiter said.

Thach declined to say why he had chosen to resign, but did stress that it was his decision, that he was not asked to give up his post.

"I always said that when I went out it would be on my own terms," Thach said.

Thach just completed his fifth straight season as head coach.

Four years prior to that, he served as athletic director with no coaching duties. Before becoming athletic director, he coached varsity and junior varsity football as both a head and assistant coach, and during his tenure has also served as head coach for both girls and boys basketball and track.

Thach said he served as an assistant under eight different head football coaches and has worked under at least eight athletic directors.

The veteran coach was serving as both head football coach and athletic

director until 1996, when the school board adopted a policy that stated that if at all possible, coaches should not serve a dual role as coach and athletic director.

At that time, Thach opted to keep his athletic director post and resign from the head football job.

Assistant coach Andy Hunt was brought up as head football coach for two years, before the system hired Bobby Rast for a year, followed by Jim Stewart, who served one year.

Then, Thach resigned as athletic director and reassumed the head football coaching position.

Bob Turner, who also served as head girls basketball coach, was tapped for as AD. Although the board had adopted its policy on dual roles, Turner was allowed to continue to coach basketball during his tenure as athletic director.

In fact, Thach is the only Athletic Department staff person for whom the rule has applied.

When asked if any of his assistants would resign with him, Thach said he did not know. He said that he has not suggested to any of them that they give up their duties.

"I would not do that," Thach said.

Thach said he has enjoyed his years as a coach at Perquimans and will miss working with student athletes.

"I've enjoyed coaching these kids," he said. "The kids have been fantastic here at Perquimans."

"I wish the school luck in finding a new coach and I wish the kids luck in achieving the highest goals set for them."

Does Thach feel that coaching is in his future?

"Will I ever coach again?" he asked. "Yes, I would be interested."

## Take care when frying turkeys for Thanksgiving meals

### UL no longer certifies turkey fryers due to fire hazards

A longtime food favorite in the southern United States, the delicious deep-fried turkey has quickly grown in popularity thanks to celebrity chefs such as Martha Stewart and Emeril Lagasse.

While some people rave about this tasty creation, Underwriters Laboratories Inc.'s safety experts are concerned that backyard chefs may be sacrificing safety for good taste.

"We're worried by the increasing reports of fires related with turkey fryer

use," said John Drenenberg, UL consumer affairs manager. "Based on our test findings, the fryers used to produce those great-tasting birds are not worth the risks. And, as a result of these tests, UL has decided not to certify any turkey fryers with our trusted UL Mark."

Here's why using a deep-fryer can be dangerous:

- Many units easily tip over, spilling the five gallons of hot oil within the cooking pot.

- If the cooking pot is overfilled with oil, the oil may spill out of the unit when the turkey is placed into the cooking pot. Oil may hit the burner/flames causing a fire to engulf the entire unit.

- Partially frozen turkeys placed into the fryer can cause a spillover

effect. This too, may result in an extensive fire.

- With no thermostat controls, the units also have the potential to overheat the oil to the point of combustion.

- The sides of the cooking pot, lid and pot handles get dangerously hot, posing severe burn hazards.

If you absolutely must use a turkey fryer, here are some tips for safer use:

- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn.

- Never use turkey fryers on wooden decks or in garages.

- Make sure the fryers are used on a flat surface to reduce accidental tipping.

- Never leave the fryer unattended. Most units do not have thermostat con-

trols. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire.

- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot can remain dangerously hot, hours after use.

- To avoid oil spillover, do not overfill the fryer.

- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.

- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.

- The National Turkey Federation recommends refrigerator thawing and to allow approximately 24 hours for every five pounds of bird thawed in the refrigerator.

- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. Remember to use your best judgement when attempting to fight a fire. If the fire is manageable, use an all-purpose fire extinguisher. If the fire increases, immediately call 9-1-1 for help.

- Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pots remains dangerously hot, hours after use.

For more information on frying turkeys, contact Extension Agent Juanita Bailey at 426-7697.

## WEEKEND WEATHER

THURSDAY  
High: 62  
Low: 46  
SCATTERED T'STORMS

FRIDAY  
High: 61  
Low: 47  
SHOWERS

SATURDAY  
High: 68  
Low: 53  
FEW SHOWERS