

NOVEMBER 2015 | Your Community. Your Neighbors. Your Story.

# FOUR OAKS Journal

## TR adition Renewed STANFIELD'S GENERAL STORE

- Teachers Awarded
- Thanksgiving Recipes
- Community Calendar

Local Postal Customer

PSRT STD  
ECRWSS  
U.S. POSTAGE  
**PAID**  
EDDM-Retail



# Johnston County

---

The historic  
and generous home  
of expert and  
empathetic care.



People who live here know that Johnston County is a blend of great qualities. The care we're delivering at UNC Health Care is both highly advanced and individually attentive. At Johnston Health, we're part of a statewide system enabling that kind of complete care all over North Carolina...and right here around Johnston County.

---

See how complete care  
makes a difference

**[UNCHealthCompleteCare.org](http://UNCHealthCompleteCare.org)**





## FROM THE PUBLISHER

# Celebrating the Holidays with the Capps Family

We have a fun little saying around the Capps household for the holiday season.

For both Thanksgiving and Christmas, we are the island of misfit toys.

Not in the literal sense, of course, but in the sense that we open our home to those who may not have a place to have a holiday dinner with loved ones.

It's something we decided to do when autism forced us to abandon the usual "travel and meals at massive family gatherings approach" to the holidays.

In years past, I worked in a newsroom — a place filled with twenty-somethings far away from home and probably stuck working so much around the holidays that making a trip back just isn't possible.

So, we always put the word out around the office.

Lunch is around noon, but come whenever. And no, you can't bring anything (though a bottle of wine or a dessert is always graciously accepted).

A guy I met in Henderson, Mike Bollinger, has been coming to our house for the holidays for years. He also proofreads this magazine every month from his home in the mountains of Virginia.

I suspect that he drives all that way more for my mother-in-law's macaroni and cheese casserole than for our company, but we love having him all the same.

My point is this: Whether you're hosting a traditional family dinner, piling in the car to attend one or sitting down in a restaurant for Thanksgiving dinner, find a way to make the day special for someone else.

You'll find that, in so doing, you'll make it special for yourself, too.

Happy Thanksgiving from all of us here at the Four Oaks Journal!



Randy Capps  
[randy@fouroaksjournal.com](mailto:randy@fouroaksjournal.com)

## FEATURES



## INSIDE THIS ISSUE

**PAGES 4-5**  
**FOES TEACHER AWARDS**

**PAGE 10**  
**RECIPES**

**PAGE 6**  
**GOLF CHAMPIONSHIP**

**PAGE 11**  
**THANKSGIVING DEVOTION**

**PAGE 7**  
**FOES STUDENT DETECTIVES**

**PAGE 14**  
**BUSINESS PROFILE**

## ON THE COVER

Patrons play a game of checkers at Stanfield's General Store.

Photo by Ron Sloan,  
Sloan Communications



### Volume 1, Number 7

A Shandy Communications, LLC publication

General Manager - Shanna Capps  
Creative Consultant - Ethan Capps  
Creative Director - Frank Spurlock

Publisher - Randy Capps  
Editorial Consultant - Mike Bollinger

Interested in advertising? Send email to [randy@fouroaksjournal.com](mailto:randy@fouroaksjournal.com) or call 919-980-5522

Story idea or a photo to share? Send email to [hello@fouroaksjournal.com](mailto:hello@fouroaksjournal.com) or mail it to P.O. Box 58, Four Oaks, N.C., 27524

Visit us on the web: [www.fouroaksjournal.com](http://www.fouroaksjournal.com)

Like us at [Facebook.com/FourOaksJournal](https://www.facebook.com/FourOaksJournal)

The Four Oaks Journal is a monthly publication of Shandy Communications, LLC for our Four Oaks neighbors. No part of this magazine may be reproduced without written consent by the publisher. Advertisers take sole responsibility for the validity of their advertisement. ©2015 Four Oaks Journal. All rights reserved.

# Four Oaks Elementary teacher receives American Legion employee award



Pictured are, from left, Kay Surles, American Legion Auxiliary; Donna Moore, FOES assistant principal; Holly Nord and Michael Avery, FOES assistant principal.

The American Legion Auxiliary Post 346 presents an award each month to an outstanding staff member at Four Oaks Elementary School. Mrs. Kay Surles, from the auxiliary, presented Holly Nord with September's employee of the month award. She received a certificate, balloons, a gift card and a bag of school supplies.

"Mrs. Nord is instrumental in our transportation processes, our back pack buddy program and our PEACE center," said Kathy Parrish, principal of Four Oaks Elementary.

*Submitted by Johnston County Schools*



**FARM  
BUREAU  
INSURANCE**

Auto • Home • Life  
Health • Business  
Retirement

An Authorized Agent For



BlueCross BlueShield  
of North Carolina

***Your Neighborhood Agent***  
- Four Oaks Native -

**Tommy  
Heritage**

AGENT • LUTCF  
1120 NC HWY 242 N  
PO Box 840  
Benson, NC 27504

BUS: **919.894.7600**  
CELL: **919.625.1509**  
tommy.heritage@ncfbins.com



***Helping you is what we do best.***



**THE VINE  
& BRANCH**

FLORIST & GIFTS

**Florist & Gifts**  
Interiors  
Painted Furniture  
Home Décor

Don't miss our  
**Christmas Open House**  
Nov. 10, 4-8 p.m.

303 N. Main St. • Four Oaks  
**919.963.3000**  
thevineandbranch@hotmail.com

# Four Oaks Elementary teacher receives Outstanding Math award

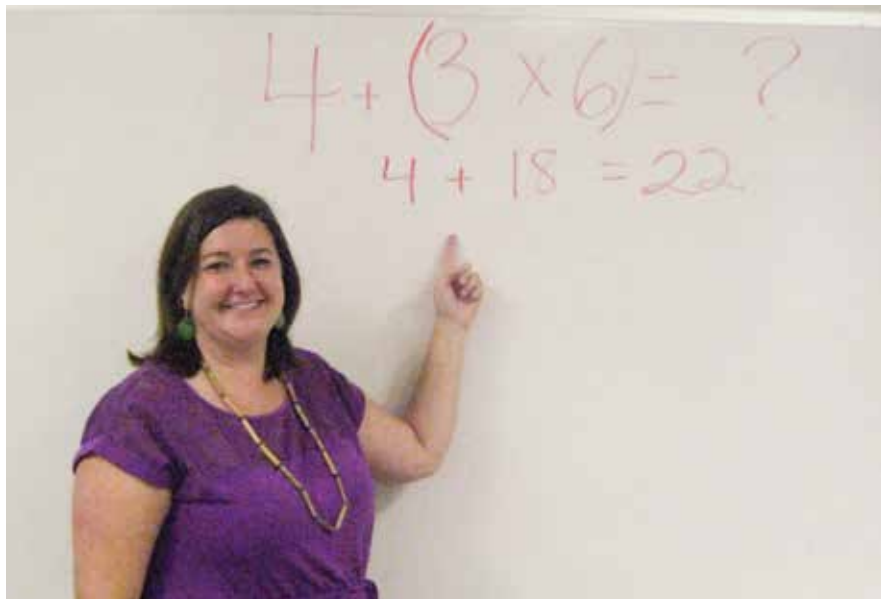
Lauren Strickland, fifth-grade math and science teacher at Four Oaks Elementary school, has been selected as the 2015 North Carolina Council of Teachers of Mathematics Outstanding Elementary School Mathematics Teacher for Johnston County Schools.

Mrs. Strickland will be recognized and receive her award on Thursday, Nov. 5, at the annual North Carolina Council of Teachers of Mathematics conference in Greensboro.

"I am so proud of Mrs. Strickland for being recognized for this accomplishment," said Kathy Parrish, principal of Four Oaks Elementary School. "She represents our school and our county well with her mathematical knowledge and expertise."

Strickland has been teaching for eleven years.

*Submitted by Johnston County Schools*



## Meet Our KS Wealth Management Services Team!

KS Bank has added Trust Services to KS Wealth Management Services. With this addition, KS Bank now offers a fully integrated package of financial solutions to meet the needs of those with modest or considerable assets.

Our Wealth Management team members are (left to right) Jim Watts, Senior Portfolio Manager; Nikki Murray, Wealth Management Assistant; Matt Keen, Wealth Consultant; Roger Thomas, Senior Wealth Consultant; and Tim Britt, Chief Wealth Officer.



**KS** | **Wealth Management Services**

106 West Wellons St., Four Oaks  
**919.963.2112**  
[www.ksbankinc.com](http://www.ksbankinc.com)

Investments managed by KS Bank's Wealth Management department are not deposits; not insured by the FDIC or any other government agency; not guaranteed by KS Bank; and subject to risk and may lose value.



# Fifth-Annual Johnston County Men's Amateur Golf Championship

The Fifth-Annual Johnston County Men's Amateur Golf Championship, presented by House-Autry Mills of Four Oaks and hosted by the Four Oaks Area Chamber of Commerce, was held on Oct. 9-11 at the Neuse Golf Club in Clayton.

## The 2015 Johnston County Men's Amateur Golf Champions:



Men's - EJ Scheel from Wilson



Senior - Mike Allen from Four Oaks



Super Senior - Aaron Cadle from High Point



Lowest County Score - Josh Canipe from Clayton

The Four Oaks Area Chamber would like to thank their players, sponsors, volunteers and the Neuse Golf Club for making the Johnston County Men's Amateur Golf Championship a success.

# Four Oaks students learn 'detective' skills

Fifth-grade students and English Language Arts (ELA) teachers at Four Oaks Elementary School recently took on the role of "Main Idea Detectives."

According to Tyler McKenzie, fifth grade English Language Arts teacher, becoming a Main Idea Detective helps students to understand how to search for context clues in order to identify the main idea of a passage they have read.

Participating students visited different stations throughout their classroom where they worked together to find clues, use inference skills and create main idea sentences for given pieces of text.

*Submitted by Johnston County Schools*



Four Oaks Elementary fifth-grade teachers, from left, Jayne Fell, Tyler McKenzie, Michelle Partridge and Katie Summerlin all dressed as "Main Idea Detectives."

## Share your memories!

Don't forget to send us your Christmas recipes, New Year's resolutions, Valentine's Day wishes and anything else you'd like to share.

Email them to us at [hello@fouroaksjournal.com](mailto:hello@fouroaksjournal.com) or mail them to us at P.O. Box 58, Four Oaks, N.C. 27524.



**JOIN US FOR THE SIP & SHOP**  
**TUESDAY, NOV. 10 FROM 4 - 8PM**

WINE TASTING • FOOD SAMPLES • GIFT BASKET DRAWING

105 N. MAIN ST. • FOUR OAKS  
919 • 963 • 9607

**Serving ALL**  
**Your Pet Care Needs**

Boarding | Grooming  
Comprehensive Veterinary Care

**10% OFF BOARDING**  
(Mention this ad)

**Quality Care Animal Hospital**

5941 US Hwy. 301 South, Four Oaks

**919.963.3044**





Submitted by Melissa Eakin

Photos by Ron Sloan,  
Sloan Communications

# STANFIELD'S GENERAL STORE BRINGS SOMETHING OLD, AND NEW, TO FOUR OAKS

"Is that thing real?" I asked in the general direction of the front counter as I came in to Stanfield's General Store on Main Street in Four Oaks, bypassing pumpkins and mums just outside the door.

"Yeah, he's real. Well, he was. Rufus stuffed him." Store owner David Stanfield stood behind the long wooden counter looking towards the huge wild turkey gobbler that was part of his fall window display, his smile filled with a warmth that crinkled the corners of his eyes.

"Rufus?" I've always been bad with names.

"Owns Johnston County Hams," he said. "He does some taxidermy too. That's his boar on the wall over there." He pointed to his left where the black head of an intimidating animal presided over racks of plumbing fixtures and hardware I'd have been hard pressed to identify.

I spent several minutes just wandering around, peering in glass cases containing pottery and handmade jewelry, a refrigerated case of Ashe County Cheese and Johnston County Hams products, shelves of local wines and craft beer, and handcrafted wooden toys, one of which I was smitten with immediately.

It was a system of ramps and pulleys down which you rolled marbles, each one clacking its way in succession down and down to a carved tray at the bottom. It felt like something straight out of Santa's workshop. I made my way up to the counter where Stanfield still stood.

The front door opened and a man walked in, throwing a hand up in greeting as he walked toward the back of the store. David returned

the gesture and grinned. "That's my employee, Scott Johnson," he said by way of explanation. "He handles the store when I can't be here."

A remarkable variety of antiques were behind the register. "Most of this is stuff I've collected over 40 years at flea markets and antique stores," he said, gesturing to shelves containing everything from an old brass spittoon to two wood and metal contraptions, which, he informed me, were tobacco looping horses.

To me, they looked not unlike spindly bicycle racks. I wasn't familiar with their purpose so I got a brief lesson in their use from Stanfield, who had himself starting "handling" tobacco when he was around eight years old.

"I had this wooden horse in here," he said, pointing to the one closest to him. "And a man came in one day and said 'you don't have a metal one' and I told him I hadn't ever seen a metal one." Scott spoke up from somewhere among the shelves, saying he'd worked with metal ones in his days in tobacco. "Y'all had the metal ones?" David's eyebrows rose. "Y'all were high-class farmers."

"Are you from this area originally?" I asked, sure I knew a Johnston County accent when I heard one.

"I'm from Smithfield," he affirmed, nodding. "I grew up there but often came into Four Oaks with my Granddad and he would always



Melissa Eakin



stop by this store. I moved to the Four Oaks area near Barefoot's store in '79."

"What did you do before opening this store?" I asked.

"I'm a contractor. Home improvement projects," he said. He told me how he'd been helping a friend of his build a house near Boone. He'd admired the nearby town of West Jefferson, where he'd discovered Ashe County Cheese.

"I went up there and watched how they made it," he said as his eyes roamed over the stock of bottles and jars on the shelf just behind me. "Then the Nehi, RC Cola, Orange Crush, Cheerwine, Sun Drop... they're all bottled in West Jefferson too. They're made with real sugar like they were when we were kids."

I was curious as to how a home improvement contractor came to own a general store.

"Well, these buildings came up for sale and I bought them," he said. "I was going to fix them up and put my woodworking shop in one of them. But folks kept saying I should open a general store, that there's always been a general store in Four Oaks."

I had dim memories of the old Austin's Feed Store as it was when I was growing up in the 1980s. I rarely went in with my dad or grandpa, impressed as I was that it was a man's place where mysterious and masculine things were discussed, bought, and sold.

From the sidewalk outside, I could see racks of denim overalls, boxes of work boots and shelves of mystifying objects in the shadows, the faint smells of fertilizer, raw lumber, and tobacco wafting out the door.

Years later when I was in college, I worked as a teller one summer at the downtown branch of Four Oaks Bank where Aubrey Austin, the owner of Austin's Feed Store, was a regular customer.

He'd walk up the sidewalk from his store just a few doors down almost every day. He knew all the tellers by name and I remember the day he especially distinguished me.

He came in one morning, after the early rush had settled down. Approaching my window, he said, "Young lady, come out here just a minute. I've got something to give you."

Surprised, I walked around the counter and out the door into the lobby. In his hand, he held a small bundle wrapped in a paper towel. He held this out to me, shaking it



slightly and nodding his head to indicate I should take it. I unwrapped the paper towel and discovered a packet of saltine crackers and a Saran-Wrapped slice of bright-orange hoop cheese.

I looked up into the lined face beneath the brim of a trucker hat, unsure what to say. "Now, I want you to eat every bit of that." He spoke without the hint of a smile. "You ain't big as a d--- peanut." Not knowing whether to laugh or offer a solemn handshake, I suppressed a smile and thanked him, assuring him I'd eat every bit. I was struck by this humorous but thoughtful gesture from a man whom I'd come to think of as rather stern and no-nonsense. It made an impression of gruff kind-heartedness I've remembered ever

since.

"Is anything here original to the old feed store?" I asked David, looking around the store at the array of antiques. Everything looked to me like it had sat where it was for generations.

"Well, I bought the Austin's Feed Store sign and the old cash register," He gestured to a hulking machine with brass buttons and levers on his right. "This counter too, that's from the old store." I realized they looked so at home because they were.

A pot-bellied stove sat in the center of the floor just beyond a pair of antique coin-operated checkerboards. I asked if it was original to the store but no, it had replaced the old one, which had become rusted and



unfit for use over the years. David looks forward to cranking up the stove when the weather turns cold.

I asked him how he chose the assortment of food and products he sold. There were jars, bottles, and cans on the rows of shelves, many bearing the Stanfield name. Pickles, jams, jellies, barbecue and hot sauces, peanuts and cheese straws, all reminding me I hadn't yet had lunch.

"I went to the Got to Be NC food show in Raleigh and just tasted different products. I've also had people call me and send me samples. I'll let customers try them and I'll ask, 'What do y'all think?'"

As for the plumbing, electrical, hardware, and landscaping supplies he sells: "I just got things I liked and used in construction and yard work. Then I've added things as people asked for them."

He showed me a notebook behind the counter where he keeps a list of products customers request that he stock. He noted with a smile that most everything he stocks is made locally in Johnston County, like the Johnston County Hams products, or at least made in North Carolina.

Of the crafts in the store, he said that local artists just got the word out and brought their crafts to him themselves. He sells pottery from a woman several streets away, hand-made wreaths and jewelry, even art made from painted horseshoes. An adorable orange horseshoe pumpkin sat in the front window.

"There are a lot of local artists that want to be able to show and sell their stuff," he said. "So I'm giving them a place to do that."

A couple of customers came into the store and out of the rain that heralded the passing of Hurricane Joaquin off the coast. There was lively discussion of the weather and rough landings at RDU in past storms, along with the purchase of a glass-bottled soda and a pack of nabs. These were familiar faces. They laughed and exchanged jokes.

When I asked about one I didn't quite get, David grinned, shook his head and said, "That's an inside joke," and, raising his voice slightly to reach the others, "and it's going to stay inside."

More laughter at this as they wandered off to peruse the aisles. I started eyeballing the cheese crackers near the register and realized I was thoroughly enjoying myself in this old-timey store with the rain pounding the sidewalks outside.



This was a place to get comfortable, put the iPhone away, grab a drink and a snack, and slow down with a game of checkers for a dime and some conversation. These places still exist and I'm grateful.

When you're constantly ducking into and out of giant, impersonal chain stores, it's hard to realize that the general store is alive and well in places like Four Oaks and not just in televised versions of an America

from the past. This instilled me with a quiet relief, knowing there's still a place nearby where I can come to find the little things that make me smile, things I loved as a kid.

There are rumors of bluegrass jam sessions on Thursday nights in the coming months. Count me in.

*Melissa Eakin can be reached at  
mms.eakin@gmail.com*



# Recipes

## Meatloaf

By Jane Austin Lee

### Ingredients:

2 lbs. ground beef  
3 tablespoons chopped onions  
2 cups of saltine cracker crumbs  
2 eggs  
Small bottle of ketchup  
Mix ingredients and mold into a loaf in an oblong pan.

### Sauce:

Small bottle of ketchup  
3 teaspoon of worchestershire sauce  
3 tablespoons brown sugar  
1/2 cup water  
couple shakes of Texas Pete  
Mix and pour over meat. Bake one hour at 350 degrees.

## Chicken Bog

By Randy and Shanna Capps

### Ingredients:

Rice (2 cups)  
Chicken breast (1-1.5 pounds)  
Turkey sausage (1 pound)

### Directions:

1. Boil slightly more than 4 cups of water in a large pot. Add plenty of salt and a little pepper.
2. Slice up the chicken breast and sausage into bite size pieces.
3. When the water starts boiling, add all of the meat. Reduce heat slightly and boil until chicken is cooked.
4. Stir in the rice and wait for the mixture to return to a boil.
5. Reduce heat to low and cover the pot. Cook for about 25 minutes, or until the water in the pot is gone.
6. Stir to mix rice and meat. Enjoy!

## Chicken or Turkey Tetrazzini

By Margaret McLemore Lee

### Ingredients:

2 or 3 cups cut up cooked chicken or turkey  
1 cup chopped onions  
1 cup chopped free peppers

1 cup chopped celery  
Cook onions, green peppers and celery in chicken stock until tender

### Mix together:

1 large jar of pimentos  
1 can mushrooms  
1 can cream of mushroom soup  
1/2 lb. to 1 lb. macaroni  
Grated cheese  
Add chicken or turkey and all other ingredients together and bake for 30 minutes at 350 degrees.  
Add grated cheese and cook until cheese is melted.

## Honey Glazed Carrots

By Shamrock's Buzzy Bee

### Ingredients:

1 pound carrots sliced or baby carrots  
2 tablespoons Shamrock's Buzzy Bee Honey  
1 tablespoon butter  
Ground nutmeg, if desired

### Directions:

1. In a 2-quart saucepan, place carrots in 1 inch of water. Bring to a boil; reduce heat to low. Cover and simmer for 10 to 15 minutes until tender. Drain.
2. Add honey and butter to carrots in saucepan. Cook, stirring frequently until butter is melted and carrots are glazed.
3. Sprinkle with nutmeg.
4. Enjoy!

## Cranberry Congealed Salad

By Jane Austin Lee

### Ingredients:

2 — 3 oz. packages of cherry or raspberry Jello  
1 can (13 1/2 oz.) pineapple tidbits  
1 cup of cold water  
1 can whole cranberry sauce

### Directions:

Drain pineapple and save juice. Add enough water to make 1 cup liquid. Bring to a boil and dissolve jello. Add 1 cup cold water and chill until thick but not set. Add cranberry sauce and pineapple and pour into an oblong dish. Put in the refrigerator until firm.

## Sweet Potato Casserole

By Jane Austin Lee

### Ingredients/Directions:

Cook 5-6 sweet potatoes and let cool — peel and mash.  
2 eggs  
1 cup of milk 1 cup of sugar  
3/4 stick of melted butter  
1/2 teaspoon nutmeg  
1/2 teaspoon cinnamon  
Mix all of this with the mashed sweet potatoes and put into baking dish.

### Topping:

3/4 cup crushed Frosted Flakes or Corn Flakes  
1/4 cup brown sugar ~ packed  
1/2 cup chopped pecans (optional .. if anyone has peanut allergies)  
3/4 stick butter, melted  
Pour over the top of the potatoes and bake for 30 minutes at 400 degrees.

## Honey Chocolate Mini Cheesecakes

By Shamrock's Buzzy Bee

### Ingredients:

Vanilla wafers  
1 package (8 oz) softened cream cheese and cream  
1/2 cup honey  
2 eggs  
1/4 cup sour cream  
Dash vanilla or almond extract.

### Directions:

1. Line cupcake tin with paper cupcake holders. Put in 2 vanilla wafers in the bottom of each cup. Drizzle melted chocolate and honey over each wafer.
2. Take 1 package (8 oz) softened cream cheese and cream with 1/2 c honey with mixer. Continue mixing, adding 2 eggs, 1 at a time. Add 1/4 c sour cream and dash of vanilla or almond extract.
3. Fill each cup with some of this mixture. Bake at 350 for 15 min.
4. After cakes are done and cool, drizzle over more melted chocolate and honey. (You can of course, omit the chocolate and honey drizzling and put on cherry or blueberry pie topping).



# Thanksgiving: **A holiday or an action?**

Is Thanksgiving a holiday or an act of giving?

Is Thanksgiving one day or is it a way of living?

Thanksgiving, the holiday, is on the fourth Thursday in November every year. The original harvest meal was in 1621 with the pilgrims.

People celebrate Thanksgiving every year in different traditions. Some have families, cook turkey and watch football all day. Some families hunt all day and then join the family at night for a great meal. Some people go on a vacation with the family. Some people get ready to shop all night and the next day for the Black Friday deals.

During these festivities, people sometimes talk about what they are thankful for, they hopefully enjoy the company of family and it marks the beginning of the Christmas season.

But, is Thanksgiving a holiday or an action?

In God's Holy Word, thanksgiving is referenced as a verb, an action. In Psalm 69:30, we are to glorify God with thanksgiving (an action).

*Psalm 95:2 (NIV). Let us come before him with thanksgiving and extol him with music and song.*

We are to go before our God with thanksgiving. We are to do something.

*Psalm 100:4 (NIV) Enter his gates with thanksgiving and his courts with praise; give thanks to him and praise his name.*

We are to enter his House of worship with thanksgiving — doing something.

The Lord speaks of thanksgiving as doing something, not necessarily one day of the year. It's an everyday action.

We are to have thanksgiving in our life daily. People should feel Thanksgiving daily in how we act and live. Our calendars should have Thanksgiving on every day, not just the 4th Thursday of November.

Let's all decide to live a thanksgiving life every day and not just on Thanksgiving Day.

*Submitted by Jeanie Benson*





**SAVE THE DATE**

# COMMUNITY CALENDAR

**Every Wednesday, 10:30 a.m.**

**Story Time**

James Bryan Creech Library, Four Oaks  
Come out for story time at the library each Wednesday morning. For more information, call (919) 963-6013.

**October 31, 9 a.m.**

**Johnston County Football League**

Four Oaks at Princeton

**October 31, 6 to 8 p.m.**

**Halloween**

Four Oaks will observe Halloween between 6 and 8 p.m.

**October 31, 6 to 9 p.m.**

**Community Halloween Party**

Four Oaks Civitans Building  
(Near Four Oaks Elementary)  
Marvar'lus Snead, along with his friends, family, volunteers and sponsors, is hosting a Halloween Party. There will be a costume contest, trick-or-treating and a scavenger hunt. Children must be accompanied by a parent or adult to attend. For more information, call Hazel Stokes Snead at (919) 262-6923.

**November 6, 7:30 p.m.**

**High School Football**

South Johnston at Smithfield-Selma

**November 10, 4 to 8 p.m.**

**Explore, Sip & Shop, Downtown Four Oaks**

Take a tour of downtown businesses and discover what shopping locally in Four Oaks has to offer. For more information, call the Four Oaks Area Chamber of Commerce at (919) 963-4004 or email [info@fouroaksareachamber.com](mailto:info@fouroaksareachamber.com).

**November 13, 7 to 10 p.m.**

**B2B Empowerment Conference, Cornerstone**

**Baptist Church, Hwy. 701, Four Oaks**

Evangelist Jacqueline Gathers' Outreach Ministries is hosting a Blessed to Bless (B2B) Empowerment Conference. This session is the Sister Circle for women — come out for motivational sessions, praise and worship, pastor's panel discussion and inspired word of God shared by anointed speakers. For more information, call Evangelist Gathers at (919) 391-8087.

**November 14, 10 a.m. to 2 p.m.**

**Bethel OFWB Church Woman's Bazaar**

Hwy. 96, Four Oaks - Homemade baked goods, soup, Brunswick stew, chili, hot dogs, crafts and second-time around items. For more information, contact Carolyn Best at (919) 894-3865.

**November 14, 11 a.m. to 3 p.m.**

**B2B Empowerment Conference, Cornerstone**

**Baptist Church, Hwy. 701, Four Oaks**

Evangelist Jacqueline Gathers' Outreach Ministries is hosting a Blessed to Bless (B2B) Empowerment Conference, and the whole family is welcome for this session. The theme is Blessed to Bless (B2B). No matter how little or how much we have, we are blessed by God to be a blessing to others. Various vendors will be on-site for both days of this event. Sponsored by Phenomenal Women of Purpose, Inc. For more information, call Evangelist Gathers at (919) 391-8087.

**November 16, 2 to 6:30 p.m.**

**American Legion Post 346 Blood Drive**

Highway 301, Four Oaks - Give the gift of life in your own back yard. Refreshments provided by the American Legion Post 346 Ladies Auxillary. To schedule an appointment, visit [redcrossblood.org](http://redcrossblood.org) and enter the sponsor code "Four Oaks" in the field provided. For more, call (919) 963-4004.

**November 25, 4 to 6 p.m.**

**Thanksgiving Community Dinner**

Four Oaks Fire Department, Keen Street  
A free community Thanksgiving dinner will be served. Sponsored by Serve the Need in Johnston County, Heaven's Gate Ministries and Four Oaks Area Ministries. For more information, call (919) 320-7387.

**November 27, 11 a.m.**

**Clothing Closet and Food Pantry**

Four Oaks Farmers Market  
For details, contact John Jernigan at Lighthouse Christian Fellowship at (919) 320-7387.

**November 28, 9-11 a.m.**

**A-maze-ing Water**

Howell Woods

Imagine turning on your water tap and having everything that you dumped into the gutter last week flow into your glass. This program will describe urban forms of pollution, provide reasons why people should monitor what they put on their lawns or in the streets, and identify ways to treat urban runoff. Cost is \$15. For more information, call (919) 938-0115.

**December 5, 9 a.m. to 1 p.m.**

**Soap Crafting**

Arboretum at JCC

Looking for the perfect Christmas stocking stuffer? Create decorative soaps in time for the holidays. Participants will go home with one pound of hand crafted soap. Cost is \$25. For more information, call (919) 209-2052.

**December 12, 9 a.m. to 1 p.m.**

**Wreath making with Natural Materials**

Arboretum at JCC

Create beautiful wreaths from natural materials for your holiday door! This 'hands-on' workshop will cover materials for wreath making and weaving them into attractive wreaths. Each participant leaves with a beautiful, festive wreath. Cost is \$25. For more information, call (919) 209-2052.

find us on  
**facebook**



To add your  
organization's events  
to the calendar,  
email us at  
[hello@fouroaksjournal.com](mailto:hello@fouroaksjournal.com)

## Get to know your local Chamber, businesses on Nov. 10

It's as much a gathering place in Four Oaks as any restaurant or salon, but it's not where you go to shop.

A visit to Katrina Allen's office at the Four Oaks Area Chamber of Commerce is more about talking — sometimes about business, and sometimes not.

No matter the conversation, she's always ready to help anyone, from the largest corporation to the small family-owned shop run out of a spare bedroom, grow their business.

"The Chamber's purpose is to advance the economic well-being of Four Oaks businesses, and the community," Allen, who serves as executive director for the Chamber, said. "What I do is connect and develop the businesses and the community. We're the in-between."

The Chamber was founded in 1957 by area business owners and community-minded citizens to offer support for area business outside of the usual government structure.

"Mrs. Jackie Parrish was a founding board member back in 1957, and she's still a board member today," she said.

The Chamber also serves as the bridge between



Residents gather outside of Southern Roots Boutique during the last Sip and Shop event back in August. (Photo by Katrina Allen)

the community and would-be business owners and residents.

"We do business relocation and residential relocation," Allen said. "We do relocation packages. We do business classes as needed. We do mentoring for small businesses and start-up businesses. Anything we possibly can to make Four Oaks a better place."

Despite its community-minded approach, the Chamber is not a Town of Four Oaks entity. The town is, however, a sponsor of the Chamber.

"We are funded by memberships, donations and sponsorships," she said. "Without

members, we don't exist. Without sponsorships, we don't function. Without donations, we can not function. Whether you're an individual, business owner, a corporation — anyone can be a member, donate or sponsor."

These funds cover operating expenses and fund scholarships, business services and events.

"If something is done in Four Oaks that is not done by a church or a school, it's usually done by the Chamber," she said.

### Sip and Shop

One such event is the Explore Four Oaks Sip and Shop, set for Nov. 10 from 4 to 8 p.m.

"It's a group of local businesses that will basically have open houses at the same time," she said. "It's a way to get, not just the local community, but people outside the community, to see what your downtown and your businesses have. We do invite everyone. You don't have to be a chamber member to participate."

There will be a \$100 shop local gift certificate as a prize for patrons, and at press time, 12 businesses will be taking part in the event.

*For more information on the Explore Four Oaks Sip and Shop, or to learn more about Chamber membership, call 919-963-4004 or email Allen at [fouroaksareachamber@gmail.com](mailto:fouroaksareachamber@gmail.com).*

**DOUBLE A**  
LANDSCAPING & LAWN CARE, LLC

**10% OFF** YARD SERVICE  
with maintenance agreement

**HOLIDAY DECOR INSTALLATIONS**

FREE ESTIMATE!  
CALL TODAY! **919.796.4415**  
[doublea landscaping.com](http://doublea landscaping.com)

**Lower rates**  
without lower standards

*We are the best in customer service for your home, auto, renter, life and business insurance needs.*

**Lee Insurance Agency, LLC**  
Carrie Lee • Miranda Bailey • Mike Naquin  
119 W South Railroad St. • Four Oaks  
[LeeInsuranceNC.com](http://LeeInsuranceNC.com)

**Trusted Choice**

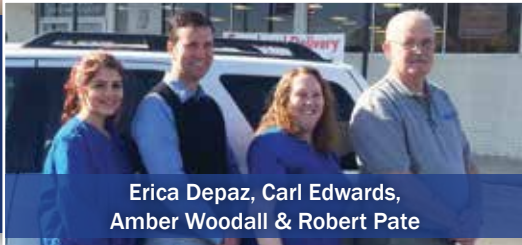
Call today for a free quote  
**919.963.2059**





# VACCINATE BEFORE IT'S TOO LATE

FLU | SHINGLES | PNEUMONIA



Erica Depaz, Carl Edwards,  
Amber Woodall & Robert Pate

## FREE LOCAL DELIVERY

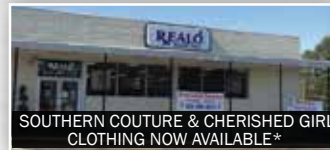


# REALO

DISCOUNT DRUGS

realodrugs.com

\*Four Oaks location only.



6030 US Hwy 301 South • Four Oaks, NC  
**919.980.4031**  
Mon-Fri 9am-6pm | Sat 9am-2pm



601-D North 8th Street • Smithfield, NC  
**919.934.2111**  
Mon-Fri 9am-6pm | Sat 9am-2pm

## NOTHING SAYS HOMECOMING QUITE LIKE BBQ!



For more than 65 years, White Swan has been a part of schools, families and churches gathering for Homecoming in the Fall.



Let us be a  
part of your next  
Homecoming

CALL US TODAY!  
**919.934.8913**



Highway 301 South, Smithfield | [www.whiteswanbarbeque.com](http://www.whiteswanbarbeque.com)



# PAPA'S SUBS & PIZZA

# WE DELIVER!\*

# 919.963.9999

5831 U.S. Hwy. 301 South, Four Oaks

\* Limited area. Charges may apply.

Two Medium 2-Topping Pizzas <b>\$18.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	Two Large 2-Topping Pizzas <b>\$20.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	Two X-Large 2-Topping Pizzas <b>\$22.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	<b>GLUTEN-FREE PIZZA</b> NOW AVAILABLE <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>
20 BBQ or Hot Wings & Garlic Knots <b>\$19.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One Large 1-Topping Pizza & 10 Wings <b>\$20.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One Large 1-Topping Pizza, 1 Reg. Cheese Stix & 10 Wings <b>\$25.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	Your choice of Spaghetti, Lasagna or Ziti with Side Salad <b>\$8.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>
One Medium 2-Topping Pizza & 5 Wings <b>\$17.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One Large 2-Topping Pizza & 5 Wings <b>\$19.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One X-Large 2-Topping Pizza & 5 Wings <b>\$22.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One Medium Specialty Pizza with 10 Wings <b>\$20.99</b> One Large Specialty Pizza with 10 Wings <b>\$22.99</b> One X-Large Specialty Pizza with 10 Wings <b>\$24.99</b> <i>Try Steak, Chicken or White Pizza for \$2 more</i> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>
6" Sub with French Fries or Chips & 16-oz drink <b>for only \$5.99</b> or 12" Sub with French Fries or Chips & 16-oz drink <b>for just \$8.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	2 Calzones or Strombolis & 12 Garlic Knots <b>\$20.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	One X-Large 2-Topping Pizza & Regular Cheese Stix <b>\$22.99</b> <small>PAPA'S PIZZA Expires 11/30/15. Must present coupon. FOJ</small>	

WE DON'T JUST COMPETE.  
**WE LIGHT THE WAY.**

**CALL TODAY!**

**919.963.9999**

## TOP 10 REASONS TO CHOOSE PAPA'S PIZZA

1. OUR DOUGH IS MADE FRESH DAILY
2. ALL VEGETABLES ARE CUT FRESH DAILY
3. OUR SAUCE IS MADE FRESH DAILY – NO PRESERVATIVES
4. FRIENDLY ATMOSPHERE
5. WE TRUST OUR CLIENTS
6. NEIGHBORHOOD PIZZA PLACE FOR OVER 15 YEARS
7. MORE THAN 40 YEARS COOKING EXPERIENCE
8. GRADE A FOR MORE THAN 15 YEARS
9. CHECK OUR SANITATION GRADE ON WRAL.COM
10. NO. 1 IN CUSTOMER SERVICE