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Educating Our Children, Modern Day Civil Rights

By Peter Bramble

It is a well-established fact that education is the passport to success in America. If that is true, then the schools, its teachers and management—school boards and local governments—have the keys to helping our children, of all races and social status, to navigate their way to success.

From all the reports we are receiving, American Public Schools charged with the responsibility of educating children are failing massively. This is very troubling, especially, at this time, when on the global stage, lesser nations are beating Americans in Math, Reading and Science at an embarrassing rate. In some areas, American students are scoring near the bottom or at best in the middle. China and India are beating us academically, coming and going. And that cannot be seen as good news for the future of America on the world stage.

Wherever the problems lay, they must be corrected and very soon. We must take a quick look at the curriculum, funding, management and societal norms if we are to get a handle on the problem and correct it before more of our children are harmed.

The Curriculum: what should we be teaching children in our schools today if they are to be adequately prepared to compete with children from other nations in the world economy? The old answer was very clear: Reading, Writing and Arithmetic. But while those basics are necessary and foundational, the new curriculum for our times needs to be built around the STEMs—science, technology, engineering and math.

Continued on page 12

National Adoption Month

Addressing Black Youth's Hair Care Needs While Building New Families



Cosmetologist Shauntavia Logan, a future adoptive parent Dina Brown, and Rob's Barbershop Community Foundation's Managing Director Robert Cradle pose with the blow dryer and practice mannequin. Brown received training and supplies free of charge for a haircare session held at Textures Hair Salon located in Odenton, Md. to support her needs to learn hair grooming techniques for African American children who are in her care. During National Adoption Month in November, it is a prime time to remember that many children of color are waiting for forever homes. Post-adoption services—including hair grooming— help support prospective African American, Caucasian, and others who seek to support youth. (See article on page 13) Courtesy Photo/Robert Cradle

CCBC awarded \$30,000 grant and 100 laptops from Comcast for workforce development

Baltimore County, Md.— Community College of Baltimore County (CCBC) is the recipient of a \$30,000 grant and 100 new laptops from Comcast. The grant will help students who lack resources through the college's Student Emergency Aid Fund while the laptops will go to students enrolled in CCBC certificate and adult literacy education programs.

Officials from Comcast presented CCBC with the donation and helped to distribute the laptops on Thursday, November 11, 2021, outside the Administration Building at CCBC Essex Campus.

"Providing today's workforce with the skills and tools to succeed in today's increasingly digital world is a key priority for us as we continue our efforts to help close the digital divide," said Misty Allen, VP of Government and Regulatory Affairs for Comcast's Beltway Region. "We're thrilled to be supporting CCBC in an effort to increase economic mobility and opportunities for the adult learners in its programs."

Beyond the financial grant and laptop donation, Comcast is focused on increasing digital equity with its Internet Essentials program, the nation's largest



The \$30,000 grant awarded to CCBC will support the Student Emergency Aid Fund and the laptops will be given to students enrolled in Adult Literacy Education Programs. (Above) On Thursday, November 11, 2021, the laptops were distributed to the students outside the Administration Building at CCBC Essex Campus. Courtesy Photo/Comcast

and most comprehensive broadband adoption effort for low-income households. Over the past 10 years, Internet Essentials has connected a cumulative total of 192,000 Baltimoreans.

Comcast is also supporting the Emergency Broadband Benefit (EBB), a temporary benefit program from the federal government designed to help qualified low-income households with a credit of up to \$50 per

month (up to \$75/month for customers in Tribal Lands) until the program's funding runs out. This gives new and existing customers the opportunity to apply the credit to all tiers of Xfinity Internet service, including the full monthly cost of Internet Essentials.

Throughout the pandemic, CCBC has made every effort to lessen the burden on students by keeping its doors open for those who found remote learning challenging, providing tuition-free opportunities for students and making online on-campus labs available for those who lacked Internet service. The donation from Comcast increases CCBC's ability to connect students with resources that can help them be more successful in their academic pursuits.

"We are thankful to Comcast Internet Essentials for the laptops and their generous donation to our Student Emergency Aid Fund," said CCBC President Dr. Sandra Kurtinitis. "Our Emergency Fund helps provide assistance with rent, food, transportation, counseling and other human services when they are struggling. We want our students to be successful, and we make their needs a priority."

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A VIRTUAL CONVERSATION WITH

Oprah Winfrey

Interviewed by
Diane Bell-McKoy



15th Annual Ernest Gaines Award winner is Nathan Harris for debut novel, *The Sweetness of Water*

Baton Rouge, La.—Seattle writer Nathan Harris' debut novel, *The Sweetness of Water*, has won the 2021 Ernest J. Gaines Award for Literary Excellence, presented annually by the Baton Rouge Area Foundation to an emerging African American fiction writer. The winner receives \$15,000 to support continuing his craft.

The 15th annual Gaines Award will be presented to Harris on January 25, 2022 at the Manship Theatre at the Shaw Center for the Arts at 6:30 p.m. The award is given to honor the late Ernest Gaines, whose stories gave voice to African Americans in rural areas.

"I'm deeply honored to have been awarded the Ernest J. Gaines Award for Literary Excellence," said Harris. "Mr. Gaines' fiction continues to move readers around the world, but equally important is the impact he had, on a personal level, with communities all across Louisiana and the world. His mission was to promote literacy and a love of literature, and I do not take it lightly that I now have an opportunity to further that mission. I follow in Mr. Gaines' footsteps and the footsteps of previous winners of this award, and that is the greatest distinction of all."

Harris' novel tells a story set in the waning days of the Civil War. The tale is about an unlikely bond between two freedmen who are brothers and the Georgia farmer whose alliance will alter their lives, and his, forever.

In reviewing the book, the *Washington Post* called it a "miracle," particularly because it was, written by a young author. Harris is 29.

Harris graduated in 2020 with a master's in fine arts from the Michener Center at the University of Texas. Before winning the Gaines Award, he was a recipient of the University of Oregon's Kidd Prize and was a finalist for the Tennessee Williams Fiction Prize.

Oprah Winfrey selected the winning book for her global reading club, helping it break into the *New York*



Seattle writer Nathan Harris' debut novel, "The Sweetness of Water," has won the 2021 Ernest J. Gaines Award for Literary Excellence. Harris' novel tells a story set in the waning days of the Civil War. Courtesy Photo/Baton Rouge Area Foundation

Times bestsellers list for two weeks in July 2021.

The Gaines Award is determined by a national panel of judges who selected the winner from 36 entries, a record number of eligible submissions. Because of the strength of the nominated books, the judges short-listed six entries: *The Creatures of Passage* by Morowa Yejidé; *The Days of Afrekete* by Asali Solomon; *How to Wrestle a Girl* by Venita Blackburn; *Libertie* by Kaitlyn Greenidge; *The Ones Who Don't Say They Love You* by Maurice Carlos Ruffin; and *The Prophets* by Robert Jones Jr.

Literary legend Ernest Gaines was a native of Oscar in Louisiana's Pointe Coupee Parish which served as the setting for many of his novels. During his lifetime, he received a National Medal of Arts Award (2013), a MacArthur Foundation's Genius Grant, and the National Humanities Medal among numerous others. He was a member of the French Ordre des Arts et des Lettres. His critically acclaimed novel "The Autobiography of Miss Jane Pittman" was adapted into a made-for-TV movie that won nine Emmy awards. His 1993 novel "A Lesson Before Dying" won the National Book Critics Circle Award for fiction.



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Guest Editorials/Letters

FEMA changing rules that have historically deprived African Americans of crucial aid

By Stacy M. Brown, NNPA Newswire Senior National Correspondent
@StacyBrownMedia

In the past, the Federal Emergency Management Agency (FEMA)—relied on deeds to prove that land belonged to disaster victims before sending relief funds. However, those guidelines proved to deny aid to many African American applicants whose homes or land were inherited informally without written wills.

But, as first reported by NBC News, the rules quietly have changed.

As floodwaters and the after-effects of Hurricane Ida ravaged Louisiana, Mississippi, and eventually wreaked havoc in the northeast, FEMA officials announced that there will be significant changes in how they verify the ownership status of disaster relief applicants, noting that the objective in making the changes is to better assist applicants whose property was inherited without a will.

“What we’re trying to do is make sure that we understand each individual situation is unique and that we need not have a one-size-fits-all approach,” FEMA Administrator Deanne Criswell told the news outlet.

“We’re going to continue to try to improve our program and make additional changes. Some of them we can do right away, like this. Some of them will require some regulatory change,” she said. “But we are really driving hard to make these changes.”

African Americans, particularly those in southern states, have routinely had difficulty proving property ownership.

Even without a damaging natural disaster, the Gullah Geechee community of St. Helena Island told the Black Press last year that they were fighting to protect their lands and the legacy left by their ancestors, who toiled for lifetimes under the brutal oppression of slavery.

Local tax officials held an auction of some of the property on the island belonging to families, citing delinquent tax payments that have accumulated over the years. The descendants who have lived in the Gullah Geechee community, which extends the coastal areas of North Carolina, South Carolina, Georgia, and Florida, possessed deeds but lacked titles to their properties.

Many in the community discovered that their ancestors left no wills and never possessed a title. That was primarily because of oppressive laws.

The freed slaves were deprived of an education and were at the mercy of White men who sold the land for as little as \$1.25 per acre and never provided appropriate sale documentation.

“The heirs don’t have a title in their names,” said Sará Reynolds Green, an activist and farmer who raises produce on the St. Helena plot of land passed down throughout her family’s generations.

While FEMA’s new rules don’t necessarily apply to St. Helena, they should provide a more level playing field for African Americans affected by hurricanes, tornadoes, earthquakes and other disasters.

“Updated guidelines will also expand the options for paperwork renters can submit to prove that they live at affected properties,” the NBC News team reported.

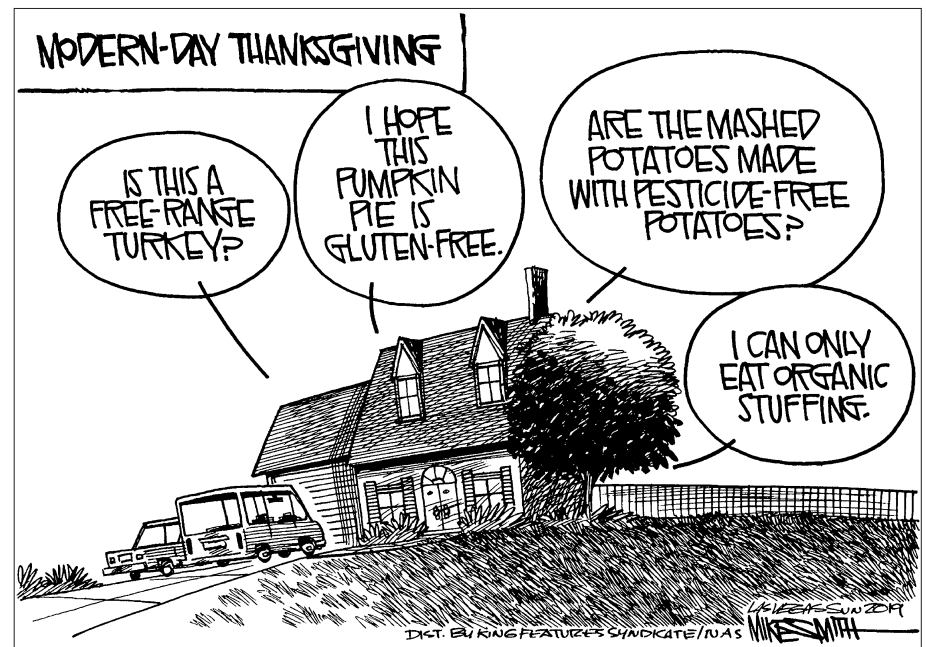
According to the report, “in addition to a written lease or rent receipts, renters will now be able to submit documents such as their car registration and letters from local schools or nonprofits. People in mobile homes will also have the flexibility to submit a letter from the property’s owner.”

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Letters to the Editor

Editor:

Re: Historic infrastructure investments are now law

Today (November 15, 2021), I joined President Biden as he signed the Infrastructure Bill into law—the largest investment in public transit and clean energy transmission in American history.

It took months of work to get to this point, but I am proud to say that this legislation will benefit every member of Maryland’s 7th Congressional District—that’s why President Biden came to the Port of Baltimore just last week to promote its historic passage.

Here is some of what the new law will do for you and your family:

-Improve Maryland’s transportation infrastructure: \$4.5 billion invested in roads, highway, and bridge maintenance.

-Improve Maryland’s Public transportation: \$1.7 billion invested in the Baltimore public transportation options in Maryland.

-Expand affordable Internet

access: \$100 million will be allocated to the over 148,000 Marylanders that lack Internet access.

-Improve Maryland drinking

water: Nearly \$850 million will be spent to ensure access to clean, safe drinking water to every Marylander.

With the size and scope of this package, every resident of Maryland’s 7th Congressional District will see tangible benefits. These are the kinds of improvements in everyday life that my Democratic colleagues and I strive to bring to you and your families, and it’s an achievement we can all be proud of.

Thank you for allowing me the honor of delivering progress to the communities we share and love.

U.S. Rep. Kweisi Mfume (MD-07)
Baltimore, MD.

When sending letters to the editor, your correct name, address and telephone number must be included with your submission.

Please send your letter to: Letters to the Editor

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MBE aka Minority Businesses Eliminated:

Thanks to waning interest in Maryland's MBE program due to lack of oversight, enforcement

By **Lou Fields**

Thirty years ago, while attending a meeting of the Baltimore City Board of Estimates, I met a Minority Business Enterprise (MBE) warrior known as Jolly. He was the president of the Maryland's Minority Contractors Association. His full name was Arnold Merion Jolivet, Sr., an attorney who was an alumnus of Morgan State University and the University of Maryland Law School.

I wondered how this dedicated minority business advocate could have earned the nickname Jolly. He was at that Board of Estimates (BOE) meeting raising holy heck about the lack of Black Business inclusion on Baltimore City contracts, which meant the denial of millions of dollars for Black businesses in the construction trade and other industries. Jolly was one of Baltimore's most revered fighters and advocates for Black business inclusion, equity and parity in City and State procurement contracts.

Today, I am wondering what Jolly would think about the current state of

Maryland's Minority Business Enterprise program based on the fact that only seven out of Maryland's top 22 state agencies are reaching the state's procurement goal of 29 percent. The statewide average is a little of over 14 percent. African American businesses and other minorities are losing out on a BILLION DOLLARS in annual MBE/WBE revenue. Reviewing the top 15 state agencies that did over \$100 million in annual contracts, they collectively averaged 14 percent, less than 50 percent of the state's 29 percent procurement goal in fiscal year 2019.

Blacks and other minority businesses are losing out on serious money here in Maryland. This hurts our communities; our competitiveness; hinders our progress in creating Black wealth; decreases employment; entrepreneurial and housing opportunities; adversely affects neighborhood and community development efforts; and seriously erodes the level of public trust in government agencies and elected officials. Worse yet, it sets the breeding ground for criminal activities that continue to flourish in neglected and underserved communities.

Two years ago, I was conducting a series of diversity meetings with the Maryland Department of Commerce Office of Tourism Development and the Maryland Tourism Development Board. Newly hired Commerce Secretary Kelly Schulz did not seem surprised nor annoyed that the agency she was placed in charge of was only doing three percent towards the state's 29 percent MBE procurement goal. Secretary Schulz has thrown her hat in the ring as a Republican candidate for Governor in the next year's primary. Leave it to me to check into her agency's latest results in MBE procurement. The 2020 annual report of the Governor's Office of Small, Minority & Women

Business Affairs (formerly GOMA) shows that in fiscal year 2019, under the leadership of Secretary Schulz, her agency, the Maryland Department of Commerce did a miserable 9.09 percent in MBE procurements, less than one third of our state's 29 percent goal. Her campaign literature quotes her saying "We've come a long way over the past few years, but there is still so much work to do. I'm running for Governor so we can fulfill the great promise and potential of our state." We have heard that rhetoric during every campaign season.

I also checked on the MBE record of another gubernatorial candidate— Peter Franchot, the long-serving Comptroller of Maryland. Franchot has been somewhat of an enigma, a Democrat, but often siding with the Republican Governor on matters coming before the Maryland Board of Public Works.

In January 2019, while looking over the State Board of Public Works contract awards, I was searching for detailed information on Governor Hogan's funding allocation for the Harriet Tubman and Frederick Douglass statues that were erected in State Capitol Building. While searching, I ran across a state award from University Maryland University College (UMUC) showing it was seeking the Board of Public Works approval for two advertising contracts valued at \$250 million each— totaling a half a billion dollars. What perplexed me about these two digital advertising contracts was the lack of any MBE/WBE procurement requirements. UMUC received a waiver even though Maryland has a mandated goal of 29 percent for large-scale procurements.

I held a series of meetings with their chief Diversity and Inclusion Officer and they were quite surprised when I

challenged them. Although not much happened, they did change their name from UMUC to University Maryland Global Campus. They continue to receive major contracts from the Department of Defense to teach English to American allies overseas.

Comptroller Franchot was present the day that the UMUC sought BPW approval of the two \$250 million contracts. He voted on and approved this injustice without asking a single question. This cost MBE/WBE over \$150 million in potential lost revenue. Peter was clearly not sensitive nor showed any interest in questioning the lack of minority businesses inclusion on these two large multimillion State contracts. For fiscal year 2019, the GOSMWBA report reveals that Franchot only reached 15.34 percent of the goal of 29 percent of his Comptroller's office procurement contract awards. Yet, he is on the campaign trail promising Blacks he is going to be the one who gets Baltimore fixed once and for all.

Who is questioning the Governor's use of executive privilege in awarding millions in emergency sole source no-bid contracts during the COVID 19 pandemic? Who is monitoring the young Mayor's handling of \$641 million dollars in American Rescue Plan Act funds? Is his staff experienced in ensuring fairness, inclusion and equity in such a huge financial undertaking, especially in a city with huge financial woes including a City Hall that has been raided by FBI agents twice in the last decade over bad money, deals.

Louis Fields is a freelance journalist based in Baltimore. Lou hosts the Black Women Owned Business Showcase & Marketplace. He can be reached at bdxradio@gmail.com.

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Looking to have a fried turkey on the table for Thanksgiving?

‘Chef Big Shake’ says leave the cooking to him

By Ursula V. Battle

Looking to serve-up a fried turkey on Thanksgiving, but don’t want to be “gobbled up” trying to cook it yourself? Well Chef Big Shake Shawn Davis says he has you covered! Chef Davis, creator of restaurant franchise *Big Shakes Hot Chicken* and of *Shark Tank* fame is also known for his famous deep-fried turkeys, and they are available for delivery through a partnership with DoorDash.

“During Thanksgiving time, it was natural to fry turkeys just like we fry chicken,” said Chef Big Shake,” who estimates he has fried over 10,000 turkeys of varying flavors. “The customers loved it so much that we just continued to do it every year.”

According to Chef Big Shake, his fried turkeys are tender and juicy on the inside and just the right amount of crispy on the outside.

“The turkeys we offer this year are 14-18 pounds,” said the Bay Shore, Long Island native. “Make sure you compare size if you are shopping around. We also inject and season our turkeys to ensure the perfect flavor. If you are a ‘spicy person,’ you’ll love our heat infused options. Try CryBaby® (mild) or Rambo which is on the hotter side. If ‘spicy; isn’t your thing, go for our Classic or Garlic Parmesan.”

For those opting to fry their own Thanksgiving turkey, Chef Big Shake offered these safety tips to avoid explosions or other incidents.

“The most important element in making the perfect turkey is being alive at the end to enjoy it -safety first!” he said. “Make sure you start with a flat level surface. You need to be at least fifteen feet away from your home or other structures. Be sure that your turkey is not still frozen and completely thawed. Do not overfill your fryer with oil.

“Additionally, wear goggles to protect your eyes and gloves to protect your hands. Last and most importantly, have a grease-rated fire extinguisher nearby. Do not use water! If you’re sure you have



(Left) Chef Big Shake Shawn Davis, creator of restaurant franchise Big Shakes Hot Chicken and of Shark Tank fame is also known for his famous deep-fried turkeys, which are available for delivery through a partnership with DoorDash. (Right) Chef Davis’ Deep-Fried Turkey— tender and juicy on the inside and just the right amount of crispy on the outside.

Courtesy Photos

all that down, consider injecting your turkey for the best flavor! Even better, order a Turkey from me and I’ll handle the work.”

Chef Big Shake started cooking in a professional kitchen when he was 12-years-old. In just seven years in his seasonal position, he had worked his way from up from dishwasher to head chef. He explained how he got his name “Big Shake.”

“When I was a teenager and finally promoted from dishwasher to the line, I was nervous at first and my hands would shake,” he recalled. “The kitchen staff, who were like family, gave me the name Big Shake.”

From 1989 to 1991, Chef Big Shake attended Norfolk State University in Virginia, where he studied Hotel and Restaurant Management. Years later and married to his wife Robin, their then 10-year-old daughter, received a pamphlet at school promoting vegetarianism. When she got home, the youngster declared that she wanted to eliminate all meats, except seafood from her diet. Hence, Chef Big Shake’s first creation, the ‘Original Shrimp Burger,’

was born. In May 2011, Chef Big Shake appeared on ABC’s *Shark Tank*, giving his shrimp burgers and the company national exposure.

“It’s been a journey I am grateful for,” said Chef Big Shake on life after *Shark Tank*. “I continue to receive support from the show’s viewers, and I cannot calculate the number of opportunities that have come my way due to my appearance on the show.”

Chef Big Shake said his turkeys are available year-round, but if you are looking to have one for Thanksgiving, it’s best to order right away.

“If customers have space in their freezers, they should order now to ensure that we don’t sell out,” he said. “If they do not have space, our last available shipping date will be November 20. Your turkey will arrive frozen on Wednesday just in time to thaw and reheat. All the prep is already done. You will just place your turkey in the oven to reheat. All items come with instructions.

“To order, customers can visit the Big Shake’s Hot Chicken - Thanksgiving Pop-Up via the Shipping carousel on

DoorDash and select the Deep-Fried Turkey. Orders will be packed and shipped in a reusable cooler and once delivered, all you have to do is follow the simple preparation instructions, pop it in the oven, and enjoy!”

His Deep Fried and Smoked Turkeys cost \$129 and come in a variety of flavors. He said that sides are also available as an add-on option.

The successful entrepreneur offered this Thanksgiving message: “Reflect on the past two years we all just experienced and be grateful for the family and friends that are still here. Make sure you tell people you love them as often as possible. These are times when families and friends have to stick together more than ever. Celebrate everyday like it will be your last. Be grateful every day you have a chance to see the sun again.”

To order or for more information, visit <https://www.doordash.com/store/big-shake%E2%80%99s-thanksgiving-turkeys---only-on-doordash-san-francisco-2456140/>

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Ravens look to make adjustments vs. blitz

By Tyler Hamilton

The Baltimore Ravens' 22-10 loss to the Miami Dolphins was a frustrating experience on multiple levels. The offense struggled their way to only one touchdown. Most of the issues came against Miami's zero, blitz package.

The Dolphins sacked Ravens quarterback Lamar Jackson four times for a loss of 28 yards. They also had Jackson under constant pressure.

"We were not prepared the way we need to be prepared," Ravens coach John Harbaugh said after the game last Thursday night. "Our schemes weren't up to snuff and we weren't prepared to execute the way we needed to.

"That's something they've done all year. We worked on it all week. We didn't have a good enough plan for it, you know, as a group, and we didn't execute well with the plan we had."

Quarterback Lamar Jackson added, "They were in Cover Zero the majority of the whole game. They just got hot each and every time. I was dropping back, just couldn't do anything about that."

The cover zero, blitz is designed to rush Jackson into quick decisions that gets him away from designated places he's supposed to go with the football. Jackson finished with 32.5 QBR and was intercepted once against the Dolphins.

Jackson sometimes struggled to account for an uncovered blitzing defender, which caused him to get sacked a couple of times. Other times he tried to get the ball to what appeared to be an open receiver but it was tipped at the line of scrimmage by a blitzing defender.

"Cover Zero is like one of those things where you have to make them pay, you know? And, I don't think early on we did that enough," tight end Mark Andrews said. "That's one of the things,



The Dolphins sacked Ravens quarterback Lamar Jackson four times for a loss of 28 yards in game on Thursday, November 11, 2021. Photo Credit: Todd Olszewski/ Getty Images

you make them pay early on, they kind of get out of there. You know, I think you see towards the end of the game. Again, they played a great game. But we did a lot of things toward the end of the game that I think we needed to capitalize early on."

The success that Miami had against the Ravens will certainly raise some eyebrows across the league. Rarely do you see an offense directed by Jackson get stifled to the level where they only score 10 points. Rest assured there will be teams looking to copy the Dolphins' approach. Coach Harbaugh will be ready for it.

"We have great ideas against it," Harbaugh said on Monday. "Schematically, there is nobody who has better ideas against anything than we do. Certainly, Cover Zero, we have some great answers for it that are going to give people a lot of problems. We just have to welcome the next time they run it. We have to do everything in our power to be prepared for it, in terms of being ready to execute against it, communicate against it and make big plays against it."

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Special Centerpieces for Holiday Celebrations

(Family Features) Few things bring family and friends together quite like the holidays, and serving up an elegant, seasonal meal centered around a mouthwatering main dish is a recipe for creating lasting memories with the ones you love.

Forging a fabulous holiday experience for the special people in your life starts with choosing a flavorful, tender cut of meat to serve as the centerpiece of the meal. Hand-cut by expert butchers, an option like Spiral-Sliced Ham from Omaha Steaks can serve as the focal point of a memorable holiday dinner. Flash frozen to capture freshness and flavor, you can select a standout cut of meat from the comfort of your home and have it delivered directly to your door in time to put together a tender, juicy main course.

Find more holiday recipe inspiration at OmahaSteaks.com/blog/recipes.

Recipes courtesy of Omaha Steaks Executive Chef David Rose

Rum and Cola Holiday Ham

Prep time: 30 minutes
Cook time: 80 minutes
Servings

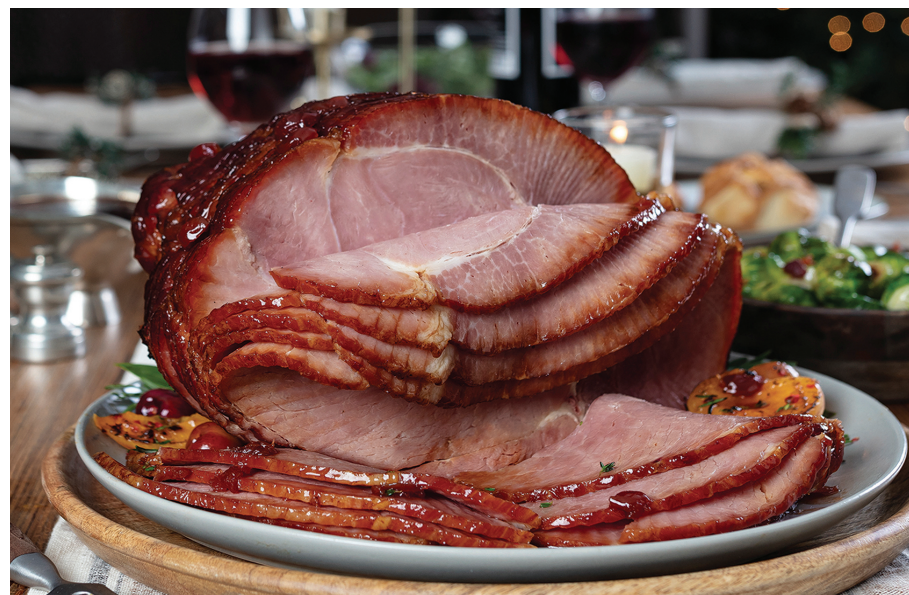
Ham:

1 Omaha Steaks Spiral-Sliced Ham (8 pounds)

Glaze:

1 cup cherry fruit spread
3/4 cup dark spiced rum
3/4 cup cola
2 teaspoons Worcestershire sauce
1 tablespoon Dijon mustard
1/4 teaspoon kosher salt

To make ham: Thaw frozen ham in refrigerator 24-48 hours. Remove from refrigerator and let ham come to room temperature, about 30-45 minutes. Preheat oven to 325 F. Remove ham from foil and film. Return ham to foil wrapping and place in oven-safe roasting pan. Roll foil down leaving 2 inches of foil around bottom of ham.



Place roasting pan with ham in oven on lower rack and heat uncovered 60-75 minutes, until ham starts to brown. While ham cooks, make glaze.

To make glaze: In medium saucepot, whisk fruit spread, rum, cola, Worcestershire sauce, Dijon mustard and salt until

well incorporated. Bring to boil then reduce heat to medium. Simmer over medium heat 10 minutes then remove from heat. Cool to room temperature.

During last 15 minutes of cooking, glaze ham every 5 minutes

Dijon-Herb Prime Rib Roast with Garlic Butter Mushrooms

Prep time: 15 minutes
Cook time: 3 hours
Servings: 4-6

Dijon-Herb Rub:

1/4 cup minced fresh Italian parsley
1/4 cup minced fresh oregano
1/4 cup minced fresh thyme leaves
1/4 cup minced fresh rosemary leaves
3 fresh garlic cloves, minced
1 tablespoon Dijon mustard
1/2 cup canola oil
1 teaspoon kosher salt
1/2 teaspoon ground black pepper
1/4 teaspoon smoked paprika

Prime Rib Roast:

1 Omaha Steaks Boneless Heart of Prime Rib Roast (4 pounds), thawed
kosher salt, to taste
ground black pepper, to taste
1/4 cup canola oil

Garlic Butter Mushrooms:

6 tablespoons olive oil
1/2 cup small diced yellow onion
4 fresh garlic cloves, minced
1 pound button mushrooms, cleaned and quartered
1 pinch kosher salt, plus additional, to taste, divided
1 pinch ground black pepper, plus additional, to taste, divided
1/2 cup chicken stock
2 tablespoons unsalted butter
1/4 cup finely chopped Italian parsley

To make rub: In medium bowl, whisk parsley, oregano, thyme, rosemary, garlic, Dijon mustard, oil, salt, black pepper and paprika until well incorporated.

To make prime rib roast: Pat prime rib roast dry on all sides with paper towels. Season generously with salt and pepper, to taste. Allow roast to come to room temperature about 30 minutes.

Rub Dijon herb rub all over prime rib roast and allow to stand 10 minutes.

Preheat oven to 250 F.



In large cast-iron pan, warm oil over medium-high heat.

Sear roast on all sides until golden brown, 2-3 minutes per side.

Place seared prime rib on wire rack-lined sheet pan and place in oven.

Cook until internal temperature is 10 F below desired cooking doneness.

Rest 15-20 minutes before slicing.

To make mushrooms: In large pan, warm olive oil over medium-high heat. Add diced onions and saute about 1 minute.

Add minced garlic and lightly saute until fragrant, about 20 seconds.

Add mushrooms and pinch of salt and ground pepper to pan. Saute 3-4 minutes, or until mushrooms are tender.

Add chicken stock and reduce to one-third in volume, 3-4 minutes.

Add butter and parsley to pan and saute until butter is melted and incorporated. Immediately remove from heat and season, to taste, with salt and pepper.

Serve mushrooms with prime rib roast.

Prepare a delicious turkey for your Thanksgiving dinner table

While there are no laws governing which dishes must appear on Thanksgiving dinner tables, for many the fourth Thursday of November simply would not be complete without turkey. Turkey can be cooked in various ways, but roasting might be the most popular method used by Thanksgiving celebrants.

This recipe for “Herb-Roasted Turkey” from Yolanda Banks’ “Cooking for Your Man” (Broadway Books) produces a mouth-watering bird that’s sure to make a lasting impression this Thanksgiving.

Herb-Roasted Turkey

Serves 10

12 tablespoons (1 1/2 sticks) unsalted butter, softened
1/4 cup packed fresh flat-leaf parsley leaves, chopped, plus 4 whole sprigs
1 large sprig fresh rosemary, leaves chopped, plus 2 whole sprigs
1 tablespoon chopped fresh thyme, plus 4 whole sprigs
15 leaves fresh sage, chopped, plus 3 whole leaves
3/4 teaspoon kosher salt, plus more for the turkey
1/2 teaspoon freshly ground black pepper, plus more for the turkey
1 15-pound turkey
1 lemon, quartered
8 shallots, peeled and halved
1 head garlic, cloves separated and peeled
4 cups low-sodium chicken broth or stock
2/3 cup dry white wine
3 tablespoons all-purpose flour

1. In a small bowl, combine the butter, chopped parsley, chopped rosemary, chopped thyme, chopped sage, salt, and pepper, and mix well.

2. Position a rack in the bottom third of the oven and preheat the oven to 450 F. Sprinkle the main cavity of the turkey with salt and pepper. Place the whole sprigs of parsley, rosemary and thyme and the sage leaves into the cavity. Add the lemon, 4 shallot halves and half of the garlic cloves.



3. Starting at the neck end, carefully slide a hand between the skin and the breast meat to loosen the skin. Spread 3 tablespoons of the herb butter over the breast meat under the skin. Tuck the wing tips under the skin, and tie the legs together to hold the shape. Season the turkey generously all over with salt and pepper.

4. Place the turkey on a wire rack set in a large roasting pan. Rub 4 tablespoons of the herb butter over the turkey. Roast about 30 minutes, until golden brown, and reduce the heat to 350 F. Baste the turkey with 1/2 cup of the broth. Cover only the breast area with a sheet of heavy-duty aluminum foil. Scatter the remaining shallots and garlic cloves in the pan around the turkey.

5. Continue to roast the turkey for about 1 1/2 hours, basting with 1/2 cup of broth every 30 minutes. Remove the foil from the turkey breast. Continue to roast the turkey, basting with pan juices every 20 minutes, about 1 hour longer, until it’s golden brown and a thermometer inserted into the thickest part of the thigh registers 165 F. Transfer the turkey to a platter and brush with 1 tablespoon of the herb butter. Tent it loosely with foil and let it rest for 20 minutes before carving.

6. Using a slotted spoon, transfer the shallots and garlic from the roasting pan to a plate. Transfer the pan juices to a medium bowl, then skim off and discard the fat. Set the pan over two burners on medium-high heat. Deglaze the pan with the wine and 1 cup of chicken broth, scraping up any browned bits.

Bring the sauce to a boil, reduce the heat to medium, and cook until it’s reduced by half, about 4 minutes. Pour the sauce into a large measuring glass. Add the degreased pan juices, and broth, if necessary, to equal 3 cups of liquid.

7. Blend the flour into the remaining herb butter until combined. Pour the broth mixture into a medium saucepan and bring to a boil. Gradually whisk in the herb-butter mixture. Add any accumulated juices from the turkey platter and boil until the gravy thickens enough to coat a spoon, whisking occasionally, about 6 minutes. Add the remaining shallots and garlic to the gravy and simmer for 1 minute. Taste and adjust the seasonings, if necessary. Serve the turkey with the gravy.

Rambling Rose

Black Arts District Launches Historical Photograph Project Archive



Rosa Pryor Trusty

Hello everyone, I'm hoping everyone in the sound of my words is healthy and happy. We hope that you are still wearing your mask and socially distancing when necessary. This week, I want to turn my attention to a special event coming up at the Arch Social Club on the corner of Pennsylvania and North Avenues— "The Historical Photograph Project Archive Launch," an initiative of the Pennsylvania Avenue Black Arts and Entertainment District, which is seeking to counter histories of disinvestment that has exacerbated the loss of cultural memory for communities in the Pennsylvania Avenue corridor of West Baltimore.

Everyone who knows me, knows for a fact that I am a believer in preserving our history in Baltimore so, check this out! The Historical Photography Project encourages photographers and residents living in West Baltimore to contribute photographs from their personal archives and to create new images that contextualize the history, present, and future of West Baltimore.

The organization seeks to re-imagine blighted historic sites along the Pennsylvania Avenue corridor in West Baltimore by designing and installing permanent photographic flagpole banners, developing an innovative, interactive, and accessible web-based archive and oral history tool for the capture and repository of Black cultural memory in West Baltimore, and rendering engaging educational tool kits for K-12 institutions, nonprofits and community members.

The Historical Photography Project Archive Launch Event will take place on Saturday, November 20, 2021 from noon until 2:30 p.m. at Arch Social Club located at 2426 Pennsylvania Avenue at the corner of North Avenue. This is a free event and gives members of the

community an opportunity to bring photographs from their personal collections that tell the history of Pennsylvania Avenue, and share stories about living, working and or frequenting arts and entertainment venues on Pennsylvania Avenue or in West Baltimore.

The program will feature speakers, Charles Tilghman Jr., son of the famous owner of the Sphinx Club and his son Kendrick Tilghman, the grandson of the Sphinx Club founder Charles Tilghman; photographer Webster Phillips, the grandson and executor of the estate of I. Henry Phillips Sr., a notable photographer of African American arts, entertainment and culture and yours truly, Rosa "Rambling Rose" Pryor-Trusty, entertainment journalist, columnist, entertainment booking agent and promoter and author of two books. Looking forward to seeing you to wine and dine at Arch Social Club. For more information, call 510-228-2080 or 667-312-2099.

I've got to go now my friends, but remember if you need me, call me at 410-833-9474 or email me at rosapryor@aol.com. **UNTIL THE NEXT TIME, I'M MUSICALLY YOURS.**



Lady Brion Gill, founder and executive director of the "Pennsylvania Avenue Black Arts and Entertainment District."



Welcome and congratulations to the new members of the Myra Grand Chapter Order of Eastern Star.



Harold Melvin's Blue Notes are the headliners for a Thanksgiving Weekend Dinner Show Concert on Saturday November 27, 2021, at 7 p.m. at the American Legion Towson Post #22, located at 125 York Road in Towson, Maryland. Also performing are the Persuaders; James Foster; Kevin Langford Band; Soul singer; Sharon P; and J'Kar. The host for the event is Rickey Shackelford. Free set-ups and open bar for two hours.



Coming soon, mark your calendar for show named, "Hand-Talk" featuring Greg Hatza on keyboards and Enayet Hossain-Tabla on Friday, December 3, 2021 at 8 p.m. at An Die Musik, 409 N. Charles Street. It is a mesmerizing soundscape of contemporary jazz and Indian classical music.



Rickey Shackelford, Baltimore's own well-known renowned comedian for over 25 years is hosting the Thanksgiving Dinner Show Concert at the American Legion Towson Post #22, located 125 York Road on Saturday, November 27, 7-11 p.m. For more information, call 443-857-2771

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Educating Our Children, Modern Day Civil Rights

Continued from page 1

There is a lot of talk about emphasizing STEM curricula in the schools, but that seems to be only talk. In many major school districts around the country, most students cannot pass their grade in math and reading. Seems as though the schools are somehow graduating literal illiterates and foisting them on the communities they serve.

It appears that the downward trend began when the buzz concepts in education became anything that advocated against “teaching to the test.” The educational geniuses who were graduating from schools of education attached to famous universities were sure that “teaching to the test” was a bad thing. I never held that view. If one is not teaching to the “test of competency” what is the goal of educating?

See, teachers teach (teaching is an activity with a beginning, a middle and an end) and students learn. But learning is NOT an activity. Learning is a capacity which comes only after the student can say “I got it” and can thereafter teach himself and others. I learned that trick in elementary school where I used to try and teach slower children what I already understood simply to make sure I truly ‘got it’ and could communicate what I learned to others, until they could with delight say: “I got it!”

Teachers might be very busy teaching whatever they are teaching, but it is obvious that their students are not learning because they cannot say “I got” and then show that to others by teaching them or passing exams that demonstrate that they indeed ‘got-it.’ As far as I am concerned, unless the student can demonstrate that what is taught turns into a capacity that they then have for the rest of their lives, no effective teaching ever took place.

Then, there is such joy and delight in the eyes of those students who can say and demonstrate through testing or themselves teaching others, that breeds what the trend setters used to call self-esteem. Now, self-esteem, to my thinking, is a very bad concept. To hold one in esteem is to pass a judgment, and

in matters of education, self-esteem means self-judgment which equals self-grading! And if we think about that concept critically, we will discover that no one can actually teach a truly self-esteemed student. Such have already judged themselves able and such are often unteachable. That is why I push other concepts like self-confidence and self-assurance, instead of self-esteem. In matters of education, the teacher, not the student, does the esteeming and only after mastery over the subject matter at hand has been demonstrated by the ability of the student to teach others or pass the dreaded test of competence.

It is apparent therefore that our schools must return to the old and tested way of “teaching to the test.” But the test must measure whether the student has transferred the “teaching” from their engagement in a series of activities with beginnings, middles and endings, to the stage of transfer of a capacity to the student.

Now, the arguments abound against teaching to the test. But, unless we return to that model, we are destined to fail. The rest of the world teaches to the test. In the Caribbean, that is exactly what they do and amazingly many students from Jamaica score the perfect number on SAT and have been doing this for decades. Why? Because the student never knows exactly where the test question is coming from, the student must gain proficiency over the entire subject matter. One cannot teach to the test successfully until the entire subject area is completely covered. And in the STEM subjects, precision is required. Theorems and formulas must be learned so that they can be applied. In math, the student would better understand the formulas that apply and be able to apply them when required. That is what the other nations of the world are busy doing while American education is mostly about “woke” issues: gender identity, racial equity etc. The Chinese and Indians do not waste educational time on givens like gender and other “woke” issues. They are concentrating on the essentials of education, and they are whipping American children even

though we spend more per student than they do.

My conclusion: do the STEM curriculum and add only language which includes reading, writing, grammar and comprehension. In this call for our nation to catch-up with global standards, the teaching class schedule must be dedicated mainly to the STEMs and Language. ALL other courses should be

reduced to survey courses covering history, politics, civics, et al. Cliff notes can handle those subjects for the duration of time we dedicate to catching up with the world in educating our children. Ninety five percent of class scheduling must be dedicated to the STEMs taught to the test. And five percent to the other stuff that could be handled by the Church and families. Let’s Go America!

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Addressing Black Youth's Hair Care Needs While Building New Families

By *Andrea Blackstone*

National Adoption Month offers a designated time to raise awareness that more loving, adoptive families are still needed to raise children and teenagers. It also draws attention to a plethora of typically overlooked matters they face, including having their grooming needs adequately met. Robert Cradle, the founder of Anne Arundel County-based Rob's Barbershop Community Foundation, is bridging the gap to support foster youth and prospective adoptive families through meeting African American and biracial children's hair care needs. The visionary thought of providing free training and relevant supplies for local adults who are caring for them.

Cradle pointed out that youth are often being placed in homes with Caucasian parents. Enhancing self-esteem, and supporting racial identity, dovetails with meeting diverse hair care needs. However, transracial adoptions address the lack of homes for youth of color who are often in dire need of caring environments.

"We know that teenagers, Black/African-American, and Native American children of any age are in care longer and are less likely to be adopted compared with white and Hispanic children. As of September 30, 2019, the number of children and youth waiting for adoption was over 120,000. Of those children, 24,648 (20 percent) were between the ages of 13 and 17, and 6,000 (nearly 25 percent) of those teenagers were Black/African American or Native American," Aysha E. Schomburg, associate commissioner at the Children's Bureau stated on the U.S. Department of Health & Human Services' website.

Schomburg provided information about this year's National Adoption Month campaign, while also mentioning the current National Adoption Month campaign's focus on finding the right adoptive placement for teens.

Service providers like Cradle are essential in helping to foster cultural



Cosmetologist Shauntavia Logan, left, observes a prospective adoptive parent Dina Brown, right, perform a cornrowing technique. Brown learned it during a free grooming training session organized by Rob's Barbershop Community Foundation at Textures Hair Salon in Odenton, Maryland. Courtesy Photo/Robert Cradle

competency while building new families to assist them. He is well known for managing projects which make grooming services accessible to target populations who have barriers to regular hygienic care. Cradle has set up full-service barber shops or case management services in transitional shelters, Title 1 schools, universities, and even pet shelters. Projects often consist of installing barber and beauty salons in Maryland, Washington, D.C., and Delaware.

During the pandemic, Cradle decided to take his nearly 21 years of experience

leading his foundation to serve prospective adoptive parents and foster youth virtually in Anne Arundel, Frederick, and Howard counties by resurrecting one of his older concepts. Utilizing Zoom has allowed Cradle to train foster and prospective adoptive parents in everything from basic hair cutting for male and female youth to cornrowing skills, shampooing, and hair type analysis. Learning correct product selection is another topic on the list of what is covered.

"I realized that a lot of foster parents, adoptive parents, kinship care parents,

probably have children of a different race in their homes, and there's probably going to be some kind of barrier there...when it comes to (meeting haircare) grooming (needs for) these children," Cradle said, while mentioning he obtained estimations on how many of them likely lacked knowledge and grooming skills.

Approximately 65% of adults surveyed in previous years needed help. Additionally, most hair shops were shut down at the height of the pandemic. The need for providing hair care guidance to children increased.

"It's a cultural learning experience for the parent most of the time, and so I feel like I'm opening up the door to the world of a child that probably needs to be understood, not only racially, but emotionally," Cradle said. "You can watch a movie. You can go out to eat. But when you're shampooing someone's hair, (or) you're braiding someone's hair, that's a different bond."

It is imperative to note that foster and adoptive parents of the same race may need haircare grooming assistance, too. A Baltimore County resident, Dina Brown, took advantage of Rob's Barbershop Community Foundation's free, in-person haircare training for youth as pandemic restrictions have improved. Brown explained that she is a foster mother and future adoptive parent who is caring for a boy and a girl.

"I did get a chance to get some hair cutting lessons from Mr. Rob, and I was able to watch one of the other barbers in the shop giving someone a haircut," Brown said.

She also learned how to cornrow and create flat twists. Free supplies such as an edger, clippers, cape, mannequin head, brushes, and a hair dryer were given to Brown for the educational opportunity.

"I think it's good for any foster parent to be able to learn how to just care for hair in general," she said.

Learn more by visiting <https://www.surveymonkey.com/r/ParentConsult>.

Small Business Saturday and Artist Sunday promote shop local

Annapolis— On Saturday, November 27, 2021, local business owners are ready for Small Business Saturday in Annapolis as locals come out to shop, dine and support locally owned small businesses.

“Downtown Annapolis businesses are upbeat about seeing people returning to shop at the 80 stores and 90 restaurants in downtown Annapolis,” said Erik Evans, Executive Director of several downtown Annapolis business organizations. “Visitors enjoy the shopping experience downtown where you can get plenty of fresh air in a historic setting.”

Small Business Saturday is now in its 12th year and is designed to remind people that shopping local supports the local economy which provides jobs and creates a strong tax base that supports government services and keeps unique businesses in the community so you don't end up with only out of state national companies or vacant storefronts.

According to the *American Express Shop Small Impact* survey, more than half (56 percent) of small businesses surveyed agree that this year's Small Business Saturday is more critical than ever for their business and 78 percent say holiday sales will impact their ability to keep their doors open in 2022. In fact, consumers shopping small this holiday season have the potential to contribute an estimated \$695 billion into the U.S. small business economy.

Promoting shopping locally has also helped keep most of the storefronts in downtown Annapolis full through the pandemic.

Small Business Saturday is followed by Artist Sunday in Annapolis on November 28, which is in its second



This year there are two days focused on supporting local businesses in Annapolis that make our communities unique— Small Business Saturday and Artist Sunday. Now in its 12th year, Small Business Saturday is designed to remind people that shopping local supports the local economy, which provides jobs and creates a strong tax base that supports government services and keeps unique businesses in the community.

Courtesy Photo/Downtown Annapolis Partnership

year. This national grassroots campaign is promoted by over 400 organizations and is designed to highlight shopping from local artists. The arts and entertainment industries were impacted more than most other industries during the pandemic. You can avoid the problem of backorders due to constant problems in the supply chain and backlog at the ports by shopping for local arts and crafts or buying tickets to a local show or concert. Unique locally made and produced gifts are more personal than mass-produced imports and they show you recognize the impact that the arts have on the community.

venues that offer local performances. Shopping local from artists and arts organizations will create a thriving local community of creatives that will bring new and fresh arts and entertainment to the community.

“Annapolis is lucky to be filled with so many locally owned businesses and a diverse arts community,” said Evans.

“This is one of the many reasons people enjoy living in and visiting Annapolis.”

This is also the weekend that holiday decorations start going up in historic downtown Annapolis and the Annapolis Arts District where many of these businesses and organizations call home.

In addition to these events, downtown Annapolis has three late-night shopping nights on Thursdays in December called Midnight Madness (December 2; 9; and 16).

The stores and restaurants will be decked out for the holidays and carolers will be in the streets. You can also take your picture in Snowflake Alley or with the Christmas tree and the Menorah all located in downtown Annapolis.

For more information about Small Business Saturday in Annapolis, visit: www.downtownannapolispartnership.org/small-business-saturday and for more information on Artist Sunday in Annapolis, visit: www.facebook.com/events/424468395762828

You can visit local art galleries, artist studios, bookstores, record shops, and festivals to buy locally made items from artists. You can also order tickets to local concerts, performances from musicians and performing arts groups. Another option is a gift card to restaurants or

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