November 24th is Shop Small Business Day! Support Your Local Merchants!

Register for PRIZES at THESE locations! Plus your name will be put into a BIG DRAWING - (2) $100 gift certificates at the end of the day!

Sponsored by The Nashville Chamber of Commerce

VISIT THESE MERCHANTS FOR SATURDAY SPECIALS

Active Fitness
Build Right Supply
DrugCo of Nashville
Faith Christian Ministries
& Christmas Boutique
Jody’s of Nashville
Madelyn’s Flower Shop
The Nashville Graphic
The Painted Teacher
Piggly Wiggly - Nashville
Strickland Equipment Co.
Taylor Made Jewelry
Unity Hair

NOW OPEN IN NASHVILLE
Drop by on SHOP SMALL SATURDAY, NOV. 24 to see our facility & register for prizes!

Active Fitness
603 S. Barnes Street, Nashville
252-469-5808  919-426-1704

Also Featuring:
Siam Thai Massage
Traditional Thai Massage
Thai Oil Massage • Swedish Massage
Hot Stone Massage • Reflexology

603 S. Barnes Street, Nashville
252-469-5808  919-426-1704

VISIT THESE MERCHANTS FOR SATURDAY SPECIALS

DrugCo of Nashville
175 W. Washington Street, Nashville
252-460-6900

25% OFF Southern Couture Shirts
Register to win $50 Gift Card!

SEE OUR AD IN TODAY’S NASHVILLE GRAPHIC!

NASHVILLE'S ANNUAL CHRISTMAS CELEBRATION IS SATURDAY DECEMBER 1st AT 4 P.M.
SEE INSIDE TODAY’S GRAPHIC FOR DETAILS!
November 24th is Shop Small Business Day! Support Your Local Merchants!

Register for PRIZES at THESE locations! Plus your name will be put into a BIG DRAWING - (2) $100 Gift Certificates at the end of the day!

Sponsored by The Nashville Chamber of Commerce

VISIT THESE MERCHANTS FOR SATURDAY SPECIALS

**The Christmas Thriftique of Nashville**
225 W. Washington St.
Christmas Decor and More
Sunday - Saturday 10am - 4pm

**Unity Hair & Nail Salon/Spa**
225 W. Washington Street, Nashville - 252-459-4944
Specializing in all textures of hair
Now accepting employment applications!

**Madelyn’s Flower Shop**
The Nashville Graphic
The Painted Teacher
Piggly Wiggly - Nashville
Strickland Equipment Co.
The Christmas Thriftique of Nash County
239 W. Washington St.
Christmas Decor and More
Tuesday - Saturday 10am - 2pm; Friday 9am - 5pm

**Faith Christian Ministries of Nash County**
Our Thrift Store:
245 W. Washington St.
“A Unique Thriftique: Making a Difference”
Quality Clothing (sorted by size)
Books, Books, Toys
Household items, Knick Knacks
Tues., Thurs. & Sunday 9am - 4pm
Phone 252-459-7977 - fcmnash83@gmail.com

**Piggly Wiggly - Nashville**
252-459-3083
Garden Flags & Sassafras Mats

**Strickland Equipment Co.**
252-459-2083
Flags ~ Gifts ~ Jewelry ~ Consignments
Holiday items ~ Ornaments
New Apparel & More!

**Graphic the Nashville**
203 W. Washington St., Nashville
252-459-7101 www.nashvillegraphic.com

**The Painted Teacher**
225 W. Washington Street, Nashville - 252-459-4944

**Active Fitness**
Build Right Supply
DrugCo of Nashville
Faith Christian Ministries & Christmas Boutique
Jody’s of Nashville
Madelyn’s Flower Shop
The Nashville Graphic

**Support Small BUSINESSES This Saturday!**

**Register for PRIZES at THESE locations! Plus your name will be put into a BIG DRAWING - (2) $100 Gift Certificates at the end of the day!**

Sponsored by The Nashville Chamber of Commerce

**VISIT THESE MERCHANTS FOR SATURDAY SPECIALS**

**The Christmas Thriftique of Nashville**
225 W. Washington St.
Christmas Decor and More
Sunday - Saturday 10am - 4pm

**Unity Hair & Nail Salon/Spa**
225 W. Washington Street, Nashville - 252-459-4944
Specializing in all textures of hair
Now accepting employment applications!

**Madelyn’s Flower Shop**
The Nashville Graphic
The Painted Teacher
Piggly Wiggly - Nashville
Strickland Equipment Co.
The Christmas Thriftique of Nash County
239 W. Washington St.
Christmas Decor and More
Tuesday - Saturday 10am - 2pm; Friday 9am - 5pm

**Faith Christian Ministries of Nash County**
Our Thrift Store:
245 W. Washington St.
“A Unique Thriftique: Making a Difference”
Quality Clothing (sorted by size)
Books, Books, Toys
Household items, Knick Knacks
Tues., Thurs. & Sunday 9am - 4pm
Phone 252-459-7977 - fcmnash83@gmail.com

**Piggly Wiggly - Nashville**
252-459-3083
Garden Flags & Sassafras Mats

**Strickland Equipment Co.**
252-459-2083
Flags ~ Gifts ~ Jewelry ~ Consignments
Holiday items ~ Ornaments
New Apparel & More!

**Graphic the Nashville**
203 W. Washington St., Nashville
252-459-7101 www.nashvillegraphic.com

**The Painted Teacher**
225 W. Washington Street, Nashville - 252-459-4944

**Active Fitness**
Build Right Supply
DrugCo of Nashville
Faith Christian Ministries & Christmas Boutique
Jody’s of Nashville
Madelyn’s Flower Shop
The Nashville Graphic
Holiday fun for the whole family

Simplify holiday entertaining

Sweet Potato Cookies
Prep time: 28-33 minutes
Cook time: 10-12 minutes
Servings: 26

3/4 cup vegetable shortening
1 1/4 cups sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon pumpkin pie spice

In small bowl, combine flour, baking soda, salt and cinnamon. Add sugar, eggs and spices until combined. Stir in shortening. Drop rounded tablespoonfuls onto ungreased cookie sheets. Bake 10-12 minutes or until golden brown. Cool completely before frosting.

You can make 1 batch of these crescent rolls by using refrigerated, never-frozen dough. Slice and cheese for reindeer eyes. Cover hot dog pieces into sections to look like antlers. Place line of hot glue horizontally across sticks, about one-third of the way down, and adhere seventh stick to create brim of snowman’s hat. Using black paint, brush tip to paint along top of hat and light do. Alec glue into white paint and brush lower two-thirds of stick, creating snowman’s face.

Give the gift that keeps giving all year long!

Spread the holiday cheer to your friends, your family and maybe even to your customers and clients with a gift you know they’ll enjoy and use throughout the year, a subscription to The Nashville Graphic.

• A one-year subscription is a perfect gift that gives 52 times each year.
• If your recipient already subscribes, we’ll just add a year to their term.
• Our size is all, so worrying about size.
• Renewed services will come to you as the gift price not the recipient.

Give a gift that informs and entertains!

* Subscribers earn gift all year long by shopping the advertised-specials and values. Complete and mail the appropriate order form today. Or, you can call (252) 459-7101 if you’re making payment with a credit card.

Give the gift that keeps giving all year long!

Spread the holiday cheer to your friends, your family and maybe even to your customers and clients with a gift you know they’ll enjoy and use throughout the year, a subscription to The Nashville Graphic.

• A one-year subscription is a perfect gift that gives 52 times each year.
• If your recipient already subscribes, we’ll just add a year to their term.
• Our size is all, so worrying about size.
• Renewed services will come to you as the gift price not the recipient.

Give a gift that informs and entertains!

* Subscribers earn gift all year long by shopping the advertised-specials and values. Complete and mail the appropriate order form today. Or, you can call (252) 459-7101 if you’re making payment with a credit card.

Here’s a great holiday offer!

Buy one, get one at half price! That’s two subscriptions or only $5.99 (a savings of $2.77). Order by Monday, December 8, 2014.

The Nashville Graphic. 200 W. Washington St., Nashville, NC 27706. (252) 459-7101

Order your subscriptions online today! Go to www.thenashvillegraphic.com and click on the “Order Subscriptions” link to shop or call 252-459-7101

Order Summary

<table>
<thead>
<tr>
<th>Name</th>
<th>City</th>
<th>State</th>
<th>Zip</th>
<th>Amount</th>
<th>Phone</th>
<th>Credit Card</th>
<th>Exp Date</th>
</tr>
</thead>
</table>

Give the gift that keeps giving all year long!

Spread the holiday cheer to your friends, your family and maybe even to your customers and clients with a gift you know they’ll enjoy and use throughout the year, a subscription to The Nashville Graphic.

• A one-year subscription is a perfect gift that gives 52 times each year.
• If your recipient already subscribes, we’ll just add a year to their term.
• Our size is all, so worrying about size.
• Renewed services will come to you as the gift price not the recipient.

Give a gift that informs and entertains!

* Subscribers earn gift all year long by shopping the advertised-specials and values. Complete and mail the appropriate order form today. Or, you can call (252) 459-7101 if you’re making payment with a credit card.
Easy holiday hosting and toasting

(Family Features) If the very notion of holiday hosting has you feeling a bit overwhelmed, get organized with these simple ideas that can help you serve up a successful holiday celebration.

Entertainment: To wow guests enjoy a good time by offering entertainment that is suitable for these personality types. If your guests are more drawn to energetic activities, choose light-hearted, competitive games like charades. For guests who are more laid back, organize classic board games.

There are many popular games available in specialty holiday editions for extra-fun. You can also simply play holiday music and set up the backdrop for crowds that would rather just mingle.

Beverages: Stock up on refreshments all ages can enjoy. Keep a kid-friendly favorite like lemonade on hand, and tea is a traditionally well-received option for the grown-ups. Put a special holiday touch on your drink menu with a recipe like the Holiday Hot Tea featuring Milo’s Famous Sweet Tea, which has been freshly brewed from custom-blended tea leaves with no added sugar or preservatives for generations.

Favors: Send guests home with a sweet memory of the event, such as an ornament that connects to the party’s theme or a bag of seasonal treats like homemade cookies or candy to nibble on during the trip home back.

Simple Snacks: Build your menu around simple snacks and finger foods. Guests can nibble on while they mingle is perfectly acceptable for almost any type of holiday gathering. Include options that can satisfy all the taste buds. You can also combine sweet and savory with a seasonal crock-pot pleaser like the Lemonade Cranberry Orange Bread, which draws its flavor from a secret ingredient: Milo’s All Natural Lemonade.

Find more holiday hosting ideas and recipes at drinkmilos.com.

Lemonade Cranberry Orange Bread
Prep time: 15 minutes
Cook time: 1 hour
Serving size: 8

1 can cranberry sauce
2 cups orange juice
1 cup Milo’s Famous Natural Lemonade
1/2 tsp salt
2 bay leaves
1 orange
1/2 tsp cinnamon
1/2 tsp ginger ale
2 cups limeade concentrate
2 cups cranberries
1 cup raw sugar, for garnish

1. In large slow-cooker, combine cranberry sauce, orange juice, and lemonade concentrate. Add bay leaves, cinnamon, ginger ale, and cranberries and let simmer overnight.

2. In the morning, strain mixture and discard solids. Place cranberry mixture into small pieces.

3. In separate bowl, combine flour, sugar, baking powder, salt, orange zest, cinnamon sticks, vanilla, cranberry sauce into small pieces.

4. In another bowl, combine cranberries and orange slices.

5. In loaf pan, bake 1 hour. Let cool before slicing and serving.

Holiday Hot Tea
Prep time: 5 minutes
Cook time: 3 hours, 30 minutes
Serving size: 12

12 cups Milo’s Famous Sweet Tea
2 cups (12 ounces each) frozen limeade juice concentrate (or
1 orange, thinly sliced, plus additional for garnish or optional)
1/2 tsp cinnamon sticks
1/2 tsp vanilla
1 cup fresh cranberries
1 cup ginger ale
1 cup raw sugar, for garnish

1. In large slow-cooker, combine tea, limeade concentrate, orange slices, cinnamon sticks, vanilla, cranberries and ginger ale. Mix.

2. Heat on high 30 minutes, then reduce heat to low. Let simmer 2 hours.

3. Heat on low 2 hours, or heat on low 2 hours then remove serving in warm weather.

4. Strain mixture and pour into serving glass in sugar. Top with orange slice and serve, if desired.

Note: For easier serving, place glasses in hot or double layer of coffee filters sealed with kitchen twine.

“Next Generation” Gas Log Systems

Bailey Christmas Parade

Let your Heart be Light

Bailey Christmas Parade

December 1st

252-235-6188

www.brownchevalier.com

“Your Hometown Propane Company of 65 Years”

Surrounded Yourself With Comfort

“Heatmaster”

252-446-0333

www.hinesequipment.net

Merry Christmas!
**Cranberry-Beet Bundt Cake with Orange-Walnut Glaze**

**Ingredients:**
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/2 cup vegetable oil
- 2 cups packed dark brown sugar
- 1/2 cup (1 stick) unsalted butter, softened
- 1 1/2 cups orange juice
- 3 large eggs, room temperature
- 1/2 cup buttermilk
- 1/2 cup orange zest
- 1/2 cup confectioners’ sugar
- 1/3 cup chopped walnuts
- 1/4 cup chopped pecans
- 1/4 cup chopped almonds
- 1/4 cup chopped hazelnuts
- 1/4 cup chopped pistachios
- 1/4 cup chopped almonds
- 1/4 cup chopped pecans
- 1/4 cup chopped hazelnuts
- 1/4 cup chopped pistachios
- 1/4 cup chopped almonds
- 1/4 cup chopped pecans
- 1/4 cup chopped hazelnuts
- 1/4 cup chopped pistachios

**Instructions:**
1. Preheat oven to 350°F. Grease and flour a 10-inch fluted Bundt pan.
2. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Blend in beet puree and oil 2-3 minutes until smooth. Blend in orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until blended. Drain cranberries; fold into batter.
3. Turn batter into prepared pan; spreading evenly. Bake on center rack 45-50 minutes. Cool 15 minutes then invert on center rack 45-50 minutes. When done, cake will pull away from sides of pan and leave a thin layer of fruit in center of pan. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
4. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture, until smooth. Blend in beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
5. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
6. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture, until smooth. Blend in beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
7. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
8. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
9. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
10. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
11. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
12. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
13. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
14. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
15. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
16. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
17. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
18. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
19. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
20. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
21. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
22. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
23. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
24. In a large mixing bowl using an electric mixer on medium-high speed, beat remaining flour mixture until smooth. Add beet puree and oil 2-3 minutes until smooth. Add orange juice; whisk until smooth. Add buttermilk; beat on low until smooth. Gradually add eggs; beat until smooth. Drain cranberries; fold into batter.
For the Best Holiday Shopping, There’s No Place Like Home!

Remarkable Rocky Mount

Daughtridge-Gas & Oil * Flora’s Glass & Mirror Company, Inc. * Harris Teeter
Harrisen Family YMCA * InJoy Thrift Stores * Postal Annex
Rocky Mount Farmers Market * Tarheel Auto Sales
Super Flame Gas Company * Western Sizzlin

Making the Holidays easier.
Order Ahead through harristeeter.com or the Harris Teeter App

Harris Teeter
3679 Sunset Avenue, Rocky Mount, NC
(252) 443-2225

UNWRAP THE GIFT OF HEALTHY LIVING THIS HOLIDAY
Black Friday
Saturdays in December 8am-1pm
Handmade Crafts • Baked Goods
1006 Peachtree Street
Monday - Saturday, 10 a.m. to 6 p.m.
US 301 • By-Pass North • Rocky Mount, NC
(252) 443-2225

25% Off + Extra 10% Off with a Black Friday Special
HARRISON FAMILY YMCA

REOPEN December 1st
through harristeeter.com
or the Harris Teeter App
(See store for details)
WE BUY GOLD, GUNS & COINS!

CAROLINA JEWELRY

PAWN & GUN

2522 Sunset Avenue, Rocky Mount • (252) 443-1668
OPEN: MONDAY-FRIDAY 9 TO 6, SATURDAY 10 TO 1

63rd Annual Rocky Mount Christmas Parade

Candy Land

Marching Bands, Performance Groups, Floats and of course . . . . Santa Claus!

Sunday, December 2nd
3:00 p.m.

This Christmas, give yourself

The Gift of a Degree

There's nothing more gratifying than finally earning your four-year degree. Have your original college plans changed? Have you completed a two-year degree but you're hungry for something more specialized? NC Wesleyan can fill your stocking with careers in legal, medical and other health-related fields.

Jan. 11
Balsam Range
The Dunn Center for the Performing Arts
dunncenter.com
7:30 p.m.

Jan. 26
Winter Open House
Pre-Registration Required
cw.edu/openhouse
8:30 a.m. - 1 p.m.

Nov. 28
The Lighting of Wesleyan
including a Performance of A Charlie Brown Christmas
5:30 - 8 p.m.

Contact The Dunn Center Box Office for more information, 252.985.5197.

THE NASHVILLE GRAPHIC, NASHVILLE, N.C.
THURSDAY, NOVEMBER 22, 2018

THE HOTTEST PLACE TO CELEBRATE THE HOLIDAYS

Chico’s is the place to go!

No eye is too small to see, no couple too small to join the FMC family.

WE BUY GOLD, GUNS & COINS!

CAROLINA JEWELRY

PAWN & GUN

2522 Sunset Avenue, Rocky Mount • (252) 443-1668
OPEN: MONDAY-FRIDAY 9 TO 6, SATURDAY 10 TO 1

63rd Annual Rocky Mount Christmas Parade

Candy Land

Marching Bands, Performance Groups, Floats and of course . . . . Santa Claus!

Sunday, December 2nd
3:00 p.m.

This Christmas, give yourself

The Gift of a Degree

There's nothing more gratifying than finally earning your four-year degree. Have your original college plans changed? Have you completed a two-year degree but you're hungry for something more specialized? NC Wesleyan can fill your stocking with careers in legal, medical and other health-related fields.

Jan. 11
Balsam Range
The Dunn Center for the Performing Arts
dunncenter.com
7:30 p.m.

Jan. 26
Winter Open House
Pre-Registration Required
cw.edu/openhouse
8:30 a.m. - 1 p.m.

Nov. 28
The Lighting of Wesleyan
including a Performance of A Charlie Brown Christmas
5:30 - 8 p.m.

Contact The Dunn Center Box Office for more information, 252.985.5197.

THE NASHVILLE GRAPHIC, NASHVILLE, N.C.
THURSDAY, NOVEMBER 22, 2018

THE HOTTEST PLACE TO CELEBRATE THE HOLIDAYS

Chico’s is the place to go!

No eye is too small to see, no couple too small to join the FMC family.

WE BUY GOLD, GUNS & COINS!

CAROLINA JEWELRY

PAWN & GUN

2522 Sunset Avenue, Rocky Mount • (252) 443-1668
OPEN: MONDAY-FRIDAY 9 TO 6, SATURDAY 10 TO 1

63rd Annual Rocky Mount Christmas Parade

Candy Land

Marching Bands, Performance Groups, Floats and of course . . . . Santa Claus!

Sunday, December 2nd
3:00 p.m.

This Christmas, give yourself

The Gift of a Degree

There's nothing more gratifying than finally earning your four-year degree. Have your original college plans changed? Have you completed a two-year degree but you're hungry for something more specialized? NC Wesleyan can fill your stocking with careers in legal, medical and other health-related fields.

Jan. 11
Balsam Range
The Dunn Center for the Performing Arts
dunncenter.com
7:30 p.m.

Jan. 26
Winter Open House
Pre-Registration Required
cw.edu/openhouse
8:30 a.m. - 1 p.m.

Nov. 28
The Lighting of Wesleyan
including a Performance of A Charlie Brown Christmas
5:30 - 8 p.m.

Contact The Dunn Center Box Office for more information, 252.985.5197.

THE NASHVILLE GRAPHIC, NASHVILLE, N.C.
THURSDAY, NOVEMBER 22, 2018

THE HOTTEST PLACE TO CELEBRATE THE HOLIDAYS

Chico’s is the place to go!

No eye is too small to see, no couple too small to join the FMC family.

WE BUY GOLD, GUNS & COINS!

CAROLINA JEWELRY

PAWN & GUN

2522 Sunset Avenue, Rocky Mount • (252) 443-1668
OPEN: MONDAY-FRIDAY 9 TO 6, SATURDAY 10 TO 1

63rd Annual Rocky Mount Christmas Parade

Candy Land

Marching Bands, Performance Groups, Floats and of course . . . . Santa Claus!

Sunday, December 2nd
3:00 p.m.

This Christmas, give yourself

The Gift of a Degree

There's nothing more gratifying than finally earning your four-year degree. Have your original college plans changed? Have you completed a two-year degree but you're hungry for something more specialized? NC Wesleyan can fill your stocking with careers in legal, medical and other health-related fields.

Jan. 11
Balsam Range
The Dunn Center for the Performing Arts
dunncenter.com
7:30 p.m.

Jan. 26
Winter Open House
Pre-Registration Required
cw.edu/openhouse
8:30 a.m. - 1 p.m.

Nov. 28
The Lighting of Wesleyan
including a Performance of A Charlie Brown Christmas
5:30 - 8 p.m.

Contact The Dunn Center Box Office for more information, 252.985.5197.