

TASTE TESTING



Jay O'Connor | The Sanford Herald

Janette Arzate, left, receives an egg roll from Central Carolina Community College Culinary Student Jalin Lee on Wednesday at the school's Annual Culinary Showcase.

Students dish out their creations

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Culinary students at Central Carolina Community College showed off their food creations Wednesday, feeding hungry students, staff and visitors.

The event, in its fourth

year, is the school's Annual Culinary Showcase. The showcase, with a food truck them this year, provides an opportunity for culinary students to share dishes they've created. The event took place at the main campus in the college's courtyard between

Bell Welcome Center and the library.

The fee to sample over 15 items was \$7 and there was a line already forming prior to 11:30 a.m. start. There were three instructors and six students serving samples of food to hungry customers.

Over the next two hours, a steady stream of people sampled foods like peanut butter and jelly donut holes covered in brown sugar; shrimp hushpuppies; macaroni and cheese with sweet and sour chicken; margarita pizza; and fried wontons with cabbage

and carrots. Wanda Gunter, of Sanford, and her daughter, Pamela Brown, of Cameron, said this was their first time attending and they were happy they did.

"I saw it on Facebook and

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said "Why not?" Gunter said. "The money goes back into the culinary program. They really worked hard and everything is good."

Brown said she enjoyed almost everything.

"My favorite was the bacon, egg and cheese egg rolls," she said. "It was well worth the money."

Drew Goodson, dean of the Career and Technical Education Department which oversees the Culinary Arts program, checked out the students' creations first hand and found everything to be delicious.

"The hushpuppies were very good," he said.



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A plate of chocolate chip blondies and Fruity Pebbles blondies, along with plates of pralines and chocolate ganache cake were some of the desserts made by culinary students for people to sample.

He said the showcase is a capstone assignment for the students to show off the best of what they've learned so far.

Jalin Lee, of Dunn, was busy passing out samples of her creation — the

bacon, egg and cheese egg rolls with sausage gravy. She's in her second year at the school and enjoys the culinary arts program there.

"I get to be creative and I get to express myself

through food," she said.

Student Timothy Boatwright, of Sanford, passed out samples of his macaroni and cheese with sweet and sour chicken. In just his first year at the school, Boatwright already has plans to start his own business.

"I'm going to move out to Colorado," he said. "I want to open a soul food truck out there."

Instructor Chef De-Van Atkinson, better know to his class at "Chef D," said his students did good, but could've done better.

"They did alright, but I will not be hard on them now," he said. "I am going to get to fussin' later on."

Instructor Chef Regina Minter-Hargett said the still have time to hone their skills.

"It takes practice. It doesn't happen overnight," she said.

City takes step to change fair name

BY THE ASSOCIATED PRESS

WINSTON-SALEM — A North Carolina city council has taken an initial step in changing the name of a fair after protests that it was offensive.

The Winston-Salem Journal reports Assistant City Manager Ben Rowe told members of the Fair Planning Committee on Wednesday that the city council decided the Dixie Classic Fair name must change, although no formal

vote has been taken.

Some fair committee members objected to a news release about the name change that city officials wanted to send out Wednesday, saying it appeared to portray the panel as pushing for the change.

That news release said the committee will be soliciting suggestions for a new name, which would go into effect in 2020.

Last month, Winston-Salem removed a Confederate statue from downtown.

Photos from annual Culinary Showcase and Play Daze



Aubrey Richmond, 4, fishes for a toy duck in Lick Creek at San-Lee Park on Thursday during the annual Play Daze event.



Andy Giles, 4, throws mud at a tarp at San-Lee Park on Thursday during the annual Play Daze event.



Jazzari Woodie, 5, spins on San-Lee Park playground equipment Thursday during the annual Play Daze event.



Instructor, Chef Regina Minter-Hargett, serves food to Mary Schmid on Wednesday at the CCCC annual Culinary Showcase.



Larry Stewart, 4, goes down the slide at San-Lee Park on Thursday during the annual Play Daze event.



CCCU culinary student Jackson Sloss serves dessert to William Palme on Wednesday at the CCCC annual Culinary Showcase.



Left: Sue Poor and Richard Galloway share a meal made by CCCU culinary students Wednesday at the college's annual Culinary Showcase.



Above: CCCU culinary student Jalin Lee sets out egg rolls Wednesday at the CCCC annual Culinary Showcase.