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Hello Autumn



FEATURED PARTNER



LARRY E. THOMAS
CEO & Mentor

First Sergeant, U.S. Army, Ret



WHO IS LARRY E. THOMAS?

Mr. Larry E. Thomas is a retired Army First Sergeant and Minister (Union Baptist Church). Mr. Thomas was raised by a single parent and has a passion for instilling confidence, discipline, and motivation in others. As a result, Mr. Thomas founded the Thomas Mentor Leadership Academy (TMLA). TMLA provides young males with purpose, motivation, and direction by encouraging them to choose alternative methods to at-risk behaviors. Likewise, the Chairman of the Board, Mr. Larry E. Campbell, is a retired Army Colonel who was also raised by a single parent and shares the passion of our TMLA CEO and Founder.

WHAT IS THE MISSION & VISION OF THOMAS MENTOR LEADERSHIP ACADEMY?

The mission of TMLA is to mentor males between the ages of 9 and 18 who are raised by a single parent, single legal guardian, or grandparent(s). The vision is to encourage young males to choose alternative methods to at-risk behaviors. Providing young males with purpose, motivation, and direction. Promoting education through leadership and producing future leaders for the next generation.

WHAT ARE THE OBJECTIVES OF THOMAS MENTOR LEADERSHIP ACADEMY?

- To guide young males into mentoring relationships through education, decision making, conflict resolution, respect for self and others, and service to their community.
- Partnering with parents, schools, churches, and other community groups in efforts to preserve young men from at-risk behaviors.

SHOP LOCAL



EDGE OF URGE

215 East Franklin St #110

Raleigh, NC 27604

(919) 827-4000

Boutique and workspace specializing in handmade and independent designer clothing, shoes, jewelry, and one-of-a-kind treasures.

THE BATH PLACE

17 E MARTIN ST

RALEIGH, NC 27601-1841

(888) 530-0591

The Bath Place creates handcrafted, spa-quality, natural soaps for ingredient-sensitive, conscious consumers.



Monique African Boutique

2816 Trawick Rd # 104

Raleigh, NC 27604

Monique African Boutique is a proudly black-owned establishment providing authentic, high-quality African fashions for men, women, and children. Featuring garments made mainly of cotton fabrics, striking handmade jewelry and accessories evoke the beauty of Monique's homeland.





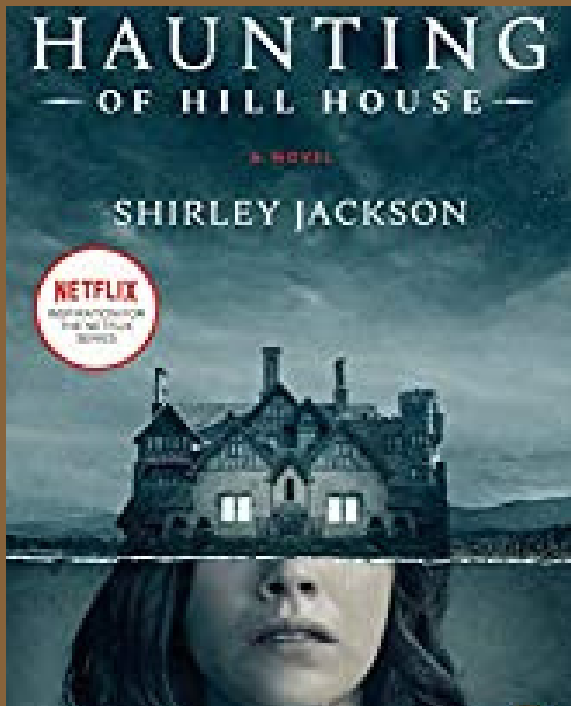
BOOK HIGHLIGHTS



GOODBYE SUMMER, HELLO AUTUMN

By: Kenard Pak

As leaves fall from their trees, animals huddle against the cold, and frost creeps across windows, everyone knows—winter is on its way! Join a brother and sister as they explore nature and take a stroll through their twinkling town, greeting all the signs of the coming season



THE HAUNTING OF HILL HOUSE

By: Shirley Jackson

First published in 1959, Shirley Jackson's *The Haunting of Hill House* has been hailed as a perfect work of unnerving terror. It is the story of four seekers who arrive at a notoriously unfriendly pile called Hill House: Dr. Montague, an occult scholar looking for solid evidence of a "haunting"; Theodora, his lighthearted assistant; Eleanor, a friendless, fragile young woman well acquainted with poltergeists; and Luke, the future heir of Hill House. At first, their stay seems destined to be merely a spooky encounter with inexplicable phenomena. But Hill House is gathering its powers--and soon it will choose one of them to make its own.



WHAT'S GOING ON IN WAKE COUNTY



THE N.C. STATE FAIR

The North Carolina State Fair is the biggest 11-day occasion in North Carolina, drawing in excess of 800,000 participants. The Fair hosts numerous assorted melodic demonstrations, various food merchants, game stalls and thrill rides, and business and agricultural exhibitors. The Fair is overseen and created by the N.C. Division of Horticulture and Customer Administrations and is reliably positioned among the main 25 fairs in North America.

North Carolina State Fair Ground
4285 Trinity Rd, Raleigh, NC 27607

October 13–23 2022

FOR MORE INFORMATION
www.ncstatefair.org/2022/index.htm

CAROLINA BALLET PRESENTS DRACULA

Back by popular demand! In the spirit of all things spooky, Lynne Taylor-Corbett's Dracula returns to the stage just in time for Halloween. This program also includes Robert Weiss' scary evocation of Edgar Allan Poe's The Masque of the Red Death. It features J. Mark Scarce's (Macbeth) original scores for both ballets—played live featuring a chamber ensemble! Hauntingly theatrical and seductively beautiful, this program will have you on the edge of your seat.

Memorial Auditorium at Duke Energy Center for the Performing Arts
2 E. South St, Raleigh, NC 27601

October 13-16 2022

FOR MORE INFORMATION
www.carolinaballet.com/2022-2023-season/dracula/



FALLING FOR THE LOCAL

A festival for autumn lovers at Dorothea Dix Park, Falling for Local will feature live music, local makers and vendors, craft beer, food trucks, games for kids, hay rides, free pumpkins, and more for what's expected to be a big crowd on hand.

The Big Field at Dix Park
1030 Richardson Dr, Raleigh, NC 27603
October 15, 2022

FOR MORE INFORMATION
dixpark.org/event/fallingforlocal2022

MOROCCAN LAMB PIE

TIME: 2 hours + SERVES: 6–8

INGREDIENTS

60 ml (¼ cup) olive oil
2 onions, finely chopped
4 garlic cloves, crushed
1¼ teaspoons ground cinnamon
1¼ teaspoons ground cumin
1¼ teaspoons ground coriander
½ teaspoon ground ginger
large pinch of cayenne pepper
1.25 kg (2 lb 12 oz) leg lamb, cut into bite-sized cubes
375 ml (1½ cups) chicken stock
2 teaspoons grated lemon zest
1 tablespoon lemon juice
2 carrots, cut into small cubes
35 g (⅓ cup) ground almonds
25 g (½ cup) chopped coriander (cilantro)
500 g (1 lb 2 oz) ready-made puff pastry
1 egg, lightly beaten



DIRECTIONS

1. Heat the oil in a large saucepan. Add the onion, garlic, cinnamon, cumin, ground coriander, ginger, and cayenne pepper and cook, stirring, over medium heat for 30–40 seconds. Add the lamb and toss well to coat. Add the stock, lemon zest, and lemon juice and cook, covered, over low heat for 45 minutes.
2. Add the carrot, cover, and simmer for another 45 minutes, or until the lamb is tender. Stir in the almonds, increase the heat, and boil, uncovered, for 30 minutes, or until the sauce thickens. Stir in the coriander, season to taste, then cool.
3. Preheat the oven to 200°C (400°F/Gas 6) and heat a baking tray. Grease a 25 cm (10 inch) pie dish. Roll out the pastry to a 40 cm (16 inch) round and neaten the edge with a sharp knife. Line the dish with the pastry, with the excess hanging over.
4. Spoon the filling into the dish, leveling the surface. Fold the overhanging pastry up and over, forming pleats, to encase most of the filling, leaving an opening in the center. Using kitchen scissors, cut out Vs of pastry where it falls into deep folds towards the middle. This reduces the thickness so that the pastry can bake evenly.
5. Brush the pie with egg and bake on the hot tray in the center of the oven for 20 minutes. Reduce the oven temperature to 180°C (350°F/Gas 4), then cover the pie with foil and bake for another 20 minutes.



Community Collaborator Collective
Policy Change Initiatives
Capacity Building for Leaders of Color



Youth Voting Caucus
Life Skills Program
Community Awards Banquet
Youth Advocacy Initiative
Leaders of Color Restorative Retreat



Our Supporters & Community Partners

