

NORTHSIDE NEWS

Football

Food

Festivities

The year 1961 was a memorable-- some even say, incomparable-- one for Chapel Hill football fans. The formidable Lincoln Tigers broke all records and expectations by completing an undefeated season and winning a state championship. Many Northsiders still talk about the team, about the glory of playing for the Mighty Tigers, and the man who made it all possible: Coach William Peerman. In this issue of the Northside News, we recall the days when the Mighty Tigers ruled the gridiron.

CONFERENCE CHAMPIONS

In Fall 1961, The Lincoln Tigers begin the season as 2-A Conference Champions.



PETILLA

The Tigers next play an away game in Tarrboro against Petilla High School, where they beat them 18-0 and continue their season without any points scored against them.

Participating in the parade will be six or seven floats representing Lincoln High activities and organizations, the Hillsboro band, the Hamlet band, and the Lincoln band. The Tigers have their season well under way with three wins out of three.

THE NASHVILLE TEST

During the Homecoming game, fullback Albert Simms Williams fractured a bone in his neck, preventing him from playing again, making their next game look tense. They lined up to play Central High School of Nashville, winning a surprising victory.

Undefeated Lincoln Wins 8th Straight

EASTERN GRID CHAMPIONS

Lincoln plays Harnett High School of Dunn to secure their position as Eastern Grid Champions. More importantly they win 24 to 6, confirming that their entire season remained UNDEFEATED.



Courtesy of the Lincoln High School Association

PINCKNEY

In the first game of the season, the Tigers beat Pinckney High School from Carthage by a score of 98 to 0, beating their previous score record of 79 points scored in a single game!

"I just hope we can stop their passing. I hear they have quite a passing offense," Coach William Peerman said.

HORTON & HOMECOMING

Lincoln faces a more contested game against Horton High School from Pittsboro but then wins 34 to 14, before having their Homecoming game against Hamlet where they trounce them 34 to 0.



EIGHT OF EIGHT

A few games (all won) later, Lincoln defeats Henderson at Henderson's own Homecoming 14 to 8 and stays on track for their final game to win the Conference.



Lincoln High's Eastern District Champions

Remembering W.D. Peerman

In an 2001 interview with Bob Gilgor , Burnis Hackney, who played football at Lincoln High School in the mid-1960s, talks about what it was like to be a Mighty Tiger when William Peerman was head coach and teacher R.D. Smith was driving the bus:



"The athletic program was among the elite programs. I think the latest article that I saw on WD. Peerman said that he-of course had been inducted into the North Carolina Sports Hall of Fame, but he was known as the black Vince Lombardi. At a certain point, RD [Smith] acquired a Trailways bus that was painted orange and had a big tiger on the side of it. Wherever we went on the bus we sang. We sang the fight songs. There seemed like there were hundreds of songs that you sang. It was somewhat like the military songs."

"It was just a sense of pride. Your uniform, your shoes, your shoelaces, and your socks, everything had to be of the utmost in terms of presentation. So it was an extreme sense of pride to be associated with the team. It was an elite group. You had to go through a lot in order to become a member. You'd just have to push yourself to the limits and it was mainly conditioning that separated the men from the boys, so to speak."

"The Lincoln football team brought so much pride to the black community. ... [With integration in 1967], W.D. Peerman, who had been one of the winningest football coaches in North Carolina, was relegated to the JV team [at Chapel Hill High]." - David Mason, Jr.

In this interview with Bob Gilgor, Joanne Peerman, Coach Peerman's daughter, talks about how her father made sure his players were well-rested on game days:

"I remember Dad riding the streets of Chapel Hill the night before game night, making sure his players were in. He'd go up to the pool hall and run them home: [Booming voice] 'You know you got a game tomorrow, get outta here boy!' [Laughter]. He said, 'Get up. Get in my car. I'm going to take you home. You know I require eight hours of rest before a game.' So he would ride the streets before a game, making sure his guys were in."

She also recalls how she participated in a lot of the student protests at Chapel Hill High following the integration of the schools in the late 1960s and early 1970s: "We were trying to get more black cheerleaders. Because they had cheerleader tryouts. All the cheerleaders were white, and all the team was black, with the exception of a few—it was like 80-20. We really felt like we should have more cheerleaders to support the team. And so even the team said that they would not play if we didn't have more [black cheerleaders]. It got to be more organized. It came together for a purpose. We won some of our demands."

To listen to Burniss Hackney and Joanne Peerman's oral histories, go to the Jackson Center website: archives.jacksoncenter.info.

All quotes originally written by Lincoln High Students Harold Foster and Earl Geer in the Chapel Hill Weekly Newspaper and compiled by Wyatt E. Woodson.



When Lincoln High School closed and African-American students began to enroll at the newly integrated Chapel Hill High School in 1967, Lincoln students noticed that the trophies and other reminders of Lincoln's proud traditions and accomplishments had disappeared. In oral histories, Lincoln High Alumni describe how they found the trophies in the trash bin.

In a 2013 tribute to the Lincoln High Mighty Tigers, Chapel Hill High student Casey Molina, represented the moment in this painting of a shattered trophy.



In this archival photo from Coach Peerman's scrapbook, Joanne Peerman is kneeling, second from the left. To see more of his scrapbook, go to the Lincoln Alumni website: lincolnhighalumni.org



Tavis Foushee (pictured with his mother Jennie, father Charlie, and sister Malinda) was inducted into the C.E. “Big House” Gaines ‘Hall of Fame’ at Winston Salem State University on October 11, 2019. Tavis played football for the WSSU RAMS.



December/January Birthdays	
12/4	Corey Edwards
12/4	Veda Patil
12/16	Jarrett Dawson
12/18	Addie Wilson
12/27	Paris Miller
1/6	Vimala Rajendran
1/7	Hudson Vaughan
1/14	Lillian Alston
1/17	Alvater Burnette
1/18	Norma Alston
1/21	Clarence Farrar
1/23	George Barrett
1/25	Lula Bell Norwood
1/26	Kathryn Wall
1/30	Rev. Willis Farrington

Grandmother’s Table: ‘It just all comes together’

In a 2012 interview, Regina Merritt, former resident of Caldwell Street and member of St Joseph CME Church, talked about growing up on a farm with a grandmother who was always feeding everybody. When asked which dish she loved best, Ms. Regina responded:

“I can’t tell you about a favorite, because everything my grandmother cooked was good. [Laughter] But I can tell you what everybody else loved. It was a homemade biscuit with fat-back and molasses. Everybody came to my grandmother’s house for homemade biscuits. As a matter of fact, Deloris, one of our members here, remembered the same thing because we were talking about it not long ago, and she would always say, ‘One thing I know, we get off that bus, and we can go to Miss Odessa’s house and she would feed everybody.’ And it’s a good thing to hear other people talk about what my grandmother did. It was—it’s a really good feeling. Very caring people. And the meals—she would have pinto beans in a bowl. She would have corn in a bowl. She would have sliced tomatoes, fatback, pork chops, fried chicken, turnip greens. She’d just have a number—rows and rows of food, and you just got what you wanted. [I]t just all comes together, you know. It’s just all so good. But it wouldn’t be that good if it wasn’t all there to pick from, you know. So it’s hard to pick a favorite. Everything was just so good.”



To hear the entire interview with Ms. Regina Merritt, go to the Jackson Center Oral History Trust: archives.jacksoncenter.info.

Chapel Hill Treasures

Congratulations to **Ms. Eva Barnett, Mr Braxton Foushee, and Ms Sallie Pendergraft** for being named Chapel Hill “Community Treasures” by the Chapel Hill Historical Society. The annual award honors those who have served the community “with kind hearts and good deeds.”

Chapel Hill Carrboro Holiday Parade
Downtown Chapel Hill
December 14th, 2019
10:00 a.m.-12:00 p.m.

“Our humanity comes to its fullest bloom in giving. We become beautiful people when we give whatever we can give: a smile, a handshake, a kiss, an embrace, a word of love, a present, a part of our life...all of our life.”
— Henri J.M. Nouwen

The Marian Cheek Jackson Center

*We ho-ho-hope
you can make our Holiday Party!*

DEC 12 | 5:30-7:30PM
512 W ROSEMARY ST.

*If you can, bring a dish.
We'll have drinks.*

Christmas Cantata

St. Paul AME Church
December 8, 2019 at 4 pm

Ask Keith

Q: I am not able to cook dinner for Thanksgiving or Christmas this year. Where can I buy dinner for the holidays?

A: Harris Teeter will prepare home cooked dinners at their deli. There are three different types: Turkey Dinner, Prime Rib Dinner, and Ham Dinner. Each dinner comes with a different combination of sides such as mashed potatoes, sweet potato casserole, green beans, cornbread, cranberry sauce, and more. Dinners can be ordered online at www.harristeeter.com/orderahead/choose-items, or in the store at the deli. Each dinner is \$49.99. If you have any questions you can call the local Harris Teeter in Carrboro at 919-942-8564. Ask to speak to the deli.

Our hearts and prayers go out to all of our veterans who keep all of us and people around the world safe. Also, congratulations for all of the hard work that our educators and students have put in this year to tackle the “achievement gap” in our schools. We’ll be back in January and wish everyone happy holidays!

Ms. Keith Edwards is a lifetime resident of McDade St. and a lifelong advocate for the community. If you have questions for Ms. Keith, contact the Jackson Center.



Food and Fellowship:

Ms. Odessas’s Chicken and Dumplings

Northside resident and Student Leadership Team member, Joyce Yao, writes: “I had the honor of following Ms. Odessa through the process of making chicken and dumplings, a staple of her family’s holiday traditions. She shared with me the stories of her Northside upbringing and love for holiday cooking over pulled chicken, rolled out dumplings, and the meal we (but mostly she) cooked.” To read Joyce’s entire story about cooking with Ms. Odessa, go to the Jackson Center blog: jacksoncenter.info/blog. And if you want to make some delicious **Chicken and Dumplings**, here’s the recipe:

Ms. Odessa’s Chicken & Dumplings

“It’s all about the seasoning. And it’s good for the winter time. I just love the taste of it and the base of the soup that you get. They put you in the mind of chicken noodle soup. We ate that comin’ up. We like chicken and dumplings more because it’s thicker and creamier, and plus it fills you up more than chicken noodle soup.”
— Ms. Odessa

Ingredients

- 4 chicken thighs, cleaned (washed and cut off the fat)
- 3 chicken bouillon cubes
- Chicken base (optional)
- Celery (to taste)
- 2 tablespoons of butter
- Salt and pepper (to taste)
- Red pepper flakes
- 1 ½- 2 cups of all purpose (“plain”) flour
- Cooking oil
- 1 egg yolk

Instructions

Chicken:

Fill the pot with water. Turn the heat on high and add chicken, bouillon, celery, and butter to the water. Lower heat to medium low and cook for about 40 minutes. Take the meat out and set aside to cool, and then pick the meat off the bone and break it up. Be sure to save the broth.

Dumplings:

Turn up the soup to boiling. Scoop the flour into a bowl, add the cooking oil (sprinkle it on) egg yolk, a 2 teaspoons of salt. Mix it with your hands, if you’d like, until course (“cornmeal-like”). Slowly pour broth to mix while mixing, just until combined. (Water works too) Add the chicken to the pot. Cover the dough with flour and transfer to a floured surface. Knead for a few minutes and then pinch a small ball off the dough. Roll the dough out with more flour, until about a centimeter thin. Ms. Odessa cuts them into long strips and then breaks them into the pot, but she says you can follow whatever method feels right for you. She piles one batch in and then goes to work on the next, dropping dumplings on top of each other. After all the dough is in the pot, simmer for 20 minutes on medium-low. Be sure to stir so it doesn’t stick to the bottom. The dumplings are ready when there are no more pockets of white on them.