

THE *BULLOCK-ALLEN* TIMES

NEWSLETTER | JANUARY 2026

HOT OFF THE BULLOCK-ALLEN PRESS

**Calling ALL Business Owners and
Entrepreneurs!**

**We're working on the business directory for
our website.**

**If you own a business or have a side hustle -
please share it with us.**

Email us at bullockallenfamily@gmail.com

**Name of business, any social media
handles/websites, images of products/services.**

Go to our website www.bullockallenfamilyreunion.com

ANDDD...NOW TIME FOR THE FORECAST.....

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2026 FAMILY REUNION FORECAST



***WE HAVE OUR HOTEL AND
SATURDAY VENUE!***

OUR HOTEL OF CHOICE:

Double Tree Suites by Hilton Raleigh-
Durham
2515 Meridian Parkway
Durham, NC 27713

Please look to the attachment with
this email for more details!

**SATURDAY VENUE OF CHOICE:
IVY COMMUNITY CENTER**

How to Reach Us!

bullockallenfamily@gmail.com

Facebook page: Descendants of Hugh & Vinie Bullock

Instagram: @bullockallenfamilyreunion

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HUGH'S CORNER

Darius Buildz

Check out our cousin, DJ on YouTube! DJ's channel is all about hands-on projects, builds, and creative progress videos, where he shares his latest work and hobbies with a growing community of over 5,000 subscribers.

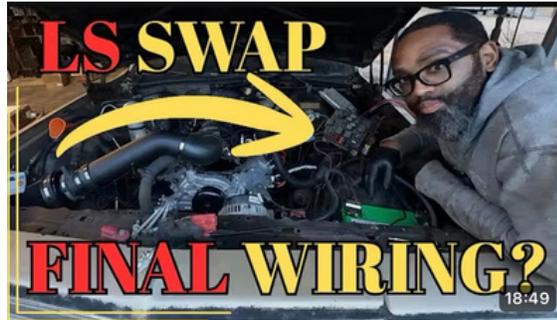
Let's Show him support!

Like a video!

Subscribe to his YouTube!

Follow Him on Instagram!

Over 5,000 Subscribers!



DO YOU HAVE A BUSINESS OR SIDE HUSTLE YOU'D LOVE TO SHARE WITH THE FAMILY?
EMAIL US!
We will also add your business to our "Business Directory" on the Bullock-Allen Reunion Website!

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Happy Birthday to our family born in January!

**Brandon, Darius,
Diamond, Gilbert, Iv,
James, Johnnie, Ricky,
Joy, Kara, Kendra, Kevin,
Krystal, Leroy, Matthew,
Noah, Norma, Shaquawn,
Shaun, Shonique!**



**THE
FAMILY
ZONE**

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FAMILY CONNECTION HUB

Thinking back on our 2025 family reunion still brings a smile. From the laughter that carried across the room to the stories shared, hugs exchanged, and memories made, it was a beautiful reminder of how powerful it is when we all come together.

What would you like to see at this years reunion? Let us know!



Recipe of the Month:

Maxx's Collard Greens (from our family cookbook)

1 bunch of collard greens julienne (long ribbon, stemmed), ¼ pound of bacon, 1/3 cup red onion, julienned, 3 medium garlic cloves, rough chopped, 3 cups of chicken stock, 2 tablespoons olive oil, 1 tablespoon butter, Salt, Pepper Light brown sugar

1. Sauté onions in oil and butter until soft.
2. Season with fresh cracked black pepper.
3. Chop bacon (bacon should be slightly raw, cooked ¾ of the way) and add to pan. Add garlic and collard greens.
4. Simmer for 10 minutes stirring occasionally.
5. Add salt, pepper and brown sugar to taste.
6. Add chicken stock.
7. Cover and simmer until greens are al denté.
8. Turn off heat; leave covered. (Pre-meal one hour before dinner)