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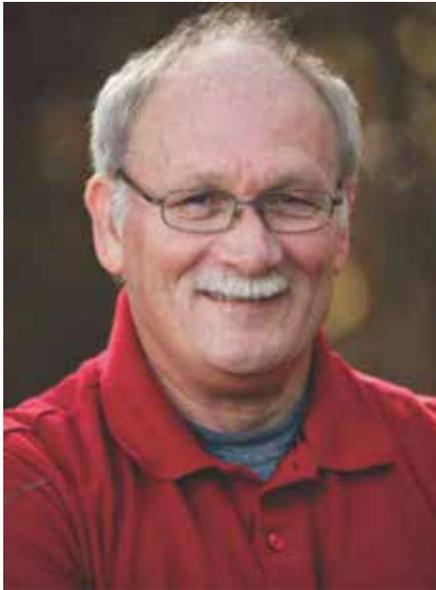
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From *The Managing Editor* ...



Richard Brummett, Managing Editor

Sometimes Veterans Day presents confusion for cross sections of Americans. Those too young to understand the commitment made by members of the military don't get the importance; those old enough to appreciate the sacrifices made aren't certain how to properly recognize our veterans.

We may get too wrapped up in trying to plan special ceremonies and events that we forget everyday acts of kindness mean as much to the veterans as anything. Something as simple as taking the time for a visit and providing an opportunity for the veteran to tell his or her story speaks volumes when it comes to respect.

Being sincere, compassionate and ready to listen to what a veteran or a family member has to share about the situation they are dealing with is a way of being supportive.

But most importantly, just say "thank you" to them for all they have endured in an effort to make your life and mine better.

Our feature story this month centers on a World War II veteran, Cleadus Butler, who knows he is a member of a rapidly decreasing breed. By 2036, according to the National World War II Museum in New Orleans, "it is estimated there will be no living veterans of World War II left to recount their experiences."

Data gathered by the National World War II Museum suggests that America is losing 555 World War II veterans a day. By 2027, that number will be down to 35 a day. By 2034, it will be down to two per day.

So it is important that we listen when they speak, and we think you will enjoy some of Butler's

recollections, beginning on page 32.

Veterans of every branch of service, from every decade, deserve our gratitude.

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We can't publish a November issue without Thanksgiving features, and we have one that will tug at your hearts and make you sit back and say a prayer of thanks when you read about the Jason Weatherford family and their incredible journey. That story can be found on page 28.

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As always, there's plenty more to catch your eye in this month's Premiere. Paragould's version of the Travis Hedge Miracle Rodeo again provided young people with an evening of entertainment, and we were there with cameras ready.

The same can be said for important events like Arkansas Methodist Medical Center's annual Women's Health Fair, the high school volleyball rivalry between Greene County Tech and Paragould dubbed "Dig For The Cure" and the Corvettes 4 St. Jude.

Additional fun times were had at the Downtown Jonesboro BBQ Fest and accompanying concert featuring The Commodores, a Fall Festival at the Craighead County Jonesboro Public Library and much more, all on the pages of this month's version of Premiere Magazine. ♦

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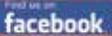
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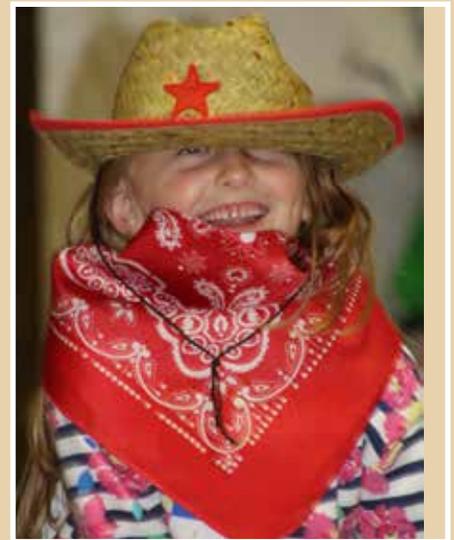
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# 28th Travis Hedge Miracle Rodeo



## Travis Hedge Miracle Rodeo entertains kids

If you want to see smiling faces, pencil in a trip to the Travis Hedge Miracle Rodeo in Paragould when it comes back around. Hedge helped start the local version of the rodeo 28 years ago and still today walks the floor shaking hands and giving out hugs to the many children and adults who “saddle up” to take part in a night filled with fun. Petting and riding real animals, and experiencing rodeo events on pretend livestock, those who take part always leave with a smile. ♦



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While kids roped, rode and petted animals, both real and make believe, the man himself -- Travis Hedge, right -- took time out to pose for a photo opportunity. Getting to go home with a balloon animal or some free food seemed to please all of the participants.



# Meet Lynne McDonald, CASA Volunteer

**C**ourt Appointed Special Advocates (CASA) is a volunteer advocacy organization to support abused or neglected children in the court system. In 1997, Arkansas joined the national network, and currently supports 25 CASA programs throughout the state. The role of a CASA volunteer is to make sure a child has a voice while in the court system. Meet Lynne McDonald, a CASA volunteer for the Greene County 2nd Judicial District program.

**Cheryl Nichols:** Lynne, why did you become involved in CASA?

**Lynne McDonald:** I love children. I particularly enjoy working with teenagers. My background includes psychiatric nursing and working in education at the middle and high school level with at-risk kids, so I've had the opportunity to work with young people on and off for many years. When my husband's career brought us to Northeast Arkansas (Paragould) a couple of years ago, I knew I wanted to do some volunteer work. I learned about CASA – I had not heard of it before – and I knew it was the right fit for me.

**CN:** What does a CASA volunteer do?



Lynne McDonald

## Our Community

By Cheryl Nichols



**LM:** CASA volunteers serve as an extra pair of eyes for the court and a voice for the children who are in the care of the court due to abuse

or neglect they have experienced in their home. A CASA volunteer is looking out for what is best for the child. This can be heart-wrenching work but it's the most rewarding volunteer job I've ever experienced – ever.

**CN:** Does this take a lot of your time?

**LM:** I devote about 10-12 hours per month per case and I typically have two active cases. So, no, being a CASA volunteer does not take up all of my time. Vol-

unteers can decide how many cases they want to maintain. Some have one case and others have more – it's an individual preference. Every volunteer becomes a sworn-in officer of the court once 30 hours of training and one observation

day in the courtroom is complete. The judges appreciate CASA volunteers and once a child is removed from the abusive or negligent situation the judges determine if CASA is needed. Greene County alone has over 200 children in foster care and last year we served 80 of those children. CASA serves an important role for our children in foster care and under the supervision of the court and more volunteers are needed.

**CN:** Lynne, you are full of happiness and energy! What gives you this much energy?

**LM:** I simply love life! I love adventure. I love to travel. My husband's career has allowed us to live in a dozen places in the U.S. and travel all over the world. I am so fortunate and grateful!

**CN:** Here is my Barbara Walters-inspired question: If you were a superhero, what would be your superhero name and your superpower?

**LM:** (Gasp!) Oh my, that's a difficult question! My superpower would be sharing and spreading gratitude. My superhero name would be along those lines of gratitude and living in the present.

**CN:** How about "Gratitude Girl"?

**LM:** I love it!

**CN:** To learn more about CASA and volunteer opportunities, visit [www.neacasa.org](http://www.neacasa.org) or call Donna Lamb Bowyer, Executive Director for CASA 2nd Judicial District, at 870-935-1099 or Amanda Frankenberger, Advocate Coordinator for both Greene and Clay counties, at 870-240-8955. ♦

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Tiny dancers practice their moves in preparation for the December performance of "The Nutcracker."

## Dance company bringing back "The Nutcracker"

The Elite Team, a non-profit dance company, will bring back the holiday classic, "The Nutcracker," to Paragould for a single presentation.

Company members, along with community children and adults, began rehearsing earlier this fall. One of the most beloved scenes is the dance of the Polichinelles, in which little clowns emerge from underneath their Mother Ginger's hoop skirt to entertain Clara, the

young heroine.

During the early rehearsals, each little dancer must practice crawling under an imaginary Mother Ginger's dress to get their choreography and timing right for the upcoming performance.

The company will present this beloved Tchaikovsky tale on Sunday, December 20, at 3:00 p.m. in the historic Collins Theatre.

Tickets are \$10 per person for the performance.

Elite Team dancers will put on a single performance at Paragould's Collins Theatre on December 20.

*Text and photos  
by  
Tara Piatt*



## Arkansas Methodist Medical Center

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### Breastfeeding Class

**Tuesday, November 3**

**6:00 p.m. - 8:00 p.m.**

Professional Office Building

This class discusses the importance of breastfeeding and offers tips for success. This class is free for those delivering at AMMC with a small charge for others. There is a \$10 fee for materials. For classroom location, more information or to register, please call 239-7016 or email [baby@arkansasmethodist.org](mailto:baby@arkansasmethodist.org).

### Infant Safety Class

**Tuesday, November 10**

**6:00 p.m. - 8:00 p.m.**

Professional Office Building

This class is offered to expectant families and anyone caring for an infant. This class is free for those delivering at AMMC with a small charge for others. There is a \$10 fee for materials. For classroom location, more information or to register, call 239-7016 or email [baby@arkansasmethodist.org](mailto:baby@arkansasmethodist.org).

### Childbirth Preparation Class

**Saturday, November 14 and 21**

**10:00 a.m. - 3:00 p.m. (one hour lunch)**

Professional Office Bldg. Auditorium

This two-week class is for anyone who is expecting. Register early to ensure availability for when you are 5-8 weeks from your due date. Please wear comfortable clothing and bring two pillows and a blanket to class with you. This class is free for those delivering at AMMC with a small charge for others. There is a \$10 fee for materials. For classroom location, more information or to register, call 239-7016 or email [baby@arkansasmethodist.org](mailto:baby@arkansasmethodist.org).

### Mommy and Me Breastfeeding

**Support Group Meeting**

**Monday, November 16**

**6:00 p.m. - 7:00 p.m.**

Professional Office Building

Second Floor Conference Room  
Greene County Health Unit's Leisa Kennedy, Breastfeeding Peer Counselor, teaches this class for new and expectant mothers. For more information, call the Greene County Health Unit at 236-7782.

### Community Diabetes Program

**"Tasty Holiday Dishes that Won't Tip the Scale"**

**Thursday, November 19**

**6:00 p.m. - 7:30 p.m.**

Professional Office Bldg. Auditorium  
Wal-Mart and AMMC will host this program presented by Certified Diabetes Educator, Allison Hitt, RN. Come learn her recipe ideas for tasty holiday dishes. Please RSVP by Wednesday, November 18 by calling 239-7016.

### American Red Cross Blood Drive

**Tuesday, November 24**

**4:00 p.m. - 8:00 p.m.**

Professional Office Bldg. Auditorium  
If you would like to donate life-saving blood, please call 1-800-RED-CROSS for details on requirements. You can also find more information at [www.redcrossblood.org](http://www.redcrossblood.org).

### Healthy Pregnancy Class

**Monday, November 30**

**6:00 p.m. - 8:00 p.m.**

Professional Office Building

This is a one-time class for expectant mothers who are prior to 16 weeks into their pregnancy. Class is free for those delivering at AMMC with a small charge for others. There is a \$10 fee for materials. For classroom location, more information or to register, call 239-7016 or email [baby@arkansasmethodist.org](mailto:baby@arkansasmethodist.org).



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## “Fun” and funding go hand-in-hand

**B**y his own admission, David Zamkov is on “a very strange route.” The 25-year-old is bicycling from the Maryland/Washington, D.C., area to Los Angeles in an effort to raise money for leukemia research. “My father died when I was 8 years old,” Zamkov said, “and I wanted to do something to draw attention to it. This is a great adventure and I also get to do something good.”

He set out on the journey on September 5 and wound up in Paragould in late September after averaging “somewhere between 50-to-75 miles a day and seeing a lot of small-town America.” A chance meeting with local resident Ronnie Joiner at a McDonald’s restaurant provided Zamkov with a place to stay overnight, another means for publicizing his message, and newfound friends.

“Paragould is not that small but it has the most unbelievable hospitality I have run into, especially this wonderful Joiner family,” he said. “I had ridden up to McDonald’s looking pretty haggard; I had done 65 miles that day and Ronnie and I made eye contact and my first thought was, ‘What’s up with this guy?’ He came back out a minute later, saw the water bottles and my hydration pack -- he’s a runner, so we bonded, and I asked about putting a tent in his back yard. He said he would do me one better, and he offered me a bed, a shower, and food. It was a very welcomed experience. We had dinner at McDonald’s, and saw a high school football game.”

Zamkov, who was in The Peace Corps in West Africa from 2012-14, is raising money via GoFundMe, a crowdfunding platform that allows people to accept contributions for life events such as celebrations and graduations to challenging circumstances like accidents and illnesses. The company is based in San Diego. “You can go to [www.gofundme.com/bikeamerica](http://www.gofundme.com/bikeamerica), and my picture will pop up with a cheesy grin and sunglasses. I thought using GoFundMe and online forms would be the easiest way to get out there.”

Joiner, his wife Stephanie and their son, Braxton, have found the experience of meeting and housing the young bike rider an enjoyable one. “He’s a very respectful young man,” Ronnie said. “Once we made eye contact and I went back, we just left the rest up to the Lord.”

Zamkov’s goal is to raise \$10,000. “If it’s reached, that will be incredible,” he said. “If I don’t, but I get any money at all, I’ll be happy with that. If I surpass it, great. No donation is too small, and no donation is too big.” ♦

-- Richard Brummett

# PREMIERE'S SCENE 'YA



Harold Copenhaver and Jay Clevenger at the Jonesboro Chamber of Commerce Membership Appreciation Lunch.



Singer Chenoa Summers of the band Eden Prime performs at the Craighead County Jonesboro Library festival.



At left, Valerie and Astrid Carroll at the Jonesboro Library; above Tim and Ron Allison at the Chamber luncheon; at right, Brianna and Zoey Anderson at the library; and below, Trent Brown, Whitney Pardew and Ethan McNece at the luncheon.



Photos by  
Richard Brummett

## Library hosts "Alice in Artland" Arts/Crafts Fair

The Craighead County Jonesboro Public Library encouraged vendors to set up shop on the lawn and invited the public to take part in its fourth annual Arts and Crafts Fair in October.

Several vendors got into the theme of "Alice in Artland," dressing the part as they entertained shoppers and guests.

The event also featured food, games, prizes and live music. ♦



A pleasant Saturday morning served vendors and shoppers well at the "Alice in Artland" crafts fair.



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| 22  | 23  | 24  | 25  | 26  | 27  | 28  |
| 29  | 30  |     |     |     |     |     |



Zoey Brooke Powers spent a pleasant afternoon in the swingset at her home. Zoey, 4, is the daughter of Tabby Johnson and Steven Powers of Paragould.

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# AMMC hosts annual Women's Health Fair

The 2015 Women's Health Fair at Arkansas Methodist Medical Center in Paragould serves our community and shares helpful medical information to those attending the event.

According to Shay Willis, Director of Marketing and Public Relations at AMMC, "It was a great day at the 18th Annual Women's Health Fair with nearly 800 people in attendance. We enjoyed hosting everyone, including the new MEGA Brain Exhibit from UAMS. We hope we can bring it back in the future for other events because it is so important for the public, people of all ages, to learn about the brain and also about stroke."

AMMC hosts health fairs for both men and women every year to give the community access to free information and screenings. ♦



The MEGA Brain Exhibit from UAMS drew plenty of interest.

Text and photos by Tara Platt



The Paragould Regional Chamber of Commerce presents

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Starting November 6th look for posters at participating Chamber member merchants to win \$1,000 in Chamber Bucks!

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## Corvettes 4 St. Jude raises money for hospital

Corvette enthusiasts from across the country, including a delegation from Jonesboro, converged on the campus of St. Jude Children's Research Hospital in Memphis in October to help raise money through the Corvettes 4 St. Jude program.

Corvettes 4 St. Jude was founded in 2003 by Jesse Geiger, a Corvette enthusiast and cancer survivor living in Florida. He felt a calling to help the hospital after watching a St. Jude television special hosted by St. Jude National Outreach Director Marlo Thomas, and was on hand again this year to help present a check for \$149,555.68 to St. Jude to further research projects.

The Fast Glass Corvette Club of Jonesboro participated in the campaign and contributed \$5,000 of the overall total, helping the national fundraising drive to go over the established goal of one million dollars.

Corvettes 4 St. Jude is part of the Cruisin' for St. Jude program, which lets people combine their interest in motorsports and motorized vehicles with raising funds to support St. Jude. ♦



Members of the Fast Glass Corvette Club of Jonesboro pose with Jesse Geiger, fourth from right above and leader of the fundraising event, which brought in more than \$149,000.



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## Crowd flocks to Jonesboro for Festival, Commodores

The Downtown Jonesboro BBQ Fest is the premier barbecue event for the state of Arkansas. BBQ aficionados from all over the Mid-South vie for the honors and cash prizes for being crowned the best in barbecue. Along with other vendors and attractions, the festival also showcased live entertainment from bands like County Fare, Melanie Meriney, Flatland Funk Donors and headliners, The Commodores.

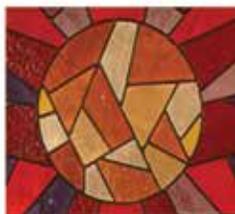
Band members Walter "Clyde" Orange, William "WAK" King and James Dean "J.D." Nicholas have remained a force in the music industry for over three decades. Performing songs like "Brick House," "Sail On," and "Still," The Commodores gave the Jonesboro BBQ Fest a sweet taste of Motown.

The original group was formed in 1968 while all the members were in college at Tuskegee Institute in Alabama. After Berry Gordy discovered their talent, The Commodores went on to sell over 60 million records for Motown. Lionel Ritchie left the group in 1983 and it wasn't until the group's release of "Night Shift" that they achieved Grammy recognition.

Now, decades later, they continue to put on a high-energy, hit-after-hit spectacular that highlighted this year's BBQ Fest. Razorbacks BBQ, Killer Hogs and Pork Avenue took the top three honors for overall best barbecue. The Downtown Jonesboro BBQ Festival is part of the prestigious Kansas City Barbecue Society. For info on how to enter a team next year, log on to [www.downtownjonesboro.com](http://www.downtownjonesboro.com) or like them on Facebook. ♦



The Commodores, above, highlighted the Downtown Jonesboro BBQ and Music Festival while BBQ teams, below, went home with prizes.



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A number of homemade craft items will be for sale at the annual Gainesville bazaar.

## Annual bazaar benefits Gainesville Cemetery

The Gainesville Cemetery Ladies Auxiliary will hold its annual bazaar the Saturday before Thanksgiving Day, which is November 21st this year.

Activities will begin at 7 a.m. and will shut down around 3 p.m. The fundraiser is staged to help keep the cemetery in presentable shape and to have funds available for necessary expenses.

There will be a silent auction with many items up for bids, including many donated by local businesses. Items include St. Louis Cardinals tickets, Memphis Redbirds tickets, Memphis Zoo passes, Griffin Park Zipline passes, Kansas City Royals tickets, Pink Palace tickets, Silver Dollar City tickets, Little Rock Zoo tickets, Mid-America Science Museum tickets, St. Louis Archway tickets and more. Duck Dynasty and the Denver Broncos sent items to be auctioned, as well.

Crafts and home baked goods will be available for purchase. The bazaar will be held at the Old Methodist Church building in Gainesville. Santa will also be there for the kids to see and talk to. Anyone seeking information on how to help or how to donate items may contact the auxiliary on Facebook on the Gainesville Cemetery Ladies Auxiliary page or they may call Tonya Wray at 870-476-2436 or Ann Morgan at 870-565-8363. ♦



Players from Paragould and Greene County Tech fought it out on the volleyball court during the Dig for the Cure contest. At left are organizer Sue Keel and Farrah Wilcox while at right, from top, are 2015 recipients Elizabeth Forehand, and family; Hazel Gill, and family; and Rebecca Stallings and family.

Photos by Tara Piatt

## Volleyball teams give it their all in Dig for the Cure

The 2015 Dig for the Cure once again saw rivals Paragould and Greene County Tech high school volleyball teams meet up for a heated competition to raise money and awareness for breast cancer.

This 8th year, three women were chosen to benefit from ticket sales, t-shirt sales and silent auction items donated from throughout the community.

Sue Keel, who originated the idea of Dig for the Cure, said, "In an effort to honor our friend, Kim Smith, a group of parents organized the first Dig for the Cure in the fall of 2008. Our wonderful community supported us in this effort, and each year. We are so humbled to be able to help various causes that support breast cancer awareness. Without the outpouring support of our kind-hearted, generous

community, we never would have been able to continue to hold these annual events.

"Breast cancer does not discriminate and we are blessed to be able to help in prevention awareness and those fighting the battle!"

According to Jill Gill, another Dig for the Cure organizer, the event raised more than \$6,500 this year. ♦

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# Zombie Walk returns

Zombies lined up behind the MOR Media vehicle to start 2015's Downtown Paragould Zombie Walk.

*"The walking dead" converge on downtown area*

Something as simple as rain couldn't keep the true zombie lovers away from Downtown Paragould's annual Zombie Walk in October.

Setting the stage for the Halloween celebration that followed days later, ghoulish creatures congregated on Pruet Street to take part in costume contests, listen to the music provided by JACK-FM and to follow the MOR Media vehicle on the designated Zombie Walk route.

Youngsters, teens and adults alike shared in the activities as they danced, laughed and walked the evening away, all in good fun. ♦



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# Being grateful for great family humor

Every year at this time, when Thanksgiving rolls around, someone asks me, "What is it that you are the most thankful for?"

The answer is relatively simple for me: Relatives. Incredible senses of humor on both my mother's and father's sides of the family have made my life an enjoyable ride. We have spent hours together -- during the holidays, especially -- laughing until we hurt at the stories and antics of our loved ones.

After my parents retired and had time to travel, they often found themselves aboard crowded trams or train cars on their way to some destination. My father delighted in taking one of the few remaining seats and then having my mother sit on his lap.

After a few minutes, when things quieted down, Dad would say, "Now, what did you say your name was again, lady?"

He loved telling the story; Mom, I don't think, ever saw the humor in it.

One Christmas when I was very young, Santa brought me a Paladin gun and holster set,

## Get Rich

By Richard Brummett



complete with business cards emblazoned with the slogan "Have Gun, Will Travel" just like the ones the character portrayed by Richard Boone in the TV western of the same name used.

Sometime during that holiday season many of the family members -- uncles, aunts, cousins -- were gathering at my Grandmother Brummett's house so I just *had* to wear my six-shooter over there and show off my cowboy skills.

As all the older folks sat around the living room I moseyed in and showed one of the Butler boys -- I believe it was Bunk -- one of my cards.

"Look here, boys," he said. "Richard's got Paladin cards" and he took them all and passed them around the room. The men stuffed them into their shirt pockets and I stood there devastated, clutching an empty plastic

card protector. How can you play Paladin without any cards to advertise your services?

I suppose it was about the time I was forming a good set of tears that everyone enjoyed a mighty laugh at my expense and returned my cards, and I could only laugh along with them.

Another time my parents were going to Memphis with two of my uncles and two aunts when Mom began to feel ill and was in need of a pit stop. Before they could make it to an exit they were pulled over by a state trooper. He asked my uncle Virgil, who was driving, if he knew he was speeding. "Well, yeah, I sort of figured I might be," he told the trooper, "but we've got a lady in the back seat there that's feeling sick and I was trying to find her a bathroom."

As the officer leaned in to take a look to see if the story seemed credible, Virgil pointed at my aunts and said, "And those other two don't look all that good either."

The officer could only laugh and let them off with a warning.

With family like that, how can a guy *not* be thankful? ♦

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# A story of Thanksgiving



The Weatherfords -- Carla, Carlee and Jason flanking 8-year-old Kinlee.

BY RICHARD BRUMMETT

## *Weatherford family understands being grateful*

**T**here is no way for Jason and Carla Weatherford of Paragould to come up with a short version of their story of thanks.

It's not a tale they casually tell or an event they occasionally recap; it's a story they live every minute of every day, a saga that most definitely brings home the emotions of gratitude and thanks in a major way.

Life took a drastic turn two years ago when their younger daughter, Kinlee, 6 at the time, had a seizure while in the bath tub. They found her

submerged in water, not breathing, and the rescue efforts of her parents and eventually of paramedics most definitely saved her life that night.

After Kinlee was airlifted to Le Bonheur Children's Hospital in Memphis, long days and nights of rehabilitation began -- five weeks in Memphis, three months in Atlanta -- and that is when the Weatherfords learned what a wonderful world can be discovered even through the avenue of tragedy.

"Certainly we wish it had never happened," Jason said, recalling the night they feared their daughter would not live, "but the blessings that have come out of it in so many ways more than make up for the pain and the heartache. We're so thankful God gave us our daughter back, but the

support of the community is something we can't even put into words.

"From Day One, our neighbors were here, people came to Le Bonheur to visit ... there were messages and people putting us on their church prayer lists. We actually made the decision to move to Atlanta to be with her because through the process we were juggling Carlee around, and we're focused on trying to keep our other child alive and we felt like orphans, bouncing from house to house. So we just took Carlee and moved to Atlanta and people even showed up there and left messages there. It was just incredible."

"And the Prayer Walk that was organized at home was a huge thing," Carla added. "It was just a countless number of people -- people we didn't

even know, sometimes, people we can't thank because we don't know them -- doing so much for us out of love.

"You're sitting there hoping your daughter is going to somehow get through this and you get notified that your house payment has been made for this month," she said, sighing. "We were so blessed that Life Strategies (where the Weatherfords work) said not to worry about anything, to just take care of Kinlee and our jobs would be there whenever we got back. And they were, like we were never gone."

"I've lived in Greene County -- in Paragould -- all my life," Jason said, "and I always knew it was a great community, but when something like this happens you really get to see what it's all about to live here."

Jason said he was compelled to use the entire experience, from the initial fears to the comfort of God's blessing, to help others.

"When we were saying our prayers for her recovery, that's when I first thought we could use this to help others along the way," he said. "We are more than happy to share our story at churches, and to share with doctors and nurses at Le Bonheur, and at fundraisers for Le Bonheur and to speak with patients.

"We can't say enough good things about the care at Le Bonheur. They are literally our family now. And we absolutely love the people in Atlanta. We have made friendships that will last for the rest of our lives because of this."

In fact, the entire Weatherford family makes frequent visits back to the hospitals and facilities that have become such beloved and important parts of their lives.

They faithfully attend events planned by hospital personnel for families who have come through their programs, and they share hugs and tears as well as the story of Kinlee's miraculous recovery. Carla said she looks differently now at everyday events designed to help others in her own community. They carry more meaning for her now.

"Before, when they would have a day for something like Pay It For-

ward for this person or that person," she said, "I would tell myself I *should* go. Now, I make it a *point* to go. I remember how thankful I

was when all of this was happening to us."

So what has become of Kinlee, now 8, after all these sessions of physical, occupational and speech therapies and other various detailed treatments?

"Kinlee is a walking miracle," her father said. "She plays softball, she plays basketball, she attends school, she ran a 5k ... and she doesn't do any of it easy.

"You know what position she played in softball? Catcher. She couldn't just go stand in right field; she had to be right there in the middle of everything."

"She does everything 100 percent," Carla added. "All her therapies ... she goes all out. She needs extra help with academics but she's as strong-willed and

independent as she ever was."

With Thanksgiving Day not that far off -- a day when most Americans set aside a few moments to reflect on all the things they have to express thanks for -- the Weatherfords approach it with genuine humility and gratitude. Jason refers to everyday family life now as "the new normal."

"We are so blessed that Kinlee is able to live her life and that makes it easier for us to be thankful for what we have," Jason said. "Even if all her progress stopped tomorrow, that would be okay. We have her, and we have her here with us. Your focus changes when your child is fighting for life.

"Thanksgiving has a whole new meaning for us now. There is no way for us *not* to feel blessed. To go from one moment not knowing if your child is going to survive, to where we are now ... it humbles you."

Carla said they sometimes "still get caught up in the mundane -- baths and things like that -- but then you step back and remember that you are so lucky. We're blessed to be stressed is what we say sometimes. For a minute you think you 'have' to do this or 'have' to do that, then all of a sudden you're thankful that you get to do it."

Carla remembers their first Thanksgiving as a family in the midst of crisis.

"We were in Atlanta on Thanksgiving, sort of feeling sorry for ourselves," she remembers, "and then here comes my family. My mom, my dad ... a caravan of family. How lucky to get to be with family on Thanksgiving, even under those circumstances. It absolutely makes Thanksgiving mean something more for us.

"We are so thankful just for life and for healing," Carla added. "And not just physical healing." ♦

## No sibling rivalry when love comes to the front

**W**ith all the attention being focused on her little sister, it would have been easy for Carlee Weatherford to feel like "the other daughter."

Her mom, Carla, says nothing could be further from the truth.

There were no feelings of jealousy, no expressions of being left out as Carlee lovingly helped the family deal with its crisis.

"Especially after we all went to Atlanta to stay," Carla said, "you couldn't ask for a better big sister than Carlee. At everything Kinlee had to do, Carlee was there. She was right there, right there beside her."

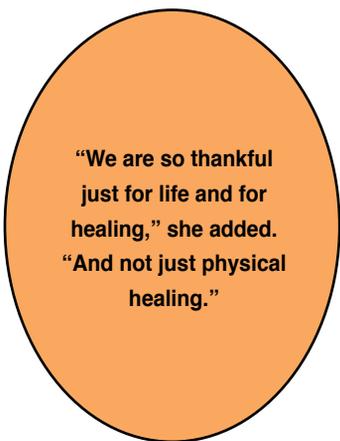
As the Weatherfords stressed over the condition of their younger child, they stepped back and watched in amazement as their now teenage daughter grew up right before their eyes.

Carlee proved not only a big help to her sister, but to her parents as well. Her obvious desire to be a part of Kinlee's recovery lifted some of the burden from Jason and Carla.

"Her heart for others," Carla recalled, "it was just incredible. When we were in Atlanta you would find her taking time to welcome new patients or to talk with other families.

"She would sit in on groups and interact with others. Through this whole process, I guess she was forced to grow up a little too early but she had the caring gene anyway."

"She went to therapy sessions with Kinlee every day," Carla said. "She has been so incredible and we know God had to have played a role in that." ♦



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## United Way's Day Of Caring



Hundreds of volunteers came together in the Jonesboro area to take part in the United Way's Day Of Caring.

### Volunteer spirit lives

According to Jenny Keller, Director of Resource Development for United Way of Northeast Arkansas, there was no better way to celebrate her organization's 60th birthday than by serving the community we love.

The largest number of volunteers to date showed up for the 22nd annual Day Of Caring, some 537 people working together on more than 70 projects to benefit the Northeast Arkansas area. ♦



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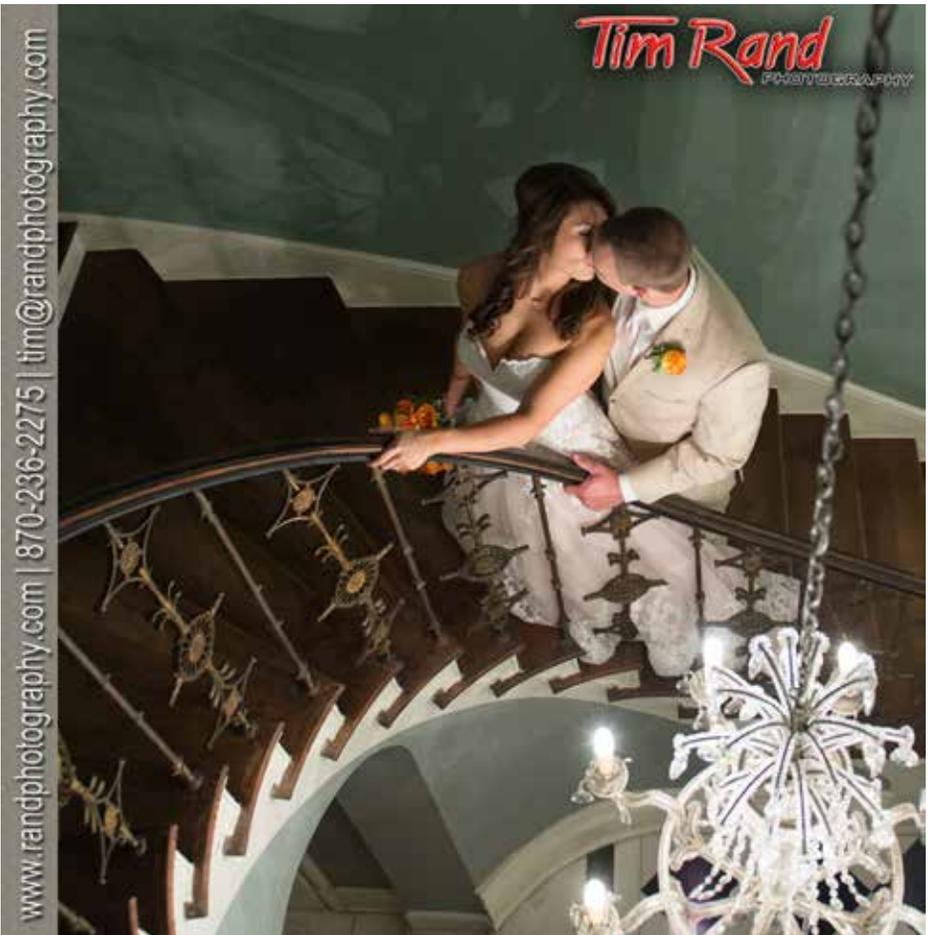


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# VETERANS DAY SALUTE

## C.P. Butler: “... you look back as being part of something special”

BY RICHARD BRUMMETT

**F**or Cleadus “C.P.” Butler, Veterans Day drums up memories of a time when his life was filled with uncertainty, of days spent headed for points unknown and thoughts of a future wandering no further out than the day at hand.

As a teenager thrust into the Pacific theater in the midst of World War II, Butler and his fellow soldiers did the only thing they knew to do: They followed orders and hoped to make it back home.

“I went in in 1944,” said Butler, who will be 90 in February, “and then went over there. I got drafted. I was 18 in February,

drafted in April of ‘44. There was a big demand for more people then, and I had quit school and went to work on the farm.”

Butler was raised around Arbyrd, Missouri, but was living in Holcomb when the call to duty came.

“Like I said, I was 18 – I was scared to death,” Butler recalled. “I never had been much of anywhere and all of a sudden I’m in the Navy. I went to Great Lakes (Illinois) for basic, then to Newport, Rhode Island, got on a ship in Philadelphia ... it was a new ship, *The Atlanta*. And then we just did what we were told.”

Butler said the military operations were very covert at that time, and there were long stretches of time where he had no idea where he was, or where he was headed.

“They never did tell us where we were going or where we were at,” the Schugtown resident recalled. “Everything was secret then. I went to Trinidad on a shakedown crew, and to the Panama Canal and then to Japan the first part of ‘45. I was in the Pacific, and went to Okinawa

around Easter.”

As far as seeing actual combat, Butler said he “was around it, but I didn’t see it. I was below deck. I was a Seaman First Class, and I helped man the 6-inch guns. I sent up powder and shells around Okinawa.

“It was years later ... you look back as being part of something special,” he said. “My friends are all gone except for one I know of. He was one day older than me. I call him every year and ask about the ‘old man.’ We laugh about it.”

I was just doing my job. I was already scared.”

Thankfully, the war ended in August of that year and on September 2nd a huge force of Allied ships gathered in Tokyo Bay. Aboard the battleship

*USS Missouri*, the Japanese signed the formal surrender document, watched by thousands of Allied representatives and the crew.

Gen. Douglas MacArthur presided over the signing, and on a ship next to the historic act were Butler and his shipmates. “When they told us the war was over in August, we let out a cheer,” Butler said. “But they don’t tell you anything. It was all secret. We didn’t know where we were at or anything. A lot of people will tell you I never did know anything, anyway.

“But we went to Tokyo in September, where they signed the peace treaty. We were there, right beside *The Missouri*. We were anchored next to it.”

Returning home, Butler had to find his family because while he was away they had moved to a new community unfamiliar to him. But he located them “and I got acquainted, made friends, and got married that year. In 1948 I went back to school from January to May and graduated from Greene County Tech. I farmed all the time from graduation to my retirement six years ago. I’ve been at Schugtown ever since I got out in

February of ‘46. I guess I don’t get around all that much.”

Wrapped up in the whirlwind that absconded with the last of his teenage years, Butler said it took a while for him to realize exactly what he had lived through.

“It was years later ... you look back as being part of something special,” he said. “My friends are all gone except for one I know of. He was one day older than me. I call him every year and ask about the ‘old man.’ We laugh about it.”

Butler is incredibly sharp for an 89-year-old and still possesses a rapid wit. He sprinkles bits of humor into the conversation frequently, but also knows when to turn serious. Veterans Day, for him, is more than a holiday.

“I try to go every year to the assemblies,” he said. “I think about it. I know they are honoring us. Tech put me in its Hall of Fame, which was a big honor.

“I think about Veterans Day. I don’t try to remember all the time, just when somebody asks me. I’m just thankful I got back. There aren’t many of us left. I kindly think about where all I’ve been. Veterans Day sort of makes me proud, especially when somebody hugs me and says, ‘Thank you for your service.’ But, really, I’m just a farmer.”

Like most veterans, Butler looks at today’s America and isn’t certain how he feels about the many changes he has witnessed.

“America is altogether different now,” he said. “Everything has changed ... farming, everything. We have better schools and lots of changes, I can’t hardly believe. They aren’t all good. You drive through the country ... houses are gone, woods are gone. Heck, I’ve even changed. I was a farmer until I was 84, but now I’ve been doing some mechanic work ... but don’t ask me what kind. I was just putting a rear end in a recliner.”

Some things, apparently, never change. ♦



World War II veteran Cleadus Butler recalls being a teenager far from home during the time of war.

# VETERANS DAY SALUTE

## Col. Bowen is proud of service to veterans

BY RICHARD BRUMMETT

There is no doubt in Col. Jerry Bowen's mind that his time as Director of the National Cemetery System for the Department of Veterans Affairs was every bit as important as his efforts on the battlefield.

"Absolutely," said Bowen, who compiled a distinguished Army career, complete with numerous medals for outstanding service.

Bowen saw three tours of duty, first in the Dominican Republic, then twice in Vietnam.

"I was in the Dominican," said Bowen, now 75, "but that little war was not a real dangerous war. Then I went to Vietnam and served as an advisor to the South Vietnamese soldiers because I had prior experience; 1967 was my first tour, then as the war was winding down I was back in Saigon as we began to withdraw and turn everything over to the South Vietnamese Army, and then their government collapsed.

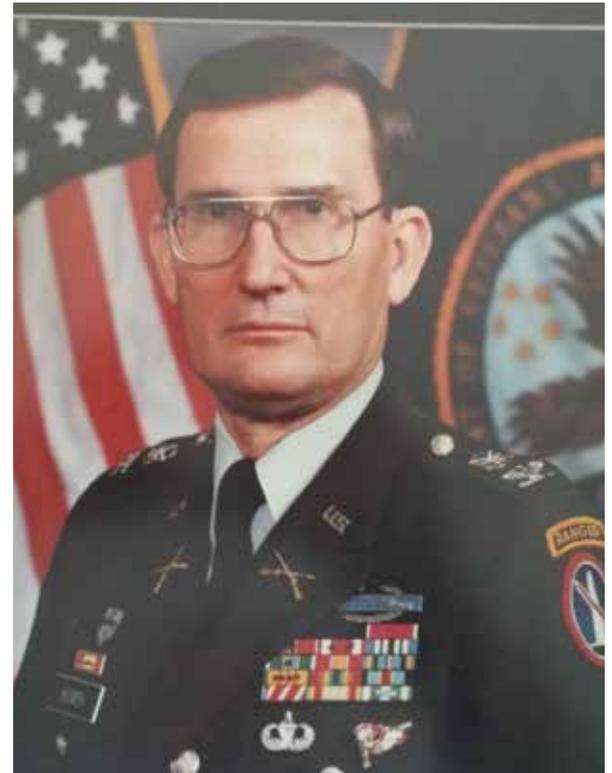
"So I had three combat tours, the last two in Vietnam."

He retired with the rank of Colonel in 1989 and

came home to Arkansas, heading to Jackson County to join in the family farming enterprise. "I had come back and my father had a soybean farm in Jackson County and I told people I wanted to return and be more involved in the day-to-day operations of the family farm," he recalled. "I did that for about two years and decided I did *not* want to be involved in the day-to-day operations of the family business and then said, 'I've to find something to do.'"

Gov. Bill Clinton's decision to run for President inspired Bowen to join his election campaign, and eventually he found himself back in Washington as a political appointee.

"I had worked five years in the Pentagon," the Jonesboro resident said, "so it was somewhat like going back home."



Col. Jerry W. Bowen

So from 1993-98 Bowen was in charge of supervising and managing all national cemeteries for the Department of Veterans Affairs. Included in those duties was the practice of sending out Presidential Certificates of Appreciation to the families of deceased veterans; ordering all VA headstones, and Veterans Memorial footstones for all military services -- even those to be placed

A Thanksgiving-themed advertisement for Unico Bank. The background is a warm, golden-brown color with images of pumpkins, gourds, and corn. The text is arranged as follows:

- Top left: "you'll love our" in a white, cursive font.
- Top right: "HAPPY THANKSGIVING!" in large, bold, yellow-outlined letters.
- Center: "HOMEGROWN BANKING" in very large, bold, white-outlined letters.
- Bottom left: "LOCALLY OWNED. LOCALLY OPERATED. LOCALLY YOURS." in bold, black, sans-serif font.
- Bottom left (smaller text): "506 WEST KINGSHIGHWAY (236-1700) 1908 LINWOOD DR (236-4747) 201 REYNOLDS RD (236-1170)"
- Bottom right: "Unico Bank" in a large, elegant serif font, with "Everyday Excellence" and "Member FDIC" in smaller text below it.

in private cemeteries; and maintaining all the burial sites.

All the military markers are provided to the veterans' families free of charge.

"There are 142 national cemeteries nationwide," he said, one each in Hawaii, Alaska and Puerto Rico. "Most of the 142 are located in the Eastern United States, established primarily after the Civil War. A lot of the oldest are being replaced, because they were not being kept up."

Arkansas had three -- in Little Rock, Fort Smith and Fayetteville -- when Bowen assumed his leadership position, but none were in our area. "I was in a position as Director so that it was not hard to lobby Bill Clinton, the little governor from Arkansas who thought he could be President," Bowen said. "I convinced him we needed to bring a cemetery to the Eastern part of the state. We didn't have anything east of Little Rock. I did a study on veteran population and the area where the most lived that had no cemetery was in this part of Arkansas."

And so it was that land was found, purchased and prepared for the Arkansas State Veterans Cemetery in Birdeye, near Wynne.

"You can't put a national cemetery in a rice field," Bowen said. "So we found a place on Crowley's Ridge, a nice little chunk of land, 96 acres and the government came in a built us a cemetery for \$5 million. But the federal government said, 'You as a state must provide employees and their retirement,' so they are state employees rather than federal."

The land was purchased in 2008, construction began in 2010 and in February of 2012, the first interment was conducted when the services of Air Force veteran Col. Thomas Blake were held. Bowen felt a sense of pride in helping bring the cemetery to the area to accommodate military families.

"With my careers, I did serve my country initially," he said, "and then, I did serve my fellow veterans later."

The time spent as director of the national cemeteries proved to be, for Bowen, some of the most rewarding years of his life.

"I could not, with my 31 years of service, have found a more satisfying or fulfilling way to do it," he said. "This was absolutely a way to give back, and a way to be involved in something of great importance to veterans and their families. I am proud of the work we did, and proud to have been a part of it." ♦

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# Business Is Good

## Jonesboro Chamber holds Membership Appreciation Lunch



Jonesboro Chamber of Commerce members enjoyed a cookout in October, braving a windy day to interact with others and win door prizes. The cookout was held behind the Chamber building on East Nettleton. MOR Media served as one of the event sponsors.



First Community Bank recently celebrated the Bay branch's grand opening. Jonesboro Community President Allen Williams, First Community Bank COO Boris Dover, and Bay Branch Manager Lindsey Ashlock joined the Jonesboro Chamber of Commerce for a ribbon cutting to commemorate the bank's newest branch. Shareholders and employees of First Community Bank also were present.



# Therapy Wine Bar offers fine food, relaxing atmosphere

By Caitlin LaFayette

If a weekday evening calls for relaxation and a cozy environment, Jonesboro's Therapy Wine Bar is the place to visit.

Open since June 2013, Therapy provides exactly what the name entails with chilled glasses of wine and a menu that changes every six months, allowing something fresh for adventurous taste buds. Owner Nisreen Little said the idea for the restaurant came about when she moved to Jonesboro four years ago.

"We thought downtown was in need of a place where a person can relax and enjoy good wine and great food," she said. "We provide a very relaxing setting with ambient lighting."

Little said she loves seeing customers enjoying their time at the bar and having a great time. The focus on the wine spurs from Little's roots — she grew up in Southern California — which can be seen in the fresh, organic based menu filled with pastas, fish and cheeses.

"We try to get organic produce whenever possible," chef Megan McAlister said.

"It's very important, I think, supporting local businesses," Little added.

In addition to music shows and paint parties, Therapy's intimate setting also creates a perfect background for special events such as birthdays, company parties, holiday gatherings or bachelorette parties. McAlister said they even created an entirely new menu for Valentine's Day.

"We're flexible. We work with every budget," Little said of the party packages.

McAlister said she has always cooked and joined the Therapy team two years ago. For others wanting to enter her world, she suggests going to school, being passionate and creative and to work hard.

"That'll get you far," she said.

For my first experience at Therapy, McAlister chose to serve a shrimp risotto meal that she said was a good seasonal cuisine.

"It's a classic dish," she said, adding she brought it to the menu to offer something that hadn't been seen around town before.

The meal was extremely fresh and while the herbs and seasonings called up memories of summer, it filled a comfort food craving that many experience on cool, fall nights. Wineberry cobbler for dessert, paired with Moscato Provincia di Pavia from the Cavit collection,



Great food in a cozy setting is what you will find at Jonesboro's Therapy Wine Bar.

topped off the dinner with a tart and perfectly sweet taste.

Take a stroll to Therapy Wine Bar the next time a loud, crowded bar just won't cut it. The soothing music and flavorful drinks are sure to put customers at ease and give a little bit of therapy when it's needed. ♦



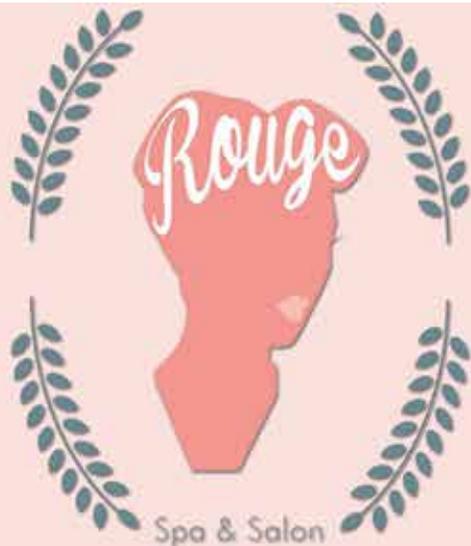
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Remi Willhite will model in New York City in February.

## Marmaduke girl enters world of fashion

Many only dream of visiting the Big Apple but an open casting call for models opened the door to New York Fashion Week for a 6-year-old of Marmaduke.

Remi Willhite will walk the fashion runway in New York City in February and has also been called on by multiple designers to model for photo shoots. Remi's mother, Ashley Willhite, said the adventure began when she found an open casting call for designer Elizabeth Copeland, owner of Bentley and Lace, who creates dresses and accessories.

Copeland stated in the casting call she was looking for a younger girl with a bit of a different look and Ashley sent in Remi's photo. Within an hour, the company emailed her back inquiring if Remi would be afraid to walk down a runway. On Sept. 12, Ashley and Remi traveled to Dallas, Texas, for her first show.

"Remi had this amazing experience," Ashley said, adding several big-name people attended the Fashion X Dallas show, and Remi even met Catherine Lowe from *The Bachelor*. Remi participated in full hair and makeup with other high-end models and spent her time backstage with a camera taking photos.

"From what Elizabeth, the designer, said, Remi was perfect," Ashley said. After the family returned home, things continued looking up for Remi's new interest.

Lowe snapped a photo with Remi at the show and later posted it on her Facebook page, and Ashley said Southern Bride magazine also photographed her during the show and posted it to the company Instagram. Remi's good luck continued when two weeks later, Copeland asked if she could walk in an L.A. fashion show in October. Ashley said the family had to turn down the offer due to a vacation but the little model was later booked for New York Fashion Week on Feb. 13.

"From that one experience we've got calls for Remi to do photo shoots," Ashley added. "We live in Marmaduke. How many big things happen like that?"

Ashley said her daughter is excited about the opportunity to walk the runway again and even wants to book several photo shoots. "If she wants to do this as a career," Ashley said, "if she's for it, I've considered homeschooling her."

Prior to that, however, Ashley said it's best for Remi to learn to read and write before hitting it big. ♦

-- Caitlin LaFarlette

# LIFE *style*



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**Heels, Tropical Galmour  
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# ASU students help boogie the night away with *United We Dance*

**U**nited We Dance, an all-night dance marathon that included silent disco and impromptu dance-offs, was a huge success for united Way of NEA.

The first event of its kind in NEA, organizers say that it will now continue as an annual fundraiser for United Way of NEA. This year's version was hosted by A-State Student United Way at the Red Wolf Center on campus of Arkansas State University in Jonesboro.

ASU students raised over \$6,000 for youth educational programs right here in Northeast Arkansas. More than 200 students came out to the event and danced the night away. ♦



  
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**MOR Media**  
*makes the rounds*



Brian Osborn, right, at the United Way of Northeast Arkansas' United We Dance.



Leisa Rae on stage at the Downtown Jonesboro BBQ Festival.



Brian Osborn with Nettleton's Darrel Dover at the NHS-Paragould football game.



Dina Mason presenting Whitley Cox and Leisa Rae with a birthday treat at the Jonesboro Chamber of Commerce Membership Appreciation cookout.

# Happenings



## 1. Contest Winners

Ridge Kids Dental was asked to judge a door decorating contest held at the Greene County Tech Primary School to promote the school's Book Fair. Pictured are the winners, from left, 3rd place, Angela Kirby; 2nd place, Brandy Wells; 1st place, Kristin Hedge, next to the door she decorated. The Book Fair was held all week during Parent/Teacher conferences.

## 2. Scholarship Grant

Jared White, a third-year teacher at Paragould High School, was named one of two recipients of the Parsons-Burnett Scholarship Grant by the Arkansas Retired Teachers Association (ARTA) at the ARTA state convention in Benton. These grants are given each year to practicing educators for the purpose of furthering their education. Northeast Arkansas has not had a recipient since 2004. White, a graduate of Arkansas State University, is the EAST facilitator, the Computer Science facilitator, and the yearbook advisor at Paragould High School. He is working on his Master of Science in Education in Education Theory and Practice. Pictured from left: ARTA president Ella Walker-Rolfe, past ARTA president Linda Scott, and White.



## 3. Yeti Winner

Jason McDaniel stopped by the MOR Media studio to pick up his winnings, a YETI soft-sided cooler packed with other neat things like shirts and a cap. Jason won the YETI giveaway promotion by liking all the MOR MEDIA, Inc. Facebook Pages .... IRock ... JILL Radio ... NEA JACKFM and Premiere Magazine.



## 4. Super Fans

Jesse and Lisa Hancock, of Light, posed at Dallas Cowboy Stadium with the statue of legendary coach Tom Landry. ♦



Anna Flanrey

### 1) Occupation/Family

I spend most of my time at Dillard's, where I work for the Kiehl's skincare line, which I love. My husband Larry works for Riceland. Our cats, Wiwat and Kung Pao, spend their days fighting like they don't like each other, even though we frequently catch them cuddling. They were both rescue cats who bring us a lot of laughs.

### 2) How did you learn to cook?

My mother tried her hardest to get me excited about cooking when I was younger. It wasn't until I lived on my own that I really put in any effort. Her casseroles were always my favorite.

### 3) What is your favorite dish to cook?

I do a lot of stir fry dishes and soups. My husband and I work odd hours, so we don't usually get a meal time together. It's usually something I can put together fast or get into a crock pot and walk away. But I always look forward to making something special, like comforting Shepherd's Pie. My days off usually revolve around cooking.

### 4) Funniest/Worst cooking disaster?

Many moons ago, I tried making chicken and dumplings. It has become an infamous occurrence, known now as The Dimple. Something went wrong and it was a solid mass of terrible. The chicken was pretty good though!

### 5) Any advice for others wanting to learn to cook?

I hate measuring things, but it can help, especially in the beginning or if you're using an unfamiliar ingredient. Choose one meal you've had at a restaurant that you love and try to make a copycat of that. Introduce yourself to a new

## NEA COOKS

### Shepherd's Pie

You will need a nonstick sauté pan with sides and a lid, and a 9-inch round or oval casserole dish.

Preheat oven to 400 degrees F

Ingredients:

- 1 lb. of ground beef (or ground turkey)
- 1/2 of a medium yellow onion, chopped
- 1/2 of a bell pepper, chopped
- 2 cloves of minced garlic
- 2 TB of flour
- 2 TB of tomato paste
- 1 cup of beef broth
- Worcester sauce
- Water
- 1 cup of frozen mixed vegetables
- Cavendar's Greek seasoning
- Salt and pepper as needed
- Olive oil cooking spray

Directions:

In a non-stick sauté pan, heat up olive oil over medium low heat and start cooking the onion and bell pepper.

After a few minutes, add the ground beef, crumbling it as you go. When most of the pink is cooked out, add the garlic and Cavendar's.

At this point, you may need to remove some grease from the pan. I use a large spoon and tilt the pan to do so. Your amount of grease will depend on the kind of beef you used.

After another minute, sprinkle the flour in. This creates the sauce that will get you lots of praise later on. The flour does need to cook for a few minutes to get incorporated. Then add the tomato paste, broth and a dash of Worcester. At that step, it would also be highly acceptable (read: welcomed) to substitute a pale ale for the broth, if you are the ale drinking variety of person.

Bring this lovely combination to a low boil over medium heat, then reduce the heat and simmer until the sauce has reduced by almost



2-3 cups of mashed potatoes

(Any kind of mashed potatoes will be perfect in this, but this is the ratio I use for mine.)

1/2 cup milk

1/2 stick unsalted butter

4-5 yellow russet potatoes

3 TB sour cream

half. Add the vegetables, and about half a cup of water. Cover the pan and again, simmer until the extra liquid has cooked off. You need the consistency to be thicker than soup, but not as thick as gravy. Season to taste.

At this time, start assembling your dish. Lightly coat the inside with nonstick spray, and ladle in the meat mixture. You can then pipe the mashed potatoes on, but I much prefer the rustic look that using a big spoon provides. While doing this, think thoughts of fancy merengue. The most important part, is you want to make a good seal around the edge of the dish, so that the sauce doesn't overtake the peaks of potatoes. This will come with practice, as I've made this a dozen times and I sometimes don't quite get it right. Lightly spray the top with olive oil, and put a sprinkling of black pepper for color. Bake for 20-30 minutes, until the potatoes have slightly browned peaks. Let cool a bit before diving in, if you can help it. ♦

food. My favorite is to go through the produce section until you find something you have never eaten. Find a recipe for it, and see how it turns out. Go through cook books, ask your family or friends, watch videos, and then practice! Being in the kitchen is kind of therapeutic. You

can put on whatever kind of music you like and give a concert using a wooden spatula as a microphone. ♦

*To nominate someone for consideration as one of our NEA Cooks, send information to editor@premiere-magazine.com.*

# Taste of Home Cooking School

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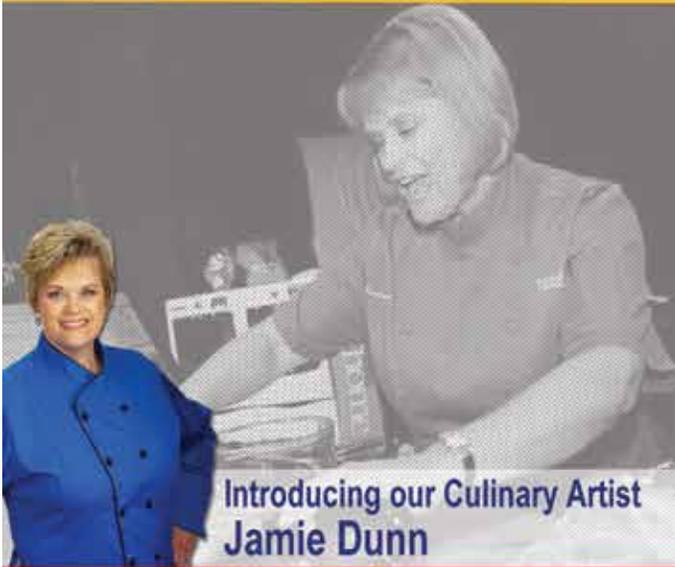


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# MOR Media, FNB to host Cooking School at ASU

Check out the wonderful recipes in this special section -- then try them out at home -- but don't stop there: Make plans to attend the Taste of Home Cooking School at the Arkansas State University Convocation Center on Tuesday, Dec. 8.

You can learn all sorts of new recipes and cooking techniques while meeting hundreds of others who -- just like you -- love to cook. Gift bags with valuable coupons, goodies from local sponsors and *Taste of Home* magazines will also be dispensed.

The Taste of Home Cooking School is America's leading cooking school program, inspiring more than 140,000 passionate home chefs at more than 200 events nationwide. Attendees experience exciting recipe demonstrations using ingredients that are easily found at the local grocery store and, best of all, the dishes are submitted by home cooks from across the country.

Culinary Specialist Jamie Dunn



Jamie Dunn

will be the featured presenter at the December show. Jamie's love of cooking was sparked while taking 8th grade Home Economics, and her parents also encouraged her interest along the way. Jamie's dad was an occasional cook but always eager to try new recipes, and his enthusiasm rubbed off.

Jamie went on to attend Oklahoma State University where she earned a Bachelor of Science degree in Vocational Home Economics Education and Community Service.

Get your  
tickets now!

Tickets are on currently on sale at the ASU Convocation Center Box Office, or you can log on to [premiere-magazine.com](http://premiere-magazine.com) and purchase them there.

VIP tickets are \$25\* and allow early entrance ( 5 p.m.) with reserved up front seats and a VIP reception to meet our culinary artists and receive extra goodies.

General admission tickets are \$15\*, and the doors open at 6 p.m. (\* plus Box Office fees.)

Event sponsors are MOR Media, First National Bank, Gilmore's Custom Kitchens and Baths, Arkansas Methodist Medical Center, The Everyday Chef, Families, Inc. Counseling Services, Hays Grocer, Gamble Home Furnishings, The Foundation of AMMC and the remaining advertisers in this special section. •

As a seasoned Taste of Home Cooking School instructor, Jamie looks forward to sharing time-saving cooking tips and the latest kitchen gadgets with cooking school audiences.

Each Cooking School show is live, so Jamie says you never know what to expect. "Years ago at one of my first shows, one of my onstage assistants accidentally set something on fire and was running around the stage with it," Jamie shares. "It was definitely an unexpected, memorable moment!"

A native of Oklahoma, Jamie lives with her husband and three sons in the town of Owasso. She explains, "It's a great place to live because it's very family oriented and it's a great community for kids." ♦

## Pork Roast with Apricot-Rice Stuffing



Guests rave when I put this impressive pork roast on the table. Bake the extra stuffing separately and serve it on the side.

**TOTAL TIME: Prep: 50 min. Bake: 1-1/4**

**hours + standing**

**YIELD: 6 servings**

### Ingredients

2-3/4 cups water  
1/2 cup chopped dried apricots  
2 tablespoons sugar  
1 cup uncooked long grain rice  
1 small onion, chopped  
1/4 cup minced fresh parsley  
1/4 cup butter, cubed  
2 teaspoons grated lemon peel  
1/4 teaspoon salt  
1/8 teaspoon pepper

**1 bone-in pork loin roast (4 pounds)**  
**3/4 cup apricot preserves**  
**4 teaspoons lemon juice**

### Directions

1. In a large saucepan, bring the water, apricots and sugar to a boil. Reduce heat; simmer, uncovered, for 3-5 minutes or until sugar is dissolved.
2. Stir in the rice, onion, parsley, butter, lemon peel, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until liquid is absorbed and rice is tender.
3. Cut a deep lengthwise slit in between each bone of the pork roast (do not cut apart); stuff with rice mixture. Place fat side up on a rack in a foil-lined shallow roasting pan. Place remaining

rice in a 1-qt. baking dish; cover and refrigerate.

4. Bake roast, uncovered, at 350° for 1 hour. Combine preserves and lemon juice; brush over roast. Bake 15-30 minutes longer or until a meat thermometer reads 145°, basting twice with remaining preserves mixture.
5. Bake additional rice for 25-30 minutes or until heated through. Let roast stand for 10 minutes before slicing. Yield: 6 servings.

### Nutritional Facts

1 pork rib plus 1/3 cup stuffing equals 639 calories, 22 g fat (10 g saturated fat), 142 mg cholesterol, 273 mg sodium, 64 g carbohydrate, 2 g fiber, 46 g protein.

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## Fiesta Pinwheels

Whenever I serve these make-ahead appetizers, they disappear fast. When a friend at the office shared them with me, I knew in one bite I'd be bringing her recipe home for the holidays.

— Diane Martin, Brown Deer, Wisconsin

**TOTAL TIME:** Prep: 15 min. + chilling  
**YIELD:** 20 servings

### Ingredients

1 package (8 ounces) cream cheese, softened  
1/2 cup sour cream  
1/4 cup picante sauce  
2 tablespoons taco seasoning  
Dash garlic powder  
1 can (4-1/2 ounces) chopped ripe olives, drained  
1 can (4 ounces) chopped green chilies  
1 cup (4 ounces) finely shredded cheddar cheese  
1/2 cup thinly sliced green onions  
8 flour tortillas (10 inches)  
Salsa

### Directions

1. In a small bowl, beat cream cheese, sour cream, picante sauce, taco seasoning and garlic powder until smooth. Stir in olives, chilies, cheese and onions. Spread about 1/2 cup on each tortilla.  
2. Roll up jelly-roll style; wrap in plastic wrap. Refrigerate for 2 hours or overnight. Slice into 1-in. pieces. Serve with salsa. Yield: about 5 dozen.



### Nutritional Facts

Added by System Jul 25 1 serving (3 each) equals

170 calories, 9 g fat (5 g saturated fat), 22 mg cholesterol, 402 mg sodium, 15 g carbohydrate, 3 g fiber, 5 g protein.

## Cherry-Glazed Chicken with Toasted Pecans

What started out as a way to use up some leftover preserves and cheese turned out to be a family winner dinner that I now make time and again.

—Keri Cotton, Lakeville, Minnesota

**TOTAL TIME:** Prep/Total Time: 30 min.  
**YIELD:** 4 servings

### Ingredients

4 boneless skinless chicken breast halves (4 ounces each)  
3/4 cup cherry preserves  
1 teaspoon onion powder  
2 ounces fontina cheese, thinly sliced  
2 tablespoons chopped pecans, toasted

### Directions

1. Preheat oven to 375°. Place chicken in an ungreased 11x7-in. baking dish. Top with preserves; sprinkle with onion powder. Bake, uncovered, 18-22 minutes or until a thermometer reads 165°.  
2. Top with cheese; bake 5 minutes longer or until cheese is melted. Sprinkle with pecans. Yield: 4 servings.

**Editor's Note:** *To toast nuts, bake in a shallow pan in a 350° oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.*

### Nutritional Facts

1 chicken breast half equals 354 calories, 10 g fat (4 g saturated fat), 79 mg cholesterol, 168 mg sodium, 40 g carbohydrate, trace fiber, 27 g protein.

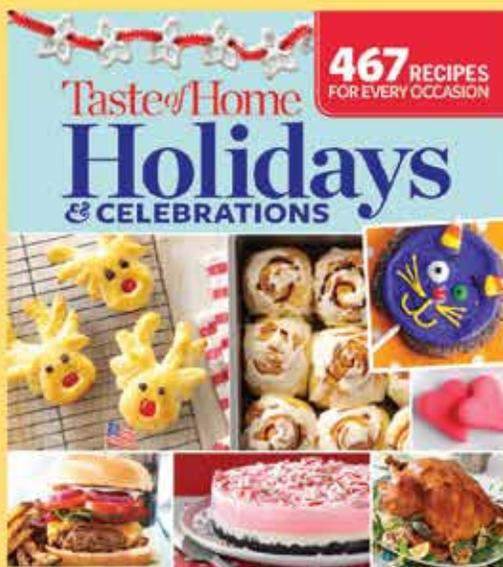


# COOK

## & SERVE YOUR COMMUNITY AT THE SAME TIME!

Join Arkansas Methodist Medical Center and The AMMC Foundation in sponsoring MOR Media's Taste of Home Cooking School on Tuesday, December 8 at the ASU Convocation Center. To help serve our community AMMC is sponsoring a food drive and selling a variety of unique cookbooks that make great holiday gifts! All proceeds go to the AMMC Foundation and its many community programs.

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### Celebrate 365 days a year with 467 recipes!

Divided into the four seasons, this amazing collection features recipes, menu ideas, tips and review for more than 25 parties, holidays and occasions throughout the year. From Valentine's Day specialties to New Year's Eve party starters, Holidays & Celebrations has you covered.



## Reuben Spread

You'll need only five ingredients to stir up this hearty dip that tastes like a Reuben sandwich. It's requested at all the gatherings we attend.

—Pam Rohr, Troy, Ohio

**TOTAL TIME:** Prep: 5 min. Cook: 3 hours  
**YIELD:** 40 servings

### Ingredients

2-1/2 cups cubed cooked corned beef  
 1 can (14 ounces) sauerkraut, rinsed and well drained  
 2 cups (8 ounces) shredded Swiss cheese  
 2 cups (8 ounces) shredded cheddar cheese

1 cup mayonnaise  
 Snack rye bread

### Directions

1. In a 3-qt. slow cooker, combine the first five ingredients. Cover and cook on low for 3-4 hours or until heated through and cheese is melted, stirring occasionally. Serve warm with rye bread. Yield: about 5 cups.

### Nutritional Facts

2 tablespoons (calculated without bread) equals 100 calories, 9 g fat (3 g saturated fat), 20 mg cholesterol, 233 mg sodium, 1 g carbohydrate, trace fiber, 4 g protein.

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## Holiday Salsa

You know it's an amazing salsa when your guests hover around the serving bowl 'til it's scraped clean! This boasts fresh cilantro, cranberries and just a hint of heat.

—Shelly Pattison, Lubbock, Texas

**TOTAL TIME:** Prep: 20 min. + chilling  
**YIELD:** 12 servings

### Ingredients

1 package (12 ounces) fresh or frozen cranberries  
 1 cup sugar  
 6 green onions, chopped  
 1/2 cup fresh cilantro leaves, chopped  
 1 jalapeno pepper, seeded and finely chopped  
 1 package (8 ounces) cream cheese, softened  
 Assorted crackers or tortilla chips

### Directions

1. Place cranberries and sugar in a food processor; cover and pulse until coarsely chopped. Transfer to a small bowl. Stir in the onions, cilantro and pepper. Cover and refrigerate for several hours or overnight.  
 2. To serve, place cream cheese on a serving plate. Drain salsa and spoon over cream cheese. Serve with crackers or chips. Yield: 12 servings.

**Editor's Note:** Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.





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## Pumpkin-Butterscotch Gingerbread Trifle

There's more to pumpkin than pie, as this impressive trifle proves. It looks so elegant with alternating layers of gingerbread cake and pumpkin/butterscotch pudding. Try making it ahead of time for a fuss-free dessert when you're planning to entertain guests.

—Lyla Lehenbauer, New London, Missouri

**TOTAL TIME: Prep: 1 hour + cooling**  
**YIELD: 18 servings**

### Ingredients

1 package (14-1/2 ounces) gingerbread cake mix  
1-1/4 cups water  
1 egg  
4 cups cold fat-free milk  
4 packages (1 ounce each) sugar-free instant butterscotch pudding mix  
1 can (15 ounces) solid-pack pumpkin  
1 teaspoon ground cinnamon  
1/4 teaspoon each ground ginger, nutmeg and allspice  
1 carton (12 ounces) frozen reduced-fat whipped topping, thawed

### Directions

1. In a large bowl, combine the cake mix, water and egg, beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into an ungreased 8-in. square baking pan.
2. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. When completely cooled, crumble the cake. Set aside 1/4 cup crumbs for garnish.
3. In a large bowl, whisk milk and pudding mixes for 2 minutes or until thickened. Stir in pumpkin and spices until well blended.
4. In a trifle bowl or 3-1/2-qt. glass serving bowl, layer a fourth of the cake crumbs, half of the pumpkin mixture, a fourth of the cake crumbs and half of the whipped topping. Repeat layers. Garnish with reserved cake crumbs. Serve immediately or refrigerate until serving. Yield: 18 servings.

### Nutritional Facts

One serving (3/4 cup) equals 194 calories, 6 g fat (3 g saturated fat), 13 mg cholesterol, 451 mg sodium, 31 g carbohydrate, 1 g fiber, 4 g protein. Diabetic Exchanges: 2 starch, 1 fat.

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## Cranberry-Apple Nut Crunch

This dessert is especially pretty and appropriate for the holidays. I updated my mother's recipe using instant oatmeal to make it even easier to fix.

**TOTAL TIME:** Prep: 15 min. Bake: 50 min.  
**YIELD:** 8 servings

### Ingredients

3 cups chopped peeled apples  
2 cups fresh or frozen cranberries  
3 tablespoons all-purpose flour

1 cup sugar

### TOPPING:

3 packets (1.51 ounces each) instant oatmeal with cinnamon and spice

3/4 cup chopped pecans

1/2 cup all-purpose flour

1/2 cup packed brown sugar

1/2 cup butter, melted

Whole cranberries for garnish

Vanilla ice cream, optional

### Directions

1. In a large bowl, combine first four ingredients and mix well. Place in a 2-qt. baking dish; set aside. For topping, combine oatmeal, nuts, flour, sugar and butter in another bowl. Mix well; spoon evenly over fruit mixture. Bake, uncovered, at 350° for 50-60 minutes or until fruit is bubbly and tender. Garnish with cranberries. Serve warm with ice cream if desired. Yield: 8 servings.

### Nutritional Facts

Added by System Jul 24 1 serving (1 cup) equals 422 calories, 20 g fat (8 g saturated fat), 31 mg cholesterol, 152 mg sodium, 62 g carbohydrate, 3 g fiber, 3 g protein.

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## Creamy Peppermint Punch

Almost too pretty to drink, Creamy Peppermint Punch is a real crowd-pleaser. Guests can help themselves, so you're free to mingle.

—Linda Foreman, Locust Grove, Oklahoma

**TOTAL TIME:** Prep/Total Time: 10 min.  
**YIELD:** 16 servings

### Ingredients

Crushed peppermint candies, optional  
1/2 gallon peppermint ice cream, softened  
1 bottle (1 liter) club soda, chilled  
4 cups eggnog

### Directions

1. If desired, moisten the rims of punch glasses with water. Sprinkle crushed peppermint candies on a plate; dip rims in candies. Set glasses aside.

2. Just before serving, combine ice cream, club soda and eggnog in a 4-qt. punch bowl. Serve in prepared glasses. Yield: 16 servings (3/4 cup each).

Editor's Note: This recipe was tested with commercially prepared eggnog.

### Nutritional Facts

3/4 cup (calculated without peppermint candies) equals 226 calories, 12 g fat (7 g saturated fat), 62 mg cholesterol, 97 mg sodium, 26 g carbohydrate, 0 fiber, 4 g protein.

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## Pepper-Crusted Tenderloin Crostini

Caramelized onions add a touch of sweetness to this elegant appetizer. Use the higher range of pepper if you like a little more zip.

—Taste of Home Test Kitchen

**TOTAL TIME:** Prep: 45 min.  
Bake: 20 min. + standing  
**YIELD:** 30 servings

### Ingredients

2 large onions, thinly sliced  
6 tablespoons butter, softened, divided  
2 teaspoons sugar  
1 tablespoon olive oil  
1 beef tenderloin roast (1-1/2 pounds)  
2 to 3 teaspoons coarsely ground pepper  
2 garlic cloves, minced  
3/4 teaspoon salt  
2 teaspoons prepared horseradish  
1 French bread baguette (10-1/2 ounces),  
cut into 30 slices  
Minced fresh parsley

### Directions

1. In a large skillet over medium-low heat, cook onions in 3 tablespoons butter for 5 minutes or until tender. Add sugar; cook over low heat for 30-40 minutes longer or until onions are golden brown, stirring frequently.
2. Meanwhile, rub oil over tenderloin. Combine the pepper, garlic and salt; rub over beef. In a large skillet, brown beef on all sides. Transfer to a baking sheet.
3. Bake at 425° for 20-25 minutes or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°). Let stand for 10 minutes.
4. In a small bowl, beat horseradish and remaining butter until blended. Spread over bread slices. Place on a baking sheet. Broil 3-4 in. from heat for 2-3 minutes or until lightly golden brown.
5. Thinly slice the beef; place on toasted bread. Top with caramelized onions. Garnish with parsley. Yield: 2-1/2 dozen.

### Nutritional Facts

1 appetizer equals 112 calories, 6 g fat (3 g saturated fat), 20 mg cholesterol, 146 mg sodium, 9 g carbohydrate, 1 g fiber, 6 g protein.

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Event Planner: Steiner Event Group

## Creamy Make-Ahead Mashed Potatoes

Creamy mashed potatoes get even better when topped with a savory trio of cheese, onions and bacon. Plus, these potatoes offer make-ahead appeal.

—JoAnn Koerkenmeier,  
Damiansville, Illinois

**TOTAL TIME:** Prep: 35 min. + chilling  
Bake: 40 min.  
**YIELD:** 10 servings

### Ingredients

3 pounds potatoes (about 9 medium), peeled and cubed  
6 bacon strips, chopped  
1 package (8 ounces) cream cheese, softened  
1/2 cup sour cream  
1/2 cup butter, cubed  
1/4 cup 2% milk  
1-1/2 teaspoons onion powder  
1 teaspoon salt  
1 teaspoon garlic powder  
1/2 teaspoon pepper  
1 cup (4 ounces) shredded cheddar cheese  
3 green onions, chopped

### Directions

1. Place potatoes in a Dutch oven; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 10-15 minutes or until tender.
2. Meanwhile, in a skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain.
3. Drain potatoes; return to pan. Mash potatoes, gradually adding cream cheese, sour cream and butter. Stir in milk and seasonings. Transfer to a greased 13x9-in. baking dish; sprinkle with cheese, green onions and bacon. Refrigerate, covered, up to 1 day.
4. Preheat oven to 350°. Remove potatoes from refrigerator and let stand while oven heats. Bake, uncovered, 40-50 minutes or until heated through. Yield: 10 servings.

### Nutritional Facts

3/4 cup equals 419 calories, 24 g fat (15 g saturated fat), 74 mg cholesterol, 544 mg sodium, 41 g carbohydrate, 4 g fiber, 11 g protein.

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## Curried Turkey Vegetable Soup

Chock-full of veggies, this aromatic soup has just the right hint of curry. "It's a delicious way to use your leftover holiday turkey," recommends Virginia C. Anthony, Jacksonville, Florida.

**TOTAL TIME:** Prep: 15 min. Cook: 20 min.  
**YIELD:** 6 servings

### Ingredients

2 medium onions, chopped  
2 tablespoons canola oil  
2 to 3 tablespoons all-purpose flour  
1 teaspoon curry powder  
3 cups reduced-sodium chicken broth  
1 cup diced red potatoes  
1 celery rib, sliced  
1/2 cup thinly sliced fresh carrots  
2 tablespoons minced fresh parsley  
1-1/2 teaspoons minced fresh sage  
2 cups cubed cooked turkey breast  
1-1/2 cups fat-free half-and-half  
1 package (9 ounces) fresh baby spinach, coarsely chopped  
1/4 teaspoon salt  
1/4 teaspoon pepper

### Directions

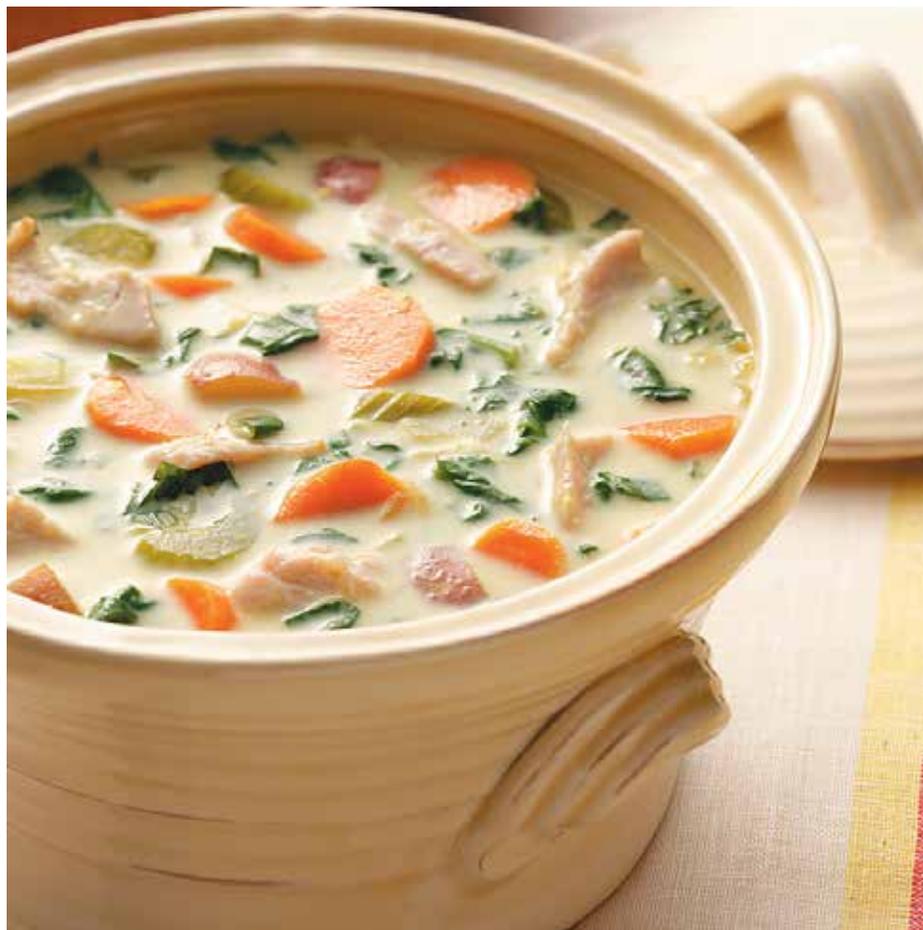
1. In a Dutch oven, saute onions in oil until tender. Stir in flour and curry until blended. Gradually stir in broth. Add the potatoes, celery, carrots, parsley and sage. Bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until vegetables are tender.

2. Stir in the turkey, half-and-half, spinach, salt and pepper. Cook and stir until spinach is wilted and soup is heated through. Yield: 6 servings (2 quarts).

### Nutritional Facts

1-1/3 cups equals 219 calories, 6 g fat (1 g saturated fat), 40 mg cholesterol, 534 mg sodium, 20 g carbohydrate, 3 g fiber, 20 g protein. Diabetic Exchanges: 2 lean meat, 1 starch, 1 vegetable, 1 fat.

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# November

## CALENDAR

### Saturday, November 7

**HARVEST CRAFT SHOW**, this 40th Annual event will be held from 10:00 a.m. - 8:30 p.m. in the Paragould Community Center. Admission is free. For more information, call 239-7530.

### Saturday, November 7

**FIRST ANNUAL LUPUS WALK**, to benefit Northeast Arkansas Lupus and Fibromyalgia Support (NEA LAFS). Pre-Register now at <http://www.raceentry.com/races/nea-lafs-5k-lupus-walk/2015/register>. The day of the walk, registration begins at 4:00 p.m. at Crowley's Ridge State Park and the walk begins at 5:00 p.m. Registrations is \$25 for ages 17-adult, \$10 for ages 10-16, and children under 10 walk free if they wear a NEA LAFS t-shirt. For more information, email Laura Wright at [laurakayewright@gmail.com](mailto:laurakayewright@gmail.com).

### Wednesday November 11

**PARAGOULD VETERANS DAY PARADE**, downtown, beginning at 10:00 a.m.

### Saturday, November 14

**CHEERS FOR CHARITY**, at the Paragould Community Center from 6:00 p.m. until 11:00 p.m. This first annual event hosted by Junior Auxiliary of Paragould raises funds to support the children of Greene County. Dinner will be served at 7:00 p.m. and dress is cocktail attire. Live music will be provided by Irish Redd. Contact any Junior Auxiliary member for tickets and more information. Like us on Facebook "Junior Auxiliary of Paragould" for updates.

### Friday, November 20

**ROCK-A-BILLY HALL OF FAME**, Narvel Felts, with Gary Prince and the Sugar Creek Band, will perform at the Collins Theatre at 7:30 p.m. Advance tickets available at Hays Store in the Paragould Plaza for \$15.

### Saturday, November 28

**SMALL BUSINESS SATURDAY**, a day to keep your holiday dollars at home in our community. Support your local businesses by purchasing gifts right here at home!

### Saturday, November 28

**HOMETOWN REVIEW**, featuring Ryan Fisher and Suzie Freleigh and friends, will present a night of Christmas music beginning at 7:00 p.m. in the Collins Theatre. Admission is \$10 and kids 12 and under \$5.

### Monday, November 23

**KASU'S BLUEGRASS MONDAY**, at the Collins Theatre. KASU will "pass the hat" to collect money to pay the group. The suggested donation is \$5 per person. KASU, 91.9 FM, is the 100,000 watt public broadcasting service of Arkansas State University in Jonesboro. For more information, contact KASU Program Director Marty Scarbrough at [mscarbro@astate.edu](mailto:mscarbro@astate.edu) or 870-972-2367. Search "Bluegrass Monday" on Facebook.

### Fri.-Sun., December 4, 5, 6

**A CHRISTMAS STORY**, presented by the Greene County Fine Arts Council. Go to [gcfac.org](http://gcfac.org) for ticket and further information.

### Saturday, October 17

**PARAGOULD CHRISTMAS PARADE**, "the Spirit of Christmas", downtown Paragould beginning at 7:00 p.m.

### Tuesday, December 8

**TASTE OF HOME COOKING SHOW**, presented by First National Bank and Premiere Magazine/MOR Media. Tickets for the event in the ASU Convocation Center are \$15 and on sale now at [www.premiere-magazine.com](http://www.premiere-magazine.com). VIP Tickets are \$25 and include early entrance at 5:00 p.m., reserved seats up front and reception to meet the culinary artist. General admission tickets are \$15 and allow entrance at 6:00 p.m. The cooking show will begin at 7:00 p.m. Each participant receives a gift bag full of valuable coupons and Taste of Home Magazines. For more information call 870-236-7627 or log on to [www.premiere-magazine.com](http://www.premiere-magazine.com).

### Saturday, October 17

**CHAD GARRETT AND FRIENDS**, return to the Collins Theatre at 7:00 p.m. with Randy Aden, Kevin King, Brad Owen, and Ken Wadley. General admission is \$7, 10-and-under is \$3.

### Sunday, December 20

**THE NUTCRACKER**, presented by the Elite Team and directed by Heather Claude, will be performed at 3:00 p.m. in the historic Collins Theatre. Tickets for this holiday classic are \$10.00 per person. For more information, contact Elite Performing Arts at (870) 476-6302 or (870) 476-9908.

# Recurring EVENTS

**First Monday of every month:** Paragould Young Professionals First Monday Lunch, noon.

**First & Third Wednesday:** Perking on Pruett, 8:30 a.m.-10:00 a.m. At Something Sweet. Find out what's happening in the One and Only downtown Paragould. Your input is welcome.

**Second Tuesday of every month:** The Greene County Wildlife Club meets at the Paragould Community Center beginning at 6:00 p.m.

**Second Tuesday of every month:** Greene County Master Gardeners present a Brown Bag Lunch Program at the Greene County Library from 12-1. Bring a lunch and enjoy a free gardening presentation.

**Second & Fourth Tuesday of every month:** The Paragould American Legion Post 17 meets at 7:00 p.m. at the corner of Court and Hwy. 49. The second Tuesday is a business meeting and the fourth is a Pot Luck Dinner with spouses and friends.

**Third Thursday of every month:** Alive After Five, Downtown street market in Downtown Jonesboro.

**Second Thursday of every month:** The Compassionate Friends, 7:00 p.m. Southside Community Church Conference Room, 2211 Jones Road. For parents grieving the loss of a child. tcfofnortheastarkansas@yahoo.com.

**Second Thursday of every month:** The Memory Cafe, support group for those having memory, dementia or Alzheimer's at 1:00 p.m. at Swirlz Yogurt and Coffee.

**Second Wednesday of every month:** St. Mary's Spaghetti Dinner, 11 a.m.-1:30 p.m. Admission is \$6 for all you can eat spaghetti, salad, garlic bread, dessert and drink. At St. Mary's Catholic Church in Paragould.

**Every Third Monday:** Greene County Retired Teachers Meeting, 11:30 a.m. at Grecian Steak house. All retired Greene County school personnel are invited.

**Every Third Thursday:** Alzheimer's Support Group with the Alzheimer's Arkansas Association and Home Instead Senior Care, 2:00 p.m. at Chateau on the Ridge.

**Fourth Tuesday of every month:** Greene County Master Gardener Meeting, Greene County Library, 6 p.m., guests welcome.

**T.O.P.S. (Taking Off Pounds Sensibly)** Wednesday mornings at the Paragould Community Center in Room E. Private Weigh in at 8:00 a.m.; support meeting at 8:30 a.m. May attend one meeting as a guest.

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**M**ark Manchester and Lindsey Manning both grew up in Rector. A mutual friend knew they were both wanting to go to the 2011 Johnny Cash Memorial Concert at Arkansas State University and arranged for them to meet, have dinner and go to the concert. A friendship started during that evening.

Since they both enjoy music they continued to go to concerts in Memphis, Nashville and other venues around the area as well as attending Arkansas Razorback football games together. Before long they discovered a mutual love for history and art, so they traveled to enjoy that hobby, and after dating for three years Mark proposed on Christmas Eve 2014.

It was always in Lindsey's mind to have her wedding at the beautiful home of Sherland and Barbara Hamilton in Rector. Lindsey's mother, Cathy Manning, has worked for the Hamiltons for 25 years and anyone who knows Rector knows the Hamiltons' lawn is considered one of the most beautiful in town. Barbara's elaborate rose garden provided the perfect setting for the wedding ceremony.

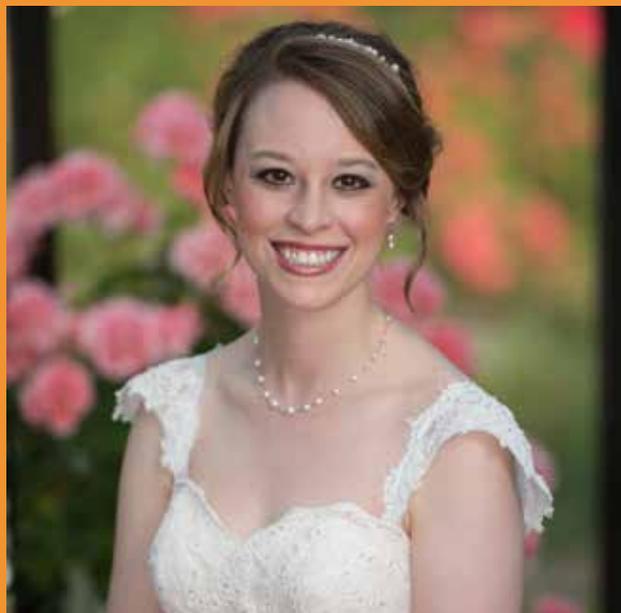
On September 19, surrounded by family, the two exchanged vows in a beautiful ceremony. Bro. Jerry Pentecost of Manila United Methodist Church officiated, and a reception was held at Lindsey's church, Rector First General Baptist. Mark and Lindsey are graduates of Rector High School and Arkansas State University. They now reside in Lake City, where Mark is Assistant High School Principal and Lindsey is an agent and handles the accounting for Crancer-Sigsby Insurance in Rector.

Lindsey has a son, Caleb, who attends the 4th grade at Lake City Elementary.

The bride is the daughter of Keith and Cathy (Blankenship) Manning of Rector. The groom is the son of Lavern "Mac" and Jane (Roden) Manchester, also of Rector. ♦



## *Our Wedding Story ... Mark and Lindsey*



*Photos by Tim Rand Photography*



## Births

### Williams

**T** Tyler and Briana Williams of Paragould announce the birth of their son, Talyn Eucon Williams. Born at Arkansas Methodist Medical Center on August 5, 2015, Talyn weighed 8 pounds, 6 ounces and was 20.5 inches long.

Grandparents are Tony and Andrea Williams of Paragould and Brian and Sherry Johnson of Broseley, Missouri. ♦



Talyn Eucon Williams

### Robb

**D** anny and Candice Robb of Sand Point, Alaska, announce the birth of their child, Halsie Clinton Robb. Born at Providence Alaska Medical Center, the baby weighed 8 pounds, 13 ounces and was 20 1/2 inches long.

Grandparents are great-grandmothers Charlotte Sue Mitchell and Margie Robb. ♦



Photo by Megan Marlene Photography  
Halsie Clinton Robb



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# Stay Tuned

What's in store next month

## Features



December wouldn't be December without thoughts of Christmas trees, presents and family gatherings. Premiere writers will bring you holiday features related to the Christmas celebration, concentrating on everything from shopping to sharing.

## Keep Watching



You never know where Premiere staffers will show up. We're always on the lookout for community events in the Paragould-Jonesboro area and may come walking in to your event anytime, anywhere. Let us know what your organization has planned. ♦

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