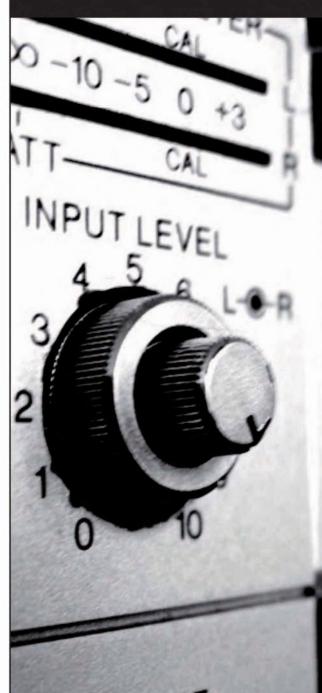


Local News - Weather - Sports



| EJECT | 110 India Rd. | Paris, TN | 731-644-9455 | 731-393-9898

Country

94.1 FM

Rock

AM 1000 • 97.5 FM

Oldies

AM 1440 • 98.9 FM

Oldies



Alive Magazine is just what it says it is. A southern lifestyle magazine for the young and the young at heart. Our area is rich in colorful characters, exciting community events, distant and not-so-distant history all wrapped up with some southern hospitality. We are proud of where we are from and want to celebrate those things that make us who we are. Hopefully you are holding in your hands the first of many Alive Magazines and we hope you enjoy the dirt road with us.

IN THIS ISSUE

The Constant Quilter

15 Our Scrapbook

Outings with Friends: Heading to the Old 23rd The Shepherd's Table is a Labor of Love

Books to Go: poised to serve even more Stewart Countians 22 Monument of Memories

26

Take a walk back in time at the Homeplace

Down Home Cooking Recipes

Southern Sayings

Publisher
Gary Benton
Editor
John Wambles
Graphic Designer
Stephanie Priddy

Sales Gary Benton Mechelle Robbins Peggy Staples

Alive is published three times annually by the PAI of Paris, TN. All contents 2018 by Alive Magazine/Print Advertising Inc. Reproduction or use of the contents without written permission is prohibited. Comments written in this magazine are those of the author and do not necessarily reflect the opinion of the ownership or management of Alive.

All advertising inquiries, remittance or reader inquiries should be made to the editor:

Alive - PAI
512 North Market St.
Paris, TN 38242
(E) alivemagazineparis@
gmail.com
(O) 731-644-9595

This magazine accepts no responsibility for unsolicited manuscripts, photography or artwork. All submissions may be edited for length, clarity and style.









he art of quilting can be traced to around 3400 BC, although the actual origins of quilting are unknown. It is believed quilting began in the Middle East and was brought to Europe around the late 11th century. Quilting was brought to America in the 17th century

America in the 17th century when a quilt was noted among the household contents belonging to a Salem, Massachusetts sea captain. The 1704 Saltonstall quilt is the oldest surviving American pieced quilt. From the period of 1825

to 1875, quilting flourished. The "Quilting Bee's" became popular in the Great Plains of the United States when Plains women would meet with their quilt tops and work together to finish them. It proved to be quite the social affair that usually included lunch and dinner for all the families and most often included a dance in the evening that concluded the gathering. The women took pleasure supplying younger unmarried girls with quilts for their hope chests. Today there is a renewed interest in the art of quilt making.

Kathy Clark of Paris, TN has been a quilter for more than 30 years. She meets with other ladies twice a month at a local quilting bee in Paris. The quilting bee has been in existence in Paris for over 20 years. Kathy joined the group about 4 years ago. Born and raised in the East Bay area of California, Kathy always had a love for sewing. As a child she would spend time sewing with her grandmother and helped her father upholster furniture and car interiors. Her best friend Mary, who resides in California, is an avid quilter.

Mary introduced Kathy to quilting in the 1980's. She fell in love with the beautiful fabrics and designs. Kathy enrolled in quilting lessons given by a neighbor that were offered at her local library. She is a free spirited quilter in that she never uses quilt kits but rather creates her own designs or goes by pictures.

Her husband, Jerry, a Paris, TN native, moved Kathy and their two children, Heather and Josh to Henry County in 1998. Since her recent retirement from Henry County Medical Center where she worked as a Surgical Anesthesia Tech she has been busy making quilts to donate. This year she began making

quilts for sick and newborn babies, lap quilts for the Cancer Care Center and Hospice at **Henry County** Medical Center. Recently she volunteered to make 5 quilts for the children of the Cherokee Reservation in North Carolina.

She had the







privilege of personally delivering them, along with school supplies and clothing she had collected when she went on a mission trip to the Reservation.

These days Kathy works diligently to promote the art of quilting in the community. She also enjoys decorating with treasures she finds while antiquing or going to yard sales and likes to can vegetables and jams. Her salsa is a favorite among family and friends. Above all she loves spending time with her husband, children, their spouses and 4 grandchildren and is excited to be welcoming a 5th grandchild soon.

If you are interested in learning to sew or quilt and would like to see more of Kathy's beautiful quilts visit Noni's Sewing Classes on Facebook.



EVERYTHING YOU NEED TO KNOW ABOUT DOWNTOWN PARIS, TENNESSEE

SEPTEMBER <

- 7 Noon on the Square sponsored by Commercial Bank & Trust
- 10 LEGO free play at W.G. Rhea Library 3:30-4:30pm 14 Noon on the Square sponsored by Commercial Bank
- 21 Noon on the Square sponsored by Commercial Bank & Trust
- 25 Downtown Cruise In on Poplar Street on the Court Square 5:30-7pm
- 28 Noon on the Square sponsored by Commercial Bank & Trust

OCTOBER

- 1-26 Scarecrows on the Square on the Courthouse lawn
- 8 LEGO free play at W.G. Rhea Library 3:30-4:30pm
- 20 Spooktacular 12-3pm
- 27 Halloween Show at W.G. Rhea Library 2pm

NOVEMBER <

- 1 Carl Perkins Center Pancake Day at First Baptist Church 7am-2pm
- 2-3 Candlelight Christmas Open House 6-8pm
- 4 Christmas Open House 1-5pm
- 8 WMUF/WLZK \$2 Movie Night Food Drive at The Parisian
- 12 LEGO Free Play at W.G. Rhea Library 3:30-4:30pm
- 16 Athena Delphians Bake Sale on the Courthouse lawn 11am
- 23 North Pole Family Fun Day 10am-2pm
- 24 Elf on a Shelf at Lura Lee's of Paris 12-2pm
- 28 Candlelight Advent Walk 6:30pm Santa is in his Gingerbread House Saturdays 10am-2pm and Sundays 2pm-4pm November 24-December 16

DECEMBER

- Holiday Bazaar at Lee Academy of the Arts 9am-4pm
- 4 Gingerbread Houses at W.G. Rhea Library 5-7pm - Registration required
- 4-20 Festival of Tress at The Old Paris 5 & 10 Event Center, 110 W. Washington St. Tuesdays-Fridays 11am-4pm, Saturdays 10am-2pm, Sundays 1-4pm
- 8 Downtown Christmas Festival 3-5pm
- 8 Sketch Crawl 3-4pm
- 8 Holly Jolly "Electric" Christmas Parade 5pm
- 15-16 Last weekend Santa is in his Gingerbread House
- 21 Polar Express at the W.G. Rhea Library 5:30-7:30pm
- 24 Christmas Eve Services check downtown churches for details
- For more information on

Por more information on Downtown Paris, Tennessee

Website www.VisitDowntownParis.com,

DowntownParis@outlook.com,

731-653-PARIS (7274)

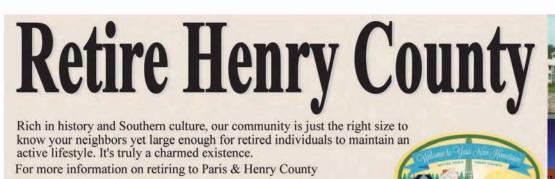
DOWNLOAD OUR NEW APP!

Find Us On Facebook

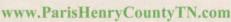
WWW.VISITDOWNTOWNPARIS.com







Please contact: 731.642.3431











written by: Angela R. Jones

ne of the best of all Southern traditions is sharing a meal with family and friends. One might venture that this shared experience of breaking bread, or rather, "dipping biscuits in gravy" together lies at the very heart of who we are as Southerners. It nourishes us, body and soul. Mix in a little road trip with that togetherness at the table, and we really have an experience to savor.

Since moving to rural West Tennessee from Memphis in 2003, I have been fortunate enough to be party to plenty of these delightful destination meals. Whether driving, riding shotgun, or curled up next to the spare under somebody's hatchback, the ride to the destination and back is an essential part of the communal fun. It's a time when the latest news, along with the funniest dirty laundry, is aired and shared. You want to be in on that conversation, and to be along for that ride.

Any destination meal begins with someone in the friend or family group developing a hankering for a particular something, whether it is a familiar favor-

ite food or the desire to try something new. It all starts with someone saying, "Hey, if you aren't busy Friday evening, how do y'all feel about taking a ride out to ...?"

If you live in a rural area or a small town, you probably have learned already that sometimes you have to make your own fun. It's not that there's nowhere to go, it's just that you can only go there so many times in a row before even the best meal in town begins to lose its appeal. The need arises to just get out of town.

Back in the summer of 2015, residents living in the communities along the Tennessee River in West Tennessee learned of a new location for a destination meal. Near the tip of the Big Sandy peninsula, less than a mile from the southern entrance to the Tennessee National Wildlife Refuge, is a mid 1800's log house known as Christopher Manor. Luckily for those eager to

take a drive, the mistress of the manor had opened a new restaurant.

Situated at the edge of woods, the manor is the old homeplace of the late Sol and Bell Christopher.

Current owner Linda Zanaty is one of their descendants. She opened the Old 23rd Restaurant to honor her family's heritage of gathering at the homeplace for "made from scratch" meals. As Linda wrote on the website, "People who have passed once touched and worked with the items in use and on display, thus providing a deep sense of connection, authenticity, and respect for those who lived in the Old 23rd."

Imagine Sunday dinner at Grandma's house, and you begin to get the picture. The menu changes daily and is made fresh with old family recipes. Simple food, served on antique and well-used tableware in

a historic, homey setting. Throw in the gracious, accommodating hostess, and you definitely get the full package at the Old 23rd.

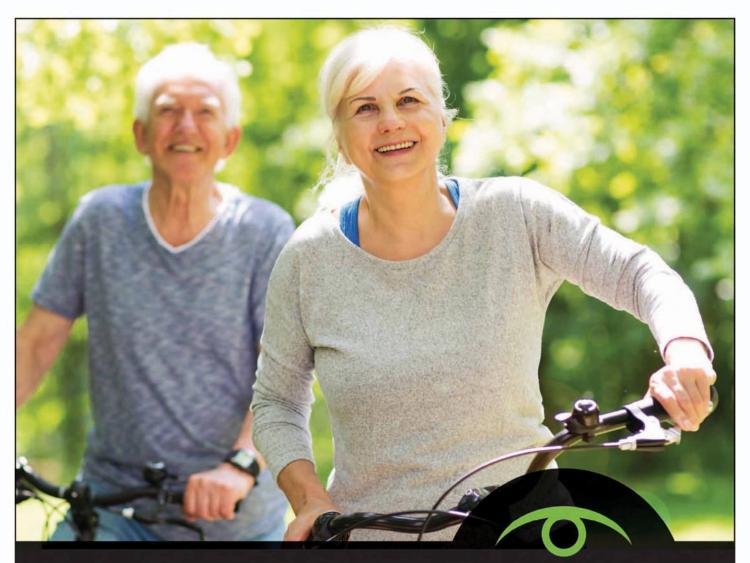
Located at 10030 Lick Creek Rd. in Big Sandy, prospective diners can contact the Old 23rd at 731-593-2385 or info@old23rd.com. Guests desiring a fully immersive experience can even enjoy an overnight stay in the upstairs master bedroom, waking to the joy of a mouth-watering country breakfast. The venue is also open for special events, including weddings, showers, meetings, and private gatherings.

For me, dining at the Old 23rd is like going to eat with a beloved distant cousin or favorite old neighbor. You don't see them every day, but when you do, the welcome is warm, the food is plentiful, and the laughter comes easy. Din-

> ner will never be rushed or fancy, and the fare is not gourmet, but it's served in a way that facilitates conversation, togetherness, and the sense of being blessed.







Bladeless Laser Cataract Surgery & Glaucoma Care

If you've met your 2018 deductible and have been diagnosed with a cataract, right now is the most affordable time of year to schedule your procedure. Restore your vision and renew your life by scheduling your cataract evaluation today.

LODEN ivision CENTERS

Restore Your Vision... Renew Your Life!

Call Us Today To Schedule A Cataract Consultation

731-642-5003

1024 KELLEY DRIVE, PARIS | WWW.LODENVISION.COM

CONSOLIDATED **Insurance Services**

Home • Auto • Health • Life • Boats Commercial • Bonds • IRA's

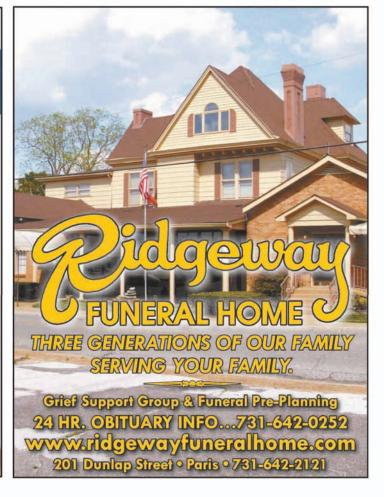
For All Your Insurance Needs 64 Commerce St. | Paris, TN

Call Us Today!

642-5281

westan.net info@westan.net Proud Member of Westan Insurance Group





"Don't make yourself a strang-

"Come in! Come in! Set yourself down!"

These iconic phrases, still heard frequently in Stewart County, epitomize a very real Southern warmth and penchant for fellowship. But how about those Stewart County folks who can't get out in the first place so as to be invited back?

Thanks to the Stewart County Public Library's free Books to Go Program and its own Wanda Sexton, they are not forgotten. Sexton simply goes to them instead, bringing large and regular print books, audio books, magazines, DVDs, puzzles, crossword books, and,

'all come back now, most of all, a friendly face. Better yet, there is room on the program for more participants. Senior citizen Betty Outland lives in the Cambridge Apartments, where the library also maintains a book drop.

> "I read a lot," she said. "I used to go over to the book drop, but I got to where I couldn't walk over and back carrying books."

> Enter Sexton, who is a Southern gem in her own right. Genteel yet warm, with a soft Southern accent and smooth as silk voice, Sexton picks out and checks out materials for the 40-plus folks currently on the program and drops them by their homes once a month or so (although during the hottest or most inclement weather, that may vary a little).

Stewart County is almost 500 square miles, so she does a different area each week,

week picking out and checking out materials, and then one day a week delivering them to homes. She also picks up the materials already used, and she maintains a list of what they've gotten so there are no duplicates in the new things.

Sexton doesn't just drop the books and run - she stays and chats, asking about family, friends and activities. She can be a lifeline to the outside world for the homebound. Over the ten years or so she has been doing this, she has gotten to know the folks she serves and takes an active interest in their lives.

While the program is beneficial to many in their golden years, it is not limited to seniors by any means. Stewart County residents of any age who are either temporarily or permanently homebound due to perhaps illness, car accident, surgery, lifelong illness or some other reason only need to contact the library to apply.

The deliveries take place Mondays through Fridays, weather permitting, and the items may be renewed if necessary.

The program works like a welloiled machine most of the time. The application, which by law is a confidential document requiring a court order to be released, gives the enrollee an opportunity to list what type of materials he or she would prefer, and Sexton chooses monthly according to that list. The better she gets to know the person over time, the better the selection process can become. Participants may also make requests for specific materials.

Participants are contacted either the day of or the day before

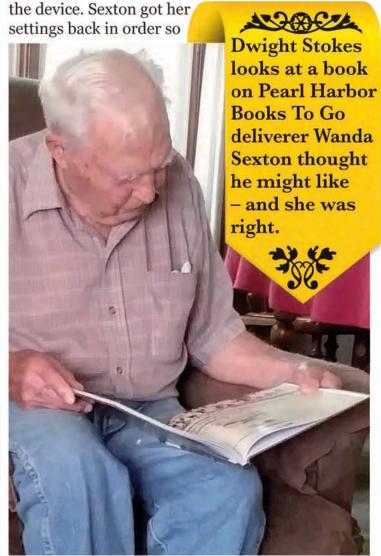


materials are due to see if anything needs to be renewed and to determine a general delivery time.

On one mild mid-August morning, Sexton loaded the pre-selected bags of materials in her red wagon and rolled them out to her car, where she packed the trunk full.

She headed out to the Leatherwood community, where Dwight and Ruth Stokes were waiting for her. The 96- and 93-year-old, respectively, had gotten rid of their television recently due to the death of good programming. Mr. Stokes, who served in Europe during World War II, was fascinated with the book Sexton picked for him about Pearl Harbor. "I knew people who died at Pearl Harbor," he explained.

Mrs. Stokes needed some help with her Ipad. Among other things, she borrows books from the Tennessee State Library system and reads them on



she could make the print larger. "She (Sexton) takes good care of us," smiled Mrs. Stokes.

Over at Diversicare Nursing Home, Mary Todd was thrilled that Sexton brought in a whole bag of non-fiction books. "It means so much to me," she said, "It's mighty nice of her to do it. Reading helps me pass the time."

An unintended consequence of the program is that it also empowers participants to extend their own hospitality. By the end of the day, there is no telling how many times grateful Stewart Countians have told Sexton, "Don't be a stranger!" or "You come back now, ya hear?" Books To Go began as a six-month grant-funded program. The grant was written by Martha Parker, who is now one of the participants. Sexton said that when they began looking for someone to deliver the books and materials, she thought, "Someone has to do it. I'm retired, and it's only six months. I might as well do it." She never left.

"I just fell in love with the people," she said.
"I would hate to leave them." The county has not bailed out on these folks either, taking over funding the program.

A lifetime Stewart County resident, Sexton knew most of the people on the program at first. Slowly, the program grew. Currently, they can handle about 50, so they have room for about another 10 participants.

Any Stewart County resident wishing to participate in the Books To Go Program may call the library at 931-232-3127, or have someone drop by the library for an application, or access the form on the website at www.stewartcountypubliclibrary.org.

Anyone wishing to start a Books To Go Program in their own community may call Sexton at 931-206-0098; she can offer some good pointers on the perks and pitfalls of getting such a program up and running.

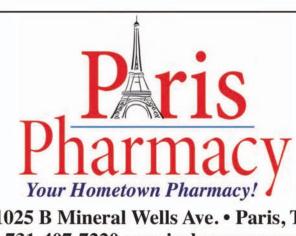
Feel free to stop by the library at 102 Natcor Drive in Dover to see what else they have to offer. Don't make yourself a stranger!

800.464.6214

211 Memorial Drive (Next to Lowe's) | Paris, TN 38242 | 731.642.4711

Monday - Friday 8:00 am - 6:00 pm | Saturday 8:00 am - 5:00 pm

Hassle Free Friendly Service!



1025 B Mineral Wells Ave. • Paris, TN 731-407-7220 • parispharmacy.com

Mon.-Fri. 9am - 6pm • Sat. 9am - 1pm Closed Sun.

Convenient Drive Thru Friendly Personal Service **Locally Owned** A Great Chain Alternative



Down Home Cooking



Ice Cream Truffles

1 pint vanilla ice cream • 10 malt balls, finely chopped (1/2 cup) • 2 Heath bars, finely chopped (1/2 cup) • 2 PayDay bars, finely chopped (1/2 cup)

Line 2 small baking sheets with parchment paper or foil. Freeze for 10 minutes. Remove sheet. Using a melon baller, scoop the ice cream to form 1-inch balls and place on sheet. Return sheet to freezer. Repeat this process with second sheet. Freeze the balls for 30 minutes. Arrange the chopped malt balls, Heath bars, and PayDays on small plates. Working with 1 baking sheet at a time, roll the ice cream balls in the toppings, using your hands to gently press in the toppings. Freeze for 30 minutes.

Turkey Mango Quesadillas

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 8 oz.

8 oz.

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

4 8-inch flour tortillas • 1 tablespoon vegetable oil • 6 oz. Gouda

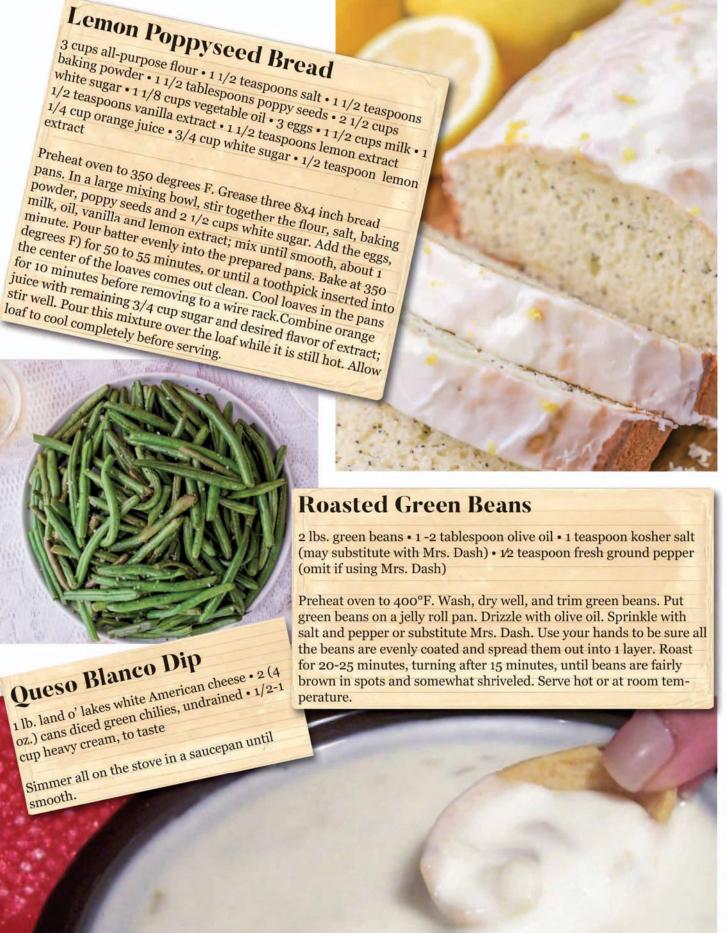
4 8-inch flour tortillas • 1 tablespoon vegetable oil • 1 t

Heat oven to 250 degrees F. Brush one side of each tortilla with some of the oil. Place tortillas, oil side down, on extra-large baking sheet. Top half of each tortilla with cheese, turkey, red baking sheet. Top half of each tortilla with cheese, turkey, at time, and the cilantro. Fold tortillas in half; press gently. In 12-inch skillet cook quesadillas, two at an and press gently. In 12-inch skillet cook quesadillas on baking sheet over medium heat for 6 minutes until lightly browned and crisp, turning once. Place cooked quesadillas on serve, cut in keep warm in oven while cooking remaining. To serve, wedges. Pass remaining salsa. Makes 4 servings.

Raspberry Frost Sodas

1 bottle (64 oz.) cranberry juice cocktail, chilled • 2 containers (1/2 gal. each) raspberry sherbet • 3 bottles (1 lt. each) ginger ale, chilled

Pour 1/4 cup cranberry juice in each of 24 short, wide glasses. Place 1 scoop (about 1/2 cup) sherbet in each glass. Fill with ginger ale.







written by: John Wambles photographs courtesy of: Drew Wheatley & David Ray Carter

ime and time again, Reverend Arthur Lodge and, his wife, Mary, kept having folks drop by their church, The First Presbyterian Church of Huntingdon, needing money for everything from a place to stay for the night, to gas for the car, or for a hot meal. Realizing that the services offered in their area

were limited, they decided to do something about it.

They called in members of their church, family friends and helpers from various social services for ideas on what to do. The idea of the Shepherd's Table Community Kitchen was born. Once a month the First Presbyterian Church of Huntingdon would open their doors and feed all those that entered. It wouldn't

matter if you were homeless or just looking for fellowship. You would be treated to a home cooked meal and served as if you were a guest in a restaurant. Each meal would be delicious, nutritious, include a drink and a dessert. It would also be free of charge.

The church members and volunteers met for months, creating committees, planning menus and asking for donations from both individuals and businesses. Members of the committee attended a similar community kitchen in Paris, The Patriot's Kitchen, to get ideas and to see how a project like this was run. The group chose to model their service style and volunteer work like the Paris kitchen, with a few ideas of their own. Jason and Tara Vandiver were the



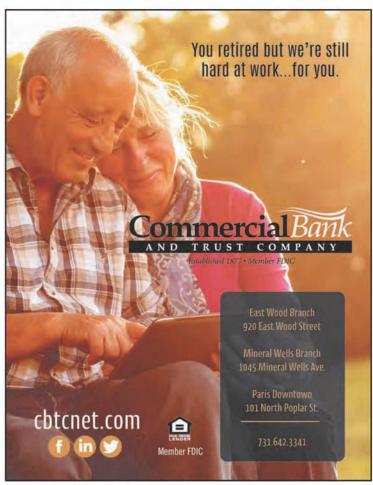
co-chairs during the creation process of the Shepherd's Table. Now that the organization is in full swing David and Suzanne Carter are the co-chairpersons. The husband and wife team enjoy the fellowship while serving the Huntingdon community.

Suzanne said, "You know in John, Jesus was asking his disciple Simon Peter, 'do you love me?' And he replied, 'Lord, you know everything about me. You know that I love you.' Jesus told him to, 'feed my sheep.' We are called to do that and at The Shepherd's Table we are feeding God's sheep. Not only feeding their physical needs, but also feeding their spiritual needs."

It was decided that the first supper would be served on Tuesday, April 17th, in the Fellowship Hall of the Presbyterian Church. A menu of spaghetti with meat sauce, a tossed salad with dressing, roll and a variety of desserts would be served. When you enter the dining area, one of the volunteers escorts you to your seat. Once you are seated, your order is taken. Your drink and your food are brought to you by a server. Once you are finished you may stay and visit or make your way home. The volunteers do all of the clean up.

"I wanted to take the attitude that if we served one hungry person, then we would be a success," said John Wambles, a volunteer with the Shepherd's Table. "By that standard we have been a success many times over." In the beginning not many guests were attending due to lack of awareness. But through outreach and the media, The Shepherd's Table has grown to where it now serves more than 40 guests and volunteers each month"

The Shepherd's Table opens their Community Kitchen on the third Tuesday of each month. They start serving at 5pm. The Kitchen is open until 7pm. Carry-outs are reserved for after all of the guests in the dining room have been served. At this time, deliveries for shut-ins are not available, but it has been discussed to include that service in the future. The menu is different each month. Past suppers have







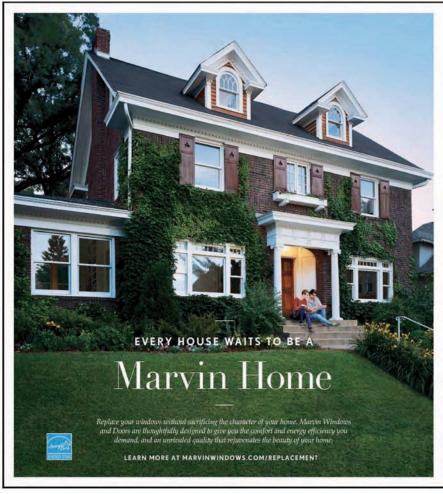
included grilled hamburgers and hot dogs, burritos with chips and cheese, seasoned chicken quarters, fresh watermelon, home made coleslaw, and fresh baked cookies, apple cake and cobblers, served with ice cream.

The initial idea behind The Shepherd's Table was to see if the committee could maintain a successful program for three months. Both the church

and the committee have decided at this time to serve supper every third Tuesday night indefinitely. "We know the need will always be there," said John, "we just God's sheep. Not hope the money will donations of food. services and money the Shepherd's Table will continue

to provide hot home cooked meals until the end of 2018.

More information about making donations and volunteering may be obtained by coming by the First Presbyterian Church of Huntingdon at 19835 E. Main Street or calling (731) 986-5642. If there is no answer please leave a message. Someone will get back to you as soon as possible.



1180 North Popular St. **Paris, TN 38242** 731-642-0223



Built around you.

2016 Marvin®Windows and Doors. All rights reserved. ©Registered trademark of Marvin Windows and Doors. ENERGY STAR® and the ENERGY STAR certification mark are registed U.S. marks.



Wated "Favorite New

6 Years tra Rowl

eliekpeppers.com





Peppers Chrysler

240 Fast Wood St. | Parts | 642-5551





Jeep DODGE

17825 Highland Ave. I McKenzie I 852-7925



Peppers Toyota

2000 East Wood St. | Parts | 642-5351



2420 East Wood St. | Parts | C42+6900





Peppers Chrysler

2440 East Wood St. | Parts | 642-5561

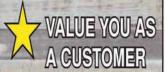




Jeen DODGE



PROMPT



reppers Ford

17625 Highland Ave. I McKenzie I 852-7925

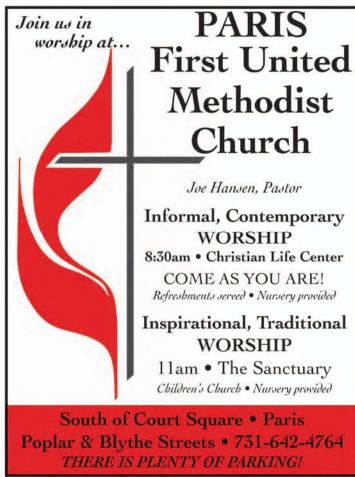


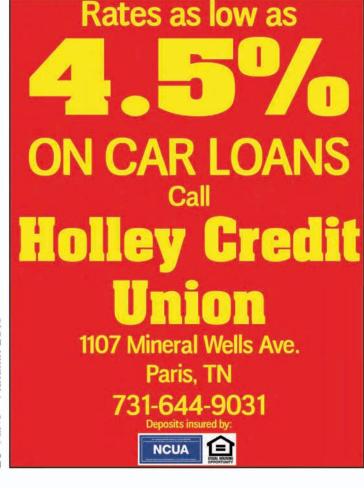
ONLINE APPOINTMENT

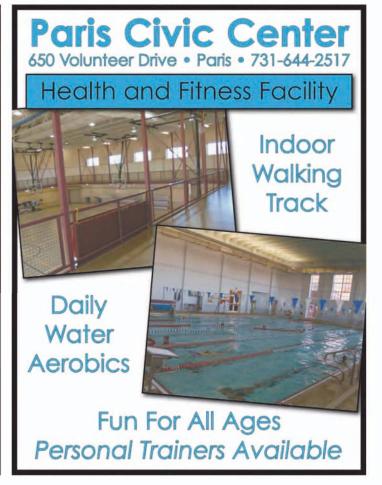


COMPLETE AUTOMOTIVE REPAIR









written by: Teresa Jones • photographs courtesy of: Robert Horner

yersburg residents may be familiar with Horner's Garage located at 617 South Main Avenue. The family owned business has been in continuous operation for over 70 years. John Moses Horner opened his Nash Dealership and Blacksmith Shop several years before WWII began. Mr. Horner decided a wrecker would prove beneficial to his business and ordered a Chevrolet Load-Master truck with plans of converting it into a heavy duty wrecker. Little did he know, WWII would begin, halting production of all personal vehicles. When the war ended the Nash Company required all it's dealers to build larger buildings so Mr. Horner closed the dealership and the new, current home of Horner's Garage was opened in 1947.

The Horners were parents to 7 children, John, Jerry, Don, Toby, Marion, Bob and Chloe. All the boys worked at the garage but some chose different long term careers. Sons Toby and Don joined the business in January of 1965. Toby was only 14 years old when he started driving the wrecker and going

At last, in 1947, the brand new Chevrolet Load-Master truck was delivered to the dealership. Mr. Horner, along with his wife Reba, set out on the long journey from Dyersburg to Chattanooga, TN to have the new truck equipped with state of the art wrecker equipment. It took over a week for the Holmes Wrecker Company, now a museum, to build the model W-35 bed onto the truck. This heavy-duty apparatus was originally designed for military use. It was also equipped with an additional 20 foot boom which allowed it to be used as a crane for pulling tractors, lifting heavy equipment onto roofs, or pulling down tall smokestacks. The Horners stayed in Chattanooga taking in the beautiful Smokey Mountain scenery while their truck was being converted. The total investment of the brand new truck and the wrecker conversion

on calls. Son, Don Horner left

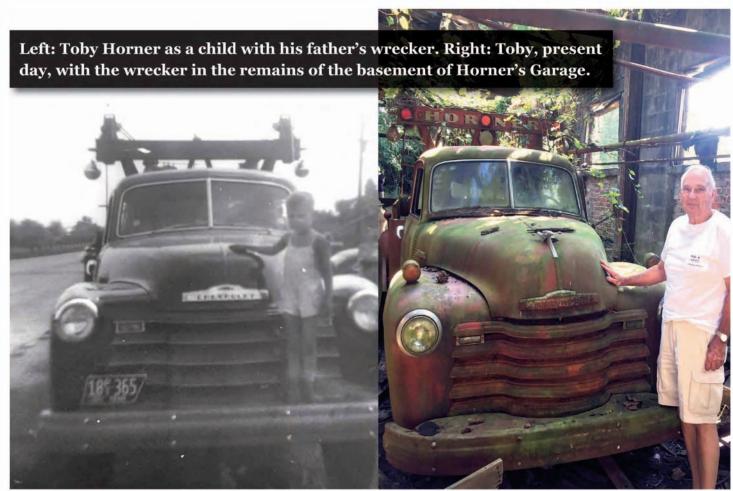
the business in the early 1970's and passed away in

1978.



was \$2,500.









This wonderful piece of equipment was finally ready to be put into use. It stayed in full operation until the mid 1990's. Since it's retirement, it has been parked in the basement of Horner's Garage.

Robert Horner of Paris is the son of the late Bob Horner who sadly passed away April of 2016 while living in North Carolina. While Robert and his Uncle Toby were reminiscing at Bob's funeral, the conversation turned to his Grandfather and the old wrecker. He recalled how he played on the wrecker as a child when he and his dad. Bob visited his grandparents. He would pretend to drive it and liked swinging on the long boom. His uncle informed him the wrecker was still in the shop and offered to show it to him. A few months later, Robert and his wife Kathy made the trip to Dyersburg to see it.

The old wrecker was still standing, although quite rusty.

When the great flood of 2004 hit Dyersburg, the truck had sat under water for quite some time. Robert didn't see the rust, nor did he see the damage the old wrecker had sustained. He saw memories. He saw his Dad, he saw his Grandfather. He knew right then he had to preserve this fine piece of engineering and family history for his own children and grandchildren. Thus began the arduous task of readying the truck to be moved. Robert. along with his grandson, David Hill began making weekend trips to Dyersburg. With Uncle Toby's help, they removed debris, cut out all the saplings that had grown up through the bed and removed the dirt that had settled from the flood. Every visit was a small step in making this dream a reality. After everything was cleared, the men worked diligently to make the old wheels turn. The whole process took over a year. Then the day finally came to move it. Fortunately, a friend

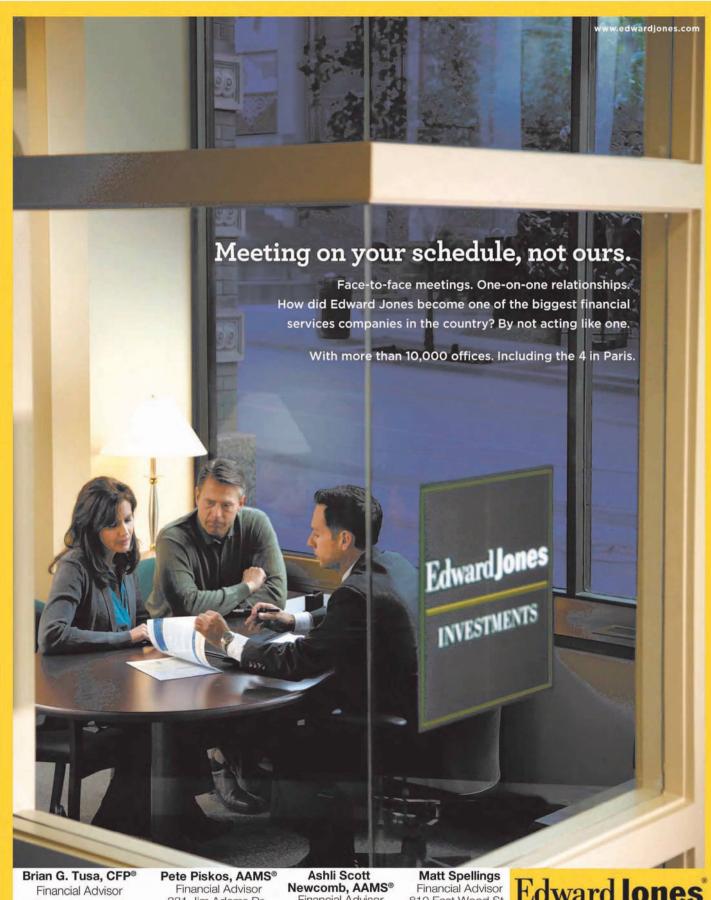
of Robert's from church supplied the heavy duty trailer to haul it out.

The old family wrecker is now home in a new garage in Paris. Robert and David spend time cleaning and restoring the family treasure. Luckily he has found a few original replacement parts, such as the running boards and has been able to restore other pieces off the original truck, itself. This style wrecker was last produced in 1951. He wants to keep it as original as possible. Horner's Garage is still in operation today at the same address in Dyersburg. Uncle Toby still pops in a few days a week, too! Robert is retired now and is making progress on the restoration of the old wrecker with the help of his grandchildren. He says he is not sure if it will ever actually run, but that is OK. The purpose of the project is to preserve family history and have a project to work on with his grandchildren. He says by far the best part of this undertaking is the special memories he is making with his Uncle Toby and his grandchildren.



Left to Right: Uncle Toby, His son Jonathan, Robert and Donnie (son of Don) Horner



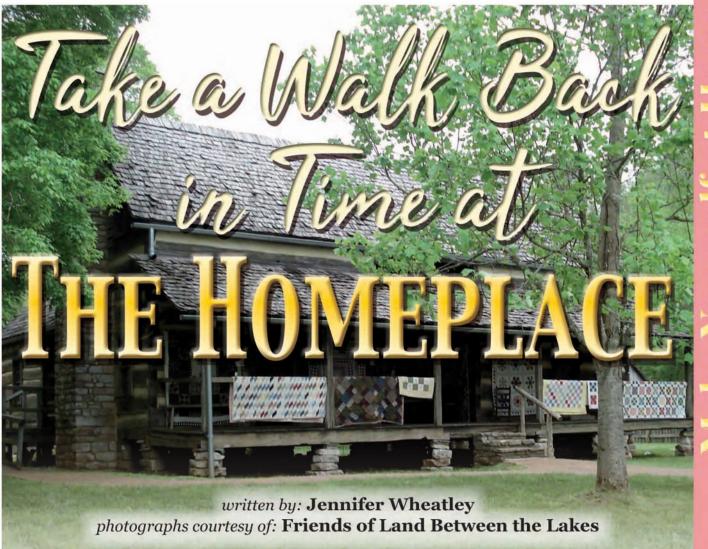


Brian G. Tusa, CFP Financial Advisor 101 East Wood St. Paris, TN 38242 731-644-1466 Pete Piskos, AAMS
Financial Advisor
331 Jim Adams Dr.
Suite C
Paris, TN 38242
731-642-4164

Ashli Scott Newcomb, AAMS® Financial Advisor 1205 East Wood St. Paris, TN 38242 731-642-8424 Matt Spellings Financial Advisor 810 East Wood St. Suite B Paris, TN 38242 731-642-1942

Edward Jones MAKING SENSE OF INVESTING

Member SIPC



She looks completely natural in the long skirt and bonnet. It's one of the things people mention when they meet Cindy Earls. The lead interpreter for the Homeplace 1850s Working Farm and Museum at Land Between the Lakes is usually seen by the public in costume, typically a faded print fabric dress covered by an apron. It appears perfectly right; almost that it is not a costume at all, but just Cindy living when she should have. It seems that the she was born to make quilts and live on a farm.

But of course she is not really from 1850. She is a thoroughly modern, educated woman who drives a car to work everyday and looks just as normal in business casual when she is part of a staff meeting at the Friends of Land Between the Lakes, where she has worked for over 30 years. She goes home at night to her husband, Michael, who is retired. The couple is eagerly

anticipating the birth of their first grandchild. Serving as the lead interpreter for the Homeplace is just her latest assignment. She has been an event coordinator for the non-profit organization, as well as an intern at Hillman-Ferry Campground. Cindy has a true passion for teaching history through interpretation. It's there when she is gently instructing school children while caressing a chicken to sleep on her lap or actively discussing the world of living history.

She describes the Homeplace as "Walking back in time. It's quiet. It's fun. There is something for everyone." She especially welcomes children and the farm includes a box of wooden toys and dolls for them to play with. Many of the activities are excellent for homeschoolers and for interactions between parents or grandparents and their children.

Mention any other living history facility in the Southeast and chances are she has worked with

27 Alive • Autumn 2018

someone from there, studied with someone from there or read about their style of programming and presentation. She firmly believes that "Education is for everybody and history is for everybody." The informal style of teaching at a living history museum suits her perfectly and she believes it is a way to reach many people through interaction. The Homeplace includes fifteen buildings and Cindy proudly points out that they are fully accessible. Cindy says "You can walk around and touch, plus there are gardens and fields with heirloom plants and heritage breeds of animals. You can interact with everything."

What is the difference between the Homeplace and other living history presentations? Real work. Lots of facilities give daily demonstrations. You can watch someone work at a forge or cook on a woodburning stove. Actors portray each role and other staff members come in at other times and tend the gardens and animals.

There are no actors at Land Between the Lakes. The interpreters run the farm. They use the techniques and tools that would have been used

Need a new central Heating &cooling system?

Finance it through the Paris Board of Public Utilities at 6% no money down, 10 year payback, and no prepayment penalty for early payoff of loan.



For more information on this offer, call Barry Flood at (731) 642-1322, ext.159.



during that time. Every visit to the farm is different because every day is different. Cindy is especially proud that the Homeplace at Land Between the Lakes is helping to preserve the traditional trades and handwork. She says the facility is "preserving a lifestyle. At one time, 90% of people lived on farms."

We don't all live on farms any more, but anyone can recapture days gone by with a visit to the Homeplace 1850s Working Farm and Living History Museum at Land Between the Lakes. Visit www.landbetweenthelakes.us. For membership, sponsorships or volunteer opportunities, go to www.friendsoflbl.org for more information.











Paris Family Chiropractic

ELIZABETH CRAIG, D.C. ASHLEY TESTER, D.C. TERESA BENNETT, LMT

- Chiropractic Care
- Acupuncture
- Massage Therapy
- Decompression/ Traction
- CBD Oil & CBD
 Cream
- Ultrasound
- Electrical Therapy
- Activator Proficiency Rated
- X-ray on Site
- Kinesio Taping

HOURS

Monday, Wednesday, Friday 8am-5pm Tuesday 8am-6pm • Thursday 8am-12pm Saturday 8am-12pm

Most insurances accepted | Appointments Preferred www.parisfamilychiropractic.com

731-642-3761

1203 East Wood Street • Paris, TN 38242





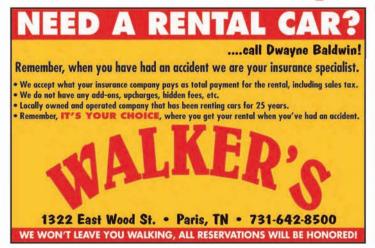
















This southern saying was spoken by Ms. Mary Lee Hallum to the students in her class at Henry High School in the 1946-47. Some of the most common recipients of this quote were Edward Malone, a junior, and several of his friends due to the boys habit of not paying attention during lecture and just "taking a seat" instead of trying to learn.

The first part of the quote "Hitch your wagon to a star" was coined by Ralph Waldo Emerson in his 1879 essay "Civilization." The writer was stating that a person should set high goals for themselves.

Ms. Hallum added to the quote and changed the meaning slightly to try to make her young charges aspire to try harder. When asked Edward Malone said that the saying was met with limited success and that the boys kept up their aloofness, much to the irritation of Ms. Hallum.







ORTHOPEDIC CARE CLOSE TO HOME. NOW OFFERING STEM CELL INJECTIONS!



Mark Cutright, MD Orthopedic Surgeon



Lindsay Foust, DPM Podiatrist



Heather Melton, MD Orthopaedic Surgeon

Jill Cutright, FNP ● Chris Gulish, PA

MAKE YOUR APPOINTMENTS ONLINE AT

WWW.HCMC-TN.ORG

LOCATED AT

INNOVATIVE

(731) 644-8304 • (731) 644-2271 www.hcmc-tn.org

HC KELLEY MC CUNIC

1015 Kelley Drive #200 Paris, TN 38242





PARIS PEDIATRICS.

Infants through Adolescent
 731-644-2747



Debra Selby, MD



Megan Higgins, MD



Andre Worrell, MD

Lezlie Burden, PA Heather Larkins, FNP

Now Make Appointments Online at www.hcmc-tn.org

We become a family

Home is HCMC for my birth experience





Paris Women's Center Now Accepting New Patients



Katherine Whitfield, DO



Dennis Wieck, MD



Pamela Evans, MD



Kristian Elliot, FNP

Call 731-644-8225 to schedule an appointment.