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Edward Jones
MAKING SENSE OF INVESTING

Member SPC



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.

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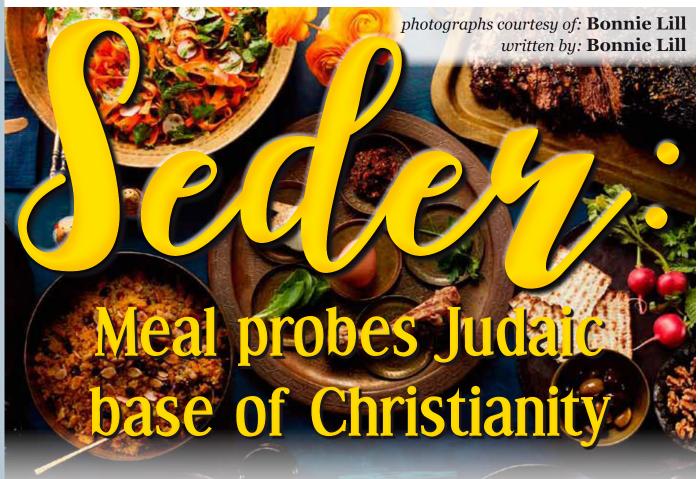
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Tennessee is in the Bible belt, and many local residents take their Christianity seriously.

The congregations of St. Elizabeth Ann Seton Catholic Church in Tennessee Ridge and St. Francis of Assisi Catholic Church in Dover carry it to a whole new level, annually celebrating an authentic Seder Meal (Passover Supper) as a way to delve into the roots and history of their faith. After all, Jesus was an observant Jew, and Christianity is an outgrowth of that tradition.

This year's celebrations were on April 4 in Dover and April 11 in Tennessee Ridge.

### What is Passover?

Passover is a holiday lasting eight nights and seven days, and is actually a compilation of Passover and the Feast of Unleavened Bread. It commemorates the Jews' freedom from the bondage of slavery in Egypt two thousand years before the birth of Christ. Pharaoh would not let his slaves go, even after

a series of nine plagues took place.

However, the tenth plague changed his mind. On that first Passover night, the Israelites painted their doorposts and lintels with the blood of a yearold unblemished male lamb or goat. They were required to consume the roasted lamb as well, standing and ready to leave quickly.

Then the angel of death passed over the homes of the Israelites' homes marked with the blood, but the angel killed the

firstborn sons of each household that was not so marked (i.e. the Egyptians).

When Pharaoh relented, they had no time to let their bread rise, but they obeyed and left immediately. Thus began their sojourn to the Promised Land. The Bible mandates that the Jews celebrate the feast yearly to pass the story on to their children, and so they do not forget just who rescued them.

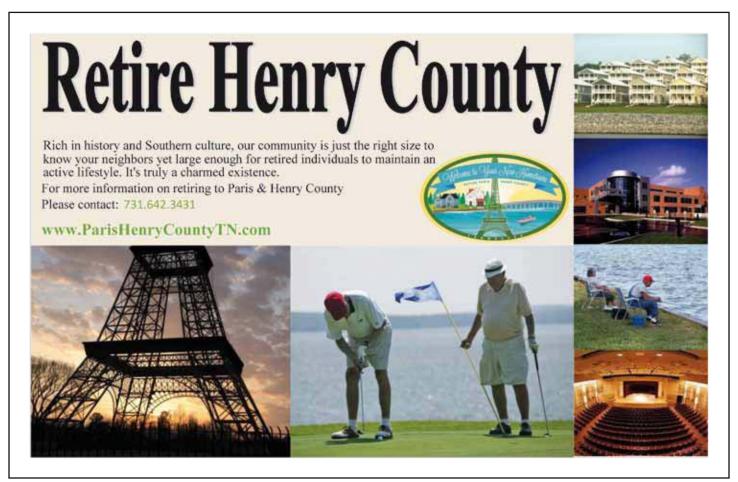
### The Ceremony

The Seder Meal, celebrated on the first or second night of the holiday, is centered around four cups of blessing (toasts of sorts). All of the ritual, symbolic foods are blessed before they are consumed. This includes but is not limited to matzo (unleavened bread, representing the bread that didn't rise), bitter herbs (representing the bitterness of slavery), haroseth (apple relish representing the mortar used in the construction trades of the slaves, plus the sweetness of freedom) and salt water (representing the tears of those in slavery.)

At these Tennessee celebrations, a host family leads the ritual action, and everyone at his own table participates. The cantor does some music in Hebrew, some in English. Some of the songs are solemn, and others are light-hearted. The meal is designed to convey the story and includes a reading from



Britt Young, host father at the St. Francis of Assisi Seder Meal, holds up the lamb bone as he explains its significance to the crowd.



the Book of Exodus telling the story of freedom. As in an actual Jewish Seder Meal, some of the children present ask questions about the significance of the symbolic foods.

About two-thirds of the way in the two-hour meal, the actual meal is served, including lamb and beef, potatoes, green beans and bread.

Before the Seder begins, explanation is given and the relationship to Christianity detailed.

### The History

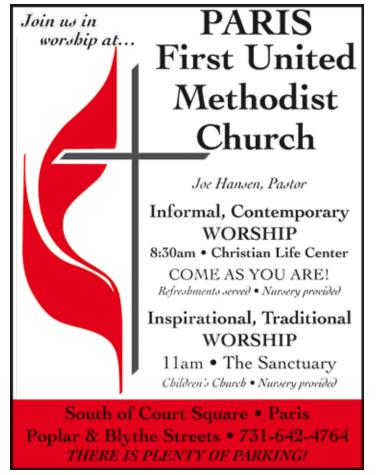
St. Elizabeth's first began holding their Seder Meal in 1988, and St. Francis began having their own several years later. The same emcee (Bonnie Lill) and cantor (Dan Dill) do both events.

Neither church conducts the meal on the actual Passover date because it usually conflicts with their own Lenten or Easter services. They chose to set the events on a set date every year - the Tennessee Ridge event is on the Thursday before Holy Thursday, and the Dover event is on the Thursday before that.

At least one-third to one-half of the participants each year are non-Catholics, many of whom would not miss it and try to attend every year.







"This is not a 'Catholic' event," said Lill. "It's a Jewish celebration, and we respectfully try to carry it out in its most authentic form. Salvation came from the Jews, and we owe them such a debt of gratitude for keeping the covenant for so many years."

People attend for a variety of reasons, including simple curiosity or wanting to experience what Jesus experienced at the Last Supper. There are many "regulars" who wouldn't miss the event and have taken part multiple times.

Research and organization account for how smoothly the events run at each church, with many hands making light the work.

### The fruits of the event

By celebrating the meal together, participants get the opportunity to experience what Jesus experienced at Passover during his lifetime as a practicing Jew. More importantly, they get the chance to delve into the story that prefigures Jesus and modern Christianity, and they get to pray together.

"On most Sunday mornings, we are all at our own church houses," said Lill. "We don't get that much of an opportunity to pray with people who are not of our own faith. This gives us that chance, and it is in sort of a neutral setting. And you can't help but be awed with the history that we celebrate."

Next year's celebrations are March 26 in Dover and April 2 in Tennessee Ridge. Consider yourselves invited, and mark your calendars now!



St. Elizabeth Ann Seton Church Seder meal host father Larry Walker, left, presents the matzo to one of the table servers.











MARCH 5, 1963
PATSY CLINE
COWBOY COPAS
HAWKSHAW HAWKINS
RANDY HUGHES

LOST THEIR LIVES IN A PLANE CRASH
IN LOVING MEMORY
JULY 6, 1996

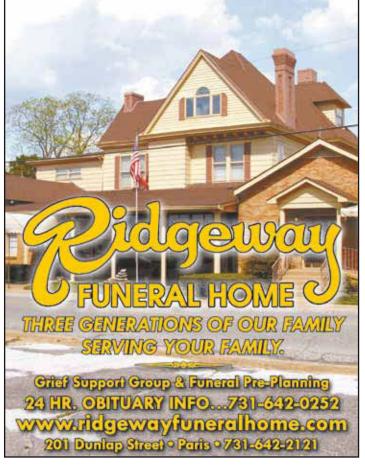
March 5 of this year marked the 56th anniversary of the deaths of Grand Ole Opry stars Patsy Cline, Cowboy Copas, and Hawkshaw Hawkins, along with Cline's manager, Randy Hughes. The plane crash that took their lives occurred in Camden on March 5, 1963, devastating country music fans all over the world. Cline is famous for hits including "Crazy", "I Fall to Pieces", "Leavin' on Your Mind", and "Sweet Dreams". Copas made hits out of "Tennessee Waltz", "Candy Kisses", and his number one hit, "Alabam". Hawkins was known for songs "I'm Waiting Just for You", "Hound Dog Boogie", and "Slow Poke".

Cline, Copas, Hawkins, and pilot Hughes had boarded a small Piper airplane in Missouri that afternoon in 1963, two days after the singers had performed at a benefit show in Kansas City. Offered a car ride home with other musicians, and warned of unfavorable weather, it was reported that Cline said, "Don't worry about me, hoss. When it's my time to go, it's my time."

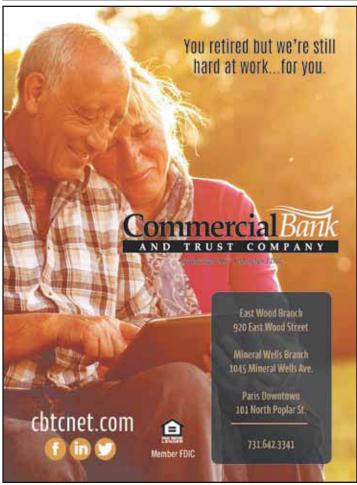


**PAYING RESPECTS** – During the March 5, 2018, 55th anniversary re-dedication at the Patsy Cline Memorial in Camden, a host of music fans and local dignitaries turned out to see the new and improved areas honoring the location where the Grand Ole Opry stars and their pilot lost their lives. Led by Benton County/Camden Chamber of Commerce Director Jenna Cole-Wilson, many people and agencies were instrumental in improving the site.











The Piper made a brief stop in Dyersburg to refuel on its way to Nashville. Although the airport manager warned Hughes of inclement weather to the east, the plane took off again just after 6 p.m. Although the crash site in Camden was not found until the next morning, reportedly Cline's watch stopped at 6:20 p.m.

Benton County/Camden Chamber of Commerce Director Jenna Cole-Wilson has done a lot to make sure that the site of the crash is neither neglected nor forgotten. During a site re-dedication ceremony that took place on March 5, 2018, Cole-Wilson noted, "While the events that happened on that fateful night were tragic, we as a community have a responsibility to maintain this site, to make it a respectful memorial for their families, their friends, and their fans."

On a gray, cold, rainy afternoon, much like the day of the crash, the re-dedication ceremony took place just steps from where the plane was found. Through the years, small improvements had been made at the crash site to commemorate the lives lost, but by 2017, the site was largely in need of landscaping and repair.

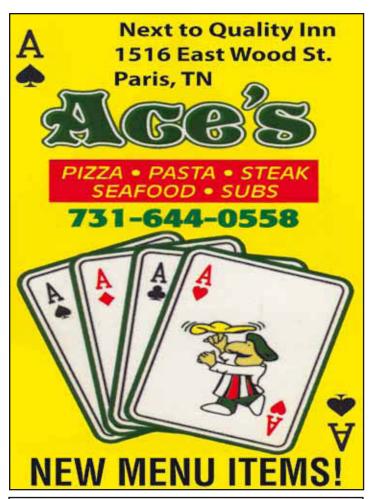
Through the efforts of Cole-Wilson, a \$50,000 tourism enhancement grant was awarded to Benton County on April 4, 2017, by the State of Tennessee Economic and Community Development Department. The funds were used to enhance and provide upkeep of what has become

known as the Patsy Cline Memorial site. "The Patsy Cline Memorial is a big draw for visitors to Benton County. A great many people ask about and visit the crash site when they come to our county. In the past, their feedback often was not positive, because the site wasn't in good condition," reported Cole-Wilson. "The tourism enhancement grant helped us to change that, because this site is the first place county music fans visit when they come to Benton County."

In addition to the Chamber of Commerce, Cole-Wilson credits the hard work of the Benton County Board of Commissioners, Jackson Landscaping, Pace Construction, Kristi Halsey Photography, Keep Benton County Beautiful, the Tennessee Department of Tourist Development, the Tennessee River Resort District, Benton County Road Supervisor Buck Carter, Camden Mayor Roger Pafford, and former Benton County Mayor Barry Barnett for the









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improvements that have been completed at the site. Thanks to the grant money received, the site is now beautifully landscaped and more accessible than ever. The renovated site includes an interactive digital kiosk, a new gazebo, wide walking paths, and benches near the crash site. The Memorial also has been clearly marked with its own street name, "Sweet Dreams Way."

An additional benefit for the Cline site was a new state marker, unveiled near the crash site in a well-attended ceremony on April 28, 2017. Recommended by the Monuments and Markers Committee, and approved by the Tennessee Historical Commission in the State Historical Preservation Office, the plaque reads:

#### **One of Country Music's Darkest Days**

On March 5, 1963, at 30 years of age, country singer Virginia Patterson Hensley, better known as Patsy Cline, her manager Randy Hughes, and fellow Grand Ole Opry stars Hawkshaw Hawkins

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and Cowboy Copas, were killed in a plane crash in Camden, Tennessee, on their way home from a benefit concert in Kansas City, Missouri. Known for her smooth-sounding emotive voice, Cline helped break down the gender barrier in the musical genre. Considered one of country music's greatest vocalists, Cline was posthumously inducted into the Country Music Hall of Fame in 1973.

To visit the Patsy Cline Memorial Crash Site in Camden, turn west onto Mount Carmel Road off of Hwy. 641 and follow the attraction signs. The site is on the north side of the road, about 2.7 miles from the intersection with Hwy. 641.

Fans interested in learning more about Cline are encouraged to visit the Patsy Cline Museum in Nashville. Located on the second floor, above the Johnny Cash Museum at 119 Third Ave. S. in Nashville, the museum houses the largest collection of Patsy Cline artifacts in the world. The museum is open daily from 9 a.m. – 7 p.m., with a general admission price of \$18.95 per adult. For more information, visit the website www.patsymuseum.com or Facebook page at patsyclinemuseum.





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Pulmonology

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At Henry County Medical Center, we are Growing Forward to better serve you. One way is with the addition of James Carruth, MD, Pulmonology and the HCMC Paris Pulmonary Clinic.

Dr. Carruth is no stranger to West TN, growing up in Milan and receiving his undergraduate degree from the University of Tennessee, Martin. He received his medical degree from East Tennessee State University and completed his post graduate work, including his internship, residency, and fellowship at the University of Arkansas. Dr. Carruth practiced in Jackson for over 20 years before deciding to accept the opportunity to move his practice to Paris. He is certified by the American Board of Internal Medicine and is board eligible for certification in Pulmonary Medicine. He is also a member of the American College

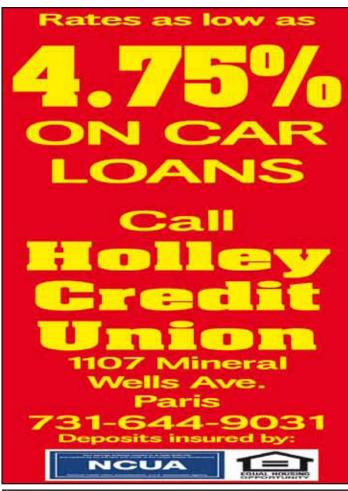
of Chest Physicians. Dr. Carruth and his wife, Leslie, have one son, Kyle. He enjoys golf, boating, trail riding and spectator sports. He is a TN Vols fan and loves to travel with his family.

Dr. Carruth along with Lachelle Moss, FNP, are now accepting patients at HCMC Paris Pulmonary Clinic. Call us for an appointment today at 731-641-2765 or book online at www.hcmc-tn.org



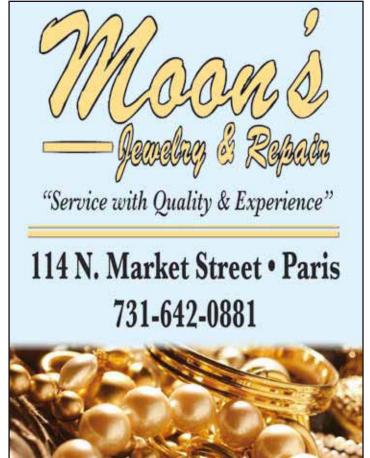
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This is the perfect time of year to take a drive in the country and admire the beautiful canola fields bursting with vibrant yellow blooms. Canola plants grow about 3 to 5 feet in height and produce pods containing seeds about the size of a poppy seed. The brownish-black seeds contain about 45% oil that are harvested, crushed and turned into canola oil or meal. Canola belongs to the same vegetable family as broccoli, cauliflower and Brussels sprouts, . If you listen carefully, you might even hear the sound of bees gathering pollen from the cano-

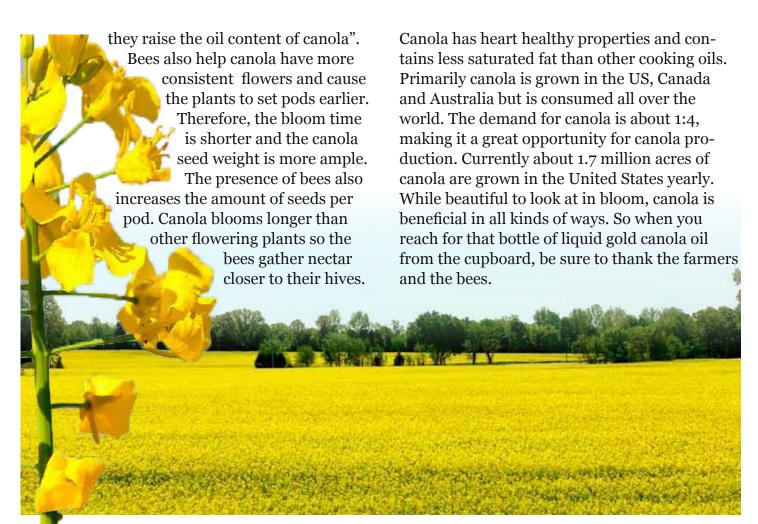
la's flowers.

written by: Teresa Jones

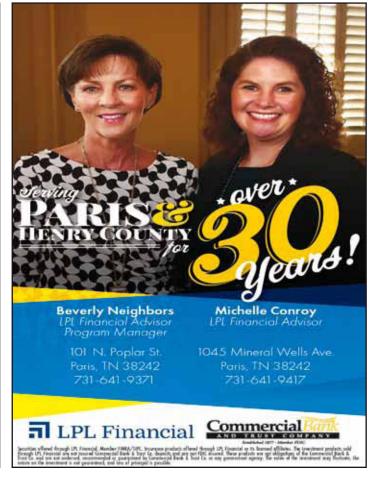
photographs courtesy of: Teresa Jones

Bees, both domestic and wild pollinators are drawn to canola plants due to the nectar the flowers produce. The sugar profile the flowers contain make canola ideal for honey production. The pollen the plants produce contain a wealth of nutrients, such as amino acids, fats and proteins crucial to a bee's health. According to the USCA, bees are a great help to the farmers as they "increase the seed germination, reduce green seed counts that can be discounted at harvest, and









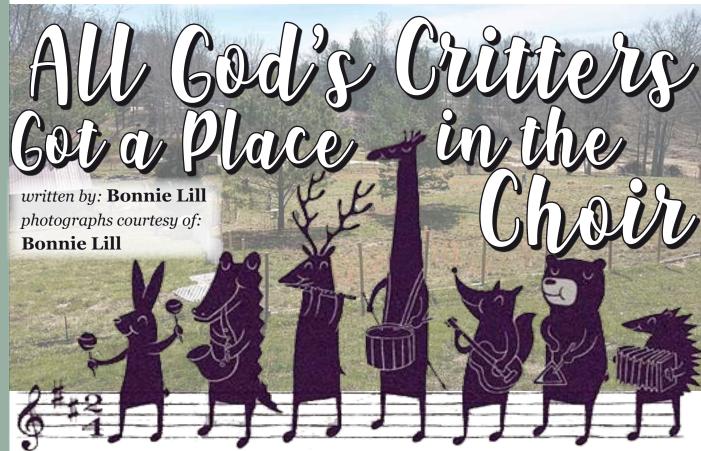


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"All God's Critters Got a Place in the Choir" is a Southern folk song. If you've never heard it, it's well worth a You-Tube listen.

And if you want to experience it, take a trip out to the Misfit Animal Ranch off of the Trace in Dover. (Your GPS prefers a more precise address of 109 Fairview Road in Dover, but just head up the Trace from U.S. 79 in Dover and you will see the signs. There are plenty of shuttles and parking, and it's well-marked.)

Drew and Stacey Weiss opened the rescue/ranch this year, driven by the concern for people and animals that is built into the DNA of almost every Southerner who claims that moniker either by birth or choice. I mean, what could be more Southern than rescuing a coatimundi (a type of raccoon) and giving it a loving home?

The Weiss' ranch and personal dwelling are now home to rescues of exotic and not-so-exotic animals, and they are committed to providing fun and educational opportunities for the public as they go about their work.





They truly live by the words of that old folk song, and you really should experience the place to sing along.

### The choir loft

Misfit Animal Ranch is actually two entities -a rescue and a petting zoo. The description understates the scope.

The rescue not only takes in animals in need of a home for whatever reason, no judgment, but it also tries to adopt the animals out before they get to the ranch with their ever-growing network of like-minded folks and followers. Those who are not adopted quickly join the choir at the ranch.

Animals that are not completely socialized are kept at the Weiss' home premises, where they work on rehabilitation.

The petting zoo, located not too far from their home, is 100 percent educational – but don't mention that to the adults and kids who come to have fun with the close to 50 animals, which include but are not limited to donkeys, pigs, alpacas, goats, ducks, chickens, cats, a hedgehog and creepy-crawlies like a tarantula and hissing cockroach.

### Joining in the song

The Ranch is not open daily for walk-ins at this point, but hours of operation can be found on their website, Misfitanimalranch.com. Stacey says they plan on being open every other day for walk-ins during June and July. For just a couple of dollars, adults and children can come in and touch and feed the animals and see a variety of animal shows with the bugs and the hedgehog. A small gift shop and educational center is on the premises as well. Private tours can be arranged by calling 931-996-0076. It costs \$30 for up to five participants, with slightly discounted rates for adding additional folks.





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The private tours include animal feeding and a more in-depth look at the animals and their care.

Special programs are slated as well, such as a hands-on vet clinic for ages 15-18, and a "job shadowing" event for those 12 and up to see what Drew, who is studying to be a vet tech, does on a daily basis with the animals. A stuffed animal clinic for youngsters 8 and under is planned, and there are plenty more slated. It's best to check the website and Facebook page, call the Ranch or email them at misfitanimalranch@gmail.com to see about programs, as more may be added and are sometimes weather-dependent.

Whatever you go to the Ranch for, be sure to wear "play clothes" and shoes you don't mind getting dirty. Boots are recommended during wet weather.

## There's no place like home

Stacey and Drew, both from the East Coast, came to Tennessee via Las Vegas. They have been together for 15 years, and surprisingly, it



was not a love of animals that brought them together at first. Drew is a trained chef, and he did not develop a love for animals until they had their first cat.

"It just snowballed after that," he laughs.

Stacey has worked a number of jobs, most of which centered on her lifelong love of animals, and she has volunteered extensively as well.

"I have experience that runs the gamut from beetles to lions," she says.

Gradually they formulated the idea of an animal rescue, and Tennessee seemed a likely spot.

The first location in Tennessee "didn't feel right," and then they found Dover.

"We fell in love with it," says Stacey. "It has such a friendly, happy ambiance. This is the only place we have ever wanted to stay at, and it is the first place that is like a real home for us. Everyone here is so nice and helpful. We have no intention of leaving here."

In fact, several of Drew's family members have become Southerners by choice as well, living nearby.

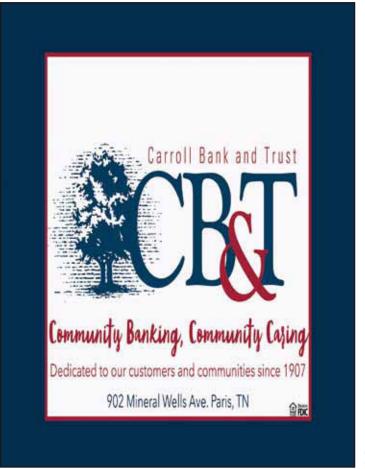
## Singing makes you hungry

Both Drew and Stacey are passionate about education, which, she says, helps both animals and people, and it also ties into Drew's other passion: cooking.

"All of our animals are named after foods, like Fettuccini or Meatball (and many more exotic foods). Many people ask what the name means if they are unfamiliar with it. We hope it may get them to try something new!"

It may be possible very soon to try something new, as Drew's new food truck, Redneck Pig, will be com-





ing in June. A portion of the proceeds from the food truck will go back into the rescue.

Stacey also has another passion: writing. Her book, The Diary, is the first book of the Cursed trilogy. It came out in April, and the second book, The Mirror, is slated to come out next year.

Although geared for teens, adult members of the Stewart County Writer's Roundtable who have read it said they enjoyed it immensely and are looking forward to Book 2.

### It's good for you!

Interaction with the animals can be therapeutic in and of itself. Stacey says they receive a lot of feedback from people who say that they love being there to "get loving from the animals."

"If we touch that one person in some way, it makes it all worthwhile," says Stacey. In addition to having a couple of part-time employees and several parking attendants, the Ranch has volunteers and has accepted folks who need to fulfill their community service.

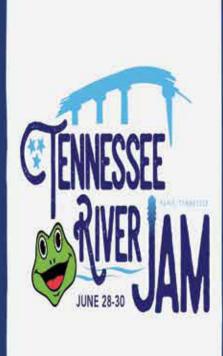
### All means all

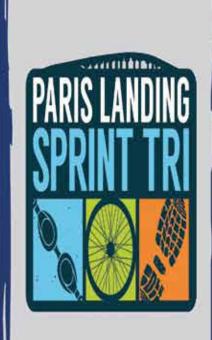
Stacey and Drew have drawn a line in the sand with access to the Ranch. "All" means just that – all, and no one who wants to come to the Ranch is a misfit. To facilitate the experience for those adults and children who cannot handle the terrain for whatever reason, there is a low-rider wheel chair, complete with large pneumatic tires that are more than capable of handling it. There will soon be a second wheelchair available as well.

Whether you are from here or "from off," Misfit Animal Ranch offers the quintessential Southern experience by rolling the ideals of care and concern, love and learning, into a fun, affordable, interactive package for kids and adults alike.

Take your place in the choir!









June 28-30



Whether you are visiting our town, relocating, or retiring here, we want you to know that more important than any of our accomplishments or attractions, we hope that  $% \left( 1\right) =\left( 1\right) \left( 1\right)$ you will find families rooted in tradition and businesses founded on excellence.

Come... Experience Paris!







Macaroni Salad

2 cups uncooked elbow macaroni • 3 hard-cooked eggs, chopped

1 small onion, chopped • 3 stalks celery, chopped • 1 small red

1 small onion, chopped • 2 tablespoons dill pickle

1 small onion, chopped • 2 tablespoons on sprepared

2 tablespoons on sprepared

2 tablespoons white

2 tablespoons white

3 tablespoons white

3 tablespoons white

3 tablespoons white

3 tablespoons on salt • 3/4 teaspoon celery seed

2 tablespoons on sprepared

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3 tablespoons on salt • 3/4 teaspoon celery seed

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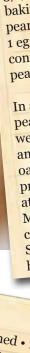
Bring a pot of lightly salted water to a boil. Add macaroni, and cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Orain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender the eggs, onion, celery, red cook for 8 to 10 minutes, until tender, salt and celery seed. It is a small bowl, stir together the salad cheeper, and relish. In a small bowl, stir together the salad cheeper, and relish. In a small bowl, stir together the salad cook for 8 to 10 minutes, until tender, onion, celery, red cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to cook for 8 to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to 10 minutes, until tender. Drain, and set aside to

### **Stuffed Green Peppers**

6 green bell peppers • 1 pound ground beef • 1/3 cup chopped onion • salt and pepper to taste 1 (14.5 ounce) can whole peeled tomatoes, chopped • water as needed • 1 teaspoon Worcestershire sauce • 1/2 cup uncooked rice • 1/2 cup water • 1 cup shredded Cheddar cheese • 2 (10.75 ounce) cans condensed tomato soup

Bring a large pot of salted water to a boil. Cut the tops off the peppers, and remove the seeds. Cook peppers in boiling water for 5 minutes; drain. Sprinkle salt inside each pepper, and set aside. In a large skillet, sauté beef and onions for 5 minutes, or until beef is browned. Drain off excess fat, and season with salt and pepper. Stir in the tomatoes, rice, 1/2 cup water and Worcestershire sauce. Cover, and simmer for 15 minutes, or until rice is tender. Remove from heat, and stir in the cheese. Preheat the oven to 350 degrees F. Stuff each pepper with the beef and rice mixture, and place peppers open side up in a baking dish. In a medium bowl, combine tomato soup with just enough water to make the soup a gravy consistency. Pour over the peppers. Bake covered for 25 to 35 minutes, until heated through and cheese is melted and bubbly.





### **Oatmeal Peanut Butter Cookies**

3/4 cup all-purpose flour • 1/2 teaspoon baking soda • 1/4 teaspoon baking powder • 1/2 teaspoon salt • 1/2 cup butter, softened • 1/2 cup peanut butter • 1/2 cup white sugar • 1/2 cup packed light brown sugar 1 egg • 1 teaspoon vanilla extract • 1 cup quick cooking oats • 1 cup confectioners' sugar • 3 tablespoons butter, softened • 1/2 cup smooth peanut butter • 2 1/2 tablespoons heavy whipping cream

In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well. In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir. Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F for 10 minutes, or until cookies are a light brown. To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

## Shrimp Scampi

6 tablespoons unsalted butter, softened • 1/4 cup olive oil 1 tablespoon minced garlic • 1 tablespoon minced shallots 2 tablespoons minced fresh chives • salt and freshly ground black pepper to taste • 1/2 teaspoon paprika • 2 pounds large shrimp - peeled and deveined

Preheat grill for high heat. In a large bowl, mix together softened butter, olive oil, garlic, shallots, chives, salt, pepper, and paprika; add the shrimp, and toss to coat. Lightly oil grill grate. Cook the shrimp as close to the flame as possible for 2 to 3 minutes per side, or until opaque.





#### Sicilian Sunset

2 cups ice cubes • 1 cup Prosecco (Italian sparkling wine) • 1 cup orange juice • 1 cup cranberry juice

Place the ice in a glass pitcher. Pour in the Prosecco, orange juice, and cranberry juice; stir. Pour the cocktail into champagne flutes, and sprinkle with lemon zest to serve.



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On April 22, 1919, Mary Cordelia Beasley Hudson, of Camden, was the very first woman to cast a vote in a public election in Tennessee. Her vote came just days after then Governor Thomas C. Rye signed the State of Tennessee Women's Suffrage Bill, which allowed Tennessee women to vote in presidential and municipal elections.

A native of Benton County, Rye made an impassioned plea to the 34th General Assembly to pass an amendment to the State Constitution to allow women's suffrage. That paved the way for the historic moment when Hudson, locally known as "Aunt Cord," took that momentous walk from her home on Forrest Ave. to the Benton County Courthouse to vote in a Camden Municipal Election.

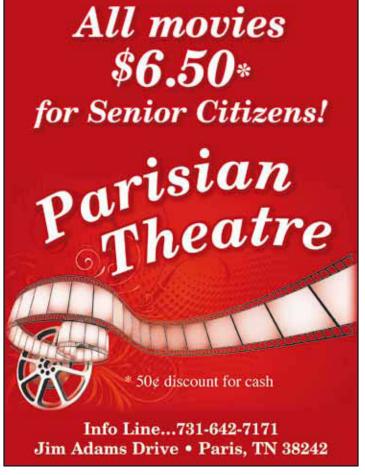
Aunt Cord was an advocate for women's suffrage and a life-long resident of Benton County. Her historical achievement helped ratify the 19th Amendment to the U.S. Constitution the following year. Unfortunately, one month prior to the presidential election of 1920, Aunt Cord passed away.

One hundred years later, Hudson was celebrated in her hometown on the anniversary of



was the first woman in Tennessee to exercise the right.





her historical vote. Julie Hesson, a Camden local and member of the Benton County Geological Society (BCGS), portrayed "Aunt Cord" in a re-enactment of the event. Judge John Everett Williams also delivered Rye's famous speech on the importance of votes for women. The day-long celebration included Aunt Cord's early morning march from her home to the courthouse steps to cast her ballot in the elec-

tion box, followed by comments from prominent political women and leaders, then a "Taste of Benton County" luncheon, and finally the unveiling of Hudson's recently restored headstone and memorial marker at Camden Cemetery.

This event was the kickoff of multiple memorial Women's Suffrage Movement celebrations that will occur throughout Tennessee this year, leading up to a grand celebration of the 100-year anniversary of the ratification of the 19th Amendment in August, 1920.

Benton County Mayor Brett Lashlee was instrumental in seeing the Aunt Cord celebration come to fruition. An active member and past president of







the BCGS, he invited Senator Marsha Blackburn to be the keynote speaker.

"I chose Blackburn for a good reason," he said.
"Blackburn made history when she became the first female U.S. Senator for Tennessee. While we highlight an important woman in Benton County history, we also want to celebrate women who have the distinction of being modern-day firsts in their respective positions."

On Monday, April 22, all eyes were on Benton County as senators, congressmen, and state representatives converged on the court square for the Aunt Cord celebration.

"Suffragettes were bucking a millennium of tradition, because of the importance the founding fathers placed on our government being organized of, for, and by the people," Blackburn noted. "From the time of Susan B. Anthony, women kept the pressure on for 72 years because they wanted to be recognized and have the right to vote - not only for themselves, but for future generations.



# Easing the Pain of Change

Written by: Barry Flood, BPU Energy Advisor

No one wants to hear those fateful words, "It's time to replace your central heating and cooling system." Yet, like the seasons outdoors, change is inevitable. No matter its longevity, every heating and cooling system sooner or later must be replaced. The good news is the Board of Public Utilities offers an attractive financing option for its customers.

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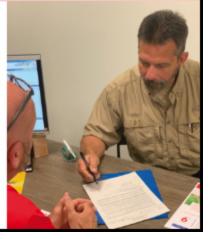
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Every female elected official today owes a debt of gratitude to women like Aunt Cord."

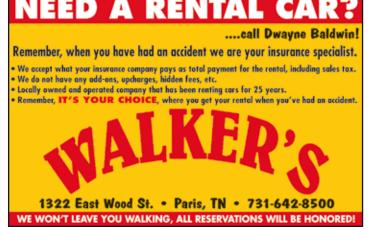
Other speakers included Autumn Ratliff, the first female mayor of Big Sandy; Jacque Hillman and Paula Casey, women's suffrage speakers and activists; and historian/author William J. "Bill" Federer, publisher of The American Minute. Also in attendance were Congressmen David Kustoff, Congressmen Dr. Mark Green, Senator John Stevens, Representative Bruce Griffey, Camden Mayor Roger Pafford, and many honored military veterans.

Several Benton County "first female" current or former elected officials were recognized: Sherry Beasley, Benton County Trustee; Sonna Cole, Benton County Register of Deeds; Linda Anderson, Benton County Tax Assessor; Blondell Cochran, Benton County Court Clerk; Marlene Steinbuck, County Commissioner; Marie Simon, African American County Commissioner; Keleah Dye, Youngest Elected County Commissioner; Betty Jo Douglas, Superintendent of Schools; Ruby Evans, Board of Education Commissioner; Mary Waggoner, Camden Mayor; and Jennifer Hedge, City of Camden Judge.



"This event would not have been possible without the help of all involved, including planning committee members Jenna Cole-Wilson, Stephanie Harcleroad, Julie Hesson, Rachelle Hill, Susan Hubbs, Sonya Volz, and Kathy Weatherly," said Bea Lashlee, one of the event coordinators. "I also want the thank the staff at the





Benton County Courthouse, the Benton County Library, and Camden First Methodist Church for helping everything to run so smoothly."

The day concluded with a wreath-laying ceremony at the Camden City Cemetery, where members of the Tennessee State Guard's Funeral Honor Detail for West Tennessee performed a military funeral honor demonstration at Aunt Cord's gravesite.





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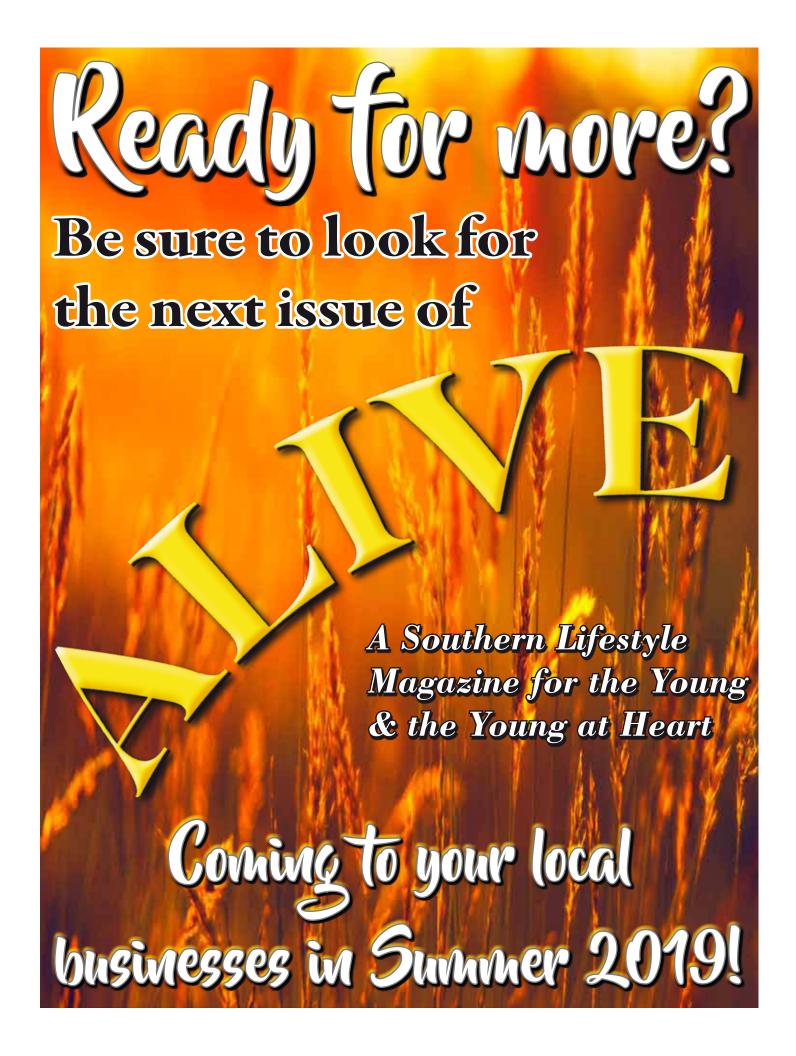
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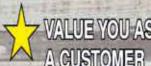












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