# DIEVIER MAGAZINE

July 2022

**FESTIVAL** 

PRSENTED BY FUTURE FUND

the 2022

THE GET DOWNTOWN **FESTIVAL** 

The Biggest Year Yet & Voted Paragould's Premiere Festival

CULINARY **HIGHLIGHTS Exploring NEA** Through Food

A PUBLICATION OF MOR MEDIA, INCORPORATED

## WHY WORK FOR US?

Vacation Time
Paid Holidays
Weekly Pay
Bereavement
Tuition Assistance
Scholarship Program
Advancement Opportunities

Medical Insurance
HSA Alternative
Prescription Drug Program
Vision Plan
Dental Plan
401(k) Retirement Savings Plan
Basic Life Insurance
Supplemental Life Insurance
Short & Long Term Disability
Flex Savings
Credit Union



Our Entry Level Packaging Specialists now start at \$15.50 /hr and are able to top-out at \$18.00 /hr within 12 months. Anchor offers regular reviews for pay increases and has career advancement opportunities available.





## PARAGOULD JONESBORO MARMADUKE

# ANCHOR PACKAGING

Finding, Connecting, & Building a Future

anchorpackaging.com/careers



PRESIDENT, RICH MCCAIN & OWNER, TONY RAMPLEY - ARKANSAS GLASS CONTAINER

"First Community Bank was there when we needed some financial assistance, and they have been there during our time of growth. They have helped us in so many ways. And now, when we are doing well in our business, to have them contact us to see if our company needs anything lets us know that First Community will be with you through the good and the not-so-good times."

FIRST COMMUNITY
WILL BE WITH YOU
THROUGH THE
GOOD AND THE
NOT-SO-GOOD TIMES.





Member FDIC

Where community comes first.

#### firstcommunity.net

JONESBORO 1617 S. Caraway Rd. | 630 Southwest Dr. | 222 E. Washington **870-932-5600 BAY** 306 Elder St. **870-890-2594 LEPANTO** 202 Greenwood Ave. **870-475-2306 BROOKLAND** 8101 Hwy. 49 **870-932-5600** 



# WHAT'S INSIDE

**Event Recap** Art & Stroll

**Culinary Highlights** in Jonesboro and Paragould

**Event Recap** VFW Memorial Day Parade

**Health Benefits** of Cooking with Olive Oil and Vinegar

**Honoring Those** Who Serve Tyler Cleveland

**Food Fun** Cooking Class

The 2022 Get **Downtown Festival** 

A Lot To Be Proud Of with Joel Philhours

**More Than Food** Culinary Arts School

**Paragould Premiere Awards** Special Section









ON THE COVER -Syndey Watts and volunteering for the 2022 Get Downtown Festival





Check out our website or follow us on social media.

3102 Shelby Drive • 870.972.5270 • hijinx4fun.com



## From the Manager



his is the biggest edition of Premiere - ever. I'm baffled, blown away and so grateful. I think I speak for the entire Premiere team when we say THANK YOU for your continued support of this community magazine.

In this issue, we celebrate the 2022 Paragould Premiere awards and the businesses readers voted for. In honor of National Culinary Arts Month, we have a few culinary arts highlights. And as always, we covered as many community events as we could attend to share some of the smiling faces that attended them.

This magazine has worn us all out, so I'm going to leave you with one last thank you for supporting us and NEA's good news.

### **Lindsey Spencer**

Manager of Creative Content



# PREMIERE

MAGAZINE

#### publisher/advertising sales

Dina Mason I
dina@mormediainc.com

#### contributing writers

Richard Brummett |
brummettr34@gmail.com
Caitlin LaFarlette |
caitlin\_lafarlette@hotmail.com
Chuck Long |
Charles.Long@agfc.ar.gov
Jared Pickney |
jared@fellowshipparagould.com
Linda Lou Moore |
manners@paragould.net
Karoline Risker |
karole17@hotmail.com

#### content manager/designer

Lindsey Spencer | lindsey@mormediainc.com

#### advertising sales team

Dina Mason | dina@mormediainc.com Perry Mason | perry@mormediainc.com Brian Osborn | brian@mormediainc.com Natalie Harrell | natalie@mormediainc.com Brett Carlile | brett@mormediainc.com



PREMIERE is a publication of MOR Media, Incorporated. Editorial, advertising and general business information can be obtained by calling (870) 236-7627, faxing to (870) 239-4583 or e-mailing to dina@mormediainc.com. Mailing address: 400 Tower Drive, Paragould, AR 72450.

Opinions expressed in articles or advertisements, unless otherwise noted, do not necessarily reflect the opinions of the Publisher, or the staff. Every effort has been made to ensure that all information presented in this issue is accurate and neither MOR Media, Incorporated, nor any of its staff, is responsible for omissions or information that has been misrepresented to the magazine. Copyright © 2022 MOR Media, Incorporated, All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopy, recording or any information storage and retrieval system, without the permission in writing from the Publisher.

All pictorial material reproduced in this book has been accepted on the condition that it is reproduced with the knowledge and prior consent of the photographer concerned. As such, MOR Media, Incorporated, is not responsible for any infringement of copyright or otherwise arising out of publication thereof.

For advertising, distribution or editorial contribution, contact Dina Mason at 870-236-7627 or email to dina@mormediainc.com.



### We Understand Commitment

You can rely on Edward Jones for one-on-one attention, our quality-focused investment philosophy and straight talk about your financial needs. Contact an Edward Jones financial advisor today.



## **PARAGOULD**

#### Keith Legrid, AAMS®

801 Linwood Drive Suite 1 870-236-6665

#### Amanda N Sells, AAMS®

39 Southpointe Drive Suite A 870-236-2305

#### **Jason Noel**

2200 Grecian Lane Plaza 2, Suite 4 870-335-9777

#### Jonathan L Wright

124 South Linwood Drive 870-239-2111

www.edwardjones.com Member SIPC Edward Jones
MAKING SENSE OF INVESTING

**Jason Baldwin** 

(870) 215-0679

Suite E

3501 Stonegate Dr,



BY JARED PICKNEY

📘 n honor of Independence Day, I recently visited my grandfathers' graves. James Presson and George Pickney were both WWII veterans who fought hard for the freedom we enjoy. Standing at their graves, I was prompted to give thanks for the life and legacy of each.

More than that, as I fixed my eyes on the headstones bearing their names, I was reminded that the bodies of these men are, well, still in a grave. Despite the fact both of my grandfathers survived the war, death eventually caught up with them.

I thank God for Grandpa IB (James)

and Grandpa George, but visiting their graves reminds me how limited even their legacy is in the grand scheme of things. It also reminds me of the contrast with a Middle Eastern blue collar worker whose monument isn't a house or a temple made with hands, or even a simple grave-marker. It's instead a borrowed tomb that isn't filled anymore.

This empty tomb is, itself, a declaration of independence. By raising Jesus from the dead, God declared him (and all who are in him) to be free from death, free from the curse, free from sin. I suppose you could say Jesus was endowed by his Father with certain unalienable rights, among these life, liberty, and the pursuit

of happiness.

These blessings can now be passed down to us, and they don't end in a graveyard.

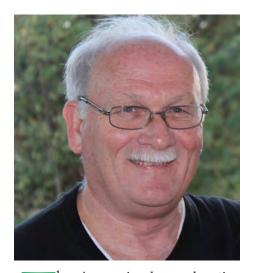
This is something worth teaching to our kids and rejoicing in.

In celebration of the freedom we now have, not only in America, but also in Christ, let's fire up the grill, throw some ice in the cooler, and blow up a whole bunch of fireworks.

Happy Fourth of July.



## **GET RICH WITH RICHARD BRUMMETT**



There's a simple explanation as to why I continue to be 20-30 pounds over my desired weight: It's Tim Rand's fault.

Tim is the first "city kid" I met when my family moved into town in the late 1950s and we have remained great friends ever since. For most of our formative years I stayed in shape because almost every free minute I had was dedicated to a sport of some kind; Tim was the one who lured me into loony things like building a hot air balloon using a plastic bag from the dry cleaners and a candle, both of us smiling as it soared into the clouds and then panicking as we watched it have engine trouble and land on top of a distant motel. We sprinted across empty fields to climb up on the roof in hopes of avoiding a structure fire, neither being intelligent enough to realize our homemade spaceship was descending because the flame that kept it afloat had gone out.

It was Tim who asked if I wanted to go get a soda -- he had a car and I didn't -- and when I agreed we motored right past all the local spots favored by teenagers and drove to a small grocery store in Marmaduke because he knew a cute girl from our neighborhood was working there that day; and it was Tim who drug me to the tennis courts at 6 a.m. on a Saturday, only because my mom came to my bedroom and woke me up and said, "Tim Rand is outside pecking on the living room window. I guess he thinks it's your room. Go see what he wants."

Well, he wanted to play tennis and that wouldn't seem totally wacky if not for the fact that I didn't play tennis; I was a baseball guy but he needed an opponent and I was his logical choice because he knew he could wear me down. Besides, I was up anyway, wasn't I?

The way things usually worked went like this: He would pitch his idea to me, I would say no and he would pitch again with a slight twist and I would say no and he would continue until I finally agreed by saying, "Fine! I'll go!" Rarely did we undertake joint ventures because I said, "Hey, that sounds like a good idea." It was always, "Okay, okay! I'll go!"

So sometime during our teenage years Tim said, "Let's go get some pizza." I had never had pizza because my food regimen was pretty settled by that time. On Sundays, Mom cooked a roast or fried a chicken for our after-church meal. During the week I had Cheerios for breakfast, whatever the school served for lunch and then sandwiches at supper time. Once a week Mom cooked me some hamburgers, so my meal plan was fixed. I say "my" meal plan because Mom actually cooked real food often, different kinds of meat and something called vegetables, but I didn't eat them because they were too colorful and I wasn't interested in consuming the rainbow; just give me my good old All-American sandwich and let me be.

I had seen pictures of pizza before and it looked too much like a vegetable: red and yellow and orange, and I couldn't see any way for that to taste good. But one evening in about 1968 Tim insisted we go to the pizza place up on the highway, one I had seen but never frequented. You could buy

pizza by the slice and, just to shut Tim up, I agreed to try a triangle of cheese pizza, even though I had no idea how to eat it and had to watch others in the dining room to get an idea. It was hot, I will have to say, and thankfully Tim warned me to let it cool for a second instead of just letting me bite into it and have strings of scorching cheese flop onto my chin.

On the first bite I'm almost certain I heard a Heavenly choir emit a glorious sound and I was hooked. I finished that initial slice and ordered a couple more, and I haven't been able to go very long without pizza since. So, it's Tim's fault; I never would have walked into that building without his goading. In later years my good friend Jim Cunningham and I were known to go play basketball at the Community Center then stop by a local parlor and share a large pizza while rehashing our game. Sometimes, after we had been there an hour or two, we'd decide to go to my house and watch whatever sporting event was on TV and we would take another large pizza home with us and eat it as well, not the best formula for keeping weight off. Few doctors tell you to eat late at night and then go directly to bed, but I was still playing ball at that time and it was easier to stay slimmer.

Now I don't exercise at all -- unless you count pushing the buttons on the TV remote as exercise -- and the fact that pizza places deliver makes it that much easier to have them bring me the food that frequents my thoughts, the perfect formula for the dedicated couch potato I have become.

So, now that I have told myself I'm going to drop all this extra weight, I am forced to avoid many of the foods on which I have overindulged, pizza included. And I blame Tim, because I could really go for a beef with extra cheese right now.

# of the









#### BY PAIGE BARNES

We got Luka when he was 4 months old. He quickly filled a piece of our family that we never knew was missing. He's 2 years old now and still spunky as ever! He's our wild child and always keeps us on our toes. He loves riding the lawnmower with Dad, playing fetch, playing keep away with his dad's crocs, and cuddling with Mom and Dad.

Cooper was also around 4 months old when we adopted him. He was needing a new home and we thought Luka needed a brother. He has been a perfect match. He may be the little brother but he's the biggest boy! He's a big dog with big love to give. He will have a seat anywhere he wants, even if that's on your head. He loves pestering his brother, going on walks with Dad, and fetching the ball and not giving it back.

Luka and Cooper are the best companions and we are so proud we get to call them ours.

Want to see your pet featured in Premiere? Submit your pet via our Facebook post each month! Follow NEA Premiere Magazine to stay in the know.





ost of the conversations with fellow outdoor enthusiasts are typically brief and consist of hunt details, fishing reports or discussions of recent outdoor news. But, occasionally, the conversations do turn to other topics and venture into personal thoughts and ideas of how life has been impacted by the outdoor realm.

Just the other day Shane, a longtime outdoor friend, called to review the spring turkey season and talk about future hunting plans. We discussed some of those previous hunts and talked about the future. We have both been fortunate to have many successful hunts, if success is measured as a heavy game bag or punched tag. But as we talked we also discussed lots of details etched into our minds from those hunts and the experiences that made up the adventures. As we have both become more seasoned outdoorsmen it is becoming evident that any hunting or fishing trip has become more about the great times that encompass a whole trip versus the brief moment of the catch or kill.

As I think back on my outdoor experiences, the memory of the amount of quarry in the game bag is often dim. Some outdoorsmen are detailed record keepers, but I am not in that category. Even though I may not have that many written records, many memories and experiences from the outdoors are as fresh as the day they happened.

Duck hunting has always been at the top of my list of things to do and that started early, sitting in the blind in the St. Francis River bottoms with Papa Blanton. Many memories of smells, sights and sounds from those days in the blind still fill my head. The gravel road from the house always



seemed so long and it seemed like it would take forever to get to water's edge. Once at the boat landing, the smell of a grumpy Evinrude trying to digest a mixture of gas and oil would fill the air and this would lead to the excitement of a quick boat ride through flooded timber. Though the boat run was somewhat manicured, there always seemed to be that random limb that would find its way to a cold ear, which served as a reminder to keep your head down and ears covered.

Once in the blind, the smell of damp cane, buckbrush and vines filled the air. I often got left in the dark, damp blind as Papa and Uncle Ted moved the decoys to take advantage of the prevailing wind. The sound of brick decoy weights rattling on the aluminum boat was almost eerie in the predawn darkness.

As the morning light brightened the green timber, birds began to sing and the wind gently ruffled the cypress. The whistle of wings or the raspy quack of a mallard hen would put everyone on alert. The sound of distant volleys meant there were ducks in the area and we hoped to get our chance to cover the musty smell of the bottoms with the smell of fresh burnt gunpowder.

I am sometimes amazed at my recollection of those outdoor memories from years, especially when I often cannot remember where I put my car keys. But those memories of the outdoor days from some forty to fifty years ago are just as bright as they were then. Though I cannot differentiate between days or real specific events, the overall experiences that happened while duck hunting hold a very prominent place in my

As I look back now on the vast amount of time I have spent outdoors I realize how fortunate I have been to fill so many places in my memory with those events. And I hope for many more in the future.

But I am concerned for our society that seems to be missing out on those experiences. The taking of an animal or the catching of a fish is only a brief moment in a full day of memories, yet many in the "immediate gratification" culture do not want to invest the time unless there will be a heavy game





#### **CHUCK LONG**

Regional Education Coordinator Northeast Education **Division Arkansas Game and Fish Commission** 

bag, full stringer, punched tag or hefty trophy. I am concerned that the very reasons to be out there and the joy in taking in all the wonderful things nature has to offer are fading fast due to the speed of our society.

We did see a move back to the outdoors when the pandemic slowed down society, but that movement is waning as schedules once again begin to fill with activities. John Muir, a well-known naturalist and "Father of the National Parks" had an interesting quote about the gains of slowing down and spending time outdoors. He said, "Into the forest I go, to lose my mind and find my soul." The outdoors has a way of changing our minds, thoughts and even our lives if we will take time to enjoy it.

As Shane and I talked a few days ago, we kept going back to the importance of those memories and looking ahead at opportunities to experience even more. I hope you will take a little time and plan an outdoor adventure that will make memories and fill the folds of your mind or the minds of your children. It could be a fishing trip, a hike, a float trip, planting a butterfly garden or filling and watching a bird feeder. The opportunities are endless in the Natural State.

I truly believe the outdoors, the experiences, and the memories can play a pivotal part in the life of a child or adult. It is a great place to refresh, refill and reorganize thoughts. Get out and make some "natural memories" and I hope to see you out there!



# July 21-23 2022 Paragould, AK

## The Collins Theatre 2nd Annual

## Bluegrass Festival Music, Food, Vendors & FUN!

Thursday, July 21st 7 p.m.



The Hillbenders



Friday, July 22nd

The Kody Norris Show



Saturday, July 23rd

The Daryl Mosley Band



The Cleverlys

COLLINS THE ATT Annual P.



The Po' Ramblin Boys



Lonesome River Band



The Grascals



Nothin' Fancy



Check out our Facebook page /collinsbluegrassfestival Call the Collins Theatre at 870-236-6252

Thank you to our sponsors:















The July issue of NEA's Premiere Magazine is celebrating the culinary arts right here in Northeast Arkansas. There are so many wonderful restaurants in our area and there are so many people who enjoy the treat of dining out. It is important, however, to realize the importance of making and canceling restaurant reservations. It's that special occasion, or just sitting down to a nice meal at that popular restaurant. You:

- (A) Don't call to make a reservation. When you arrive you are told, "I'm sorry, but we will not be able to seat you this evening. We are full."
- (B) Make a reservation, but show up 30 minutes late. You then have to wait an hour for a table.
- (C) Make a reservation, and be on time.

If you answered (C), "Make a reservation and be on time," you have just made the dining experience easier. As busy as we are, why should we take time to make reservations? Don't most of us live a "spur- of- the -moment" type lifestyle? Of course, we do. There are so many places geared to this lifestyle that we sometimes forget there are places that need time to prepare for their customers.

Whether making reservations in person, by phone, or online, it is a good idea to give the following information:

- (1) Give your name.
- (2) The day and date.
- (3) The time you would like to be seated.
- (4) The number of people in your party.

Now that you've taken care of the preliminaries of making the reservation, here are some other tips to help you enjoy the meal and not be distracted by inconveniences, long delays, or embarrassing moments.

- (1) If you are celebrating a special occasion such as a birthday, anniversary or other joyous occasion, you may want to let the restaurant know ahead of time.
- (2) If you are planning a romantic dinner for

## MOORE MANNERS WITH LINDA LOU MOORE

just the two of you then by all means let the restaurant know. You may want a quiet, out of the way table to insure some privacy.

- (3) When planning a business lunch or dinner it is always a good idea to ask for a table in an area where you won't be disturbed. You're here to work and you are on a time schedule. Being seated in a high traffic area can be distracting.
- (4) If you have a favorite place in the restaurant or want a particular area or view, then let the restaurant know when you make the reservation. (5) If you are running late, let the restaurant know. If you don't call and don't arrive when you say you will, the restaurant may think you are a "no-show" and give your table to someone
- (6) If you find there is a change in the number of people in your party, let the restaurant know as soon as possible.
- (7) If you are unfamiliar with the restaurant it is always a good idea to check the preferred method of payment. Some restaurants will only accept certain credit cards, or will not take personal checks. It's better to know in advance how to pay the bill than to have the waiter decline your credit card or check at the end of

Under these circumstances the after dinner mint would surely be an antacid.

(8) If you need to cancel your reservation let the restaurant know. Just as it is important to make a reservation at a restaurant, it is just as important to cancel a reservation if you will not be able to show up. It is not fair to the restaurant to hold the table for you if you will not be there.

Restaurants are often very aware of those who make reservations, but don't cancel if their plans have changed. If a restaurant has to choose between someone who honors reservations, or someone who does not, guess who will get the preferred seating? Remembering these few tips can go a long way to help both you and the restaurant enjoy the dining experience.

Linda Lou Moore is a certified etiquette consultant. She offers business professionalism and dining seminars for adults, and etiquette and dining programs for children and teens. Contact via Post Office Box 726, Paragould 72451 or at manners@paragould.net.







y daughter turned two last month. We are officially in the "me do it!" stage and my poor Type A personality is struggling.

Everything from combing her hair in the bath to watering our garden with the water hose has become a battle of who is more strong willed. I hate to say it, but the 2-year-old usually walks away with the trophy.

Most of the time it doesn't hurt me to let her do the task. But when I'm on a schedule, or just deathly bored and tired of waiting for her to buckle her car seat, my impatience gets the best of me. I try to take over, Eva gets cranky, then I get cranky, and we have a fiery little outburst that ends with my hugging my toddler and apologizing.

I keep my boundaries, though. If Eva tries to touch the hot stove or climbs on a piece of furniture that is a tad too high, I deal with the tantrum. Oftentimes, though, I take a deep breath and try to let it go. When she climbs her jungle gym and seems to get stuck at the top, I've noticed how I've begun pausing before coming to her rescue.

This has resulted in her learning how to get up and down it with ease. When she stacks her blocks and they eventually tumble down, I watch quietly instead of rushing in to prevent any crying. Gone are the tears when her tower falls, and she now throws her arms up and yells, "Whoa!" before building a new one.

There are still things she needs help with like getting dressed, brushing her teeth and getting into her highchair, but I learn more and more each day how capable she really is. Yes, baby girl, you can do it.



# Premiere Day Spa

PREMIERE
AWARDS WINNER

2014

2015

16 20 17 20 18 20 19

PREMIER
AWARDS WINNER

PREMIER
PREMIER
PREMIER
PREMIER
PREMIER
PREMICOLID WINN

PREMIER
PREMICOLID WINN

PREMIER
PREMICOLID WINN

PREMIER
PREMICOLID WINN

PREMICOLID WIN







## Premiere Estetician Brittany Murray

Brittany Murray, co-owner of Rouge Spa and Salon, has been an esthetician for 11 years. She specializes in Hungarian facials, eyelash extensions, and body waxing. Brittany's new role is the area's Eminence Skin Care representative.



## Premiere Massage Therapist Shawnda Weaver

Shawnda Weaver, co-owner of Rouge Spa and Salon, has been a massage therapist since 2014. She specializes in deep tissue work but also offers cupping, relaxation, trigger point, and other modalities.

# Thank You for voting for as we love our clients! Thank You to our Team!

Schedule an appointment with us today!





National Feed a Pet Rescue Week

WITH DR. KRISTIN SULLIVAN

rying to find a topic in culinary arts with animals is difficult, but feeding a pet rescue seems most appropriate. National Feed a Pet Rescue Week is the third week in July. This is a weeklong holiday aimed at pet food and supply drives for rescue dogs and cats; it was originally created by GreaterGood.org and The Animal Rescue Site.

This holiday does exactly what it says. They focus on fundraising to purchase food and other pet supplies for shelters and shelter organizations. These items are donated and help millions of homeless pets every year. Did you know there are approximately 6 million cats and dogs that enter animal shelters every year in the U.S.?

Of these 6 million, about 4 million are adopted to new families. About 810,000 go back to their original homes. However, unfortunately up to 920,000 of these animals are euthanized simply due to overcrowded shelters, lack of supply, or for other reasons (aggressive, terminally ill). These numbers are shocking and scary, but they have improved from previous years. In my opinion, there is no silver lining to COVID but if I had to do what my Grammy taught me (which was to find a positive in everything) it was that the homeless animal population at least declined during COVID and has fortunately not bounced back with its slow calming down. In previous years the homeless pet population was greater than 7 million pets, split almost equally between cats and dogs.

So, why all these sad numbers? Why the reality check in unnecessary euthanasia? Because organizations like these and the animal shelters they provide to are helping to bring that euthanasia number down and give these pets the attention, love, medical care, and support with a second chance they need. Calling attention to this desperate need was a way to gather these supplies in a certain time frame and get them to the appropriate shelter or distribution centers quickly.

Now you may be wondering, and hopefully you are, how do I help? Well, simply check out these organizations and you can donate. You may be also wondering, how do I help in my own town/area? Easy. Just check your local animal shelters. I'll supply a list. Another great way to help provide on a larger scale to a local animal shelter is through a fairly recent birthday party trend. Instead of buying the birthday boy or girl a present, they instead request that you bring a bag of dog or cat food or other pet supply donation (even monetary) to the party. These donations are then gathered and simply given to the local animal shelter the birthday boy or girl selected to feed and nourish those pets. Who knows, maybe you take a gander around at said shelter and find your new family member!:)

A few local shelters: Northeast Arkansas Humane Society, Jonesboro Animal Control Shelter, Greene County Animal Farm, P.A.W.S, Paragould Dog Pound, The Arkansas Pet Savers (TAPS), and Whiskers 316. It's always best to call before dropping off a donation to find out what they are in need of most and to arrange the donation drop-off. This is a short list of local organizations, but not a full list to the reading audience.

For more information on how you can take action and help these pets in need, contact any one of these organizations or check out the National Feed a Rescue Pet Week Website online or on Facebook.



## Downtown After Hours

owntown After Hours took place in Downtown Paragould on June 11th. The event featured Faultline for live music, food trucks, later shopping hours, and more. Downtown After Hours will return on September 9th.











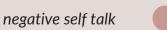
## Northeast Arkansas Pride Fest

ortheast Arkansas Pride Fest took place on June 11th in the Downtown Jonesboro

## best of you counseling

## today

self doubt



putting yourself last

asking for help

221 W. Main St. Paragould, AR 72450

870.573.8037 bestofyounea.com admin@bestofyounea.com



Lecia Schluterman, Michelle Tallant, Angela Schluterman and Phoebe Tallant











# Paragould Fireworks Show

Monday July 4th at the Rotary Softball Park

Gates open at 6:30PM

THANK YOU SPONSORS

























ARKANSAS METHODIST MEDICAL CENTER
BATTERY PARTS WAREHOUSE
BROKEN SPOKE TIRE & AUTO CENTER
BUFF CITY SOAPS
COOK INSURANCE
COOPER INDUSTRIES
Pumps • Telemetry • Fluid Dynamics

CRAIGHEAD ELECTRIC CO-OPERATIVE
ELITE SENIOR CARE
FAT CITY STEAK & GRILLHOUSE
FOCUS BANK
GLEN SAIN
GREENBRIER CENTRAL, LLC
GREENWAY EQUIPMENT
HEALTHWEAR
HEDGE'S PORTABLE TOILETS

KENNY'S TIRE
LENNOX INSURANCE
MR. T'S RIVERSIDE
NEA GOLF CARS
RHYNO CAR WASH
SDM PAWN
SOMETHING SWEET

## Art & Stroll

rt & Stroll took place in Downtown Paragould on May 21st and featured many types of artists - musical, theatrical, visual, and more!











# Scheduled Appointments & Walk-ins Welcome!

- Sick Visits/Wellness Check-ups
- Pediatric (newborn, infant to adolescent)
- Immunizations (child and adult)
- Podiatry (foot care)
- · Behavioral Health

- · Diagnostic Laboratory & X-Ray (in house)
- · Diabetic Screening and Care
- · DOT Physicals & Drug Screens
- · Pre-Employment Physicals
- · Insurance Eligibility Services & More

## Accepting new patients!

Regular Hours:

Monday - Friday 8 am - 5 pm

#1 Medical Drive - Paragould 870.236.2000

Visit us at: www.1stchoice-ar.org

## Cruise for a Cure

PACS (Young Professionals for the American Cancer Society) hosted its inaugural Cruise FORE a Cure event on May 20th consisting of a day of golf followed by a night of food, entertainment, and games at the Embassy Suites in Jonesboro.









## Residential Roofing, Gutters, TPO

870.210.4460 roofandgutterpro.com



## Movies at the Park

aragould Parks hosted a Movies in the Park Series at the Paragould Community Center (on the soccer fields located nearest to the aquatic center) every Wednesday in June.







Dr. Yeoman's ermato 1-855-669-2482 Office Sp.c. thedermatologyoffice.com

Q: How often should you see a Dermatologist?

A: You should visit your dermatologist at least once each year for a thorough skin examination.

Call Us (870) 215-0622



## Summer with the Greene County Public Library

The Greene County Library is presenting programs at the Historic Collins Theatre each Wednesday at 10:30 a.m. Learn about what's next on Facebook!









# VFW Memorial Day Parade

The VFW Memorial Parade took place on Memorial Day in Jonesboro starting at the Veterans of Foreign Wars facility and ending at the Arkansas State Veterans Cemetery in











### Honoring Those Who Serve

# Tyler Cleveland

₹ven as a young child, Tyler Cleveland knew he wanted to serve → his country. His mother, Shelly Cleveland, remembers his affinity for little green Army toys as a child: "He would always take his time setting them up in the floor for a battle against the enemy." At the age of 16, Tyler asked his parents to take him to see an Army recruiter. Although they were hesitant, Tyler's persistence finally prevailed. He would have to take the ASVAB test, which would predict the occupations he would be most suited for in the United States Armed Forces.

Tyler decided to focus on his studies and continue his current activities at Greene County Tech High School, which included both soccer and drum line. He found his niche in percussion and competed with the Paragould Indoor Percussion during his senior year of high school. After graduating high school in 2013, Tyler tried out for the University of Central Arkansas drum line in Conway. He would go on to march for the UCA Bears for two years but, according to his mother, the passion for serving his country was "weighing heavy on his heart more than ever."

During his junior year at UCA, Tyler decided to move back to Paragould and pursue a career in the United States Military. After taking the ASVAB, he began preparing for boot camp. He became an



expert at meal prepping and began every morning at the Paragould Community Center by running with a backpack filled with sandbags, and doing curls and push-ups. Tyler set his sights on a slightly different path and decided instead of joining the Army he would join the Navy as a Submariner. He graduated The Great Lakes Navy Boot Camp on May 10, 2019, with a class of 200 sailors. Only six would be flying out to New London Naval Base in Groton, Connecticut, to start submarine school; Tyler was one!

While there, he would receive his orders for his assigned submarine, the Hyman G. Rickover SSN 795. Because the craft was still under construction, family thought the chances of his actually deploying in the vessel were slim. In the summer of 2020, Tyler worked with, and eventually deployed on, the USS North Dakota SSN 784, a Virginia-Class Nuclear-Powered Attack Submarine. He quickly earned the Blue Nose Certificate for participating in

the submariner ritual while serving in the realm of the Arctic Circle. After completing his deployment in 2021, Tyler went back to the USS Hyman G, Rickover SSN 795 to help the submarine get ready for its christening.

Currently, Tyler is a Petty Officer Second Class and is qualified in a number of areas. He was also hand-selected for Submarines Special Operations Detail, which deals with divers and SEALS. Tyler is currently on a special operations deployment with the USS North Dakota SSN 784 and will be stateside in the fall. In his three years with the Navy, he has learned and accomplished so much. Most of all, he serves his country with passion and with pride.

Do you know of a veteran or someone still in the service that we should highlight? Email their name and about them to lindsey@ mormediainc.com



# Towntown Paragould SHOP LOCAL BUSINESSES

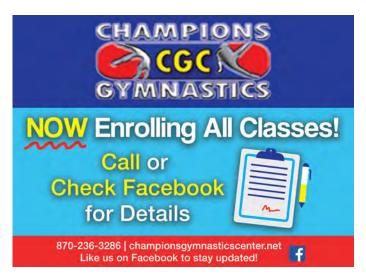














# SAVE THE DATE >>> **DOWNTOWN** PARAGOULD EVENTS



#### July 9th

**Earthquake Festival** Downtown Paragould 10:00 a.m. - 3:00 p.m.



#### July 13th

**Rocky Clements! Greene County Library Event** The Collins Theatre 10:30 a.m.



#### July 15th - 16th

The Ultimate Oldies Show The Collins Theatre 7:00p.m.



#### **July 15th - 17th**

**Champions Gymnastics** Girls' Team Camp championsgymnasticscenter.net



#### July 21st - 23rd

2nd Annual Big Grass **Bluegrass Festival** The Collins Theatre collinstheatre.com



#### July 30th

Street Splash Downtown Paragould 10:00 a.m. to 12:00 p.m.

A complete listing of all Downtown events can be found under "Events" at downtownparagould.com or facebook.com/oneandonlydowntown/events.

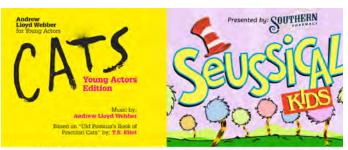


# explore DOWNTOWN JONESBORO









July 1-2 @ the Forum

July 22-24 @ the Forum

foajonesboro.org









# HAPPENING SOON IN DOWNTOWN **JONESBORO**



## Every Monday

**Matinee Monday** The Craighead County Jonesboro **Public Library** libraryinjonesboro.org



# July 16th & 17th Local Fest

**Downtown Jonesboro** citysessions.org/jonesboro



## July 8th Matt Maverick & the Lone Wolf Band

The Foundation of Arts 7:00 p.m.



## First & Third Thursday

Thirsty Thursday Open Mic The Recovery Room 7:30 p.m.



# Every Thursday Zumba for adults

**Craighead County** Jonesboro Public Library libraryinjonesboro.org



## September 24th

**BBO Festival Downtown Jonesboro** downtownjonesboro.com

Never miss out on the fun happening in Downtown Jonesboro; visit downtowjonesboro.com for an up to date listing of events across Northeast Arkansas.



# OWN FESTIVAL

#### BY RICHARD BRUMMETT

s a relative newcomer to Paragould, Sydney Watts was looking for a way to get involved in the community and she landed in a perfect spot. Serving as one of the committee members responsible for planning the 6th Annual Get Downtown Festival, Sydney has become aware of the wonderful team spirit practiced by so many in hopes of making this year's festival the biggest and best to date.

The festival is set for the weekend of September 16th & 17th in Downtown Paragould and promises to have plenty to do for guests of all ages. Musical acts, races, street vendors and more await all who come to town for the two-day extravaganza.

Sydney and her husband Wes are both attorneys in Paragould and were already familiar with the area since both lived in Northeast Arkansas, he in Jonesboro and she in Rector. "When my husband and I moved here in April of last year, we were looking for ways to embed ourselves in the community, to put down roots," Sydney recalled. "I was approached by Allison Hestand of the Chamber and Kimberly Dale to help look at ways to make our community better and I was sure that was a way to get involved. I'm one of the volunteers on the Planning Commission with the Greene County Future Fund. We meet once a month, and soon that will be every Monday until the festival starts. Unofficially, about eight to ten of us all divide and conquer on the different aspects. To sum it up, we all work together to make sure it gets done."

She said the festival should appeal to one and all, if various forms of entertainment are what they are seeking. There will be a new Kids' Pavilion this year along with a petting zoo, magician, art projects, and different acts specifically geared toward children.











"That should keep the younger ones happy so the adults can enjoy what they're interested in," Sydney said. "There's also a kids' Fun Run if they want to do that.

"For the younger adults there are the 5-and-10k runs, with medals awarded for the competitive runners. For the ones who don't want to run, there will be a Doggie Walk, live music all day across many genres with a mix of local and national artists. There's a cornhole tournament, opportunities to visit each of the Downtown vendors and booths, and I should add an expanded footprint of the festival with more street closures in concentrated areas of traffic so that each thing offered is compartmentalized."

She said a Friday night "movie in the streets" will add to the block party atmosphere and that a festival map can be accessed online soon.

"For the older guests," Sydney added, "they can enjoy some of the music that will come from all decades. They can look at the art and shop from vendors and can walk the 5/10k if they don't want to run it. It's definitely a homecoming of sorts for some people who look forward to coming back and visiting as well as participating."

There will also be a contest where participants might come away with some cash. "I have taken the role of the 'Find Foodie Contest' coordinator," Sydney said. "Clues will air on Jack and Jill radio -- it's sponsored by MOR Media -- and someone will win \$500 for finding Foodie," an event much like the "Find Spike" contest in Paragould's old Loose Caboose Festival.

Just as important as providing fun and entertainment for the folks who come out to take part is the fact that Sydney and her fellow volunteers have come to develop a sense of teamwork and pride in showcasing Paragould.

"It's an opportunity for all of us to work together," she said. "Allison and Kimberly as well as city leadership have all been very supportive of the goal of the festival and insuring as much benefit as possible. The benefit is not just for Downtown but also for the city; a festival like this ... the effort is far-reaching, not only to Paragould but to Northeast Arkansas. Last year a survey at the festival showed many in attendance came from the tri-state area, because it's sort of a bright spot on the festival scene in Northeast Arkansas. On a more magnified level, it supports the Paragould economy ... motels, restaurants; people are spending money here.

"I think something that makes the festival different is that anywhere bigger than Paragould sometimes people get lost in the shuffle. Everyone here takes accountability for our town. It's the perfect size to get volunteers and yet still be personal. If you come to the festival it will not only provide temporary enjoyment and fun, its benefits to the community are long term, so numerous I can't list them. It's not just personal enjoyment, but betterment of the community at the same time."

Those interested may gather information by checking the Get Downtown Festival Facebook page regularly for updates.

# MORE THAN FOOD

# The ASU-Newport Culinary Arts Program



#### BY CAITLIN LAFARLETTE

**7**hat started as a Hospitality Services program in 2013 at ASU-Newport has since grown to include culinary arts to meet the needs of the hospitality service in the Northeast Arkansas region.

Lisa Godsey, instructor for the Culinary Arts program, said its creation was the result of work between the college administration and local industry, government, and community leaders.





"The program was made possible by various grants from the state, the Delta Regional Authority, and a generous one million (dollar) donation from the Fowler family," she said. "The need for culinary and food service employees continues to grow, but ASU-Newport has adapted our program to focus on providing skilled, trained professionals in the culinary arts."

She added that while she was not part of the program's beginning, she did serve as an advisor for six years before taking on her current role.

Students spend two years earning three certificates before graduating with an associate degree in Culinary Arts. Courses include Sanitation and Baking and Culinary 1-4.

"We strive to make sure that the students completely understand what it takes to work in the restaurant industry and to have the guidelines to succeed in any type of culinary field," Godsey said.

The goal ASU-N strives for is to provide NEA with qualified individuals who can work in any aspect of the industry that is needed. Godsey said since its inception, graduates of the program can be found working in many different venues and establishments throughout the region and state.

ASU students are not the only ones who benefit from the course of study. Godsey said there are plans to offer cooking classes this fall for adults.

"These adult classes will allow members of our community the ability to interact with our students while learning a new skill with their family and friends," Godsey explained. "In addition, we are working to host a kids' culinary camp in the summer of 2023."

Godsey added most people identify her from the various restaurants she was fortunate to create or lead throughout her career as an executive chef, and while she enjoyed serving and creating specialty dishes, her passion lies in teaching the next generation of culinary experts.

"I'm honored to work with the team at ASU-N, and so proud to help future culinary professionals perfect their skills in this amazing career field," she said.







# theculinaryarts

In celebration of National Culinary Arts Month, Premiere wants to highlight two of NEA's finest restaurants. The chefs at Chow at 118 (Paragould) and Roots Restaurant (Jonesboro) were voted the Premiere chefs in their respective Premiere Awards. It's easy to taste why.

## OW at 118

Michael Tolson and Zaid Guerra started Chow Catering in 2013. In search of the perfect location to work from, they leased their current location on Pruett Street in Downtown Paragould. The intention was to have a space to handle their catering orders and possibly have a lunch-only restaurant.

Zaid's expertise in service and as a mixologist was a natural fit for him to manage all aspects of the frontof-the-house. He also contributes in improving recipes and creating new dessert ideas as well as training all of the garde-manager positions. His Mexican heritage has a great influence on many of their most popular dishes, as does his creativity in completing the cocktail recipe book with his personally tested and refined creations.

Michael brings to the Chow family many years of manager/ownership experience. Having lived in New York City, Dallas, San Francisco and the Cayman Islands he has experienced many unique cultures and cuisines. He said, "In my opinion, traveling the world was the best educational experience.

"In knowing and understanding different cultures and their local culinary views."

As progress on the design for the dining room continued many changes began to transition their focus on a lunch-only eatery. Finally, in 2014, Chow At One Eighteen opened as a full-service upscale restaurant.

In 2018 Chow On The Square in Cherokee Village opened with a lunch-only concept. The rest is history.



Chow is located at 118 N Pruett Street in Downtown Paragould. Pictured dish: Korean BBQ Salmon bowl.

## Roots Restaurant

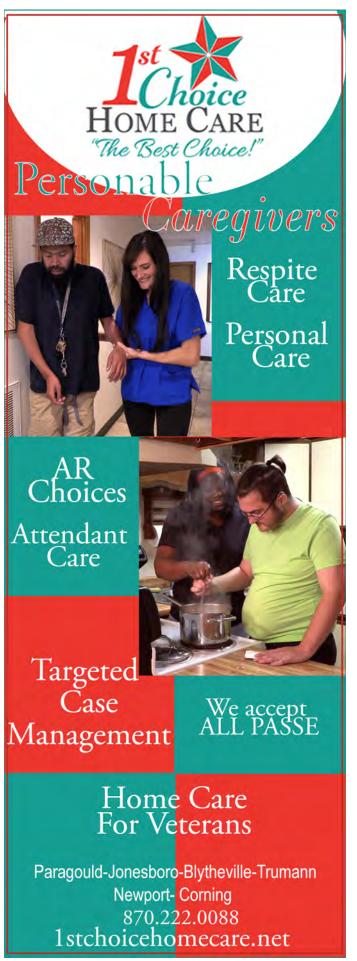
"Food brings people together, no matter what," Chef Karl Lowe says of why he fell in love with the culinary arts. "We can sit on a same table and enjoy food despite any differences."

A love for food and the community it creates are the backbone behind Karl and Paula Lowe's vision for their restaurant in Downtown Jonesboro.

"Food is an engine of social change, something so simple not only brings joy but us as professionals we use it as a tool of creativity and, of course, cultural exchange," Paula says. "You never stop learning in the culinary world, not only culture but product."



Roots is located at 303 S Main in Downtown Jonesboro.



## Health Benefits of Cooking with Olive Oil & Vinegar

#### BY AMANDA YATES

he Mediterranean Diet has long been lauded as one of the most healthy ways to eat. Many of its health benefits are due to the abundant use of olive oil and vinegar. Although this diet has been around for years, there still seems to be a lot of confusion and questions surrounding the proper use of the oils and vinegars.

One of the most asked questions is whether you can or should cook with olive oil. The simple answer is YES. But let's talk about why. All cooking oils will degrade when heated. They will form toxic aldehydes as soon as they start to oxidize, and the aldehydes are increased when heated for a long time or at high heat. But HIGH QUALITY olive oil contains a family of antioxidants called Phenols. These are unique to fresh extra virgin olive oil. The phenols "sacrifice" themselves to prevent or diminish the formation of the aldehydes. The best of the olive oils have enough phenols to still give you those health benefits, even when cooked.



Those health benefits include heart health support. Studies show olive oil reduces hypertension and cholesterol. Its anti-inflammatory effects and anti-oxidants help to prevent oxidation of LDL and help increase the HDL.

Metabolic syndrome can also be reduced by intake of quality olive oil by increasing the hormone adiponectin which triggers fat burning and by improving the insulin sensitivity.



Another benefit of olive oil is arthritis/pain relief. One of its antioxidants, Olecanthal, prevents the production of Cox-1 and Cox-2 enzymes, the same benefit as NSAIDS. If you want to know if your olive oil has this benefit, it will be tasted in the back of your throat with a peppery bite. Another antioxidant, Squalene, has neuroprotective effects and can help slow Alzheimer's and heal nerves.

But not all olive oils are created equal. I am often asked if your oil should come from Italy. You are welcome to use Italian olive oil, but truly the source of the most potent and most medicinal oil today comes from Australia. It also has the highest standards for Extra Virgin classification. The best oils should be picked green and have a green hue when poured. You should look for the "pressed date," not the expiration date. And skip on the "light" olive oil if you are wanting the healthy antioxidants.

Balsamic Vinegar also has lots of health benefits. It too contains many antioxidants including Vitamin C and Quercetin, which are beneficial for immune support. The vinegar stimulates pepsin in the stomach which helps break down protein and

speeds up digestion. Other components of vinegar have benefits for anti-viral/antibacterial support and heart health.

While using high quality Extra Virgin Olive Oil and balsamic is always a good choice, there are many fun and flavorful options to make your culinary experience elevated. These flavored oils are created by either 1) crushing the olives and the flavoring herbs (i.e., chili pepper) through the mill at the same time; or 2) using food grade essential oils to impart the flavor. The vinegars will have different tastes depending on the type of grape used, the length of time it was fermented and the type of barrel it was fermented in. They also receive their added flavors from essential oils. Using flavored olive oil and vinegars helps your meal taste much better and makes it better for you. Combine them for a healthy salad dressing, custom create a marinade for the grill, or drizzle over veggies for a blast of flavor. And did you know you can use olive oil to replace butter in any recipe? Ever tried an olive oil cake? However you choose to use them -- Use Them! Your health and your taste buds will benefit.



Amanda Yates has a degree as a Doctor of Natural Health and Nutrition and owns Jonesboro Health Food.

Want to learn more about cooking with olive oil and vinegar? Learn more about the classes at Mount of Olives in Jonesboro on page 38.



ant to learn how to cook better, healthier, more flavorful meals? Looking for something fun to do on a Saturday night with your significant others or a group of friends? Here's an idea for both.

"I get asked all the time, 'How do you use this?' or told that someone would love to try new [olive oil] flavors but would have no idea how to cook," said Amanda Yates of Mt. of Olives, a store on Stone Street in Jonesboro. "I thought if I could put together complete meals using the oils and provide people with the recipes, they could enjoy cooking and using the oils with their family."

Amanda decided to offer after hours events at her store the first Saturday of each month. As guests enjoy dinner, they learn which oils and/or vinegars were used in the preparation, and what flavor variations could be used.

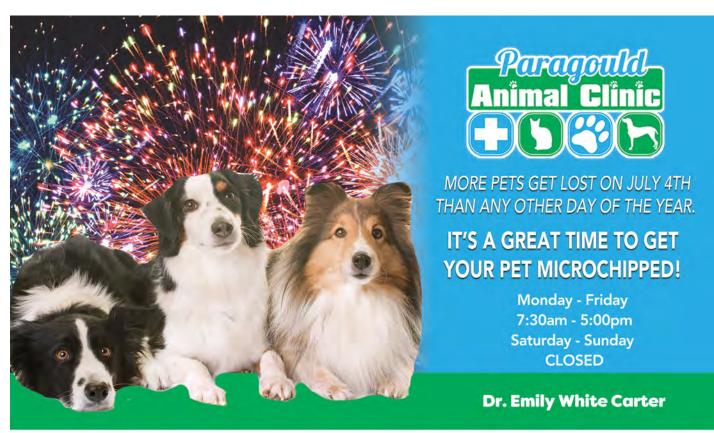
"We give a couple different oil and vinegar pairings for salads or marinades," Amanda said. In addition to the added flavor, cooking from scratch has many other benefits.

"Any time you can cook from scratch for your family, you are benefiting them in many ways. It's cheaper to cook than eating out. It's fun to try new things as a family, and fresh cooked food is going to be healthier and much more nutrient dense than pre-prepared and packaged foods," Amanda explained.

Each meal always includes an appetizer or salad, a main course, a dessert, and a bread for dipping and experimenting with new flavors. Also provided is a tea from the tea bar. To see the menu for July, follow Mt. of Olive on Facebook.







2711 E. Kingshighway • Paragould, AR 72450 • (870) 236-3490 • www.paragouldanimalclinic.com



Mt. of Olives is located at 1321 Stone Street in Jonesboro. Receive 15% off your purchase using the coupon on page 25.





## We Are Hiring!



NE4 BAPTIST.

Get Better.

## A LOT TO BE PROUD OF

#### BY JOEL PHILHOURS

he simple answer is that as of July 4, 2022, the United States is 246 years old. The U.S. is 246 years old because the Declaration of Independence was ratified by the U.S. Second Continental Congress on July 4, 1776.

Here are 8 other potential birth dates and ages for the United States of America. (1)

- 1. The Formation of a Continent (200 million years old)
- 2. The Arrival of Native Americans (15,000-40,000 years old)
- 3. The Arrival of Christopher Columbus (530 years old)
- 4. The First Settlement (435 years old)
- 5. The First SUCCESSFUL Settlement (413 years old)
- 6. The Articles of Confederation (241years old)
- 7. The Ratification of the Constitution (234 years old)
- 8. The End of the Civil War (157 years old)
- (1) James Hardy, "How Old Is the United States of America?", History Cooperative, August 26, 2019, https://historycooperative.org/how-old-is-the-united-states-of-america/. Accessed June 10, 2022

#### America The Great

This article is not about politics. American greatness goes way beyond politics. I am highlighting what really makes the U.S. "great" in the eyes of the world. America's greatness stems from the fact it has set the standards of excellence in literally every human endeavor for the last 150 years.

When it comes to the sciences, arts, technology, and business, America dominates the world. And it does so not by imposing its will on others, but by excelling so much that it forces other countries to compete on a higher plane. Simply stated, America has made the world a better place to live.

America pioneered nearly every transformational technology of the industrial age, beginning with Thomas Edison's light bulb, phonograph, and motion picture camera, followed by Henry Ford's mass production of automobiles. America was the first to land a man on the moon.

But what changed the way people live even more were America's immense strides in artificial satellites. This technology set the stage for the telecommunications revolution that gave us GPS systems in our pockets, among so many other modern conveniences. America invented the transistor, which fueled the miniaturization of electronics. We created the Internet, creating the IT revolution that transformed life in the 21st century more than the Industrial Revolution did a century ago.

In medicine America has led the way. Britain may have discovered penicillin, but America's advances in diagnostic medicine (MRIs and PET scans) and pharmaceuticals have vastly improved the quantity and quality of human life.

America is also the leader in the pure sciences. The U.S. has won more Nobels for physics, chemistry, physiology, medicine, and economics than any country since World War II by a wide margin. Why? The best and the most cutting-edge work in many fields is done in America, offering great minds maximum scope and profit incentives for making their mark.

And what's true of the sciences is also true of the arts. Major U.S. cities have museums that rival those of European capitals. The same is true for symphony orchestras, with four U.S. cities ranking in the top 20 worldwide. Broadway's theatrical productions are unrivaled. New York has knocked off Paris and Milan as the fashion capital of the world.

But the art form that America truly owns is movies. Their cultural impact on the world is beyond compare. Hollywood has revolutionized how mankind produces and consumes entertainment. We make almost all of the biggest and best blockbusters. Nine of the top 10 grossing movies of all time are American.

American music's influence is likewise unparalleled in human history. American music has a global listening audience. Nine of the 15 bestselling musical artists of all time are American. American genres such as ragtime, blues, jazz, folk, country Western, R&B, rock and roll, hip hop, and rap have been incorporated and copied by musicians across the world.

But all of this is dwarfed by America's economic footprint on the world. This country is quite literally the economic engine of the Earth. Seven of the largest 10, and 53 of the largest 100 companies are American. Indeed, America has about 4.5 percent of the world's population but generates almost 25 percent of the global GDP. In addition, access to America's large and rich domestic market keeps many foreign industries afloat.

There is a qualitative difference between the character of America's influence and that of previous empires. European colonial powers tried to become "great" through conquest and occupation. America did so by the sheer attractiveness of its offerings. America is not so much a superpower as a grand force in the world.

It's Independence Day 2022, and this year, patriotism seems to be on the decline. For some reason, many people think it's now silly to call America the greatest country on Earth. It's becoming more common for folks to refuse to respect our nation's flag or to continuously bring up the not-so-great parts of our past. The fact is, however, that the past is over; there's nothing we can do about it. Is part of it bad? Yes. But we can at least be proud of how far we've come over the course of 246 years?

We might not be perfect, and our country still has its flaws. We'll always have our downfalls, and while we'll never actually reach perfection, we've been a pretty darn great country for a long time. In fact, I'd say we are the greatest country on Earth. So, this Independence Day and every other day of the year celebrate our greatness. America's never going to be perfect, but there sure is a lot to be proud of.





The COVID-19 vaccination was recently offered to all staff and residents.

We are excited to announce the majority were vaccinated.

Our team at Ridgecrest is committed to the continued safety and protection of our residents' family members and team of caregivers. As a safeguard against COVID-19 we will continue to offer the vaccine on a routine basis.

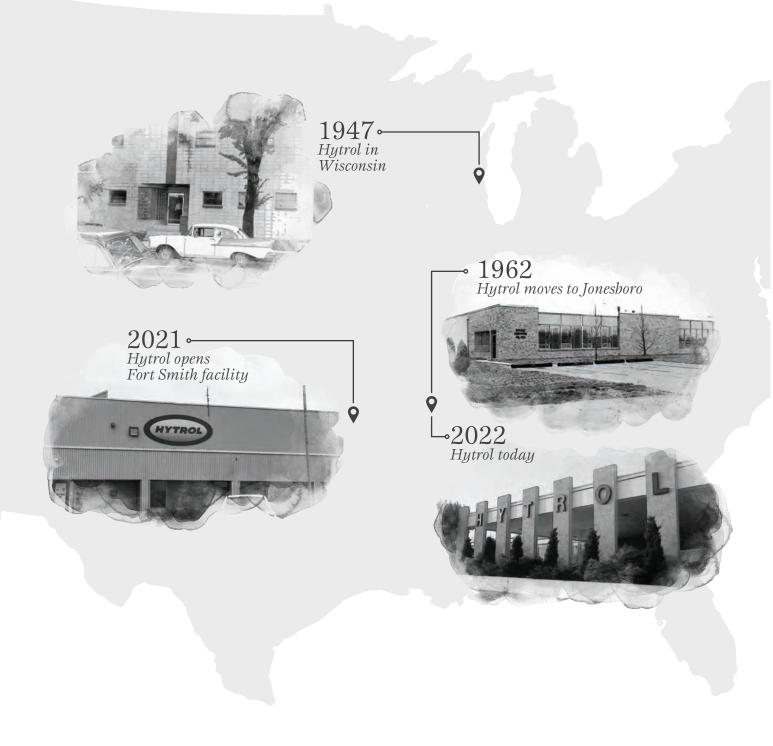
- Private Suites, Private Rooms and Semi-Private Rooms
- State-of-the-art Therapy Gym with training equipment
- Beautiful enclosed courtyard with covered patio

Jonesboro, AR 72405 (870) 932-3271

www.ridgecresthealthandrehab.com

Visitation may be discontinued and visitation guidelines are subject to change

#### Hytrol Means American Made



From West Allis, Wisconsin, to now Jonesboro and Fort Smith, Arkansas, Hytrol has designed and manufactured our conveyors in America for over 75 years. Our pride in where we work shows through in the products we make. We consider that to be a major advantage for us in our industry. United, we build a better future together at Hytrol.





Thanks for Voting in the 2022

SPRENCERE

MAGAZINE

CHURCHEL

## Automotive WINNERS

**AUTO DEALER - NEW** 

Glen Sain Dealerships alensainford.net



Page 6
AUTO DEALER - USED
Bayird



Page 47

**AUTO GLASS** 

Gene's Glass Shop



Page 46

**AUTO BODY SHOP** 

Freeman Body Shop

TRUCK ACCESSORIES

Off-Road Connections

#### TIRE SERVICE CENTER

Herren Tire

herrentireservice.com



Page 45

#### REPAIR SHOP

Oakes Automotive LLC



Page 44

CAR WASH/DETAIL

Rhyno Car Wash



Page 46

#### MOTORCYCLES/ATVS

Big Bore Bikes 908 E Johnson Avenue



Page 48

#### OIL CHANGE & LUBE

WW Quick Lube 870.573.8150



Page 47

**MECHANIC** 

Shannon Chipman -Chipman's Auto Repair



Page 52

#### WINDOW TINT

**Tintmasters** 



Page 46

#### WRECKER SERVICE

Rudi's Towing 870.236.6410













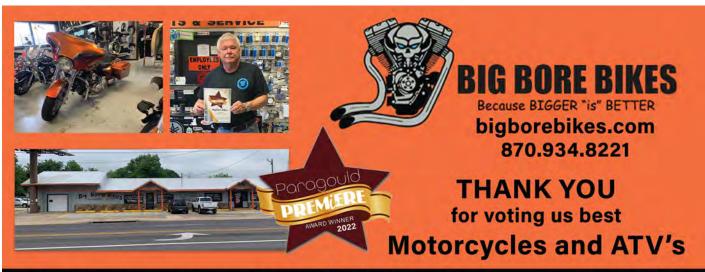






Missouri:

West Plains | Malden | Kennett | Dexter



1043 Montery Pearl Rd, MS 908 E Johnson Jonesboro, AR



"I am beyond grateful to be chosen as your Premiere Personal Trainer. Helping people in our community achieve a healthy lifestyle is why I do what I do. I wouldn't be able to pursue this dream without my amazing clients and gym family at Anytime Fitness. They deserve all of the credit for this award. Thank you!"

-Olivia Prichard



<u> ANYTIME</u>

1700 Linwood Drive Paragould, AR 72450 870.236.1551



#### Beauty & Fitness WINNERS

#### **BEAUTY SALON**

Willow Salon & Boutique 110 N Pruett Street



Page 116

#### BARBER SHOP

**Great Clips** 



Page 50

#### DAY SPA

Rouge Spa & Salon rougespaandsalon.com



Page 15

#### MASSAGE THERAPIST

Shawnda Weaver -Rouge Spa & Salon rougespaandsalon.com



Page 15

#### **ESTHETICIAN**

Brittany Murray -Rouge Spa & Salon rougespaandsalon.com



Page 15

#### HAIR STYLIST

Jeri Baldwin -Rockstylez



Page 50

#### PERSONAL TRAINER

Olivia Pritchard -**Anytime Fitness** 



Page 48

#### FITNESS CENTER

Peak Fitness

216 S Pruett Street



Page 51

#### YOGA INSTRUCTOR

Holly Burnett - Soul Yoga

#### **YOGA STUDIO**

Soul Yoga

#### **BOOTCAMP**

Peak Fitness

216 S Pruett Street



Page 51







#### MAKEUP ARTIST

Alexis Dearing -Lucille's Generations Salon



Page 49

#### LASH ARTIST

Gena McCullar -Lucille's Generations Salon



Page 49

#### TANNING SALON

Palm Beach Tan

#### TATTOO SHOP

JarJar's Ink Emporium



Page 52

#### NAIL TECHNICIAN

Sky Nails

#### TATTOO ARTIST

Richard Ortiz -JarJar's Ink Emporium



18,000 SQ. FT. OF FITNESS OPTIONS 170+ GROUP CLASSES PER MONTH FIRST WEEK AT BOOTCAMP IS FREE We offer: Bootcamp, Spin, Yoga, Kickboxing, Personal Training, 24 hour gym and Outdoor Fitness Area

Thank you, from our family to yours.



## PEACTINESS

24 HOUR GYM·BOOTCAMP·SPIN·GROUP CLASSES YOGA·KICKBOXING·OUTDOOR FITNESS AREA (870)450-6267

216 S. PRUETT STREET WWW.PEAKFITNESSPARAGOULD.COM









Voted Best Boot Camp!







## Business to Business

#### **COMPUTER SERVICE & REPAIR**

**NEASEM Business Systems** 



Page 53

#### **EMPLOYMENT AGENCY**

Express Employment expresspros.com



Page 68

## SCREEN PRINTING /EMBROIDERY

Caps Plus



Page 56

## OFFICE SUPPLY / PRINTING

White Office Supply



Page 53

#### SIGN COMPANY

**NEA Signs** 

neasignsllc.com









## NEFSIGNS

#### COMMERCIAL CONTRACTORS

**Awarded Best** 

## Sign Company

Thank you for voting us Best Sign Company. Your continuous support for more than 10 years is greatly appreciated.

506 W Garland St, Paragould, AR 870.239.3305 NEASIGNSLLC.COM



### Providing Help Creating Hope

Confidential, Professional, Accessible

Karen Hall voted Premiere Mental Health Professional



Paragould - Jonesboro Mt. Home - Manila

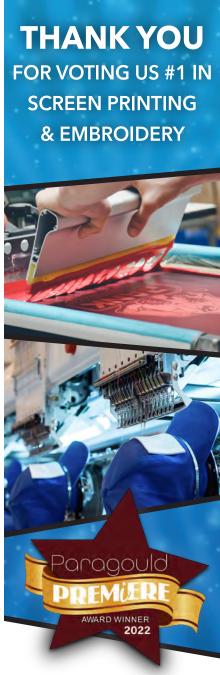
In-Office or Online 870,236,2265 providinghelp870.com











1305 CARROLL ROAD
CAPSPLUSING.COM





### Construction/ New Home Repair

#### **ARCHITECT**

Nelson Design Group

#### BUILDER/DEVELOPER

Keith White

keithwhitecustomhomes.com



Page 59

#### GENERAL CONTRACTOR

NEA Plumbing & Electrical 870.236.6533



Page 55

#### HANDY MAN

Adam Brothers



Page 57

#### **FENCE**

Taylor Fence Company



Page 57

#### HOME DESIGN

Nelson Design Group

#### **BRICK & STONE**

Reddick Marble & Granite



Page 57

#### **EXCAVATING**

Michelle's Excavating 870.239.4913



Page 58

#### ELECTRICIAN COMPANY

Edgar Electric Inc 870.450.0616



Page 59

#### **HEAT & AIR**

Eaker Heat & Air



Page 60

#### SIDING

Sims Siding & Gutters



Page 48

#### ROOFING

Colley Roofing



Page 60









#### Thanks Paragould Premiere Readers for recommending Keith White Custom Homes as your favorite Building Contractor. We appreciate the continued loyalty of our customers.









## Agriculture WINDERS

#### AGRI EQUIPMENT

Legacy Equipment legacyequipment.com



Page 62

#### SEED SUPPLIER

Nutrien Ag



Page 63

#### **AGRI LENDER**

Farm Credit Midsouth FCMidsouth.com



Because We Are Fortunate To Know Our Members, We Can Say We Know Ag.



Being chosen as The Premiere Ag Lender is not an honor we take lightly. We know each day our members depend on us to deliver agricultural lending expertise, exceptional service, and a healthy dose of support during the good and bad times.

We share with our members a deep appreciation for agriculture and the long-term friendships forged over years of day-to-day interaction. While this honor is thrilling, it is equally thrilling to be a part of our members' successes.

Thank you for choosing Farm Credit Midsouth - Paragould as your Premiere Ag Lender.





We Know Ag.



#### Thank you for voting us Best Agri Equipment Dealer!















#### From **Generation** to **Generation...**



### LEGACY LEADS.

For over 85 years our families have focused on the legacy we leave, and the legacy of the generations of farmers we serve. Thank you for being a part of our family.

We are proud to serve you.





Arkansas

Paragould-Coming-Piggott

Missouri

Kennett-Hayti-Portageville-New Madrid

www.legacyequipment.com (870) 340-2189







## Entertainment/ Relaxation WINDERS

**ARTIST** 

Josh Hudson



Page 64

BAND/MUSICIAN

Sand Creek

DAY TRIP/ WEEKEND GETAWAY

Wilson, Arkansas

NIGHT CLUB/BAR

LA Nights



Page 66

HOTEL

Hampton Inn



Page 63

#### LOCAL FESTIVAL

Get Downtown Festival getdowntownfestival.com



Page 115

## FAMILY ENTERTAINMENT VENUE

Paragould Cinema 8



Page 63

#### **GOLF COURSE**

Paragould Country Club

#### FUND RAISING EVENT

Together We Foster togetherwefosternea.org



Page 65

## LIVE ENTERTAINMENT VENUE

The Collins Theatre



Page 66

## BEST PLACE TO TAKE OUT OF TOWNERS

Chow at 118



Page 52

#### TRAVEL AGENCY

**Travelmation** 









## explore mor tuesday on Jill @ 99.3

live from



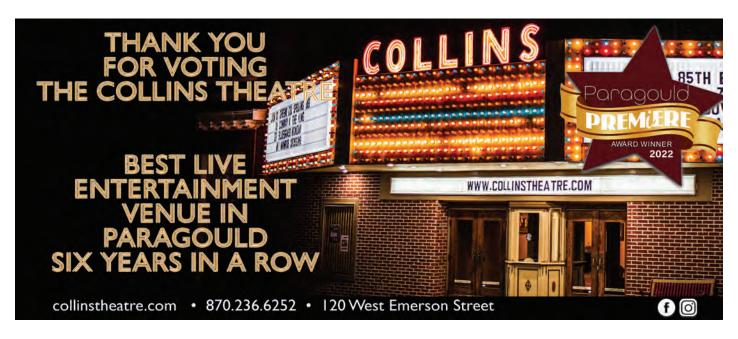
#### Every Tuesday from 7AM to 10AM















#### Financial WINNERS

#### BANK

First National Bank fnbank.com

Page 69 TAX SERVICE

H&R Block Paragould











**Get GREAT service** & GREAT rates.

Thank you for voting me your Premiere Insurance Agent!

Virginia Walls Ins Agcy Inc Virginia Walls, Agent 2305 Linwood Drive Paragould, AR 72450 Bus: 870-236-9544

Call me today for a quote!

Like a good neighbor, State Farm is there.®

www.virginiawalls.com vw@virginiawalls.com

You know I'm always here with Good Neighbor service. But I'm also here with surprisingly great rates for everyone. Call me for a quote to see how much you can save. You might be surprised.

Paragould

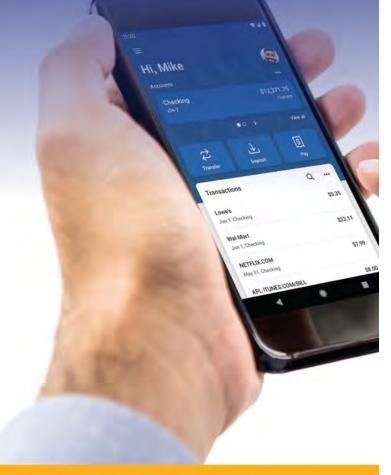


# Best Bank anywhere.



No matter where you want to bank, how you want to bank or when you want to bank-at First National Bank, we work hard to deliver the best banking experience.

Bank anywhere with us. We put You First. Always.











fnbank.net









#### **ACCOUNTING COMPANY**

Masingale & Jernigan Accounting



Page 66

#### **MORTGAGE COMPANY**

Focus Bank

focusbank.com



Page 67

#### TITLE COMPANY

Ajax Title Service 870.236.2929



Page 72

#### **CHARITABLE ORGANIZATION**

Together We Foster togetherwefosternea.org



Page 65

#### **INSURANCE AGENCY**

Lennox Insurance

lennoxinsurancenea.com





**Back Cover** 

#### **INSURANCE AGENT**

Virginia Walls - State Farm virginia walls.com

#### For the Home WINNERS POOLS/SPAS

Wonder Pools wonderpool.com



Page 75

#### LANDSCAPING & NURSERY

**Adams Nursery & Landscaping** 



Page 74

#### LAWN CARE SERVICE

Ellington Lawn Care 870.476.3184



Page 73

#### APPLIANCE STORE

Superior Sleep & More

#### APARTMENT COMMUNITY

**Carriage House Apartments** 

#### MINI STORAGE

Laubach Mini Storage laubachministorage.com



Page 76

#### PEST CONTROL SERVICE

Hyde's Termite & Pest Control 870.236.2382

#### CARPET & RUG **CLEANING SERVICE**

Razorback Carpet Cleaning



Page 70

#### LAWN & GARDEN **EQUIPMENT DEALER**

Farm Parts 870.236.7522



Page 73

#### **PAINTER**

Wet Paint - Lorrie Reddick

**FURNITURE STORE** Homeplace Furniture



Page 70

#### INTERIOR DESIGN

Cindy Shepard - Gamble Home



Page 74

#### MOVING COMPANY

Camp Express Delivery



Page 74

FLOORING DEALER Aiax Floor Center







## **THANK YOU**

for voting us BEST title service 3 years in a row!

1007 W Court Street, Paragould









for voting us Your Premiere Lawn Care!

870.476.3184





We are so proud of Cindy Shepard, voted your PREMIERE Interior Designer!

# GAMBLE HOME

5036 US 49 N Jonesboro, AR 72401 shopgambles.com 870.931.3352













Redefining backyard living.

The staff from Wonder Pool
Company would like to say THANK
YOU to Premiere Readers for
voting us Best Pool/Spa!

wonderpool.com • 870.239.8295 • 1300 S 3rd Ave, Paragould, AR 72450





# Gifts/Décor Shop WINNERS HOME DÉCOR Simplicity Home Store WEDDING GIFTS Perfect Touch



Page 77

## **BABY GIFTS** Paisley Pineapple



Page 77

# HOLIDAY DÉCOR

MJ's Southern Chic 202 S Pruett Street



Page 114





# Life Events CATERER CATERER

The Main Dish



Page 85
CUSTOM CAKES

Something Sweet paragouldsweets.com







Page 81 FLORIST

Alvin Taylor's

# VIDEOGRAPHER

**Knight Productions** 



Page 82

#### RETIREMENT CENTER

Chateau on the Ridge mychateau.org



Page 80

#### **PHOTOGRAPHER**

Whitney Vassar



Page 76

## **MONUMENTS/HEADSTONES**

Foster's Monument



Page 79

#### **FUNERAL HOME**

Heath Funeral Home 321 W Garland Street



Page 79

#### PARTY/EVENT PLANNING

Vintage Rental Depot

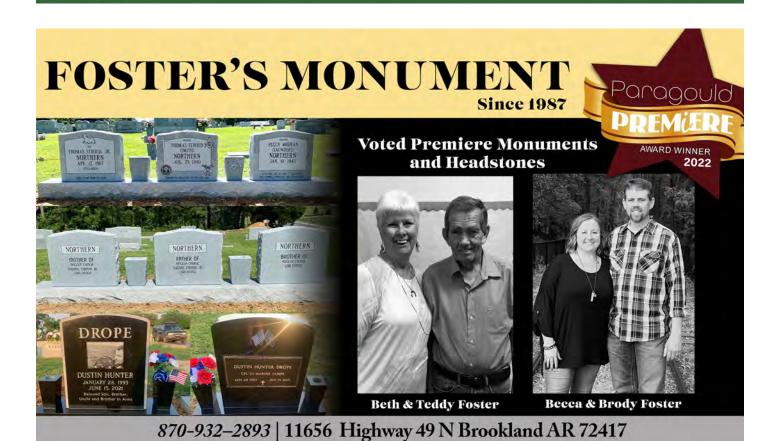
#### VENUE RENTAL

The Crossing



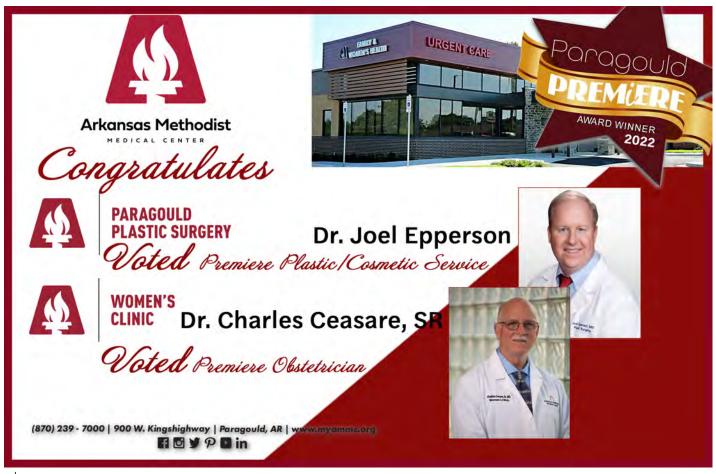


870.236.7676 · 321 W. Garland St. · Paragould, AR 72450 · heathfuneralhome.com



870-378-4577 | 2806 Highway 67 S Pocahontas 72455 fmi1987@yahoo.com









Crowley's Ridge Youth Camp (CRYC) has been a part of the Northeast Arkansas landscape for decades. Whether attending day camp or an overnight camp session, children enjoy days filled with high-energy, exciting fun. From wild themes and crazy games to pool time and adventure-based challenge activities, children have an experience they won't soon forget.





# Kids WINDERS

CHILD'S BIRTHDAY PARTY VENUE

**GrandSlam Entertainment** 

CHILDCARE CENTER

Touch of Mom Daycare

**GYMNASTICS** 

Champions Gymnastics



Page 85

SCHOOL ADMINISTRATOR

St. Mary's

SUMMER CAMP

Crowley's Ridge Youth Camp



Page 86

DANCE INSTRUCTOR

Heather Claude -Elite Performing Arts 401 S 4 Street



Page 87

DANCE STUDIO
Elite Performing Arts
401 S 4 Street



Page 87

#### **PARK** Reynolds Park



Page 85

## MARTIAL ARTS Paragould ATA WATER ATTRACTION

Paragould Community Center



Page 85

#### **MASCOT**

BlackHawk -Black River Tech blackrivertech.edu



Page83

#### **TEACHER**

Karla Brasher -Paragould School District paragould.k12.ar.us



Page 78

#### SCHOOL DISTRICT

Greene County Tech gctsd.k12.ar.us



Page 84

#### COACH

Matt Dean -Greene County Tech gctsd.k12.ar.us



Page 84



# THANK YOU!

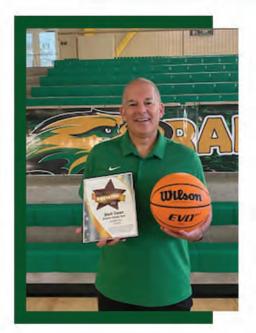




for voting
Greene County Tech
BEST SCHOOL DISTRICT

















# Crowley's Ridge Youth Camp

Crowley's Ridge Youth Camp (CRYC) has been a part of the Northeast Arkansas landscape for decades. Whether attending day camp or an overnight camp session, children enjoy days filled with high-energy, exciting fun. From wild themes and crazy games to pool time and adventure-based challenge activities, children have an experience they won't soon forget.

CRYC is located at The Ridge Retreat and Adventure Center, which is a newly-expanded year-round retreat center available for summer camps, church retreats, weddings, adventure-based therapy, corporate meetings, family reunions and a host of other possibilities. The retreat center can also accommodate up to 200 people for overnight stays.

For information about CRYC summer camp sessions or rental opportunities at The Ridge Retreat and Adventure Center, visit www.theridgecenter.org or contact Gary Money at 870.573.6766 or theridge@childrenshomes.org.







Physical Address: 655 Greene Road 755 • Paragould, AR 72450

Mailing Address:

5515 Walcott Road • Paragould, AR 72450

The Ridge Retreat and Adventure Center is owned and operated by Children's Homes, Inc.







# Smaller | Privately Owned | Local Services | Highest Quality of Care | 24/HR Registered Nurses



870.932.2880 | 2504 Alexander Drive | Jonesboro | dierksenhospice.com



"I am honored and humbled to be voted PREMIERE BEST FAMILY PHYSICIAN by our great community. Thank you so much for welcoming me back home. I look forward to taking care of you all in the future."

-Dr. Ryan Harris



Harris Family Medicine • 630 West Court Street • 870-236-6911





# Blessed to be voted Paragould's Best 3 years in a row!

For over 20 years, the staff at Families, Inc. have been delivering effective, high quality counseling services to individuals and families across the Paragould community.

"Whether in the home, school, or clinic setting, we are happy to serve you. Thank You for the support of our wonderful community."

-Families, Inc. Paragould Clinic Staff



Toll-free: 877.595.8869 | familiesinc.net

#### THANK YOU

Therapist & Occupational Therapist for 2022!







Providing Speech, Physical, Occupational and Developmental Therapy Services Free screens available.



870-520-8761 | 146 Linwood Drive | handsonlearninglic@yahoo.com

# Mank you for voting us BEST REAL ESTATE COMPANY **6** YEARS IN A ROW!



Image is everything!

3000 STALLINGS LANE JONESBORO | 8 SOUTHPOINTE DRIVE PARAGOULI 870.932.2121 | WWW.MYIMAGEREALTY.COM | 870.236.2121

# Paragould Family, Care, PA

Our Family Taking Care of Your Family

THANK YOU FOR VOTING US YOUR PREMIERE MEDICAL CLINIC!



**#5 Market Place** Paragould, AR 72450 870.236.4001

Paragould





**MONDAY - FRIDAY** 8AM - 5PM **SATURDAY** 9AM - 12 PM

Lindsay Sheets, APRN Justin Kemp, APRN Pam Ramirez, APRN Len Kemp, MD







#### Dr. Kolin Weaver, Orthodontist Dr. Savanah Stewart, Orthodontist

Interest-free financing available & no down payment with approved credit! Affordable monthly payment plans

- INVISALIGN
- TRADITIONAL BRACES
- **CLEAR BRACES**
- NO IMPRESSIONS!
- ACCELERATED ORTHO

CALL: 870.972.5445

**COMPLIMENTARY CONSULTATIONS** 



2316 Red Wolf Jonesboro, AR 72401 2709 W. Kingshighway Suite #4 Paragould, AR 72450 www.dreamweaversmiles.com



Zachary W. Morrison, Attorney at Law



Thank you to the readers of NEA Premiere Magazine for selecting me as Premiere Attorney!



Proudly serving all of Northeast Arkansas.

1205 Milo St. | Lake City, AR 72437 | 870.237.8000 🚺



# **Professionals** WINNERS

#### **ATTORNEY**

Zach Morrison 870.237.8000



Page 92

#### LAW FIRM

Branch Thompson Warmath Dale & Butler 870.239.9581



Page 87

#### REALTOR

Amber Gill, Paragould Realty Pro



Page 95

#### REAL ESTATE COMPANY

Image Realty myimagerealty.com



Page 90

#### DRY CLEANING

Magic Touch

#### OCCUPATIONAL THERAPY

CME Inc. cme-inc.ora



Page 100

#### SPEECH THERAPIST

Jessica Ko-Hands On Learning handsonlearning llc.com



Page 90

#### PHYSICAL THERAPIST

Matt Calhoun -Therapy First







#### **PEDIATRICIAN**

Kristina Wenger, MD -Paragould Pediatrics paragouldpediatrics.com



Page 99

#### **OPTOMETRIST**

Dr. Barry Harris, Harris Eye Clinic



Page 104

#### ULTRASOUND CLINIC

Peek-a-Boo

#### HOME HEALTH AGENCY

1st Choice Home Care

1stchoicehomecare.net



Page 98

#### **HOME HOSPICE AGENCY**

Dierksen Hospice dierksenhospice.com



Page 88

#### MEDICAL SUPPLIES

Affordable Medical



Page 94

#### MEDICAL CLINIC

Paragould Family Care, PA paragouldfamilycare.net



Page 91

#### NURSE

Callie Harmon RN - NEA Baptist baptistonline.org



Page 39

#### NURSE PRACTITIONER

Latoya Coward -Carriage Hills Family Care 870.573.2200



Page 101
PHYSICIAN/GENERAL

Dr. Stacey Noel Family Practice Clinic 870.239.4076



Page 99

#### PHYSICIAN'S ASSISTANT

Kelly Simon -Ridge Kids Dental



Page 96





#### FAMILY PHYSICIAN

Dr. Ryan Harris -Harris Family Medicine 870.236.6911



Page 88

#### **CARDIOLOGIST**

Dr. Ammar Al-Hallak – Cardiologist Associates 870.239.0779



Page 100 AUDIOLOGIST

Natural Hearing Centers natural hearing centers.com



Page 93

#### **DENTIST**

Dr. Kevin Mann - Paragould Family Dentistry 870.239.5518



Page 97
PHARMACY

Corner Drug



Page 116





## **COUNSELING SERVICES**

Families, Inc. 870.933-6886

FAMILIES, INC. counseling services

Page 89

#### MENTAL HEALTH PROFESSIONAL

Karen Hall -Hall and Associates providinghelp870.com



Page 55

#### **CHIROPRACTOR**

Dr. Michael Jarman

Page 95

#### PLACE TO WORK

1st Choice Home Care 1stchoicehomecare.net



Page 98

## PLASTIC/COSMETIC SERVICE

Dr. Joel Epperson paragouldplasticsurgery.org



PARAGOULD PLASTIC SURGERY

Page 80

#### DENTAL CLINIC

Smile Designs



Page 96

#### **OBSTETRICIAN**

Charles Cesare, SR M.D.

# PLACE TO WORK (BIG BUSINESS)

Arkansas Methodist Medical Center myammc.org



Page 80

#### **ORTHODONTIST**

Weaver Orthodontics

dreamweaversmiles.com



Page 92







## AR Choices

We're proud to work with AR Choices - a public Medicaid program that offers home care services for Senior citizens over 65 and disabled adults who require assistance.

## Personal Care

Our personal care services provide Senior and disabled individuals with caring assistance for daily activities that range from dressing to meal preparation.

## Targeted Case Management

Targeted case management (AKA TCM) refers to a Medicaid program that provides care and assistance for Medicaid beneficiaries who reside within certain geographical areas.

# Respite Care

Caring for a loved one is one of the most compassionate acts - but occasionally you need a break. That's why we offer respite care to temporarily relieve you and assume those duties.

#### Attendant Care

Our attendant services take a compassionate approach to assisting clients with a range of day-to-day living needs. Whatever your level of care requires, we're here for you.

## Home Care For Veterans

For our veterans, we are here to provide a level of in home care based on your unique needs. We work with elderly and disabled clients in need of assistance with day-to-day activities.



#### What do we do?

- Home care services (Wide range of services including bathing, walking, dressing)
- Targeted case management (Planning and efforts for seniors and disabled persons)
- Personal care (Daily activities like bathing, errands, shopping, meal prep, light housekeeping)
- Attendant care (Plans based on disability or injury)
- Respite Care (Relief from the daily challenges of caring for your loved one)
- Personal Caregivers (Assistance with day to day living)

#### We accept ALL PASSE

Paragould: 870.222.0088 Jonesboro: 870.222.0677 Blytheville: 870.565.9595 Trumann: 870.805.3080 Newport: 870.277.0055 Corning: 870.300.2118 Mtn. Home: 870.300.2122

1stchoicehomecare.net

870.222.0088



Congratulations to Dr. Stacey Noel, voted

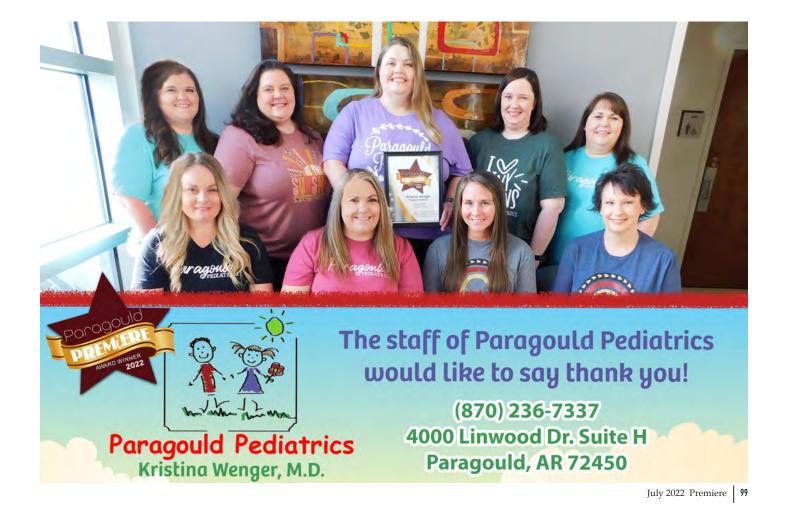
PREMIERE
GENERAL PHYSICIAN!



1015 West Kingshighway Paragould, AR 72450 870.239.4076



**Dr. Stacey Noel** 

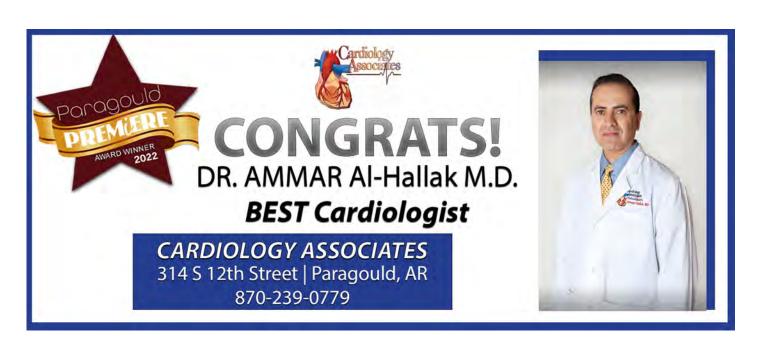




Dr. Len Kemp, Paragould Family Care physician, has been our family doctor for over 35 years. He is a wonderful physician, family man and respected healthcare provider in the communities he serves. We especially appreciate the personal touch the entire staff at Paragould Family Care gives. We confidently rely on them to listen to our health concerns and treat our medical needs because we truly feel like family.

- Mike and Brenda McConnaughey









Hall & Associates Counseling is honored to serve Northeast Arkansas. We offer a safe, private, and confidential environment that stands out above the rest. Hall & Associates Counseling has a professional team of therapists that are passionate about providing help to our community. We are grateful for this honor and want to thank the community for voting for us.

99



- Karen Hall, LCSW, PA





"Devoting ourselves to the care of our patients and their families"



504 Linwood Drive (Next to Walgreens) Monday - Friday 7:30am-5pm Drop-off service available.

Dr. Brent Reddick, DVM Dr. Chelsea Dowler, DVM 870.236.7778 Call for an Appointment.





OUR FAMILY CARING FOR YOUR FAMILY

3501 Carriage Hill Drive Suite B Paragould, AR 72450 (870) 573-2200

Thank you for voting Latoya Coward
Premiere Nurse Practitioner!





(870)-240-0177

2700 Linwood Drive | Paragould glamrooms.pet





**Haley Hays** 



**Autumn Wiggins** 



**Katie Trout** 



Kelsey Wilson



Katlyn McClish



Alicia



THANK YOU

for voting us
PREMIERE Pet Grooming!



# Pet GROOMING SERVICE Glam Grooms 870.240.0177

Page 102

#### PET SUPPLIES

Pet Smart

#### BOARDING

Magnolia Dog Ranch



Page 103

#### **VETERINARIAN**

Jerry Miller, Veterinary Healthcare



Page 103

## **VETERINARY CLINIC**

Linwood Animal Hospital

Linwood

ANIMAL HOSPITAL

Page 101







**Family Eye Care** 

Barry L. Harris, O.D. 870.239.2251 901 Linwood Dr.











**66** Thank you for awarding us the Best Happy Hour.

Mention this text for 15% off your order on your next visit.

Good July 1st through July 31st.

- Michael Eskew Supervisor/Owner







# Restaurant WINNERS

**APPETIZERS** 

Skinny J's

**BAKERY/SWEET TREATS** 

Something Sweet 221 S Pruett Street



Page 81

#### **BARTENDER**

Zaid - Chow at 118



Page 52

#### BBQ

Ironhorse BBQ & Steakhouse



Page 111

#### **BUFFET STYLE**

Terry's Cafe

#### **BEST FOR DATE NIGHT**

Chow at 118



Page 52

#### **BEST FOR BUSINESS LUNCH**

Hyde Park Café 113 W Main Street



Page 115



Voted Premiere Brunch!

1611 Linwood Drive Paragould, AR | 870.573.8100





4563 West Keiser Avenue Osceola, AR 72370

2807 West Kingshighway Paragould, AR 72450

2810 East Highland Drive Jonesboro, AR 72401

#### BRUNCH

Annie's Pancake House



Page 106

**BREAKFAST** 

Huddle House



Page 106

BURGER

**Hamburger Station** 



Page 110

#### **BURRITO**

Carlos's Street Tacos



Page 110

#### CHEF

Michael Tolson -Chow at 118



Page 52

**CHINESE** 

New Hunan Buffet

#### **DONUTS**

Batten's Donuts & Bakery

#### **CHICKEN**

Zaxby's



Page 109

#### **ETHNIC**

Kimono Japanese Steakhouse



Page 37





We currently have the only winery/meadery tasting room in Northeast Arkansas. We are located just outside of Paragould AR in the beautiful rolling hills of Crowley's Ridge. We offer flights and tastings of both wine strength and session level (i.e. beer strength) Meads, and allow you to mix both of these categories when creating your personal flight. Drinks are also available by the glass for consumption in the tasting room, or perhaps in our outdoor seating around the tasting room, and on the dock on our one acre pond. Special seasonal concoctions, and of course Mead by the bottle or growlers are available for purchase. AND junipertreemeadery.com

870.586.5858









Grecian Steak House of Paragould 210 Airport Road • 870.239.2822

"Thank you for voting us best steak house. We are humbled and grateful for your continued patronage and support."

- The Grecian Family





## PREMIERE'S #1 NEW RESTAURANT & FAST FOOD!

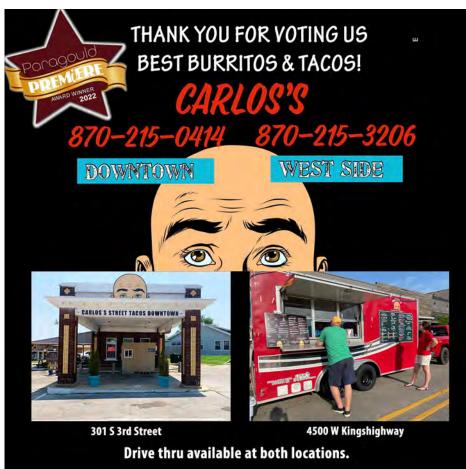


2112 Linwood Drive Paragould, AR 72450 870.245.0732



2303 Parker Road Jonesboro, AR 72404 870.336.0358





#### **FAMILY FRIENDLY**

Hyde Park Cafe 113 W Main Street



Page 115

#### FAST FOOD

Steak 'n Shake



Page 109

#### FROZEN TREATS

Dairy Queen



Page 104

#### **FOOD TRUCK**

Gladish's BBQ



Page 108

#### **FRIES**

Lemonade House Grille

#### HAPPY HOUR

Sonic



Page 120

#### **JAPANESE**

Kimono Japanese Steakhouse



Page 37

#### **CATFISH**

The Legendary 7th Street Market



Page 113

#### **COFFEE**

Shadrachs shadrachscoffee.com



Page 114

#### **COCKTAILS**

Juniper Tree Meadery



Page 108

#### **DESSERT**

Something Sweet paragouldsweets.com



Page 81

#### FAMILY FRIENDLY

Larry's Pizza

#### LATE NIGHT BITE

Huddle House



Page 106





#### **MEXICAN**

Avocado's Grill



Page 105

#### **NEW RESTAURANT**

Steak 'n Shake



Page 109

#### RIBS

Oinky's Barbecue



Page 111

#### SALAD

Kiss the Cook



Page 108

#### SOUP

Kiss the Cook



Page 108

#### SUSHI

Ikura Japanese Steakhouse

#### **STEAK**

Fiesty B's



Page 104

#### **STEAKHOUSE**

Grecian Steakhouse



Page 109

#### **TACOS**

Carlos's Street Tacos



Page 110

#### TAKE OUT

Kiss the Cook



Page 108



#### **VEGETARIAN**

Avocado's Grill



Page 105

#### **HEALTH FOOD NUTRITION**

**Downtown Nutrition** 



Page 107

#### PATIO Skinny J's

**PIZZA** 

Brick Oven Pizza



Page 105

#### **SANDWICH**

Hyde Park Cafe

113 W Main Street



Page 115

#### **SEAFOOD**

Delta Crawfish

4660 US-412



Page 112







#### THANK YOU

for voting us BEST Place for Holiday Decor!

Custom Wreaths | Swags | Floral Arrangements Bridal Registry | Gift Wrap | Delivery

202 South Pruett Street Paragould, AR









We serve our community in the unique ways it needs us. Whether that includes prayers, financial giving, volunteering our time, or slinging exceptional coffee. Shadrachs exists to serve others in every capacity. True leaders are also the best servants.

> $\bigcirc \bigcirc \bigcirc$ SHADRACHSCOFFEE.COM







# Shopping WMEN'S CLOTHING Cultured Man TUXEDO Daughters Boutique WOMEN'S CLOTHING



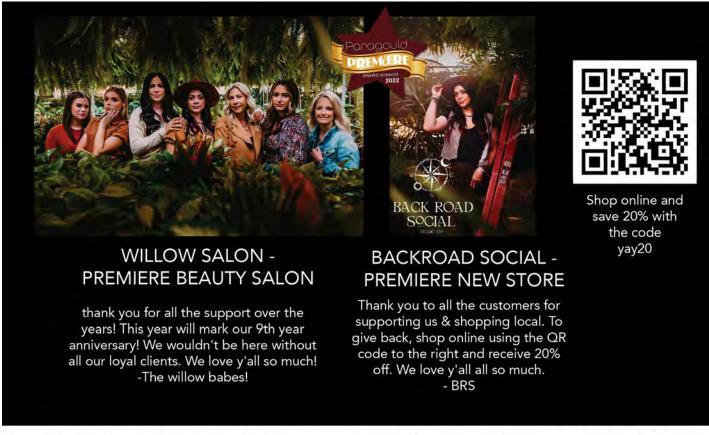
Page 117

#### **EYEWARE**

Elite Eyecare and Optical eliteeyecareandoptical.com



Page 89









870.215.7752 • 2405 Linwood Dr. Paragould, AR • shop 22lou.com





Something Sweet is simply AMAZING! They have made me gender reveal cakes, giant cupcakes, dessert cakes, and beautiful birthday cakes. My boys literally ask me for their birthday cake to come from Something Sweet. I love the fact they offer over 100 different flavors, and I haven't had a flavor yet that I didn't like. The owners, Tracy and Winston, have worked hard to make this place special and it shows. It's just a wholesome place to go enjoy some delicious treats and they make the best coffee drinks. Her majesty is my fave! If you don't believe me, folks, go try it out for yourself. You won't be disappointed!

-Audrey Hutchison



# SHOE STORE Shoe Sensation

#### SPORTING GOODS

All-Star Sporting Goods

#### THRIFT STORE

**Abilities Unlimited** 

#### MUSICAL INSTRUMENTS

High Note Instruments



Page 118

#### CHILDREN'S CLOTHING

Cutie Patootie



Page 117

#### **JEWELRY STORE**

Gracefully Southern



Page 123

#### **FORMAL WEAR**

Daughters Boutique

#### **NEW STORE**

Backroad Social Trade Co.

109 North Pruett Street



Page 116

#### **BRIDAL STORE**

Daughters Boutique

#### UNIFORM CLOTHING

**NEA Uniforms** 

#### FLEA MARKET/ANTIQUE

**Rocking Rooster** 



Page 119

#### PAWN SHOP

SDM Pawn

#### **GROCERY STORE**

Hays

#### HARDWARE/TOOL STORE

Gazaway Ace



Page 117

#### LIQUOR STORE

Holiday Liquor



Page 119

#### FARM SUPPLY STORE

Farm Parts 870.236.7522



Page 73









Download our app!
Happy Hour is 2pm to 4pm
& drinks are always half price
on the app!





Wildflower Event Venue in Jonesboro hosted a women's networking event on May 24th to celebrate women in business and the opening of the new event space.



The Black River Technical College Law Enforcement Training Academy (LETA) has developed Active Shooter Training for Educators. This curriculum contains the most current guidelines established by the United States Department of Homeland Security.



Paragould First United Methodist Church announces the installation of a Little Free Library, Charter #142034, on the grounds of the PFUMC Community Mission Center/Witt House Food Pantry at 501 East Garland in Paragould. It is stocked with books for all ages. Anyone can take, borrow, or give a book to the Little Library.



In partnership with Haag Brown Medical Holdings, NEA Baptist announces a major upgrade in services to the corner of Red Wolf Blvd. and Apache Dr. with the addition of Urgent Care PLUS, an 18,000 square foot ultra-modern facility.





## **Next Month**

#### Family Fun Month



Celebrating ways to bring the family together through activities, food, and more!

#### Last Minute Vacations



Need ideas for getting out of the house and exploring right here in NEA? We've got you covered!

#### How to School Now



Consulting the experts on how school is changing and how we can roll with it.





# Thank you for voting us your PREMIERE INSURANCE AGENCY!













10 Southpointe | Paragould, AR 870.236.3200 | lennoxinsurancenea.com