March 201Passion for Community CHARITY ROBINSON POLAR PLUNGES **NEA SENIORS VOLUNTEER SPIRIT** A PUBLICATION OF MOR MEDIA, INCORPORATED



PLAY AND PARTY Downtown Paragould

Business Hours

tues. - sat. 9am to 5PM sun. 12am to 5PM

🧡 ask us about our parties!!!! 🏏

DON'T ARKET TO LOCAL OUT OFF BACE OIL

FOR APPROPRIATE EVENTS III

WWW.JUST-PRETEND.NET 870-240-0211



206 S. Pruett St. Downtown Paragould (Rear, upstairs entrance) See our class times on Facebookl

(870)

476 - 1776

Ask about babysitting!

www.facebook.com/bibbyogaandwellness





Linwood Linwood Animal Hospital... Devoting ourselves to the care of our patients and their families! Dr. Chelsea Dowler, DVM Dr. Brent Reddick, DVM www.linwoodanimalhospital.com Submit your questions by going to our website's VetNotes page, FaceBook, or email us at staff@linwoodanimalhospital.com 504 Linwood Drive 870.236.7778 (Next to Walgreens) Monday - Friday 7:30am-5pm Drop-off service available. Call for an Appointment.

CONTENTS

8 NEA Polar Plunges

Paragould, Jonesboro, & A-State

- $oldsymbol{18}$ A Day on the River Chuck Long
- 20 Disaster Preparedness

Joshua Costner

- **22** Spring Cleaning Get Organized!
- **32** Volunteer Spirit

Joshua Stewart

34 Passion for Community

Charity Robinson

37 NEA Seniors

Tips, Activities for Seniors

54 NEA Cook

Nathan Bell

58 Our Wedding Story

Hope & Puneet Sharma

60 Get Rich

Richard Brummett





PERSONALIZED CARE, EXCEPTIONAL SMILES.

KELLY-GWYNNE FERGUS, DDS, MDS



2812 Harrisburg Road Jonesboro 870.336.3366 www.FergusOrtho.com







From The PUBLISHER...

DINA MASON

ring is in the air ... well, some days right now but March will officially bring on Spring. Our March edition has many Spring renewal articles to get you ready, from Spring cleaning and organizing, and the newest design colors and trends, to some healthy skin tips.

Our March edition celebrates KIDS, starting with our quest to find youngsters who are volunteering in their communities. We also have advice on getting your kids involved in great organizations and helping you get them to eat healthier. Or, maybe just take columnist Chuck Long's advice and take a kid fishing.

Our feature stories of philanthropic kids will prove that not only do good kids exist but there are many GREAT kids in our communities! Charity Robinson and Joshua Stewart both talk about their desire to help people and how satisfying it is to see people happy and

knowing that you contributed to their joy. That should be the goal of every adult, to assure that kids have the opportunity to experience that feeling.

"Our feature stories of philanthropic kids will prove that not only do good kids exist but there are many GREAT kids in our communities!

Don't miss the NEA Senior section. Read about the new Green House concept, set to open at Belle Meade, or find out how senior citizens can prove that life is a continual learning experience by taking classes at ASU for FREE!

Get out and enjoy life, whether you are young or young at heart. Spring is the time to ENJOY LIFE!



PREMŒRE

publisher/advertising sales

Dina Mason • dina@mormediainc.com

copy editor

Richard Brummett • editor@premiere-magazine.com

contributing writers

Caitlin LaFarlette • caitlin_lafarlette@hotmail.com Anthony Childress • tribalredwolf@hotmail.com

Chuck Long • Charles.Long@agfc.ar.gov Jared Pickney •

jared@fellowshipparagould.com Joshua Costner •

j.costner@490media.com

Ashley Berry • ashmorie-songwriter@yahoo.com

Ren Hoggard • Josie Bell •

graphic designer - advertising

Jordan Lewis • graphics@mormediainc.com

advertising sales team

Dina Mason • dina@mormediainc.com Perry Mason • perry@mormediainc.com Ashley Mason • ashley@mormediainc.com Brian Osborn • brian@mormediainc.com Sarah Dawson • sarah@mormediainc.com

photographer

Amy Reeves● amyreevesphotography@yahoo.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.

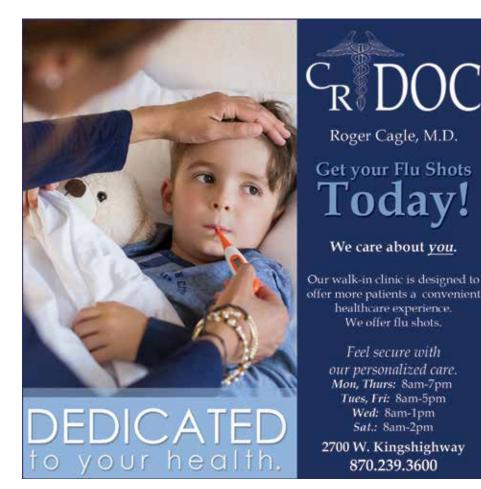
Opinions expressed in articles or advertisements, unless otherwise noted, do not necessarily reflect the opinions of the Publisher, or the staff. Every effort has been made to ensure that all information presented in this issue is accurate and neither MOR Media, Incorporated, or any of its staff, is responsible for omissions or information that has been misrepresented to the magazine. Copyright © 2017 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.









NEA POLAR F PARAGOULD, JONESB

Thousands of dollars were raised for the Special Olympics all across Northeast Arkansas when various sites hosted their own versions of the Polar Plunge.

As always, the Greene County plunge at Crowley's Ridge State Park turned out to be one of the largest fund raisers in the state, but Jonesboro-area residents also got into the act by hosting events of their own at places like the Jonesboro Elks Lodge and Wolf Creek Apartments.

Everyone involved seemed to enjoy seeing teams and individuals jump into the icy water, all for a good cause.











LUNGES ORO, A-STATE















NEA RACE FOR THE

he inaugural Komen Northeast Arkansas Race for the Cure® has been scheduled for Saturday, May 6, on the campus of Arkansas State University in Jonesboro. Candace Cooper, 2017 Northeast Arkansas Race for the Cure chair, said the goal is to raise \$200,000 through the various Race for the Cure® events. This year's race theme, "More Than Pink," is a movement dedicated to shifting focus from awareness to action. The race day schedule includes:

 Survivor Breakfast at the Woodard McAlister Family Club inside the Johnny Allison Tower

- of Centennial Bank Stadium starting at 7 a.m.
- Opening ceremonies will begin at 7:30 a.m. at the stage on the Centennial Bank Stadium
- A Survivors Parade and photo will be at 8:15 a.m. on the Centennial Bank Stadium field.
- The 5K Run/Walk begins at 9:00 a.m. on the north side of Centennial Bank Stadium. Chipped runners will line up at the front of the race.

St. Bernards Healthcare and Medical Group will be the founding sponsor of the event. The





CASEY DISTRETTI

501 - 61 - EPCOT (37268) YOURKINGDOMCONCIERGE.COM

As to Disney artwork, logos and properties: © Disney AC



Available to book Sandals & Beaches Resort vacations



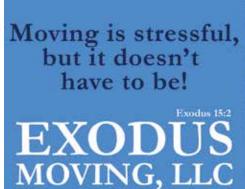


founding sponsor represents a long-term commitment to the race and the breast health cause. St. Bernards has been a sponsor of the Arkansas Race for the Cure in Little Rock since 1996. On site registration and packet pick up will be located at Ritter Communications at 2400 Ritter Drive beginning Wednesday, May 3, through Friday, May 5. Registration will then move to the Pink Pasta Party event starting at 6 p.m. and registration will open race morning beginning at 6:30 a.m. at Centennial Bank Stadium. For a full schedule of race-related events, contact the Susan G. Komen Arkansas Affiliate at (501) 202-4399 or visit www. komenarkansas.org.



n addition to race day activities, the "Pink Pasta Party" will be held the night before in Downtown Jonesboro. By purchasing a \$20 ticket, participants can enjoy a pasta dinner and entertainment on Friday, May 5. As part of the night's events, children under 12 can participate in the Pink Pajama Dash starting at 6:30 p.m. Participation in the Pink Pajama Dash comes with the purchase of a \$10 child's ticket to the Pink Pasta Party (includes a child's meal). Pink pajamas are encouraged. Also, men are invited to participate in the "Walk a Mile in Her Shoes" event lead by MOR Media. Men are encouraged to dress up for the event, but must wear women's shoes for the one-mile walk that begins at 7 p.m. Prizes will be awarded to winners. The Friday night festivities are sponsored by NEA Memorial Baptist Hospital.

The Friday night Man of Honor will be Eddie Willbanks. His wife, Shalla, was diagnosed with breast cancer in 2016, and recently had her last round of chemotherapy. He has supported her and their two children while still being very involved in her treatment.



Professional Affordable Commercial & Residential Moving

870.450.6914

Licensed to serve Nationwide exodusmovers.com



GREENE COUNTY SPELLING BEE

The 2017 Greene County Spelling Bee was held on Monday, January 30th. The winner was 8th grader Cara Peeler, from Greene County Tech Junior High. First runner-up was 8th grader Max Hooten, from Paragould Junior High and 2nd runner-up was 6th grader Jace Cooper, from Greene County Tech Middle School. This year's Greene County Spelling Bee went 59 rounds. This was the 67th annual event presented by the Greene County Retired Teachers Association and First National Bank. Live "word-by-word" coverage on 1490 KDRS-AM was sponsored by First National Bank, White Printing Company, Broken Spoke Tire and Community Title & Escrow.











DISC GOLF

The Disc Golf Pro Tour has added the Jonesboro Open to its calendar for the 2017 season. The Disc Golf Pro Tour (DGPT) consists of nine tournaments held from early March to mid-September and will conclude with the Tour Championship the weekend of October 19-22.

The Jonesboro Open is a four-day professional tournament that will take place in Jonesboro from April 13-16, bringing the best disc golfers in the world to Northeast Arkansas. Professional men and women will compete for cash prizes as they play one of the longest disc golf courses in the world on Disc Side of Heaven's Championship Course. The Jonesboro Open is the fourth stop on the DGPT, which includes Phoenix, Arizona; Waco, Texas; Dallas, Texas; Salt Lake City, Utah; Peoria, Illinois; Cincinnati, Ohio; Leicester, Massachusetts; and Smuggler's Notch, Vermont.

Early entrants include the current Number 1 ranked player in the world, Ricky Wysocki, as well as the No. 6 and No. 14 players on the men's side. For the ladies, three of the top 12 players in the world have also entered. The professional side of the tournament can host a maximum of 168 players and the amateur side can host an additional 144. The amateur

side will take place at Disc Side of Heaven and Craighead Forest Park.

DGPT Director Steven Dodge of Leicester, MA, visited Jonesboro late last year and was impressed with the scope of the course. "It's not every day we get to showcase a piece of property with what appears to be multiple 100-year-old oak trees," Dodge said. He added that "we want the Disc Golf Pro Tour to be played on the best courses available and through its amazing use of elevation and variety of both wide open shots and shaped shots, the course offers a unique challenge for the players and will be a great venue for the spectators. This is going to be fun to watch!"

The final three rounds of the tournament will be broadcast live in their entirety on the internet as well as Ritter Communication's Tube Town channel. Dodge added, "Once people from around the country see this course on-line, they will come to Jonesboro to try and tackle it. Jonesboro is very lucky to have such a course."

Dodge hopes one day soon to be able to produce a condensed version of each DGPT event and have it air on a cable sports network as disc golf continues to be one of the fastest growing sports in the country.

Disc Side of Heaven consists of two 18-hole courses and is located near RidgePointe Country Club. Owner Brad Pietz has been playing disc golf for over 25 years and has had hosting an event like the DGPT a goal from the very beginning. "When I installed the Championship Course, this is exactly what I was hoping for," Pietz said. "Now, we need Jonesboro and Northeast Arkansas to buy in and help provide a first-class experience for these hundreds of out-of-state visitors that are coming to our area.

"We need help with everything. We are looking for volunteers, we are looking for sponsorships, and we are looking for unique ideas. Once April gets here, we will look for folks to come out and watch the best in the world do what they do right here in Northeast Arkansas. The Disc Golf Pro Tour is counting on us to provide a big event and I know our community will come through."

For more information visit www.DGPT.com. Contact Pietz in regard to the Jonesboro Open or Disc Side of Heaven at DiscSideofHeaven@ gmail.com or by phone at 870-336-0347.



HAPPY **SEMI-RETIREMENT**

Tamily and friends gathered at the Paragould Community Center to wish Premiere Magazine managing editor Richard Brummett a happy "semiretirement." Richard has given up his everyday duties with the magazine, but will continue to work part-time on it and some other writing projects.

Guests were invited to say a few words about Richard or to tell stories that would hopefully embarrass him, all in good fun. Refreshments were provided and the guest of honor was presented with nice parting gifts.











BOARDING PASS + ***** << DESTINATION, ITALY. >> ****

PASSENGER TICKET

Save the Date FOR THAT'S AMORE

(A casual fundraising event with an Italian theme)

Sponsored by: The Foundation at Arkansas Methodist Medical Center

DISCOVER APRIL

ITALY



bird hunt and dinner will celebrate author Ernest Hemingway's hunting legacy in Northeast Arkansas, as the Hemingway-Pfeiffer Museum hosts Papa's Upland Bird Hunt and Dinner at Liberty Hill Outfitters in Rector, Saturday, March 4.

Hemingway, a Pulitzer Prize winner, was a regular visitor of his in-laws, the Pfeiffer family of Piggott. One of his favorite pastimes during his visits was quail hunting on Crowley's Ridge. In December 1932, Hemingway invited his editor, Maxwell Perkins, to join him for a week of duck hunting

in the Delta. The museum recently recreated these experiences with John Hemingway (Hemingway's grandson) and Jenny Phillips (Perkins' granddaughter).

The museum is now sharing this legacy with the public. The hunt will begin at Liberty Hill Outfitters at 8:30 a.m. Hunters will enjoy a half-day of continental-style bird hunting. Following will be a quail dinner and time for socialization.

Free tours of the museum will be offered after dinner for anyone interested. The cost of the package is \$500 and spots are limited. Reservations can be made by contacting the museum at (870) 598-3487 or HPMEC director Dr. Adam Long at adamlong@AState.edu.

First National Bank-Piggott, Glaub Farm Management, LLC, Olympus Construction, Inc., and Piggott State Bank all sponsor the event.

HPMEC is an Arkansas State University Heritage Site at 1021 W. Cherry Street, Piggott. Tours are on the hour Monday-Friday, 9 a.m. to 3 p.m., Saturday 1-3 p.m.





CHILDBIRTH PREPARATION CLASSES

Monday March 20 and Monday March 27 from 6 PM -8 PM

Professional Office Building at Arkansas Methodist Medical Center

This four-week class is offered to anyone who is expecting. It is recommended to take the class when you are 5-8 weeks from your due date. Register early to ensure availability. If delivering at AMMC, the classes are free of charge. Otherwise, there is a small fee. There is a \$10 materials fee. Call the AMMC Education Department at 870-239-7016 or e-mail baby@arkansasmethodist. org for classroom location, pricing and to register. Registration is required for all classes.

BREASTFEEDING CLASS Monday, March 6, 2017, from 6:00 PM-8:00 PM

Professional Office Building at Arkansas Methodist Medical Center

This class is offered to moms who plan to breastfeed, dads and other support persons. If delivering at AMMC, the classes are free of charge. Otherwise, there is a small fee. There is a \$10 materials fee. Call the AMMC Education Department at 870-239-7016 or e-mail baby@arkansasmethodist. org for classroom location, pricing and to register. Registration is required for all classes.

HEALTHY PREGNANCY CLASS

Tuesday, March 28, 2017, 6-8 PM

Professional Office Building at Arkansas Methodist Medical Center

This is a one-time class for expectant mothers who are prior to 16 weeks in their pregnancy. If delivering at AMMC, the class is free of charge. Otherwise, there is a small fee. There is a \$10 materials fee. Call the AMMC Education Department at

870-239-7016 or e-mail baby@ arkansasmethodist.org classroom location, pricing and to register. Registration is required for all classes.

HEALTHYWAGE TEAM CHALLENGE

Thursday, March 26, 2017, 6:00-7:30 PM

Auditorium of the Professional Office Building at Arkansas Methodist Medical Center The Arkansas Methodist Medical Center Wellness Center has partnered with HealthyWage to offer a team challenge to members of the Wellness Center. During the \$10,000 Team Challenge, teams of 5 - comprised of both individuals and employee groups - will compete for the greatest percentage of weight lost between the February 24 through May 19 period. Participants pay a nominal \$70 registration fee for a chance to win cash prizes: the top performing team will win \$10,000 - with the cash awards funded independently and guaranteed by HealthyWage. Those interested in learning more and registering for the \$10,000 Team Challenge may do so online at www.healthywage. com/diet-contest/team-challenge/

INFANT SAFETY CLASS Monday, March 13, 2017, from 6:00 PM-8:00 PM

Professional Office Building at Arkansas Methodist Medical Center

This class is offered to expectant families and anyone caring for the infant. If delivering at AMMC, the classes are free of charge. Otherwise, there is a small fee. There is a \$10 materials fee. Call the AMMC Education Department at 870-239-7016 for classroom location, pricing and to register. Registration is required for all classes.



ith the rise of the "beauty" filter that is automatically built in on many phones, makeup artists are able create a completely flawless look on models that makes their skin seem like a doll's. This leads to women everywhere attempting to minimize their pores and get rid of blackheads.

While it is possible to rid your skin of blackheads, many don't realize it isn't possible to physically reduce pores. Cleansing the pores of any debris will, however, reduce the appearance.

Cue the ever-famous peel off and charcoal masks, now being dubbed as "masks from hell."

Beauty addicts are using a mix of DIY charcoal and glue masks, as well as peel off masks, to rid their skin of impurities, but putting themselves through pain in the process. The original Hell-Pore Clean Up Mask claims to "dig out blackheads, whiteheads, dead skin and just about any impurity caught in its way." YouTube beauty vloggers call it the mask from hell and can be seen crying as they strip the mask off once it dries.

There's no question that face masks are essential in skincare and can help a range of problems, from dryness to acne. But the Hell-Pore version may not be what's best for your skin. Intense peel off masks can cause not only irritation and dryness, but can damage or weaken the skin's barrier — leading to more irritation and sensitivity. The second ingredient in the Hell-Pore mask is polyvinylpyrrolidone (PVP) and is mainly seen in hair care products. It is used as a binder but can place a film over the skin and be aggravating for some. The third ingredient is alcohol, and while not all alcohols are bad when used in skin products, they can cause extreme dryness.

There are currently no studies to show that peel off masks, or even Biore pore strips, can stretch the pores, but repeated use of aggressive treatments like these may end up making your pores look even bigger.

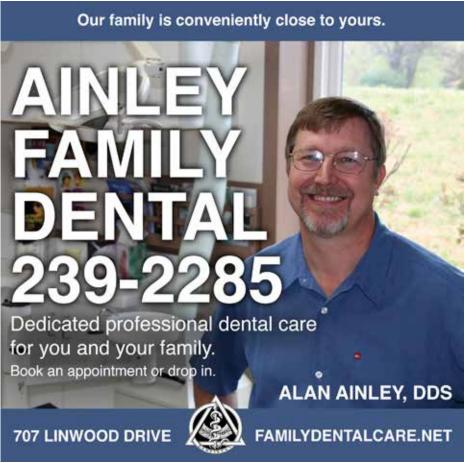
Everybody's skin is different, and what works for one person may not work for another. Some truly don't need elaborate skin care routines. But in order to treat your skin the way it deserves to prevent future risks, it's important to always check ingredients and lean more to the side of gentle instead of violent! Visit an esthetician or dermatologist to find what works best for you, and play it safe by staying away from the "mask from hell."



NATIONAL MARGARI

'n honor of National Margarita Day on February 22nd, we asked our fans on Facebook to send in pictures of themselves celebrating with the famous drink.

The picture with the most likes was declared the winner of the contest. Congratulations to our winner. Autumn Wilder!







t was still dark as we left Paragould but the summer heat already had a hold on the day. Our destination promised to hold a much better climate as we were bound for the White River for a day of trout fishing. This was one of my first ventures to that beautiful, cold, clear river and I was beyond excited. We made a stop for donuts as we left Paragould and then rambled on our way to the Ozarks and away from the thick heat of the Delta.

Our path took us through Hardy and then into the hills toward Norfork. The road became curvy and my seat in the back of the car seemed to sway back and forth. I tried to sit up, lay down, close my eyes or go to sleep to get rid of the queasiness but nothing worked. Finally, Dad had to pull over and let me get rid of the donuts. After a short time on the side of the road we continued.

We arrived at a dock at the junction of the White and Norfork rivers about the same time as the sun. A mist lay on the water and the coolness of the water coming from the depths of Bull Shoals and Norfork lakes made me glad I had a light jacket. We met up with several other family members and in just a few minutes we had boats rented, gear stored and were ready to head up the river. The mist and cool pockets made the boat ride seem mystical as big rocks, riffles and other boats would appear through the dense air.

The sun worked hard to break up the water particles shrouding the river and by midmorning it had won the battle and it began to get warm, though the extreme heat was tempered by the cool water. Animals were common, with the occasional mink hunting his way down the bank and numerous birds including bald eagles and vultures soaring above the river.

Our group had a wonderful day on the river. I cannot give a full roll call of who was there but I do know Dad, my uncles Jerry, Ted and Rod, my cousin Steve, Ronnie Lewis and a few others filled our small fleet of boats that day. That day, as you can tell, is etched into my mind like it happened yesterday.

As I look back on that day the song "Just Fishin'," by Trace Adkins comes to mind and one verse goes like this: "And she thinks we're just fishin' on the riverside, Throwin' back what we could fry, Drownin' worms and killin' time, Nothin' too ambitious, She ain't even thinkin' 'bout, What's really goin' on right now, But I guarantee this memory's a big'in, And she thinks we're just fishin.""

I do not know what it is about fishing or the outdoors but both generate "big" memories in our children's minds. Often the number or size of the catch is lost but many of the details are burned into their young minds and will forever hold a spot in their brains.

This month's edition of Premiere is about kids and there is no more important topic that we face in today's society than involvement with our children. We are so busy. It seems as if every day a decision has to be made where to spend the time. Unfortunately, our time is often eaten away, without us realizing it until we look back and wonder where it went.

I would encourage you to make some outdoor memories with your kids or grandkids this summer. Better yet, find that child that may not have an opportunity and get them outside. There is something about an outdoor experience that fills a niche in a child's mind that cannot be filled with ball, video games or anything else this life has to offer. If you need some help with a starting point send me an email at charles.long@ agfc.ar.gov and I will be glad to share some ideas.

Thanks for reading and I hope to see you out there.



CHUCK LONG

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





Avoid the SPRINGTIME rush!

Get your LAWNMOWER ready for the 2017 mowing season.

Take advantage of our special service promotion to save

TIME and MONEY!

We will perform the following service and inspection items:

- 2. Change Engine Oil
- Change spark plug(s)
- 4. Service battery cable ends
- 5. Grease mower and deck
- Level mower deck
- 8. Check electrical system
- Check coolant, clean radiator fins
- 10. Check hydrostat oil
- 1. Change AIR, OIL, and FUEL filters 6. Inspect blade condition and sharpen 11. Check battery water & charge battery
 - 12. Check tire inflation pressures
 - 13. Inspect deck bearings, pulleys, and belts
 - 14. Inspect steering adjustment
 - 15. Wash Mower

RES pickup and delivery within a 20 mile radius of any of our locations!

Paragould-Corning-Piggott-Kennett-Hayti-Portageville-New Madrid



\$79.95

\$134.95

SINGLE CYLINDER ENGINES WITH UP TO (2) BLADE DECKS



X300/D SERIES MUTLI-CYLINDER ENGINES WITH UP TO (3) BLADE

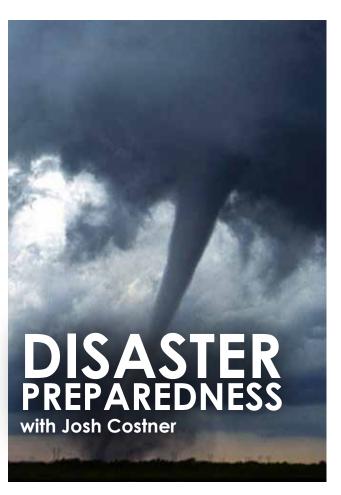
X500/X700 MUTLI-CYLINDER ENGINES WITH UP TO (3) BLADE DECKS





*Special pricing ends April 30, 2017. Some restrictions apply. Contact dealer for details.

Contact us today!(870)340-2189



't seems as if we just celebrated the New Year, and here we are in the month of March. Severe spring weather is just around the corner, and now is the Ltime to begin preparing for whatever Mother Nature may decide to throw our way, and from the evidence so far, it may very well be severe thunderstorms and tornados.

I have had many people inquire as to whether or not our region has public storm shelters, and at the current time, we do not. Many of us in the field of disaster preparedness actually prefer to discourage centrally located shelters. One of the main reasons is because it encourages people to leave their homes in times of potentially disastrous weather, putting themselves and their families at an even higher risk of becoming disaster victims.

Tornado weather will be here soon, and it is fairly common to hear tornado sirens being tested in the summer on clear weather days. In the NEA region this has been typically conducted on Thursday afternoons. It is important to note that during tornado season (and even in the "off" season), it is wise to go over an emergency plan with your family in case a tornado is spotted in the area. If you do not have a "safe room" in your home, talk with your neighbors and see if you can coordinate an emergency plan, or you can apply for a grant. In the state of Arkansas, a large amount of state funding has been set aside as an incentive program, the Arkansas Safe Room Program. Application packets are available from the Arkansas Department of Emergency Management, (501) 683-6700.



JOSH COSTNER Studies Disaster Preparedness and **Emergency Management**





RECEIVE

1.51% APY*

ON BALANCES UP TO \$25,000

plus...

- No Monthly Service Charge
 Free Real-Time Online Banking
- Free Online Bill Payment**
 Free Mobile Banking

REQUIREMENTS:

- Perform 12 debit card transactions.***
- Sign up for eStatements eliminate waste of paper statements.
- Elect direct deposit of your paycheck, Social Security, retirement or other monthly recurring credit and save trips to the bank.



Member FDI

Where community comes first.

JONESBORO 1617 S. Caraway Rd. • 630 Southwest Dr. 870-932-5600

BAY 306 Elder St. **870-890-2594**

*APY = Annual Percentage Yield. No minimum balance requirements. \$100 minimum opening balance. Limited to one account per individual. Rate accurate as of Feb. 13, 2017. Fees may reduce earnings. The interest rate and the annual percentage yield are subject to change. 1.51% APY paid on daily balance up to \$25,000 and .20% APY paid on all amounts over \$25,000 each statement cycle the minimum requirements are met. If you do not meet the requirements per statement cycle, you will earn the default rate of .01% APY; your account will still function as a Free Checking account with no monthly service charge and no minimum balance. Checking accounts without activity may be charged dormant-account fees. **Internet BillPay is offered at no cost to customers who utilize the service at least one time per month. A \$4.95 INACTIVITY FEE WILL BE CHARGED IF BILLPAY IS NOT USED. ***Excludes ATM transactions; debit minimum \$2.00. 12 transactions must be posted to your account each statement cycle.







By Anthony Childress

ith the new year fully in bloom, we inch ever closer to Springtime and all its promises and renewal.

Ever heard of Spring cleaning? Sure you have. Some folks tackle it with fervor and determination. Others see it as a necessary evil. Well, I am going to take a different approach and declare March the month for getting our homes organized!

Everything and the Kitchen Sink

Space is always an issue under the kitchen sink. It becomes rather clear, after organizing things, that one of your important household products or tools was left out of the mix. Helpful bins, caddies, and space-saving devices cannot only help make better use of this area, they can also give you ideas of items you'll need to store, but are not thinking about at the moment.

Always leave a little room to grow, so to speak. Make sure your bins are heavy enough to hold up under rugged use, and keep dimensions of what specifics you need for space in your wallet or purse so the next time you find that helpful object, you can see if it will truly work.

Pantry's Pride

I'll be frank. I hate a messy pantry. So please, don't come to my house, okay? Enough about that. Small bins are great for keeping individual packets and smaller items in. I run with protein bars, but often enough the box is empty and sitting on the top shelf. Start emptying boxes with individual wrappers and put them in these bins. When you start running low, a run to the store is usually on your radar. When planning the space in your pantry, organize your shelves to be two cans high, plus a little extra room. This will allow you to stack canned goods, while leaving room for taller items like pancake syrup. Also, when I buy canned items, I like to find them on sale, so I purchase a lot.

Make sure you rotate canned goods, always using the oldest dated ones first and, remember, just because something has an expiration date on it doesn't mean it's not good.

Another logical idea would be to take inventory of items you've been thinking about tossing, but couldn't pull the trigger. For example, old dishes, coffee mugs, and the like can be the perfect place to start, according to www.foodfunfamily.com. And, if you're especially ambitious, a weekly organizing routine could help keep things in order.

So, these are just some helpful, common sense guidelines to help you use things up that you need to utilize.



RESIDENTIAL Interiors COMMERCIAL NEW/REMODEL

WHERE TO PUT THE TV?



Many spaces in homes now need to be used for versatile settings.

TVs are a favorite to put above fireplaces for various reasons. The primary, for utilizing precious space. I'm having more and more clients adverse to doing this and want TVs elsewhere. Many times there isn't that option, for the one reason many homes are still being built with open floor plans. This can severely limit wall space for TVs, not to mention furnishings. You put those two together and you have no options.

This home I designed in Rogers, Arkansas, wanted a TV in the formal dining room, when their coveted Razorbacks played games. However they still desired for this formal room to have the eighteenth century appeal I brought to the table for them. The solution? Artwork available in traditional and contempory selections with framing that hides the TV by an electronic remote screen that simply rolls up with the touch of a button. It gave my clients the versatility they wanted, kept the room formal when not in use and artwork I could select from that coordinated nicely with their period furnishings!

Available exclusively through designers and dealers.



Schedule your consulatation today and let us help you with your design dilemnas



By Caitlin LaFarlette

ortheast Arkansas hosts an abundance of organizations providing opportunities for children to become involved with the community, and there seems to be something for everybody no matter each child's interests. For a traditional approach to community involvement, Girl Scouts is the perfect choice. There are currently nine Girl Scouts troops in Greene County, eight of which are in Paragould, and one in Marmaduke. The troops include girls in grades K-12.

"The Girl Scouts curriculum is designed to build girls of courage, confidence and character who make the world a better place," service unit director Darlene Kent said. "Girls develop skills and earn badges in many different areas."

Members can earn badges in painting, horseback riding, archery, woodworking, photography and money management, among many others. Kent added girls have opportunities to attend summer camps and other trips, and leadership, scholarship and community involvement activities are designed for older members.

Upcoming events for the Greene County Girl Scouts include a Father/Daughter dance, World Thinking Day, cookie sales and a Powderpuff Derby.

Similar to Girl Scouts but open for both boys and girls, and with a wide variety of activities, are local 4-H chapters.

Maleigha Cook, Craighead County 4-H extension agent, said she encourages anyone between the ages of 5-19 to join a 4-H club. Traditionally, 4-H was known for agriculture and animal science but has since evolved to include crop and weed

science, robotics, engineering, culinary and renewable energy programs.

"Our performing arts club has put on several talent shows and can be found during the holidays visiting and caroling at the local nursing homes," Cook said. "Visual arts and photography are quickly expanding in our area as well ... we honestly have something for everyone."

According to Cook, 4-H is about creating quality young citizens who are driven to improve their communities. It is an organization that gives members a way to speak in public, brainstorm and create.

"A lot of people do not realize that 4-H is in every state and in over 80 countries," Cook said. "It is the largest youth organization in the world." Cook explained she recently helped a friend relocate a horse in Dallas, and when she called the Dallas County 4-H, it was just like speaking with a friend. "Being a 4-H member in your county means you have 4-H friends everywhere," she said.

The Craighead County 4-H chapter constantly has volunteer or community projects and currently the group is restructuring Old Bono Park into a new 4-H facility that will be open to the public. Other upcoming events include the Annual Winter Blast Bake-off, a BB shooting and gun safety competition, Bait Casting and Sport Fishing Competition and the third Annual Fishing Derby in May.

Lance Blythe, the Greene County 4-H extension agent, said the program is family oriented and focuses on youth education by developing life skills through project-based learning experiences. "Projects range from livestock to sewing, and shooting sports to performing arts," Blythe said. "These educational experiences take place from the local club level all the way to the national level."

Upcoming events for the Greene County 4-H club include equine and STEM camps, livestock shows and a roping contest.

For children who lean more heavily toward the arts, take a look into the Greene County Fine Arts Council. 2017 marks the 49th year the GCFAC has served the community, and upcoming shows include "The (Almost) True Story of Hansel and Gretel," "Rumors," "Jungle Book Jr.," and "The Little Mermaid."

"Our organization encourages kids and families to be involved in our productions," president Suzanne Bushong said. "Examples of ways to be involved include either working on set, either building or painting, and helping with props." Children who join in with community theater also have the opportunity to assist with costumes, makeup, lights and sound. Bushong noted there is no small job in theater.

"When you are involved in theater you become a part of a big family, a family that nurtures you," she said. "You learn how to get along with others and deal with situations that can occur suddenly."

Bushong added children can learn to be part of a team that takes words on a page and brings them to life.

"You also grow as a person and learn responsibility, and how to become dependable and organized," she said. "Theater makes life fun."







Scheduled Appointments & Walk-ins Welcome! Accepting new patients!



Abbey Taber, APRN

- Preventative, acute, and chronic care treatment for infants, children, adults, and elderly.
- Diagnostic Laboratory and X-Ray
- Diabetic Screening and care
- School and Sport Physicals
- Pre-employment Physicals & Drug Screens

- Prenatal Care (up to 28 weeks)
- Gynecological Care & Well Women Exams
- Mammogram (screening & diagnostic) Assistance—Ask how we can help you get one FREE!
- Free Blood Pressure Checks

Regular Hours: Monday - Friday 8 a.m. - 5 p.m.

#1 Medical Drive - Paragould 870-236.2000

Equal Opportunity Employer

Website: www.1stChoice-ar.org



Body, Glass, Rental, Towing, & Sales, Inc.

Free Estimates Rental Cars Loaner Cars We also work on Big Rigs



Thanks for voting us your Favorite Auto Body Shop!

Auto Collision Repair Since 1978 Locally Owned & Operated . Next to

700 East Garland • Paragould • (870) 236 -1515 • www.freemanautobody.com



By Jared Pickney

aising kids is a humbling and exhilarating privilege. As a parent I am always looking for tips and help from others who have gone before me. Some of the best advice I've received on parenting is from Mark Foreman. His encouragement is simple:

"Never say no. Never say no to all the dreams your children have. Never say no to the realization you can become different than your mom or dad. Especially never say no to their requests to step into their life. If you say no too often, they'll stop asking. No is a strong word. But a thousand no's can be dwarfed by the power of one yes. No is a brake while yes is an accelerator pedal."

With this in mind, here are five ways we can say YES to our children.

1) Say Yes to a Greater Story:

Help your kids to discover a bigger story than the typical stories of safety, health, happiness and even success. Connect them to God's big story of redemption.

2) Say Yes to Time:

Children spell love tangibly: T-I-M-E. It's the currency of all relationships. Step into the world of your children on a regular basis.

3) Say Yes to Delight:

Children see themselves through their parents' eyes. Beyond loving our kids, it's equally as important to really like them, enjoying who they uniquely are. Let them see this on your faces.

4) Say Yes to Launching:

The goal in our parenting is to prepare our kids for the day when they will be sent out of our house and into the world. This happens gradually over time from their first day in school to driving to college to marriage, etc ... Preparing them for this launch means saying yes to increased freedom, risk, and responsibility.

5) Say Yes To Grace

As we imperfectly guide young humans to find their place in God's epic story we all, parents and children alike, need buckets of God's unearned love.



MOVIE REVIEW LEGC BATMAN

By Ren Hoggard

uotes ... all good reviews should start with a quote ... or a rhetorical question ... or self referential humor ... but am I going to start with that? Nope, because that was a segue that did not make any sense, UNLESS you've already seen LEGO Batman. Speaking of LEGO Batman, oh boy, do I have a story for you.

Kids' movies, in my opinion, have gone sharply downhill. They're more crude than funny, filled with unintelligent humor and supported by brightly colored animation and cheap, feel-good pop soundtracks that will annoy you after the first dozen times you've heard them. So all this to say, I did not have high hopes for LEGO Batman ... at all ... especially after the LEGO movie. But from the opening credits, this movie had me laughing hysterically, and then nearly crying. Yep ... you heard it here first ... a LEGO movie nearly made me cry.

We open on the (LEGO) Dark Knight, defeating the Joker and gang in typical edgy fashion, using a mixture of guitar solos, humor, and backflips (and, of course, the gadgets that being a billionaire affords.) Upon defeating the Crown Prince of Crime, he declares that his life is NOT dedicated to fighting only the Joker, as that would require caring. Which explains the movie's quest to make Batman learn to care for people after the death of his parents, with the help of Alfred Pennyworth, Dick Grayson and Barbara Gordon, and a few unlikely helpers.

As I said, children's movies now are, for the most part, a big disappointment compared to children's movies from my own childhood, for reasons I can mostly sum up as a pure lack of originality. But LEGO Batman felt so original, even for an idea that has been done before in a kids' movie. It took a character built from angsty backstory, and somehow made his story fun to watch and lighthearted, while still using intelligent, but kid friendly humor. There were high, happy moments, but also strikingly sad ones. I don't know much about children, but I feel I can say that this is a kids' movie that you can take your child to (or go to yourself) and enjoy without worry.







By Lauren Appleby Betts, MBA

recently helped one of my clients make his daughter a "millionaire" ... and she was just born a few months ago. It may be something you want to consider, so let me share how he did it.

David and Wendy are in their early 30s and their daughter, Millie, was born just a few months ago. In honor of her birth, Wendy's parents established a new program by contributing dollars to a life insurance policy on Millie's life. In their case, they plan to contribute \$5,000 per year to an Indexed Universal Life policy, funding the premium annually until she is 10 years old. In February 2027, they will have contributed \$50,000 toward Millie's cash value life insurance policy.

David and Wendy are great athletes, though, and they assure me that Millie will earn an athletic college scholarship – ah, the dreams of new parents. Let's assume she does not earn that athletic scholarship and needs other funds to pay for college, such as student loans. By allowing the policy to continue growing untouched until Millie's graduation, the cash value could be more than \$120,000, which Millie can access to repay student loans.

As Millie grows older, she will be able to access funds as needed to help her buy a new house, pay for her kids' education, and by age 65, still have potentially over \$1 million in cash value. This cash value could provide annual distributions of over \$130,000 per year of tax-free income for retirement. It can also provide a long-term care benefit for Millie if she needs it.

The power of using life insurance to fund a college education and expenses through one's life is impressive. Structured correctly, and IUL policy provides tax-free growth of cash value, the ability to take policy loans with no penalties and the ability to turn that cash value into a pension-like stream of income later in life. Even if you can only contribute \$100 per month, cash value life insurance provides an incredible opportunity for you to help leave a legacy.

Want to learn more about using an IUL to leave a legacy for your kids and grandkids? Call me for a free brochure and a no-cost, no-obligation case illustration.







By Sarah Adler

oes a child's diet really impact their behavior and health? Do you need to improve your kids' diet? According to the CDC, 9 in 10 children don't eat enough vegetables. Kids consume too much sugar, mostly from processed foods, and that could raise their risk for obesity and chronic diseases. In the British TV series Food Hospital, they found significant behavior and performance differences in children that ate junk food and children that consumed a healthier fare.

So, the answer for most of us is "yes," we can do better, but it's not always easy. From stubborn toddlers to headstrong teens, getting your kids to try new and healthy foods can be a real challenge. Let's face it, processed and fast food is easier for parents, too. It's quick, with very little clean up, seems like such a win until you think about the health consequences, and they are real. So, how do you do better? Well, it can be done.

- 1) Start Early Children in other countries consume a variety of unique cuisine starting at an early age. Kids acquire taste early, so start introducing them to new foods when they are young. Babies and toddlers often reject food when it's first presented, but don't give up because only through repeated exposure do toddlers adjust to new taste.
- 2) Lead by Example Are you a junk foodie? You can't expect your kids to eat well if you don't eat well. Children love to imitate, so be a good example.

- 3) Be Prepared Getting your kids to eat better food takes time and planning, and you are going to have to cook! Plan your meals for the week. If time is a problem, make bigger portions so they can stretch throughout the week. Try to set meal times; if your kids are hungry and have to wait for dinner, they are going to be agitated at mealtime. Try to limit snacking to vegetables, fruits and nuts and seeds. If they snack too much or snack on junk food, they won't be as likely to eat a good meal or try new foods.
- 4) Be Creative If your kids aren't digging the salads, try getting greens into their smoothies, make dips for their veggies, find different ways to cook vegetables. So often, you can find a way to saute, roast or season vegetables so your kids like them.
- 5) Have Fun! Instead of seeing cooking and mealtime as a chore, make it a fun family time. Turn the TV, computers and gadgets off and spend quality time with your family. You might like each other.

Finally, don't give up. Kids are not going to like everything, and that is okay, just keep trying. Your children's health is worth the time, effort and possible frustration that comes from getting them to eat healthier food.

Eventually, your efforts will pay off and not only will you have a healthier child, you will be able to enjoy meals again, with your family.









Keratin Complex's revolutionary technology does not break the hair's bonds, instead delivering the versatility of smoother, healthier-looking hair that can be styled wavy or straight as desired.

Keratin Complex's signature keratin works effectively on all hair types. Our unique Smoothing Therapy treatments contain high concentrations of keratin that penetrate throughout the hair structure, and then are sealed within the cortex to repair damage.



JOIN OUR TEAM!

We are looking for a stylist to join our team! Perks of working at Rougebackbar products provided (shampoo. hairspray, etc.), various advertising included in rent, salon website with blog, Rouge text club, goal-oriented environment, award winning positive team.

Call Brittany for more information 870.215.0663





Duke Cannon Beard Oil

Go from unkempt to "kempt" with Duke Cannon's Best Damn Beard Oil. Made with premium natural ingredients such as Apricot kernel, argan, and jojoba oils, it's formulated to soften even the hardest working beards.



Kevin Murphy Leave-In.Repair

A nourishing leave-in treatment to repair and restore damage where it is most needed. For all hair types.

Benefits: Restorative, Paraben Free Targeted Repair, Replenishing, Adds Strength, Helps Reduce Breakage, Sulphate Free



Jane Iredale Mystikols Powdered Eyeliner

A clever design puts a built-in brush right in the cap for effortless application of this liner/shadow duo from Jane Iredale, perfect for touchups or to switch up your look on the go.

870.215.0663 | 3501 Stonegate Drive | Paragould, AR 72450 rougespaandsalon.com







a Stewart's VOLUNTEER SPIRIT



By Richard Brummett

oshua Stewart has a pretty simple explanation for lending a hand when it's deemed necessary. "Everybody needs help, I guess," said the Paragould 15-year-old. "If I'm able, it might as well be me."

Now a freshman at Crowley's Ridge Academy, Joshua spent part of his summer helping remodel the PALS building on his school campus, getting it up to acceptable fire code standards. He said his grandfather, Raymond Lasley, asked him to help with the construction work when the school sought volunteer laborers for the project and he was happy to say he would supply some muscle.

"I really did just whatever he told me to," Joshua said. "We hung a lot of sheetrock, put in insulation, put in windows."

Admitting he was quite the novice when he first began swinging a hammer on the job, he said he "got better at it by the time we were done. I enjoyed it. It was fun to do something with my grandfather, and it felt good to help others, too."

Working on the school rooms was not his first venture into volunteer work. He also helps out at the Compassion Outreach center sponsored by his church, the 7th and Mueller Church of Christ. That enterprise offers food, clothes, cleaning supplies, furniture, appliances, dishes and bedding to individuals and families in need. Joshua again just follows orders, stocking shelves and "doing whatever they need me to do."

The son of Jack and Jill Stewart, Joshua said in some ways he's a typical teenager, playing basketball and tennis and running cross country for CRA and enjoying the outdoors through hunting and fishing trips. In the summertime he can often be found at the baseball park, playing his favorite sport, but at the same time he said he doesn't fit in with the video game crowd because, "I can't sit still long enough."

That urge to get up and move has proven to be a good thing, though, resulting in his making life a little better for others.

"It gives you a good feeling inside when you know you're helping someone else," he said." I guess that's the best thing about it. It just makes you feel good."

Charity Robinson's PASSION FOR COMMU



By Caitlin LaFarlette

ome students find their passion through sports or theater while in high school, but Charity Robinson has found her niche through various volunteer work projects.

The 10th grader at Valley View High School in Jonesboro is a current member of a group called Girls too Priceless (G2P), which works on various volunteer projects each year.

"We try to help young women become aware of their self-esteem and promote abstinence," Robinson said.

Robinson has also involved herself with other groups to help her community. This year she participated in the March of Dimes Prom Fashion Show, which raised over \$17,000 for the organization. Robinson said she became involved by attending rehearsals for the show when her older sister was a participant. "I got to see what it was like and decided I wanted to do it as well," she added.

Her other volunteer work came about simply by learning of organizations through school or friends. She has also spent time at the Food Bank of Northeast Arkansas, packing bags of food for younger children.

While she still has a few years to go until college, Robinson knows she will continue her volunteer work, and she said she plans to enter the medical field, a field that will allow her to continue to serve others.

"Right now I really want to become a surgeon," she said.

This passion for serving her community seems to come naturally for Robinson. It is a selfless act not typically seen in those her age. "I love giving things or doing things for other people and seeing the smiles on their faces when I do it," she said.





my Reeves, owner of Amy Reeves Photography in Jonesboro, knows the success of a day's work behind the camera isn't measured in dollars and cents, but in treasured memories.

"Success isn't about how much money you make, it's about the difference you make in people's lives," she said. Her love for creating special moments is seen in the images she's captured -- currently displayed for all to see in her studio -- and the atmosphere there will make anyone feel as if they belong.

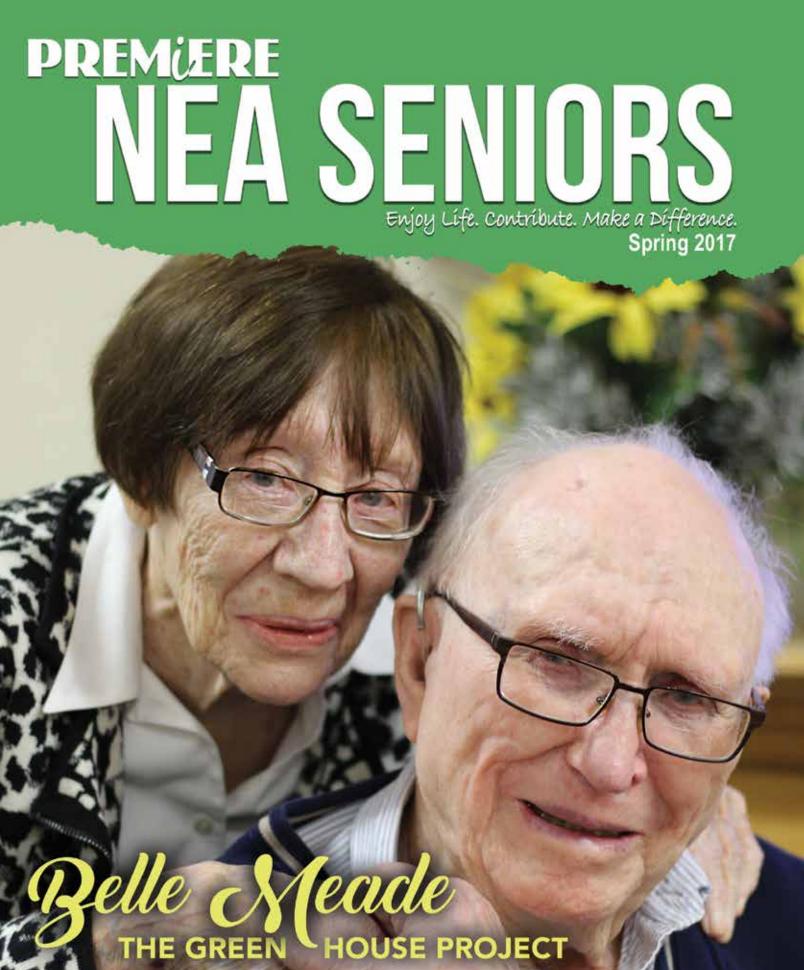
"I don't know that I had a clear-cut mission in the very beginning," Reeves said of her start in the business. "However, over the years my mission has become that of compassion. I have very few photos of myself as a child because my family just couldn't afford it. I cater to families of all economic situations and I am so thankful to be able to give free sessions to foster children and families facing financial hardships."

She started buying disposable cameras with her allowance money while in middle school and furthered her interest in photography by joining the newspaper staff in high school. "I've always been the girl with the camera," Reeves said. "A few months after I married my husband, he and I were discussing our 'dream job' and I told him I had always wanted to be a photographer for hire. He took me that same weekend to purchase my very first DSLR camera, and the rest is history."

She is quick to credit her husband Brance for helping her get started in the field, referring to the incredible support he has provided, and said her continued success can be attributed to her work philosophy. "I'm not in this business for the money," she explained. "My prices are much lower than others in my line of work, but I'm not in competition with them. The only person I'm in competition with is the person I was yesterday."

Amy Reeves Photography is in a new location at location, 218 D Union in Downtown Jonesboro.





A PUBLICATION OF MOR MEDIA, INCORPORATED

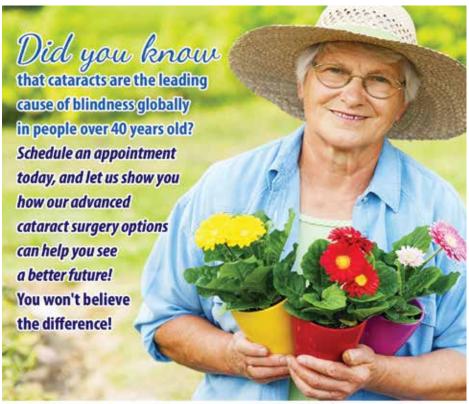
Oldham Law Firm, PLLC

Estate Planning | Medicaid Planning | Veteran's Benefits | Probate



services, you should know that you do not have to go broke! Call us today to find our how we help our clients qualify for Medicaid, Veteran's Benefits, and other social benefit programs.

870.930.9919 | www.oldhamlawfirm.us | 603 Southwest Dr. | Jonesboro, AR





Seeing is Believing

870.935.6396 www.arkansaslasik.com

601 East Matthews . Jonesboro, AR 72401

CONTENTS

42 Moving Time

Belle Meade

NEA Food Bank

Ending Senior Hunger

Faith Funeral Service

Success in Service

Never Too Late

Taking ASU Classes



On The Cover: Featured on the NEA Seniors cover are Wayne and Jeanne Colberg, residents of Belle Meade.

The Colbergs moved from Wisconsin to be close to their daughter and son-in-law, Keith and Michelle Legrid. Both are former educators -- she as an elementary school teacher and he as a college professor and came to Belle Meade in November of last year after residing at Chateau on the Ridge.

Mrs. Colberg is 94 and, like her husband, expressed great excitement over the anticipated move to the Green House Cottages. Unfortunately Mr. Colberg, 95, passed away before getting to move to his new surroundings.

Photo by: Amy Reeves Photography



By Chad R. Oldham, Esq.

y now most of you readers are surely exhausted by the up and down political rhetoric of the just passed election season. I know I am. However, there is at least one proposed sweeping policy change that has the potential to significantly impact seniors and others receiving benefits through the federal Medicaid program. These programs include long-term nursing care, assisted living, the AR Choices program, PACE, and many others providing benefits for our aging population and those with disabilities.

Repealing the Affordable Care Act, aka Obamacare, was one of President Donald Trump's signature campaign health care promises. But his election, coupled with Republican control of both the House and Senate, means that there will also almost certainly be a new GOP effort to turn the Medicaid program into a system of block grants to states. Under such a system, states would receive a lump sum of federal money to provide health care to low-income people, in contrast to the open-ended entitlement that Medicaid is today, with the federal government matching every dollar that states spend.

Last March, as he was closing in on the GOP nomination, President Trump unveiled a seven-point health care reform plan that included block granting Medicaid. His platform, found on his campaign's website, pledges to "Maximize flexibility for states via block grants so that local leaders can design innovative Medicaid programs that will better serve their low-income citizens."

Turning Medicaid into a block grant system was proposed in 1995 by then-House Speaker Newt Gingrich, in 2003 by President George W. Bush, and, most recently, in 2011 by House Republicans. Under the House Republican plan, starting in 2013 states would have received a fixed amount every year, which would only increase with population growth and the overall cost of living, not with economic conditions. At the time, the Congressional Budget Office forecast that by 2022 federal funding for Medicaid would fall 35 percent below what the federal government was then providing states, and the shortfall would be 49 percent by 2030. States could make up for this dramatic loss in funding by restricting eligibility for Medicaid (including nursing home coverage), reducing covered services, and cutting already-low payment rates to health care providers.

"The House Republican budget proposal should be accompanied by a 'Grandma Beware!' sign," said Ron Pollack, executive director of Families USA at the time. "The proposal will inevitably result in seniors losing the nursing home and other long-term care they need at a time when they are most frail."

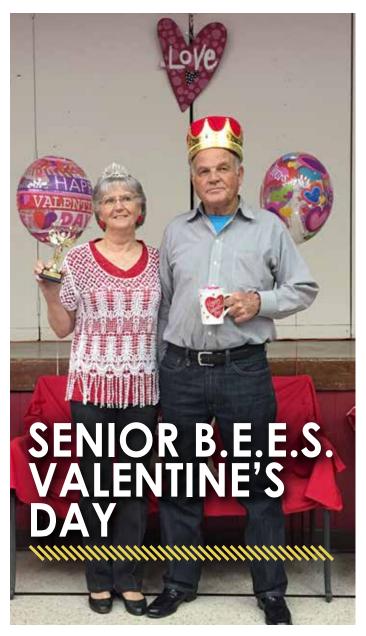
Of a probable Trump effort to revive the block grant idea, InsideHealthPolicy writes that block grant opponents contend that "[s]tates would likely be allowed to cut benefits to deal with federal funding shortfalls or possibly even absolved from the federal minimum requirements for beneficiary eligibility . . . "

While 60 votes would likely be needed to bring a block grant bill to the Senate floor for a vote, Trump's Secretary of Health and Human Services (HHS) could set up Medicaid block grant demonstrations in selected states.

Only time will tell, but this is an issue Arkansas seniors and those providing services to seniors will want to stay tuned in to as our new administration and legislators go to work.

* Chad R. Oldham, JD, LLM, CTFA is an Arkansas licensed estate planning, elderlaw, and probate attorney with offices located at 603 SW Drive, Jonesboro, Arkansas. He can be reached at 870-930-9919 or by email at coldham@oldhamlawfirm.us.







.E.E.S. Senior Citizens enjoyed a wonderful Valentine's Day. Over 70 B.E.E.S. had a wonderful lasagna lunch at the Senior Center and congratulated their 2017 Valentine's King and Queen, Jack Buck and Bonnie Pitcher.

Four couples willingly participated in the event, with the couple raising the most money in 10 days winning the honor of being the B.E.E.S. King and Queen. This year's couple raised the most money, \$1,327.00, which broke all previous records.

All money raised goes directly to the B.E.E.S. Senior Citizens program. The King and Queen were crowned, presented with a trophy and coffee mug of chocolates and the runners-up also received a box of chocolates. There was a silent auction, a baby quilt was given away and refreshments were served.

The B.E.E.S. thank everyone who donated money for the great cause. "Our Senior Citizen program is a wonderful program for our senior citizens and wouldn't exist without donations," said Carol Fleszar, B.E.E.S. Executive Director.







B.E.E.S SENIOR CENTER

Busily Enjoying Everyday Seniors

St. Augustine Trip October 8-14

Day Trips • Tour Bus Trips • Meals on Wheels Handicapped Bus • Computer Classes • Exercise Classes 121 N 12th St. • 870-239-4093





By Richard Brummett

¶hey tell me," said Pam Diggs, Administrator of Belle Meade, a Rehabilitation and Guest Care Facility in Paragould, "that April 1 is move in day ... which is really close. We're kind of excited, but kind of in a panic, too. To be this close is kind of scary."

Diggs was referring to the finalization of the Green House Project, marking the completion of construction on a 9-cottage facility for people currently residing in Belle Meade's Paragould complex. When all buildings are done and ready for people to move in, Diggs said the Belle Meade staff and a corps of volunteers will pack up all residents and move them and their belongings to the new setting, located adjacent to Chateau on the Ridge. Guidelines set down by the Office of Long Term Care dictate that the move must be completed in one day.

Vendors will set up grills at both locations to feed workers and residents, some who will be transported in church vans and some by ambulance, until "every single one is moved, first all into the first house, and then on and on until everyone is moved," Diggs said. Only after all current residents are permanently situated will Belle Meade consider accepting other applications for housing, and at that it will be for short term rehab only.

Each cottage will house 12 residents and three staff members, providing all-inclusive elderly care. Every resident will have a private furnished room and a private bathroom with a shower. The hospital beds in the rooms will be eight inches wider than the norm to aid in attending to residents when necessary and will be all-electric, and all living quarters will be furnished with chairs, storage space and a 32-inch television.

The Hearth Room, a large community area -- "really, just a giant living room," Diggs said -- will have couches, love seats, recliners, coffee tables and a large TV, as well as a double-sided fireplace, and those residing there will have access to a beauty shop, a whirlpool, a game room with a library and computers, and a laundry area.

"We'll do their laundry for them," Diggs said, "or, they can do their own if that's what they want. With three staff members and 12 residents in a building during the day, it will be so much more efficient, so much more intimate and personalized. The staff will get to know the residents a lot better and will get to know their routines, like if someone wants to eat later than everyone else. That's okay; we'll take care of that for them."

Each cottage will have a wide-open kitchen area and a 15-foot dining table for serving groups, but individuals will also have kitchen



privileges. Additional buildings will house the administration and rehabilitation area, and provide storage for food and other necessities.

Staff members have undergone extensive training since last April, including 40 hours dedicated to "embracing the concept we'll be operating under," Diggs said. "They've had to learn how to cook and read recipes to cook for 15 people ... the 12 residents and three staff members. They all had to take a study course on serving and safe handling techniques. We provided CNA classes for new recruits, because we're going to need more staff. But it's all coming together."

All buildings are finished on the outside with appliances and furniture scheduled for delivery soon. The current Belle Meade complex will be up for sale when the move is completed. For more information, call the facility at 870-236-7104.



Gregg | 870.486.2266 | Gregg Weston | 870.578.9500 | McNabb | 870.892.5242



MOVING TIME! The Green House Cottages of Belle Meade

It's almost moving time!!! The Green House Cottages of Belle Meade will continue to be a Skilled Nursing Facility offering the same excellent care that we provide now. The only difference is our "Neighbors" will each have a private bedroom, bathroom and bathing facilities. The centerpiece of their Home is a hearth; which contains a living room, a double sided fireplace that divides the living room and dining room and, an open kitchen.

We will continue to offer Physical Therapy, Occupational Therapy, and Speech Therapy, both in-patient and outpatient. There will be a "Rehab Recovery Center" specifically for short term therapy and will be totally separated from the long term portion of our campus-



This new work environment now becomes more like a true home environment where everyone knows the likes, dislikes, choices, preferences, habits, history, changes and problems of their elders. There are some very amazing and unique career opportunities for RN's, LPN's and CNA's to get in on this totally different model of care. Belle Meade is currently offering CNA classes as well as additional training to become a "Shahbaz" in the cottages. This position promotes the "Shahbaz" to a higher level of service by nurturing, protecting and sustaining the life of the elders with dignity and purpose.

> For more information, please stop by our current location at 1800 Linwood Dr. or call 870-236-7104.







Plan for the unexpected when you're healthy.

Virginia Walls Ins Agey Inc Virginia Walls, Agent 2305 Linwood Drive Paragould, AR 72450 Bus: 870-236-9544 www.virginiawalls.com

Ask me how State Farm® health products may protect you should you become disabled due to illness or injury:

- · Disability insurance
- Supplemental insurance
- Long-term care insurance

Like a good neighbor, State Farm is there.®

Call me today.



he Food Bank of Northeast Arkansas announced that its organization has been approved for the Commodity Supplemental Food Program (CSFP) that serves senior citizens. The program will serve elderly people in Northeast Arkansas who are at least 60 years of age and who meet income eligibility guidelines.

According to the National Foundation to End Hunger, Arkansas ranks first in the nation in senior hunger. "CSFP will be a great source of healthy food for senior citizens in Northeast Arkansas that need help with supplemental food," said Christie Jordan, CEO for the Food Bank of Northeast Arkansas. "This program will be a new source of food for the Food Bank that will enable us to better serve the senior population."

According to Jordan, the CSFP food will be distributed through a network of food pantries located in senior citizens' centers in Northeast Arkansas. The Food Bank has been approved for a caseload of 865 seniors.

"In 2013, the Food Bank of Northeast Arkansas and the East Arkansas Area Agency on Aging formed an important partnership to take action against senior hunger in Northeast Arkansas," Jordan said. "Through this partnership, a

network of food pantries was created in senior citizens' centers throughout Northeast Arkansas. Senior citizens can access the Senior Food Pantry once a month for supplemental food. Our organizations saw a need for this partnership because many senior citizens reported that they encountered barriers, such as transportation, when trying to access supplemental food."

Through the partnership, the elderly who live within the city limits can get free transportation to their local senior center. While there, seniors can access other resources in addition to a supplemental box of food. The senior centers also serve a noon meal on weekdays and offer a variety of activities in which seniors can participate. If a senior citizen is home bound, a volunteer may make arrangements to pick up the food box and deliver it.

"The Food Bank has had programs targeting the senior population for more than 20 years," Jordan said. "Originally, we had the Sr. Pack Program. Individuals, churches, and civic organizations adopted senior citizens and gave a sponsorship each year for the senior citizen to receive a food box every other week. While this program was effective, it served a very small number of people."

According to the Food Bank of Northeast Arkansas' Program Coordinator, Erin King, the

Sr. Pack Program served approximately 140 each month while the Senior Food Pantry Program will serve an average of 1,000 people when the programs are combined. After much thought and discussion, the Food Bank of Northeast Arkansas made the decision to transition the Sr. Pack Program and engage those recipients with their local senior centers so they could become part of the Senior Food Pantry Program.

"In October of last year we began notifying our Sr. Pack recipients that we would change the way they would receive their food box," King said. "We started by inviting our delivery volunteers to a meeting to discuss the changes. Next we sent letters to the food recipients, volunteers, and program sponsors. We have also called each of our Sr. Pack recipients to ensure they make the transition so they won't miss getting a food box."

King said January 2017 was the first month Sr. Pack recipients could access their food through the pantries. King plans to make follow up calls to the seniors who are in transition to make sure that things went smoothly, and she anticipates that some program recipients will be apprehensive to the change.

"Anytime we make a change in a program or in the way our organization provides a service, we do so because we feel that it will bring value to the people we serve," said Jordan. "This

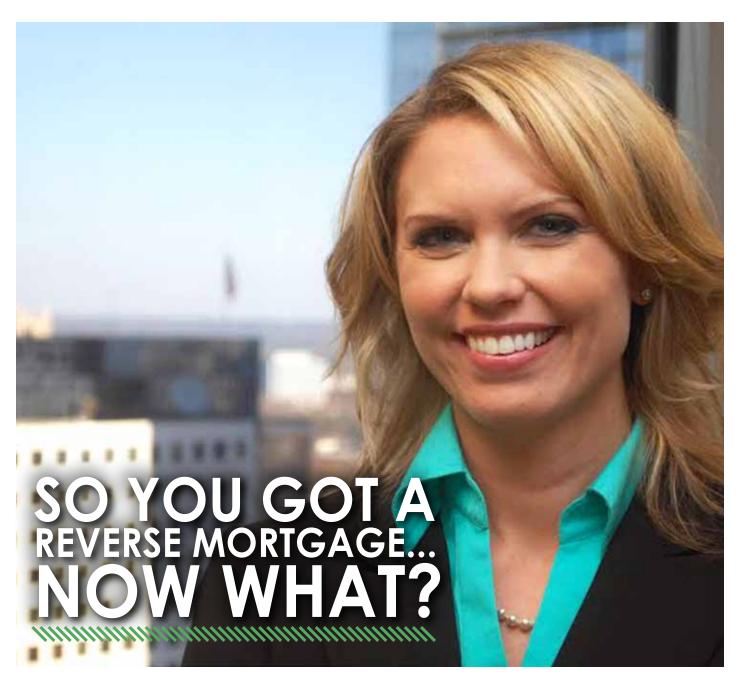
partnership enables our organizations to more holistically serve senior citizens — meeting their needs for transportation, supplemental food, socialization, and better nutrition. We will also be able to serve exponentially more senior citizens through the Senior Food Pantry Program."

The Food Bank of Northeast Arkansas provides hunger relief to people in need by raising awareness, securing resources, and distributing food through a network of non-profit agencies and programs. It provides emergency food assistance to 5,000 individuals each week in twelve counties in Northeast Arkansas, and is a member of Feeding America and the Arkansas Hunger Relief Alliance.

For additional information on the Food Bank of Northeast Arkansas, visit www.foodbankofnea. org. You can also find the food bank on Facebook, Twitter, and Instagram.







By Lauren Appleby Betts, MBA

n the last article I wrote called, "The Power of Reverse Mortgages for Retirement ■Planning," back in December 2016, I touched on how using an "HECM - Home Equity Conversion Mortgage" (another fancy name for a reverse mortgage) -- could help those who are 62 years old and above prepare for retirement and long term care planning.

Setting up the credit line feature sooner rather than later can be a wise way to make sure you have a back-up if you exhaust your life savings. Since then, I have had many people approach me with questions about certain situations that may occur after someone takes out a reverse mortgage, so I want explain what happens in these situations.

Question 1: Do I have to make payments on the reverse mortgage?

No, you do not; however, you do have to maintain your homeowners insurance and property taxes. If you wish to make payments to your lender for the reverse mortgage, you absolutely can.

Question 2: Who owns the home when I get a reverse mortgage?

You own your home. A reverse mortgage works just like a traditional mortgage in that you stay on title. Just remember to keep paying your property taxes and homeowners insurance.

Question 3: Will a reverse mortgage affect my government benefits?

The funds from a reverse mortgage generally do not affect regular Social Security or

Medicare benefits. However, need-based benefits, such as Medicaid and Supplemental Security Income (SSI), may be impacted. We can provide additional general information, but you should contact a financial professional or government benefits specialist about your particular situation.

Question 4: What happens if I decide to sell my house?

Again, a reverse mortgage works just like a traditional mortgage in that when you sell your home, the amount borrowed has to be paid off at closing. Keep in mind, since most people do not make payments to the reverse mortgage lender, the loan balance is accruing interest so the balance could possibly grow over time. Hopefully, your home price will be appreciating along with it. If you sell your home for more than the loan balance, the excess is yours to keep. Remember... with an FHA-insured HECM loan, if the loan balance is more than your home is worth, you DON'T have to pay the excess. After you sell the home, the lender will take the proceeds from the sale as payment on the loan, and the FHA insurance will cover any remaining loan balance.

Question 5: What happens if I go to a nursing

If you are the only borrower, and you move to a nursing home or assisted living for more than 12 months, the loan will need to be paid off. This is usually accomplished through selling your home. If you have someone living in your home who is not listed as a co-borrower or non-borrowing spouse, they will not be able to continue living in the home.

Question 6: What if my spouse dies or goes to a nursing home?

If you are listed as a co-borrower, you continue to own and live in the home - and enjoy all the benefits of the reverse mortgage. If you are listed as a non-borrowing spouse, you will be able to still live in the home, but you may not have access to the line of credit provided by the reverse mortgage.

Question 7: What happens to the house when the last borrower dies?

Your home will be passed on to your heirs. This is just like a traditional mortgage in that the loan balance will have to be paid off. Your heirs have two options:

- 1. They can keep the house and pay off the balance owed. They will not owe more than 95% of the home's appraised value if the loan balance is more than the home value.
- 2. They can sell the house and pay off the balance owed. Upon sale of the property, all remaining equity belongs to the heirs, just as with a forward mortgage. The heirs have periods typically of three months at a time up to 12 months with the lender's approval to sell the property. During this time, the lender or the lender's servicer will want to see the efforts of the family to sell the home. The lender doesn't have a desire to foreclose and sell a property on their own, but if the family is not making any attempts to sell the property and repay the loan, the lender must eventually step in to facilitate the repayment of the loan. The foreclosure will not have a negative impact on your heirs' credit.

Remember... with a non-recourse FHA-insured HECM loan, if the loan balance is more than your home is worth, you and your heirs DON'T have to pay the excess.

Feel free to call me at 870-761-2047 with questions.

3.10% LIMITED TIME ONLY GUARANTEED

For a limited time, Fidelity & Guaranty Life is increasing the initial interest rate for the FG Guarantee-Platinum® 5, a single premium fixed deferred annuity, to 3.10%* for new annuity contracts issued on or after February 6, 2017. This initial rate is subject to change at our sole discretion at any time. This initial rate is guaranteed for the first 5 contract years only and is thereafter subject to change.



870.761.2047 | 603 SOUTHWEST DR. | JONESBORO, AR 72401

rates subject to change *availability changes daily *penalties for early withdrawals may apply. Rates as of 1/30/17 per https://www.fdic.gov/regulations/resources/rates/ Guarantees are backed solely by the claims-paying ability of the issuing insurer 17-0153





By Richard Brummett

tephan Keating knows that all funeral homes offer similar services but feels his staff at Faith Funeral Service in Manila has an edge in more than one category.

"First is price," he said. "Ours is about half the national average for the same goods and services, staffed the same as anywhere else. And then there's mobility. Most funeral homes serve about a 15-20 mile radius. We serve all communities in a 75-mile radius. We will go to that community, to the church or cemetery, and perform the same quality funeral that they pay double for somewhere else without compromising saying their final farewell."

Keating's business partner, Janie Singleton, points out that Faith Funeral Service showed a nearly 20 percent growth rate a year ago, performing 256 family services in 2016 and writing numerous prearranged policies. She thinks the personal connection between staff members and families is a big reason for their success.

"I think we as Americans let people raise prices on everything every year and we just say, 'Okay,'" she explained. "We just keep paying and paying and if we don't watch out, in the next five years we'll be expected to pay \$15,000 to \$20,000 for a quality funeral. We are more streamlined. Even though we are the owners, we work the business. We don't assign it to someone else. We're going to do the best job for you but we're not going to be pushed by some corporate enterprise-owned funeral home. We're your neighbors. We live the same way you do."

Keating said he sympathized with family members who are expected "to make financial decisions on the worst day of their life. They probably only hear about 25 percent of what you say. They've lost a loved one and that's bad enough, but when the prices of a funeral are way out of line, that makes it even worse. Today, funeral costs are excessive and that's why we exist. The purpose of forming Faith

Funeral Service was to address the high costs of funerals that were getting way out of proportion. For the consumer, the concept of value was not there. They were paying \$10,000 for a \$5,000 funeral."

A full list of goods and services offered and their prices can be found at www.faithfuneralservice.net. The office email address is faithfuneralservice@live.com and the business phone is 870-561-1197. Singleton had an extensive business background in manufacturing and mortgage banking before starting her career in the funeral industry in 2008, and she said that knowledge helps her "scrutinize everything we buy, constantly searching for a better price. For example, our caskets are American made, made in Tennessee, and we buy directly from the company.

"But I think a big part of our success is how we were raised. We come from families of farmers, we've worked our entire lives. We know what it's like when there is no extra money. With the turn of the economy, more and more people find themselves in that situation. We provide excellent services for affordable prices."

Keating, the founder and co-owner, worked in the funeral industry for more than 20 years before starting Faith Funeral Service in 2006. He is a licensed funeral director and embalmer in Arkansas and Missouri and said he feels "disposable income is almost non-existent today. You have less money to spend on ball teams, less money to give to churches and to clubs because of financial pressure.

"We didn't come from three generations of funeral directors," he said. "We look at everything and we decide what is the best way for us to do it, the best strategy and way at a cost for every funeral ... to deliver what the family wants. A typical funeral here is probably \$4,500. By buying direct, we save people a lot of money at a time when they are very emotional. We would just hope when the time comes people would call us and talk to us and see what all we can do for them."













Putting the "living" in assisted living.

The healthy, happy and secure atmosphere at Chateau on the Ridge Assisted Living puts the "living" in assisted living for our residents. From a spirited game of chair volleyball to a relaxing afternoon of wine and cheese, The Chateau makes life not just good but great. It's like a touch of paradise in Paragould.



(870) 215-6300 www.MyChateau.org





NEVER TOO .ATE TO LEARN

By Anthony Childress

't's literally never too late to learn. So, if you're 60 years of age or older, dust off that satchel and get ready to hit the books again - for free.

Arkansas State University's main campus in Jonesboro, along with its satellite sites in Paragould, Newport, Marked Tree, Beebe, and Mountain Home, offers courses with no tuition attached to senior citizens. And, you don't have to take exams!

"We have a lot of seniors who take advantage of the opportunity to enroll and take classes on our campus or elsewhere in the ASU system," said Kathy Hogue of the university's Registrar's Office. "It is something we encourage for people who have retired from their careers or the person who never went to college and wants to experience it now."

Qualifying

The requirements for being admitted are no different from any entering freshman. Visit the ASU website at www.astate.edu, fill out the application (which includes a \$15 fee), wait for verification and register for classes at the appointed time for freshmen.

"One of the wonderful aspects of this approach is that senior citizens can pick and choose what they'd like to do in terms of their academic pursuits," Hogue explained. "They can audit classes or take them for a grade. They are able to decide whether to take exams or not. It's really up them."

Judy Cole, a Jonesboro retiree from American Airlines, decided to return to the classroom decades after being a full-time student at ASU in the 1960s. She took Spanish and other courses.

"I really enjoyed being back in the classroom. It was interesting to be there with younger students and people from different backgrounds," Cole said.

Choices

Hogue emphasized that older students have an array of choices when it comes to classes.

"You can take everything from ceramics to biology," she said. "You can be a nondegree student, or decide you want to get a master's in a particular field if you already have a bachelor's degree. The flexibility is one of the chief selling points."

Auditing a class means students are "expected to meet all requirements for a course other than taking examinations and completing formal written papers," according to ASU's Academic Requirements section of the Student Handbook.

Many senior citizen students choose to take exams and submit assignments like other pupils. Cole said she wanted the full experience.

Use Technology

The university's website provides ample information on everything from admission requirements and policies to course offerings and important dates for registration, mid-term and final exams, and more.



RETIRED & SENIOR VOLUNTEER PROGRAM LUNCHEON

March 7, 2017 at Noon

Are you 55 or older?
Do you volunteer in your community?
Would you like to volunteer,
but don't know where to start?
If the answer is yes...

YOU'RE INVITED!

You are invited to join us at the NEA Food Bank for a Retired and Senior Volunteer Program Luncheon. This program is funded through the Corporation for National and Community Service, and provides benefits and opportunities for senior volunteers.

We hope you are able to attend.

NEA FOOD BANK 3414 ONE PL. JONESBORO, AR 72404

PLEASE RSVP TO BETHANY BATCHELOR BY MARCH 3, 2017 870.347.3457











By Caitlin LaFarlette

or the best steak in Northeast Arkansas and drinks to die for, head over to Doe's Eat Place and enjoy a night of perfect food and atmosphere.

Doe's Eat Place began in Greenville, Mississippi, in 1941 when Dominick "Doe" Signa and his wife Mamie opened up a honky tonk that sold fish and chili. When a local doctor began coming for a home cooked meal, Signa whipped him up a steak and soon the doctor brought in more friends for the delicious fare. Signa eventually closed the honky tonk and focused on the "eat place." The original restaurant spawned others in Kentucky, Louisiana, Northwest Arkansas, and recently, Jonesboro.

The atmosphere of Jonesboro's Doe's is one I instantly felt relaxed in. The wooden bars, lounge area, live music and industrial style lighting created a comforting Southern feel, yet something about it was stylish and classy. It's the type of place you can go to in a t-shirt and jeans after a day of work, or get dressed up with your friends for a girl's night. And the extremely friendly and helpful wait staff will make it so you never want to leave. Even before ordering my

food I knew this would be a long, fun evening. I'm not much of a meat-eater but I do love steak. I ordered the sirloin, medium rare, and can honestly say I've never had anything like it. The steak was more than an inch thick and bigger than my head, and my knife cut clean through it without any trouble. There was no need for a steak sauce, and really no need for the side of potatoes and salad because you can make a meal out of just the meat (which is what I did the next day for breakfast ... and lunch). General manager Tiziana Bowers said the cooks know what steak belongs to each guest, ensuring they are cooked just right.

Before the main course even came out I treated myself to tastings of Doe's various appetizers: crab bisque, traditional tamales with chili, fried and grilled shrimp, and some good ol' New Orleans gumbo. There's no way to choose which was better. The bisque was creamy, wellbalanced and savory, with the right amount of crab flavor. The beef tamales and chili, while just a tad too spicy for my own tongue, were hearty and made the way real tamales should be (and they have been made the same way at Doe's since 1941). And the shrimp? I could have had nothing else for the night and been happy. The fried shrimp didn't have a heavy feel to it; it

was tender and flaky and not greasy at all. The grilled pieces were even better and had a bit of a kick to give them a powerful taste, even dipped in cocktail sauce.

I was just as impressed with the bar selections. Jonathan Drum, director of beverage services, said he changes up the bar menu every two or three months to stay in season with fruits used in drinks.

"Doe's is known for their steaks but they don't really have a set bar menu," Drum said, adding he wants to work to make that different. Drum travels to larger cities, makes note of trends in those bars, and brings them back to NEA to create a truly unique experience at the restaurant. He also makes his own liqueurs, such as banana and blackberry, to add to the adult beverages. I had never had a cosmopolitan until eating at Doe's, and the Blood Orange Cosmo Drum served me with fresh fruit was a drink I will definitely come back to.

Doe's Eat Place has it all: good food, music and atmosphere, making it perfect for families or a night on the town. This is not a place you want to miss out on!



10 IS IMPACTIN



Deadline to nominate is **APRIL 15, 2017**

Nominations can be submitted on premiere-magazine.com or emailed to graphics@mormediainc.com

Top nominees will be featured in the June issue of Premiere.

NEA COOK Sathan

Nathan's Yummy Reuben Sliders

8 slices of rye bread, cut in half

(I used Provolone but Swiss works, too)

Thousand Island dressing

1 bag of coleslaw mix

Butter

- Slice all the bread in half and butter one
- Shake garlic powder on one side.
- Place 4 (8 halves) slices buttered side down in a glass 9x11 pan.
- the dish
- Add shredded corned beef to the top of the bread
- Add small amount of sauerkraut to the top of each piece of bread
- Stack cheese on top of the sauerkraut (go big, this is yummy)
- Add raw cabbage/coleslaw mix to the
- Finally, add the other 4 slices (8 halves)

Bake 15-20 minutes covered at 350 degrees, checking to see if the cheese is melted.



- 1. Occupation/Family: I am a 6th-grade student at Visual and Performing Arts in Jonesboro. I live with my mom, Jennifer, and my puppies, Hope and Joy. My dad, Jon, and step-mom Shannon live in Florida with my step-sister, Brooke. My older brother Michael and his family live in New York.
- 2. How did I learn to cook? I grew up in Buffalo, New York, around an Italian family. We spent a lot of time in the kitchen. My family made it fun and we were encouraged to try new things all the time.
- 3. What is your favorite dish to cook? Surprisingly, it's a squash and zucchini pancake my aunt taught me to make, or brussel sprouts with bacon and mushrooms, with a tiny bit of balsamic vinegar. I know, I'm weird.
- 4. Funniest/worst cooking disaster? I was auditioning for Chopped Jr. and I had to put a few videos up on YouTube. I was making Asian won tons with my mom and we used the wrong pan, so everything stuck to the pan. We had ONE won ton work correctly. I was so excited I picked it up and dropped it. The dog ate it.

- 5. What advice do you have for other kids wanting to learn to cook? Ask your mom or dad to let you try new things. Read the directions, and then try something you think sounds good. It may be yucky, it may be great. Just keep trying.
- 6. What do you want to do when you grow up? I love cooking for friends. I want to go to school and open a restaurant called "The Neighborhood" with long tables and let everyone come sit and eat together.



LARRYS AUTO SALES NOTE: STATE STATE

IT'S YOUR LUCKY DAY!

WE HAVE OVER 350 VEHICLES IN STOCK, OVER 100 OF WHICH
ARE PRICED \$4000 OR BELOW!



'03 Chevy Impala
UNDER \$4,000

'02 Chrysler Town & Counry
UNDER \$4,000

'01 Pontiac Aztec
UNDER \$4,000

'02 Ford Stepside 2wd

SELECT THE VEHICLE THAT'S RIGHT FOR YOU, PUT IT ON LAYAWAY, AND USE YOUR TAX REFUND
AS A DOWN-PAYMENT TO GET IT OUT!

CARS TRUCKS RVS MOTOROYOUSS CONSTRUCTION EQUIPMENT AND MORE

3 MONTH/3,000 MILE DRIVE TRAIN WARRANTY* CONVENIENT LAYAWAY
350+ VEHICLES NO INTEREST FINANCING
LOW WEEKLY PAYMENTS WITH YOUR DOWN PAYMENT
*SOME EXCLUSIONS APPLY *SEE DEALER FOR LAYAWAY DETAILS

LARRY'S AUTO SALES

HIGHWAY 49 NORTH - ACROSS FROM MONROE - 870.239.9328 #2 - HIGHWAY 49 NORTH - AT THE CITY LIMITS - 870.215.0320 LarrysAutoSalesOfParagouldinc.com f



By Tiffany Napier

have a lot of fan favorites when it comes to home decor stalking, but Elle Decor hit the Larget with style stealing trends for the new year. Let's break down the highlights in Elle's predictions, and I'll give you my two cents, of course.

First, color is back ... oh, how we've missed you! 2016 was a sea of gray and monochromatic, and, frankly, I'm ready to move on. Yes, it is fabulous and sophisticated, but maybe a bit of a snore? Elle Decor Magazine (article links below) is giving the green light for the color comeback, along with patterns, faux finishes and more.

The color of the year is "greenery" or bright green. I feel like that's a revolution of some sort but exciting nonetheless. We saw shades of emerald in 2016, but neutrals were raging. This shade of greenery is a bit reminiscent of the early 2000s when lime green reigned supreme. Pantone calls it a "representation of refreshment and revitalization." I'll take it. I'm a member of the monochrome rebellion this year. I adore the sophistication of the monochrome era, and I will NEVER forsake black, white, or gray, but let's display a little freedom, lifestylers!

A bit juvenile but part of the neutral rebellion are butterfly prints. I think this trend will apply more to the clothing industry. Whimsical prints are great, but let's be careful what room we exercise this trend in. I visualize entry accent walls, an office ceiling perhaps, but don't commit

in focal rooms ... not to butterflies, at least. I think butterflies, specifically, will be out the window in a hurry on the home design front, but I do support a splash of pattern or "happy motif." My conclusion to Elle's theory: Butterflies may see a hot minute.

Detroit, Michigan, is a trendsetter? I'm all about metro, but Detroit is a brave inspiration for home trending. I doubt an uptick in the art district is going to dictate home decor trends. No offense, Detroit. I admire your growing populas and cityscapes. In contrast, if designers produce good trends, anywhere, the world will soon follow. In the words of native Kid Rock, "Cars and rock-nroll. Not a bad combo."

Number four on Elle's top ten home trends: Mixed Patterns. Honestly, Elle, you are speaking my love language. Mixed patterns have never phased out, for me. However, mixing the appropriate patterns does take some expertise. If you are not good at mixing patterns, don't do it alone. Even if you think you know, get a second, preferably professional, opinion.

Faux finishes are next, and we've seen this coming. Southerners are notorious for using raw materials ... kudos to us! I've seen a peeka-boo of some of these trends prior to the new year, and the texture and visual interest in faux finishes will not disappoint. Faux fur, marble, leather countertops, quartz, manufactured flooring ... it's all on the list. I support this trend wholeheartedly. Keep it coming!

Texture, Texture, Texture. The fabric introductions this year have dimension and character with quilted looks, layers and pleating. It's a flashback with a perfected touch. I've always compared home furnishings to art. Visual interest plays a role in the presentation of your home, and texture is in the forefront of style. Splurge on a luxury fabric, choose a style that's outside the box, go for that stand-out stitching on the seams of your furniture, or add a metallic embellishment. Oddity is the cool kid on the block.

"Navy is the new black," they say. Black is a classic, but so is navy. Black screams bold, chic and timeless and navy often gets stuck in the nautical or traditional zone. Do I think navy will replace black? No, never. Do I think navy is a good color? It depends on how you accessorize it. Navy cabinets with gold hardware or a navy sofa with bold printed chairs or solid, bright colors (red, orange, or even "greenery") can really hold their own. Often, picking an accent color is a difficult commitment. Navy is a safe bet to diversify your decor while assuring longevity. A classic color never goes out of style.

I'm combining the next two trends: Artisanal instead of DIY and raw whites. I think this is an interesting comparison because DIY is not necessarily art. The true translation and work of an artist, a craft, can never be duplicated. It doesn't come with an instructional. That's the beauty of art. Don't waste your money on materials if you cannot duplicate a professional look. In transition, raw whites give appreciation







to a hand craft ... a one of a kind, raw form in all its splendor.

Lastly, fold up appliances and rooms are, apparently, on the horizon. Retractable or hide-away appliances aren't a new concept, but the introduction of fold up kitchens and rooms, as Elle suggests, is an interesting concept. My theory is the goal to "preserve square footage" is counterproductive, as anything occupying the space will obviously have to move to fold out the desired room. It seems like a lot of work, but if you rarely or never use a kitchen, it might prove functional and visually pleasing. For landscape design or recreation, a fold up park, for instance, would be complimentary, seasonally.

Thanks for taking a stroll through the future with me. For the original concepts and illustrations highlighted in this article, check out the following links on our home blog, livhomedesign.com. Maybe we'll agree. Or not? Indifference is where inspiration begins, right? Here's to 2017!









was in college full time, raising a little boy as a single parent, but I wanted desperately to find someone to settle down with. When my sister decided she would make me an online dating profile, I picked a few pictures for her to upload and wrote a short description of myself.

I started getting responses and one guy was very persistent, sending me three messages. I decided to message him to say I wasn't interested and he told me he appreciated that I responded and said I had a very cute son. Of course, I had to say thank you and we struck up a conversation about my son, Jonah, which turned into a phone call and a week of talking non-stop.

In a short time, I knew I really liked this guy. The problem was I had never met him! We agreed to meet at a public place during daylight hours and I can never forget the first time I saw him. Puneet was the epitome of tall, dark, and handsome! Our date consisted of Subway sandwiches and sitting on a park bench; it was one of the best first dates I had ever had.

He was an intelligent guy who left India to come to a small university in Jonesboro in the hopes of earning a computer science degree. We talked about that and everything else under the sun, and began dating exclusively. We started talking about marriage after one month of dating and were married less than a year after meeting. When you know, you know! We planned a big wedding at the beautiful Big Creek Manor in Bono and many of his family from India as well as my family attended.

It's still so funny to me that two people from completely opposite ends of the world would meet on a dating website and ultimately fall in love and get married. Online dating doesn't work for everyone but I am so thankful it.











GET RICH with Richard Brummett

ometimes, when I'm watching the news reports on television, all I can do is lean back, shake my head and think, "I've lived too long."

I know times change and societal habits and mores are altered with each coming generation -- old people survived Elvis, The Beatles and miniskirts -- but the people in charge during this day and age make me wonder if the theory of evolution should be changed to one of devolution. I think we're going backward.

When I was a kid, if there happened to be some strange-acting person residing in the neighborhood any number of mothers would caution all of us boys to stay away from his residence in a community-wide effort to raise us right. "Now, Mr. Jenner down there, he likes to dress up in ladies clothes and wear high heels and act funny, so you boys don't go down by his house. You go straight to the ballpark and come right back and don't go trying to see what he's up to."

Today, Mr. Jenner is given a trophy and named Woman of the Year. I rest my case.

Along the same lines are these people who want to protest any-and-every-thing because it "hurts their feelings." They're offended or insulted and they want "safe places" where they don't have to listen to criticism or hear that maybe, just maybe, they're wrong about something.

Words are just words and everybody has a bunch and when they start letting them come out you are bound to hear something you don't like before too long. When I was young, if you went home and told your parents that the coach yelled at you or said you were the worst player he'd ever seen, your father would say, "Well, you can quit and get a job."

"No thanks, Dad," you'd say, "I'll tough it out" and that was the end of the conversation. Today we go the school board, try to sue the coach and demand a public apology.

Growing up as a ballplayer in my day is probably the best thing to happen to me as far as developing a thick skin and a healthy sense of humor goes. "Dugout humor" is what we called it, and if you couldn't take some slams regarding your performance or appearance or anything else about you or your family or your girlfriend, then you'd best not be dishing out any criticism of others. Ballplayer humor is biting and caustic and you have to accept it for what it is.

A few weeks back my co-workers staged a semi-retirement party for me, and family and friends were invited to recall or make up stories designed to embarrass me. It was all in good fun and, thankfully, longtime friends understood that I knew enough stories about them, too, and everyone was pretty kind.

Days later I was telling anyone who cared to listen that some of the funniest lines I have ever heard were directed at me and my age, and instead of crying and seeking shelter I laughed as hard as anyone.

Once, while playing Church League softball, I was on base when the final out of the inning was made. Teammate Terry Austin yelled across the diamond toward our dugout, "Somebody bring Richard's glove. It's the one autographed by Moses."

I found that pretty amusing and just had to live with it. At my party, Terry also informed guests that I might have helped write The Old Testament.

Another time I was traveling to a tournament with some guys and Jim Allensworth, who had gotten the team together for the weekend, informed us that we were all going to pitch in to pay the entry fee and how much each person's share would be.

Justin McCormick asked, "What's Mr. Brummett going to pay with? Beaver pelts?"

And yet again, on the softball field, I was playing on a Senior League team full of old-timers when a new player named Lomer Turney showed up. My teammates did not know that Lomer and I had been acquainted for decades, once having played basketball together. When one of them began to introduce us, he said to Lomer, "Do you know Richard Brummett?"

Lomer answered, "Well, I know a Richard Brummett ... but he don't look like that."

Now that's funny, and my safe place is in knowing that laughter is good for the soul and spirit, regardless of how old you are.



2017 Kids' Events

1, 8, 15, 22, 29 **Story Time**

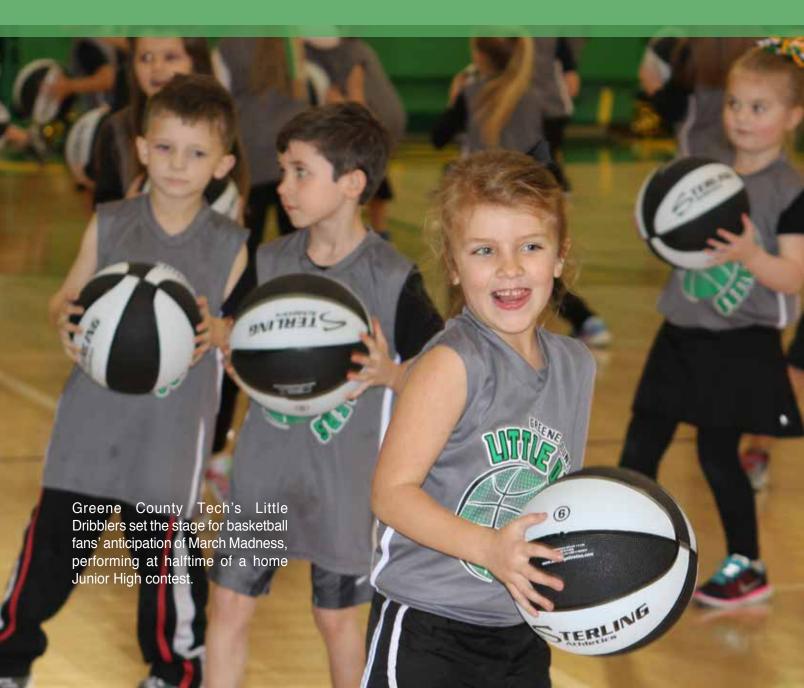
When: Wednesdays, 10:30 AM Where: Greene County Library, 120 North 12th Street, Paragould Info: www.mylibrarynow.org

18 **Bird Feeder Treats!**

When: Saturday, 1:30 - 3:00 PM Where: Crowley's Ridge Nature Center 600 E. Lawson Rd., Jonesboro, AR Info: www.crowleysridge.org

21 **Pete the Cat Party**

When: Tuesday, 10:30 AM & 2 PM Where: Jonesboro Public Library Info: www.libraryinjonesboro.com



March Events Calendar

What: Hansel and Gretle

When: March 3 & 4, 7:30 PM March 5, 2 PM Where: Collins Theatre, 120 West Emerson Street, Paragould

Info: The Greene County Fine Arts Council will present, "Hansel & Gretel." Tickets are available online at www.gcfac.org and at the door. For more information check out the organization's Facebook page.

What: 12th AMMC Foundation Gala When: Saturday, March 5, 6 PM-12 AM Where: Paragould Community Center at 3404 Linwood Drive

Info: Enjoy a one-of-a-kind experience with exquisite food and drink, fascinating company and a band that will get you out of your chair and out on the dance floor. Tickets for the gala are \$250 per person, with reserved seating available. Corporate sponsorships are also available. For additional information or to purchase tickets contact Teresa Vangilder at The Foundation at (870) 239-7077.

What: Opening Reception

When: Thursday, March 9, 5-6:30 PM

Where: Bradbury Art Museum

Info: Join us for the opening reception of Jessica Green: Quiet Work, Shea Hembrey: Cycle, Adam Hogan: Silent Forest, Linda Williams Palmer: Champion Trees, John Salvest: Arboretum and Jennifer Steinkamp: Judy Crook 5. Exhibitions and opening reception are admission free and open to the public.

What: Traxxas Monster Truck Destruction Tour When: Friday, March 10, 7:30 PM

Where: ASU Convocation Center

Info: The Traxxas Monster Truck Destruction Tour is the fastest growing monster truck company in the industry since its inception in the fall of 2009. Ticket prices for this event are \$43 for VIP Seating, \$29 for reserved seating, and \$19 for children ages 2-11, and \$24 for General Admission. There will be a Pit Party from 6:00 PM-7:00 PM. Pit Passes will be included in VIP tickets and will be \$10 for anyone else.

What:Third Coast Percussion

When: Saturday, March 11, 7:30 PM

Where: The Fowler Center

Info: Hailed by The New Yorker as "vibrant" and "superb," Third Coast Percussion explores and expands the extraordinary sonic possibilities of the percussion repertoire, delivering exciting performances for audiences of all kinds. Formed in 2005, Third Coast Percussion has developed an international reputation with concerts and recordings of inspiring energy and subtle nuance. Info: 870-972-2781 or yourfowlercenter.com.

What: Ag for Autism, 6th Annual Bracket Bonanza When: Tuesday, March 14, 6 PM

Where: ASU Centennial Hall

Info: A ticket gets you fantastic food with an incredible silent auction plus a chance to win \$3,000 cash, and the gratifying feeling that you helped local families dealing with autism receive much needed therapy for their children.

What: Pancake Day

When: Saturday, March 12, 6:30-11 AM Where: Saint Mary's Catholic Church Hall,

220 N. 2nd Street, Paragould

Info: Show your support for the Paragould Kiwanis Club and enjoy a pancake breakfast. \$6 for Adults and \$3 for Children under 5.

What: Vince Gill

When: Friday, March 17, 7:30 PM Where: ASU Convocation Center

Info: Vince Gill will bring those 40 years of playing music and perform new songs and his mega hits during an Evening with Vince Gill. This will mark the first time Gill has performed a full show at The Convocation Center. Tickets for an Evening with Vince Gill went on sale Friday, February 3, at 10:00 a.m. To purchase tickets in person go to the Convocation Center Central Box Office, order by phone at 870-972-2781 or 800-745-3000, or online at Ticketmaster.com.

What: KASU Bluegrass Monday

When: March 27, 7:00 PM

Where: Collins Theatre, 120 West Emerson Street,

Paragould

Info: Featuring Chris Jones and the Night Drives. Tickets are available online at www.gcfac.org and at the door. For more information check out the organization's Facebook page.

What: Third Coast Percussion

When: Tuesday March 28, 7:30-9:30 PM

Where: The Fowler Center

Info: The Department of Music at Arkansas State University presents the 2016-2017 Faculty Recital Series in Fowler Center's Riceland Hall. This program is free and open to the public. For more details about this concert or any other A-State music event, one may contact the Music Department at (870) 972-2094.

What: Live United with the Stars When: Thursday, March 30, 7 PM Where: ASU Cooper Alumni Center

Info: This signature event will feature a presentation by Miss America 2017, Savvy Shields. Heavy hors d'oeuvres will be served. All proceeds benefit the programs of United Way of NEA. Tickets available now! Call 870-935-3658 for more details.

What: Ultimate Oldies Show

When: March 31, 7:00 PM Where: Collins Theatre, 120 West Emerson Street,

Paragould

Info: Featuring Music of the '50s, '60s, and '70s. General Admission is \$15. Advance tickets available at PostNet and Ignited Gifts or call 870-215-2253. Reserve seating is \$20. For reservation call 870-215-2253.

> To have your calendar items included in Premiere Magazine, email information to:

graphics@mormediainc.com

Recurring

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

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

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

Second Wednesday of every month: St. Mary's Spaghetti Dinner, 11 AM-1:00 PM Admission is \$6 for all you can eat spaghetti, salad, garlic bread, dessert and drink. At. St. Mary's Catholic Church in Paragould.

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

Second Thursday of every month: The Memory Cafe, support group for those having memory issues, dementia or Alzheimer's at 1:00 PM at the Senior B.E.E.S. Center, North 12th St. in Paragould.

Second Thursday of every month: Alzheimer's Support Group with the Alzheimer's Arkansas Association and Home Helpers Senior Care, 1:00 PM at Chateau on the Ridge.

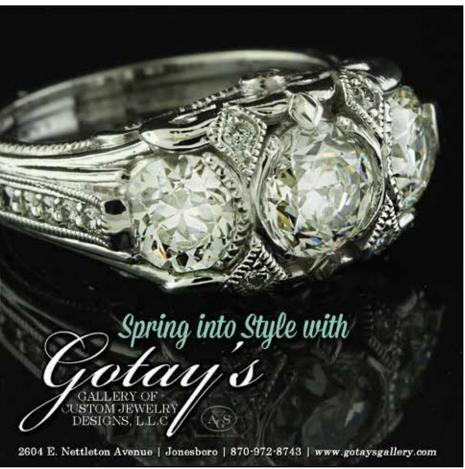
Third Monday of every month: Greene County Retired Teachers Meeting, 11:30 a.m. at Grecian Steak House. All retired Greene County school personnel are invited.

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

Third Friday of every month: Paragould Young Professionals Lunch, noon, at rotating sites

Every Thursday: Alcoholics Anonymous, meets at noon in the Welcome Center classroom at Paragould First United Methodist Church. The group is open; but court slips will not be signed. Meetings are free. For information contact Lynn at 419-350-1275 or the church at 870-239-8541. The church is located at 404 West Main Street.





HAPPENINGS



MARMADUKE ART CON

Marmaduke High School students attended the Fifteenth Annual Hemingway Pfieffer Student Art Contest at The City Market in Piggott on February 4th. Right to left: Julie Foster, Sophie Weatherford, Tessa Brown, Whitney Judd, Jasmine Franklin, Garrett Mullins, Faithlyn Walker, and Mathew Jones. Not pictured are Ashley Sheridan and Cory Stanfill.



C HEALTH SU

Arkansas Methodist Medical Center and community leaders recently met for a "Community Health Summit," the culmination of a months-long Community Health Needs Assessment launched by the hospital earlier this year. "We initiated the Community Health Needs Assessment with the goal of identifying significant health needs, priorities, goals, and objectives," said Lana Williams, Chief Nursing Officer at AMMC. "It is our goal to use what we have found to provide the foundation for improving and promoting the health of each community member." A Community Health Needs Assessment (CHNA) is a systematic collection, analysis, and dissemination of information about the health of the community. The assessment with its actionable road map is expected to be finalized by May 2017.



CFO OF HE YEAR

Harry Hutchison, vice president and chief financial officer at St. Bernards Healthcare, has been recognized as "CFO of the Year" by *Arkansas Business*, a weekly publication that focuses on business news within the state.

A native of Memphis, Hutchison has served as the chief financial officer for St. Bernards since 2005.

During his 37-year career in healthcare finance, Hutchison worked with Methodist Health in Memphis and with hospitals in Greenwood, Mississippi, and in El Dorado and Paragould in Arkansas before coming to St. Bernards.

He holds fellow status in the Arkansas Chapter of the Healthcare Financial Management Association and is a recipient of the HFMA Founders Medal of Honor.

Hutchison and his wife Laurie Ellis Hutchison have three grown sons - Danny, who works as an engineer with City Light, Water and Cable in Paragould; Richard, who is an engineer with National Grid in New York City; and Andrew, a submarine officer in the U.S. Navy. They also have two grandchildren, 6-year-old Luke and 3-yearold Lorelai.

ENGAGEMENTS/WEDDINGS



Swann-Shipman

atie Swann and Bobby Lee Shipman were wed in Gatlinburg, Tennessee, in a March ceremony.

Katie is the daughter of Andy and Charlotte Swann of Jonesboro.

Bobby's parents are Bob and Laura Shipman of Brookland.

Photo by Rhonda McKinley of Shades of Life Photography



DePew-Cook

everly Ann DePew and Matthew Franklin Cook of Paragould announced their plans for a late February wedding.

Beverly is the daughter of the late Randy and Pamela Myatt. Matthew is the son of Anthony Cook.

The wedding was to be a small, intimate ceremony with family and close friends on Feb. 25, with each attendee transported by boat to the location.



BIRTHS



Ali Suzanne Lindsey

en and Whitteni Lindsey of Paragould welcomed a daughter, Ali Suzanne Lindsey, to the family in December.

Born December 18, 2016, at NEA Baptist Memorial Hospital, Ali Suzanne weighed 7 pounds, 4 ounces and was 21 inches long.

Photo by Lesley Hobbs Photography



Kylie Renae Hope Rhodes

essica Rhodes of Cardwell announces the birth of a baby girl, Kylie Renae Hope Rhodes.

Born January 7 at Poplar Bluff Medical Center, the baby weighed 5 pounds, 2 ounces and was 18 inches long.

Siblings are Kelby, Grace, and Maci Rhodes. Grandparents are Bobby and Mary Rhodes.

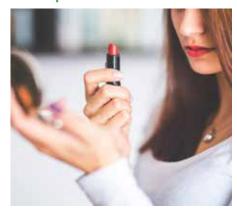
Stay Tuned What's instore next month

Autism Awareness



The month of April is all about Autism Awareness. Read about autism awareness and acceptance in our next issue.

Makeup Advice



Don't miss our new Makeup column that teaches you all about the latest trends! Learn new tricks on how to apply your makeup.

Restaurant Review



Looking for a new place to eat? Check out what one of our writers has to say about the delicious food at Lemonade House Grill in Paragould!

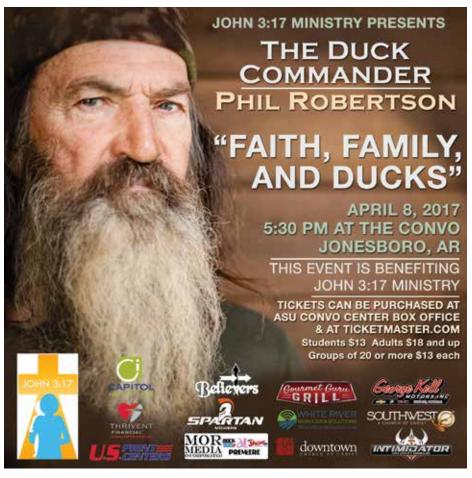


EARN INTEREST WHILE SAVING FOR **MEDICAL EXPENSES**

Centennial Bank's Health Savings Account (HSA) is for individuals with a high-deductible health plan. Centennial Bank's HSA is sure to help with your healthcare expenses.

OPEN YOUR HSA AT A NEARBY BRANCH TODAY! 300 W EMERSON ST, PARAGOULD • 870-215-4888

MY100BANK.COM | A Home BancShares Company | Member FDIC





WE ARE HIRIG

JOIN THE NEW ANCHOR
EXCELLENT WAGES & BENEFITS
RAPID GROWTH/ADVANCEMENT OPPORTUNITIES
ADVANCEMENT OPPORTUNITIES
FAMILY OWNED
NO LAYOFFS IN 50 YEARS
FAMILY FRIENDLY SCHEDULES AVAILABLE

APPLY NOW AT WWW.ANCHORPACKAGING.COM/CAREERS PARAGOULD MARMADUKE JONESBORO