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Kayla pursued her career in aesthetics at Hair Tech Beauty College and she recently attended an Eminence Organics Skin Care class to continue her education.





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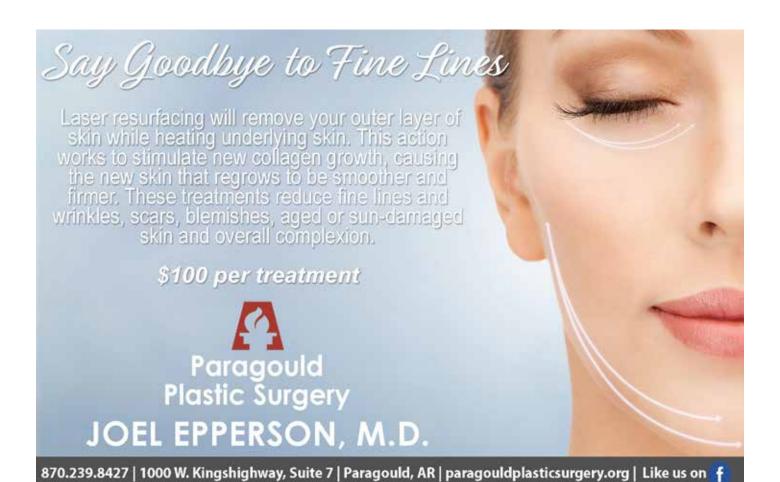
JANE IREDALE

Great Shape Contour

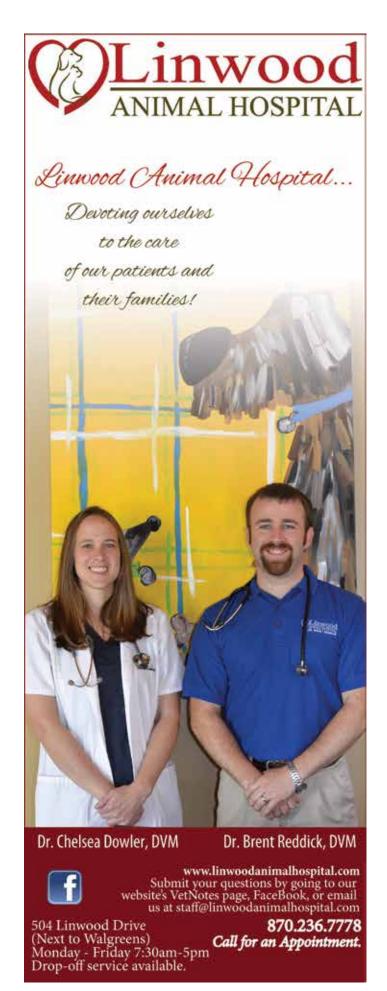


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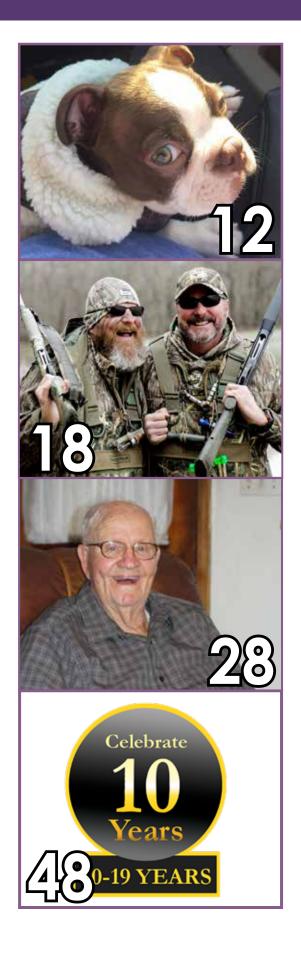
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From The UBLISHER...

thought the February edition was PACKED, wait till you see this edition! Two special sections and lots of our regulars have packed March with something for everyone. From outdoors to stories in the comfort of the indoors to so many Good Happenings and the people making them happen you are going to want to crawl in a hammock and read cover to cover.

If you are an outdoorsman, you will love the story behind Bob and Archie of BOOMTIME and then set the DVR to tune in to the show for faithful adventures. Chuck Long admits to a longstanding love in his Outdoor column. Spring Break is around the corner and Jennifer gives you some ideas to get out and experience the low or no cost activities right around home.

Speaking of outdoors, don't miss the updated information on the local Farmer's Markets and get ready to enjoy the fruits of the local gardeners. Keeping with farming, Caitlin brings us the annual Farm Family Award local recipients: The McGaugheys and the Pigues.

You will love our second article in the local artist—NEA Arts feature: Mandy Maxwell Mooneyham and the premier of our Premiere Pet of the Month—Gizmo! Then sit back and enjoy the stories of decades of service of local businesses in our special section, "Decades." These businesses have survived and thrived by keeping their customers happy and dedicating their services to the communities they serve. We say "Shop Local" all the time; you will read many reasons why you should do just that....Shop Local with them!

Our quarterly NEA Senior section will have you entertained with stories from the "Tale Spinner" and see who was crowned 2018 Valentine Royalty, plus lots of advice on a happy, healthy active senior lifestyle.

I told you we are packed! 2018 is ramping up and we look forward to bringing you so much more this year, so get ready to read more reasons why you want to Shop Local with our Premiere Awards in upcoming issues and, of course, more of the "Good News and the People who are Making it Happen."



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ST. JUDE S'TRAVAGANZA

7 t. Jude S'travaganza was a huge success! Generous donors have helped gather some 700 silent and live auction items including jewelry, artwork, vacation packages and much more. Proceeds from ticket sales, silent auctions, and donations have totaled \$522,000 for St. Jude's Research Hospital! This massive donation will go toward saving the lives of children that suffer from life threatening diseases. This year's donation has put the total amount of donations from annual St. Jude S'travaganza events over \$5,000,000!





























POCAHONTAS

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Our Hometown Store is locally owned and operated by members of our community. Sears Hometown Stores have been serving customers in Paragould and Pocahontas for over 40 years.

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SPRING BREAK IS COMING WHAT ARE YOU GOING TO DO?

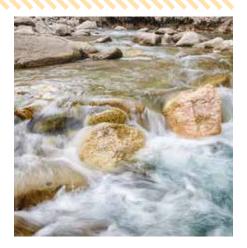
By Jennifer Delong

know it doesn't seem that way with all the snow and ice, but spring break is on Lits way. Not everyone can afford a trip to a tropical island but you probably can do a day or two somewhere close by. Some of the best memories I have with my children are visiting local fairs and concerts, taking picnics or just taking advantage of free classes to learn something new. Grab a tank of gas and an explorer attitude and go seek out adventure.

Visit the website www.arkansas.com and look under events. There are tons of local FREE events, fairs, festivals and culture to be found. Here are some simple suggestions to get you started.

• Bull Shoals - White River State Park offering programs, cruises, activities, Dutch oven cooking and birding tours during the week of spring break. If the ride is too far, check www.arkansasstateparks.com and visit something a little closer to home. Pack a tent, or stay in a cabin. Hike a new path, swing in a hammock and read a good book. Make a long day of it with a picnic and some fishing.

- The Ozark Folk Center, located in Mountain View, is offering some very interesting classes including Sheep to Shawl, Beginning Blacksmithing, Broom Making and Beginning Knife Making. Classes are from March 12-16.
- If you're a Jonquil, (have the kids look that word up) then join the celebration in Washington State Park, March 16-18 in Washington. The three-day free festival welcomes spring with thousands in attendance. (Parking is \$5)
- Visit Hot Springs and stop by Garvan Woodland Gardens for its Tulip Extravaganza. More flowers than you care to sneeze at will be displayed.



- · Davidsonville in Pocahontas offers a twoday camp for kids ages 8-12 to explore the park. Live the life of an 1800s' school kid, play games and more. There is a cost, but you can find out all about it by calling 870-892-4708.
- Make your own Foodie tour. Visit places like Yelp or Google and map out the best restaurants in your area. Make a path and celebrate the best of each restaurant. Order an appetizer at one place and everyone share it, then visit a pizza place for a unique or famous slice. Order a fun smoothie, or splurge and get a huge basket of fries. Compare notes and see what most people like the best. If everyone shares each item it's not so expensive. End the day in Memphis walking along the Mississippi River and rest in the rocking chairs on Beale Street Landing.
- Camp in your own back yard. Leave the tablets inside and enjoy the adventure your yard can bring. Start a garden, make a family project, play some outside games. Splurge a little at night and cuddle up with the tablet for a movie under the sleeping bags. Something about S'mores on a home fire makes everything fun.
- Volunteer. There are hundreds of places in our area that need volunteers. Pick something that is near and dear to your heart and use Google or your local chamber of commerce to help you find a local charity. Call and ask how you can help.
- Let's not forget the library or museums in our area. Most libraries have youth programs that are quiet exciting and Mom and Dad can sneak off in quiet and enjoy a good book.

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s far as I can recall, fishing has always been on my mind. Though I cannot remember those early years, there are family pictures that provide evidence of an early affinity for casting a line. Snapshots of me with a line in the bathtub or in my dad's water jug provide concrete evidence that the thought of putting a hook in the water has always been there.

Rumor has it I was a pest when it came to fishing. I may vaguely remember begging, pleading and incessantly asking to be taken to the water. The desire to cast a line often overcame good sense and I can remember my granddad telling me he would take me, but we had to let the temperature get above freezing.

Grandmother Long was often the one that would end up taking me to the ditch bank or bridge, after a short time of digging worms in the chicken pen. Our fishing destinations included the scenic Dry Cypress Creek, Eight Mile Creek or the beautiful, milk chocolate waters of Locust Ditch. With a coffee can filled with dirt, fresh worms from the chicken coop and a Zebco 33, I was content for hours.

At that time species nor size mattered. "Fiddler" size channel cats were a target to provide food for the table but all species and sizes provided a tug on the line. Polly cat were often eager to grab the hook and drum and carp also seemed to be fond of a big glob of worms. The pollies were sometimes

returned to the water, but the drum and carp often went home with us and were pressure cooked to make fish cakes.

The early start made the passion strong and I wanted to be out on the water any time I had a chance. When I turned 13, Dad made me make what I thought was a huge life decision. It was time for baseball signups for Jr. Babe Ruth and I had to choose baseball or fishing. If I chose baseball we were committed and it would take away time from our fishing trips. I decided to let my friends have the baseball diamond and I took the cypress trees and lily pads. I liked playing second base and I guess I missed out on some great games, but I preferred the challenge of largemouth, crappie and bluegills over grounders and fastballs.

That simple decision shaped my life because here I am almost forty years later still wanting to be on the water each chance I get. My career followed that path as well and I get to talk fishing and hunting on a daily basis. My mom says she thought I would grow out of the "fishing" stage, but the desire to be out there is as strong now as it was when I was on the ditch banks of Locust.

There are lots of kids today just like I was years ago, needing guidance to the riverbank or pond levee to foster a passion for the outdoors. I often hear about the faults of today's youth, excuses for their behavior, and that they are different than they used to be. I disagree. I have seen the faces of



numerous kids light up as they made a cast, caught a fish and enjoyed the outdoors. In those faces, I have seen very, very few that had anything but a fresh gleam in their eye and a wide grin as the floater went under, a fish began to pull, and a passion was ignited.

Get out this spring and take a kid fishing. He or she might be the next one that truly follows it with a passion and spends their life trying to introduce others to God's great outdoors. I hope to see you out there!





CHUCK LONG Regional Education Coordinator Northeast Education Division Arkansas Game and Fish Commission

MEET GIZMO

PREMIERE PET OF THE MONTH -SPONSORED BY HOUNDS' HIDEAWAY-

is name is Gizmo Lopez. He was born on September 10, 2017, and is a Boston Terrier. Gizmo's favorite snacks are dry duck treats and his favorite things to chew on all day are stuffed animals. As far as activities go, he loves taking walks with his mom, Maria, and his two human sisters. This playful spirit loves to play with everybody and doesn't like to stay home alone. Unlike some dogs, Gizmo loves taking bubble baths but he doesn't like sleeping on his own bed. He would rather sleep with his human family members. Gizmo loves looking out the window and receiving belly rubs. A funny story from his owners is when he was asleep on the couch and he rolled over and fell down on the carpet.









ALTERATIONS AVAILABLE FOR PROM & WEDDINGS!

CALL STORE FOR DETAILS

2405 Linwood Dr, Ste 1 | Paragould | 870.215.7752 M-F 10AM - 5:30PM | Sat 10AM - 4PM





AMMC V **MASQUERADE**

The AMMC Foundation hosted The Foundation Masquerade Ball in order to raise money for baby warmers for the newborns they deliver at their hospital. The event was a smash hit, raising over \$45,000 in donations and ticket sales.











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WHAT'S COOKIN'?

IRISH INSPIRED MEAL FOR ST. PATRICK'S DAY

APPETIZER W POPEYE DEVILED EGGS

Ingredients:

8 Eggs

1/2 cup Mayonnaise

1/2 tsp Yellow Mustard

110 oz Package of Spinach, Frozen, Chopped, Thawed and Squeeze Dried

3 Tablespoon Grated Parmesan Cheese

Directions:

- 1. Place eggs in a pot and cover with water. Bring to a boil for 10 minutes.
- 2. Transfer eggs to colander and run under cold water until completely cool.

- 3. Peel eggs, cut in half length wise, scoop egg yolks into a small bowl, and place egg whites onto a serving plate.
- 4. Mix egg yolks, mayonnaise and mustard until smooth.
- 5. Gently fold spinach into mixture. Season with salt and pepper to taste.
- 6. Spoon mixture onto the egg whites. Sprinkle Parmesan cheese on top.
- 7. Refrigerate until completely chilled and serve.



MAIN COURSE WARREN S PIE

Ingredients:

Potato Topping

11/2 pounds Russet Potatoes

1/4 cup Half-and-Half

2 oz Unsalted Butter

3/4 tsp Salt

1 Egg Yolk

Meat Filling

2 tbsp Canola Oil

1 cup Chopped Onion

2 Carrots, Peeled and Diced Small

2 Cloves Garlic, Minced

11/2 lbs Ground Lamb

1 tsp Salt

1/2 tsp Pepper

2 tbsp All-Purpose Flour

2 tsp Tomato Paste

1 cup Chicken Broth

1 tsp Worcestershire Sauce

2 tsp Freshly Chopped Rosemary

1 tsp Freshly Chopped Thyme

1/2 cup Corn Kernels, Fresh or Frozen

1/2 cup English Peas, Fresh or Frozen

Directions:

Potato Topping

- 1. Peel the potatoes and cut into 1/2-inch pieces.
- 2. Place in a medium sauce pan and cover

- with cold water. Set over a high heat, cover and bring to a boil.
- 3. Once boiling, reduce heat to a simmer and cook until tender and crushable.
- 4. Place half-and-half and butter into a microwave and heat until warmed, about 35 seconds.
- 5. Drain potatoes and return to the saucepan. Mash potatoes with fork or potato masher.
- 6. Add the butter and half-and-half mixture and salt to the potatoes. Stir and mash until smooth.
- 7. Stir in the egg yolk until well combined.
- 8. Preheat oven to 400°F.
- 9. While the potatoes are cooking, prepare the filling.

Meat Filling

- 1. Coat a 12-inch sauce pan with canola oil and set over a medium heat. Let that get hot.
- 2. Add the onion and carrots to the pan. Saute until they begin to catch color.
- 3. Add garlic and stir to combine.
- 4. Add the ground lamb, salt and pepper. Cook until brown.
- 5. Spring flour into the mixture and toss to coat. Cook for one more minute.
- 6. Add tomato paste, chicken broth, Worcestershire, rosemary and thyme. Stir to combine.

- 7. Bring to a boil, reduce the heat to low and simmer for 10-12 minutes. Let sauce thicken slightly.
- 8. Add corn and peas to the lamb mixture.
- 9. Spread meat filling evenly on 11x7-inch glass baking dish.
- 10. Top with mashed potatoes. Start with the edges of dish to create a seal and prevent bubbling. Smooth with a rubber spatula. A piping back can be used to create designs with the mashed potatoes.
- 11. Place glass dish on a parchment lined sheet pan. Place onto the middle rack of your oven.
- 12. Bake for 25 minutes or until the potatoes begin to brown.
- 13. Remove and let the dish cool on a cooling rack for 15 minutes before serving.



WHISKEY SOUFFLE PIE

11/2 cup Granulated Sugar, Separated 1 tsp Orange Zest, Fresh 11/4 cup Yukon Golden Potatoes, Mashed 8 tbsp Unsalted Butter, Melted (More for Buttering Pan) 4 tbsp Almond Flour 1 tsp Vanilla Extract 1 tsp Almond Extract

1/2 tsp Orange Extract 6 Large Eggs (5 Separated, 1 Whole) 4 oz Irish Whiskey Optional: Powdered Sugar and

Whipped Cream

Directions:

1. Heat Oven to 375°F. Butter the bottom of a 9-inch spring-form pan. Line the bottom with parchment. Brush paper round and side of pan with

- 2. In a small bowl, use fingers to rub 11/4cup sugar and orange zest together.
- 3. In a stand mixer, use the whisk attachment to beat 5 egg yolks and 1 whole egg on a medium/high speed until light and fluffy. Scrape down the sides of the bowl as needed. Slowly add zest-sugar mix. Beat until combined.
- 4. Beat in mashed potatoes, then add melted butter, almond flour, extracts and whiskey. Whisk until fully incorporated. Set aside in large bowl.
- 5. Clean out the stand bowl and whisk attachment to rid all traces. Return to

stand mixer. Whisk egg whites until foamy.

- 6. Add remaining 1/4 cup sugar and mix until stiff peaks form.
- 7. Add approximately one cup of egg whites into the egg mixture.
- 8. Whisk until combined.
- 9. Pour immediately into prepared spring-form pan. Place pan into the middle of your hot oven. Gently close the oven door to prevent deflating.
- 10. Bake for 40-45 minutes until set.
- 11. Gently remove from the oven and let cool completely. Don't panic if the pie "collapses" into itself.
- 12. Undo the spring form pan. Dust the top with powdered sugar and whipped cream to your liking.

NEA BAPTIST EXPANDS WOMEN'S HEALTH SERVICES

onesboro - NEA Baptist has announced the addition of Dr. Michael Ketcham and Dr. Jodi Turano to the team at NEA Baptist Women's Clinic. Drs. Ketcham and Turano are now working with the OBGYN team to provide high quality, specialized healthcare for women and are now accepting patients.

Michael C. Ketcham, DO, attended medical school at New York College of Osteopathic Medicine in West Islip, NY, where he later served as a clinical instructor. Dr. Ketcham is board certified in obstetrics and gynecology and has provided care for patients in New York and Virginia since 2002. He has also conducted research on the effects of glucose on pregnancy and is a member of the American Osteopathic Association.

Jodi Turano, DO, grew up in Northport, NY and attended medical school at New York College of Osteopathic Medicine, where she also completed her residency. She also completed a one-month intensive fellowship in Gynecologic Oncology at Memorial Sloan Kettering Cancer Center in New York, NY, in 2006. Dr. Turano is board certified in obstetrics and gynecology and has served as an OB/GYN physician since 2008. She has also been published in the Journal of American Medical Association. Most recently, Dr. Turano and her husband, Dr. Michael Ketcham, OBGYN, have been practicing at a clinic/hospital in Virginia. As OBGYNs, Dr. Ketcham and Dr. Turano provide a variety of women's related services, seeing patients from adolescence all the way through menopause. These services include wellness check-ups, prenatal care and delivery at NEA Baptist Memorial Hospital, and a spectrum of gynecological related procedures.

Dr. Ketcham and Dr. Turano are a husband/ wife team. They enjoy spending time with their seven-year-old daughter. Dr. Ketcham stated, "My wife and I are looking forward to making our main hobby family time at this point in our life." Dr. Ketcham went on to say that he and his wife, "are looking forward to taking care of the women of Jonesboro." Dr. Turano added, "We moved to Jonesboro for a better quality of life and better family time. We are excited about being here and joining the team at NEA Baptist."

NEA Baptist Health System comprises NEA Baptist Memorial Hospital, NEA Baptist Fowler Family Center for Cancer Care and NEA Baptist Clinic, Northeast Arkansas' largest physician group. The 228-bed hospital offers cancer care, heart care through the Heart Center, labor and delivery services through the hospital's Women's Center, as well as a number of inpatient and outpatient services, emergency care, and surgical services including weight loss surgery,

neurology, respiratory care, and pulmonary rehabilitation. NEA Baptist Clinic's over 100 physicians practice in more than 35 specialties and offer a wealth of services, from pediatrics to orthopedic services.

For more information about NEA Baptist, call 870-936-1000 or 870-936-8000 or visit www. neabaptist.com or www.neabaptistclinic.





SHOP LOCAL BUSINESSES SHOP LOCAL BUSINESSES

















(1)owntown Calendar

MARCH 2ND, 3RD & 4TH CHARLOTTE'S WEB

The Greene County Fine Arts Council is performing "Charlotte's Web" at the Collins Theatre for three days. On March 2nd and 3rd, the show will be at 7:30 PM. A matinée showing will be held on March 4th at 2:00 PM. General admission is \$12 and for Seniors and Children 12 & under it's only \$10. Tickets can be purchased at www.gcfac.org.

MARCH 16TH THE COLLINS OPRY SHOW

Vicky Bishop-Nigro and The Opry Band are performing at the Collins Theatre on March 16th at 7:00 PM! An all new show, guests include Ken Wadley, Rowdy, and Harmony Fortson. General Admission: \$12.00, 12-and-under: \$6.00. Tickets can be purchased at PostNet.

MARCH 29TH, 30TH, 31ST THIRTEEN THE MUSICAL

The Greene County Fine Arts Council is performing "Thirteen - The Musical" at the Collins Theatre for three days. All shows will begin at 7:30 p.m. General admission is \$12 and for Seniors and Children 12 & under only \$10. Tickets can be purchased at www.gcfac.org.

MARCH 4TH **MOVIE NIGHT**

First United Methodist Church is hosting a movie night! Join everyone in the fellowship hall as we watch a family-friendly movie with drinks and popcorn. Bring your family and friends for this free and fun event! FUMC is located at 404 West Main Street.

MARCH 26TH KASU'S BLUEGRASS MONDAY

The monthly event held at the Collins Theatre in downtown Paragould and hosted by KASU will have Breaking Grass on at 7:00 PM. Breaking Grass is an Americana, Bluegrass, Christian, Country, and Folk band that has appeared on KASU's Bluegrass Monday before.

MARCH 31ST | SAINTS & SINNERS RC'S ANGEL RUN

Events start at 9:00 a.m. in Downtown Paragould. Free breakfast, Dice Run, live music, auction, Car Show, vendors, Bike Show, activities for kids---bring the family and enjoy a GREAT day for a GREAT CAUSE ... Arkansas Children's Hospital. All proceeds go to ACH. Musical guests include the Shotgunbillys and Under the Radar. To be a sponsor or to donate, call Rocko at 573-344-3331.



BOOMTIME WITH BOB AND ARCHIE By Richard Brummett



ust a few sentences into the conversation it becomes evident Dr. Archie Mason and Bob Snell have stumbled onto a good thing, with "stumbled" possibly serving as a key word.

The two close friends fill the roles of cohosts for the television production of "BOOMTIME with Bob and Archie," a show designed to focus on their love of family, hunting and fishing while at the same time offering the opportunity to profess their faith to the TV audience.

They refer to their show as "an outdoors Christian, reality-based program" and relish in the fact that goofs and flubs and mishaps are not edited from the videotape but are, instead, included for the viewers' pleasure. "Flat tires, stuck in the mud, fall in the water," said Snell, "we leave it in. That's what makes the show."

The format calls for an opening segment explaining their trip to the woods, or to the lake or on sand dunes or wherever they happen to be at the time, with a stop in the middle for a moment allowing them to profess their faith and to deliver encouragement to viewers to walk boldly and proudly with Christ. Then, it's back to hunting and fishing and the nonsense that accompanies two good friends wherever they go.

Mason, the senior pastor at Central Baptist Church in Jonesboro, is a native Arkansan, born and raised in Biscoe, and an avid duck hunter. Snell hails from Mississippi and has a background in television, including a stint as the morning anchor for Jonesboro's KAIT-TV in his 25 years of TV work. He now

serves Central Baptist as a deacon and the director of Media and Communications, but together the two make hunting and fishing a fun-filled experience for those who watch.

"One of the really fun things about the show," Mason said, "is that it's not scripted. We have no idea what we're going to do. If I look around and say, 'Where's Bob? He's late?' That goes in the show. If we shoot a box of shells and don't hit a duck, that goes in the show. What you see is what you get." The idea was several years in the making, shelved at one time because purchasing TV air time is extremely expensive and efforts to produce the show on their own proved difficult, at best. "We both like to hunt and always talked about some sort of outdoors ministry," Mason recalled. "We tried doing it within the church, but had to say, 'That didn't work.' So we put it on the back burner. We still thought we would do it. For about six years, we considered different ways of making it work; it never worked." Out of the blue, Snell was approached by a man in the industry who had been tossing similar thoughts around. "Months later, a guy here with a production company said he had an idea for an outdoors show," Snell said. "We had lunch, and I told him this is kind of what we have been tossing around for six or seven years. We thought it could work, it could happen."

Unaware of the meeting, Mason just happened to show up at the same restaurant and his first thought was that Snell was being interviewed for a job elsewhere. "I got my phone out and texted him: 'If you leave, I'm going with you.' I had no idea we were about to get a way to do this show basically handed to us."

Now the show is going into its eighth season, with viewership and sponsorship continuing to soar. It is KAIT's No. 1 news show across the board, airing Sunday mornings at 6:30 and again Sunday evenings at 10:30. It is a viewer favorite on the Victory Television Network in Arkansas and Tennessee, on WTVA-ABC in Mississippi and Alabama, on the Christian Television Network and on the Christian Lifestyle Network nationwide. "A lady from the Christian Lifestyle Network contacted us and said they wanted to run it five times a week," Mason said. "I told her we didn't have any money and she said, 'No, it isn't going to cost you any

money. We want to bless you.' That's my definition of a blessing, to run it for free."

"They tell us 66 million households are now available," Snell added. "It doesn't mean we're in all of them. But we had this idea of ... we're going to hunt and fish, and how can we bring a camera along and share the gospel? Some of our followers never set a foot in church; still, we're going to share the gospel with them. We do love to hunt and we do love to fish. With a lot of guys, that's the connection we have to them."

Mason said their involvement with the show has led to a whole new range of recognition, including an increase in requests for speaking engagements. "Used to, I'd be in a restaurant and someone would say, 'You're that guy from Central Baptist.' Now a lot of them say, 'You're the BOOMTIME guy.' It just means we're reaching people, and reaching them with our message. We make no money from the show, take no salary. We just want to share our Christian beliefs and love of the Lord with anyone who cares to listen."

Snell said the impromptu approach is one of the things he loves the most. "We couldn't make it up," he said with a smile, "and we couldn't say, 'Here's what you need to do.' We don't know what you need to do. We just do it, and have fun doing it, and love sharing the word."

You can visit their web page at www. boomtime.tv to see a listing of stations and times the show airs, or to watch past



NEA ARTS MANDY MAXWELL MOONEYHAM

andy Maxwell Mooneyham is a local painter in Paragould. We wanted to ask her some questions about her and her artwork.

How did you get into art?

From my earliest memories I have been an artist. When I was small, my mom used to give me pen and paper to keep me quiet, and I would sit and draw for hours. There was nothing I loved more.

Growing up I never had the opportunity for art classes, as I went to a very small, private school in Earle, Arkansas. At seven, I attended an art camp at our local Crittenden County Museum that focused on the life and works of fellow Earle native, Carroll Cloar. I grew up with stories about his life. It was a connection that would only grow as my passion for art grew as well. (To this day there is a Cloarthemed tile mosaic, created by our little art camp, hanging in that museum, including young Mandy's signature.)

Our school's tiny library consisted of mostly donated and out of date books. However, the limited access to art instruction or examples I had, honestly couldn't have been better. I quickly fell in love with Leonardo da Vinci and Michelangelo. I would copy these works over and over again, falling further and further in love with the subtle details they conveyed in their work. Following Leonardo's journals was almost like I

was learning as he learned, and I really felt a connection. (He wrote all of his journals' text backwards. I, being the smartypants 6th grader I was, also went through a backwardswriting phase. That is, until I made the mistake of answering every question to a history exam backwards and in beautiful cursive. Nevertheless the teacher was not impressed and gave me a big fat 0%.)

Even though I had such passion at an early age, I didn't always consider myself an artist. It was not until I went to public school for the first time in 11th grade when I realized my passion was unique. Because I had no official art background, I got to take three art classes that year and they even created an art class for me for my senior year.













Do you practice other art mediums?

Drawing in graphite and charcoal are the basics of any great painter, I believe. Even though my passion is oil, nothing helps me more than practicing the subtleties of tone with these simple mediums. (I also enjoy making my own charcoal and other drawing mediums during camping trips.)

In college I fell in love with printmaking. I don't have access to any of the great presses of ASU any longer, but I still handprint cards throughout the year and my Christmas cards in particular have become a coveted collector's item in my circle. I hand carved and printed our wedding invitations as well.

I have also been using any excess materials from making art into jewelry. For instance, I let my palettes from finished works dry, cut them and make them into pendants, earrings and hair accessories. It's a unique and fun outlet for my creativity, and a great way to recycle.

Even though I have a major passion for traditional art, I am one of those rare artists who also loves working in digital mediums. I have been the Creative Director at Flower Shop Network, a digital marketing company for florists, for over five years now. I have also worked on many event branding campaigns, such as the Ozark Foothills Film Fest, which I have been invited to do almost every year since 2012.

I was invited to help my talented friend and film director, Juli Jackson, with her first feature film, 45RPM. Not only did I do the branding (logo, cover, posters, etc.), but not only that, the film is about an artist and I did all of the art for the artist in the film: 20 large paintings, sketchbook, and hundreds of cells of hand-painted animation. We won dozens of awards for the film all across the nation, and

even internationally. For more information about the movie, visit www.45rpmmovie.com.

What do you think your paintings say about

My main focus in art is highly chromatic realism. I would hope my paintings reflect my own passion for the beauty of nature. I like to use color to express even more detail in my work, often choosing to work with limited palettes. While my paintings echo the masters of old, I try to incorporate vivid, non-traditional colors and vibrancy to add a unique perspective to realism.

Lately I have been mixing a bit of magical surrealism, with inspiration of my childhood artist inspiration, Carroll Cloar, as well as my travels abroad.

Are you inspired by any other artist?

As mentioned, I am closely connected in many ways to the artist Carroll Cloar. I almost feel like I grew up in one of his paintings, and in some ways I did, considering much of his work depicts scenes and places from my hometown.

Not an artist, but how can anyone not be inspired by the beauty that Arkansas has to offer? There is just something about our long horizons and big skies that go straight to my heart.

I still have a deep appreciation for the old masters. Especially after studying a semester in Florence, Italy, with ASU. I am also greatly inspired by early surrealists: Dali, Khalo, Chirico, and especially Magritte.

Just recently, I got back from South Korea and I have to say, their use of vibrant, solid colors has already started to make their way into my work.

To find more of Mandy's work, visit her website at www.mandyartist.com or any of her social media accounts on Facebook, Instagram or Twitter.





PHS ADVANCED LEARNING PLACEMENT

Tongratulations to the Paragould Junior High School and Paragould High School Advanced Learning Placement (ALP) students who participated in the 2018 Entrepreneur Day. Awards were given for the following categories:

Commercial

1st place - A Cup of Good Cheer - 9th grade team members Alex Brewer and Hailey Nicley. 2nd place - Groovy Chicks - 8th grade team members Grace Jankoviak and Samantha Wood.

Business Display

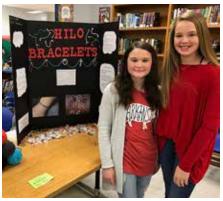
1st place - Beautiful Intelligence - 8th grader McKenzie Minor. 2nd place - Tongue Twisters - 7th grade team members Hall Benson, Nelson McHaney, Ben Sloas, Henry Thompson, and Colton Treece.

Elevator Pitch

1st place - Beautiful Intelligence. 2nd place - A Cup of Good Cheer.

OVERALL WINNERS

1st place - Beautiful Intelligence. 2nd place - A Cup of Good Cheer.



























By Joy Robinson

"Sit, Relax, Cackle."

That's just what you do at Hen House Cafe. The cafe, located at 260 W. Court St. in Piggott, may be a fairly "new" eatery but will take you back in time from the moment you walk inside the door.

Owner Shelly Toombs opened Hen House Cafe on September 1, 2016. But Toombs is no stranger to the service industry.

"I've worked in restaurants on-and-off since I was 15," she said. "It's what I like doing." Toombs learned to cook from her mother and grandmother. She recalled her grandmother, who worked in an egg factory and always had plenty of eggs, so she was always cooking with them. Her mother, who worked in a local factory, often worked late so Shelly would start dinner for the family to help out.

Hen House Cafe is full of cozy, homestyle charm, and the smell of what Shelly calls "soul food." Custom-built farmhouse tables, all built by Shelly, and many other "old-fashioned" touches will make you feel like you're sitting in Grandma's kitchen.

But Shelly says she couldn't have done it alone. She received help from friend and coworker Sheila Poole, who formerly owned a cafe in Pollard that was lost to a fire.

"I've learned a lot from her," Shelly said. "She's a huge part of this. She helped me make the menu, and does a lot of the cooking, too. I couldn't have done it without her."

Shelly's favorite thing about her cafe is how it brings people together. "Food brings people together," she says. "We enjoy people, and they are always treated like dear family here. We have quite a few who are here every single day."

One neat piece of history is the original Dixie Donuts sign that Toombs found during the remodel. She knew it had to be featured so others could enjoy the treasure that had been hidden for many years.

Hen House is most famous for its chicken, fish, roast beef, and pies. They serve a variety of old-fashioned pies such as coconut, chocolate, lemon, strawberry and pecan. Toombs says she's also heard many say they have the "best burgers in town."







The cafe is open 6 days a week. Monday, Tuesday, and Wednesday from 5:30 a.m. until 2 p.m.; and Thursday and Friday from 5:30 a.m. until 8 p.m.; Saturday 5:30 until 2:00. They are closed on Sunday.

THE FARMERS MARKET SEASON IS ALMOST HERE

S. Anthony Childress

he Arkansas State University Regional Farmers Market is gearing up for another season of fresh produce, eggs, bakery items, and more! Located at 3350 Aggie Road, across from the ASU farm, the market features products grown within a 100-mile radius of Jonesboro or in Arkansas.

"A few reasons to buy local food: Food grown locally is fresher, more nutritious, and tastes better. Local vegetables and fruit are bred for flavor, not for their ability to hold up in transit. Buying local food is better for the community. When you purchase local food you are keeping your money circulating in your community and also maintaining green space and rural character by sustaining family farms," the market's web site states.

In addition, the site notes the importance of recognizing local growers' contributions to the area's health and economy. "This farm was created to give the small farmer, craftsperson, and plant grower a local marketplace for their products, as well as to provide the community access to its own local growers and crafts-people," the site explains.

The market is open Saturdays, 7 a.m. to 1 p.m. (May-October), Tuesdays, 12 p.m. to 5:30 p.m. (June-August). For more information about becoming a vendor or other inquiries, contact Dr. Kim Pittcock, chairperson of the ASURFM board, at kpittcoc@astate.edu, visit the web site at www.asuregionalfarmersmarket.org or its Facebook page.

The Paragould Farmer's Market has lots of new "fresh ideas" for 2018. Arkansas Methodist Medical Center and MOR MEDIA, Inc. will team up to sponsor the market, bringing lots of activities for the

kids, cooking and health demonstrations and entertainment, all in a new location!

The Paragould Farmer's Market will be on Emerson Street next to Centennial Park every Saturday starting in May and through the growing season of fresh, local produce. Gina Jarrett said, "We are looking for more vendors: growers, local meat producers, fresh eggs, flowers, plants and crafters. Don't think that you have to have a huge supply; if you have too much to consume yourself, please bring it to the market and sell it! The most your booth would ever cost is \$20 as the fee is a percentage of your sales."

The committee is seeking entertainment and kid activities, so if your church, youth group or organization is interested contact Levi Brandon at the Paragould Chamber or email lbrandon@paragould.org.





Tor the farmer, these days are for fertilizing — a daily wrestling with acres and acres of soil that must be prepared for the implanting of seeds. Once the seeds are sown the farmers will give time and space for the sun and the rain and miraculous work of seeds becoming sprouts, becoming plants. Throughout this process, farmers will continue to spray, weed and ensure the crops are experiencing a healthy growth that will yield a bountiful harvest.

Farming, like life in general, is a mixture of grit and grace. It takes divine intervention and "good ole fashion" hard work.

This is why the Scripture encourages us to look to the farmer as our example (2 Timothy 2:6).

LIVINGA BETTER STORY

By Jared Pickney

God knows that it's easy for us to get overwhelmed with how much work there is yet to do. He understands that we all, at times, stand with the soil cupped in our hands, wondering if our labor matters or will amount to anything in the end.

It is during these times we need to remember the two valuable lessons the farmer teaches us.

Lesson One: Growth takes commitment. The truth is, life involves a commitment to unrelenting hard work with brief moments of harvest. I've often believed the opposite that short-term hard work would produce an unending harvest. I suppose I prefer a simpler, more glamorous way. However, a healthy, fruitful, God honoring life cannot happen apart from hard work and commitment.

Lesson Two: Growth takes faith. Farming is backbreaking work, dirty work, detailed work, and, most of all, it is risky work. There aren't any guarantees. Sure, a farmer must get off the couch if he wants a harvest; but at the end of the day, it is God who controls the weather patterns that makes the harvest possible. Like the farmer, we too should work hard, but ultimately trusting our lives to the One who holds the world in His hands.

Life can be hard, mundane work. During these seasons let us look to the farmer. And let us keep in mind, that if we will continue to work hard, trusting God with all that we have, one day we will enjoy the harvest and its bountiful rewards.





By Caitlin LaFarlette

or nearly 100 years the McGaughey family has raised crops in the Craighead County area, and the tradition continues today.

Heath McGaughey is a fifth generation farmer who works with his father, Kelly, and brother Kyle at McGaughey Farm, which operates under the name RC Farms Partnership in Lester.

"I grew up on the family farm working for my granddad and dad. I started farming on my own when my granddad retired following the 2003 crop," Heath said. "Growing up on the farm was very enjoyable for me. I knew from a young age that is what I wanted to do when I grew up."

Heath said his upbringing taught him honesty, hard work and, above all, to have faith in God. Today, Heath, Kelly and Kyle

grow cotton and occasionally corn and wheat. "Cotton is what pays the bills," Heath's great-grandfather M.R. McGaughey once said.

Although farming consists of long hours during planting and harvest season, Heath enjoys that about his job.

"There is always something different that has to be done on the farm," he said.

He added the land his family farms on is some of the best in Arkansas, but the number of farmers has decreased drastically in his lifetime. However, he stays close with other farmers and has gatherings with them a few times a year.

"We are blessed with great friends who you can count on no matter what," Heath said.

And that extends to his family, too. There is a closeness between him, his father and

brother since they all grew up farming. They know what it takes to make a crop and know what always needs to be done. The farm upbringing hasn't stopped with Heath and Kyle, either. Heath's two children, Ryan and Regan, enjoy being outdoors and helping out during the summer.

"I am proud that the farm has remained in the family since around 1920," Kelly said. "My grandkids are the sixth generation to be raised and live here."

For Heath, all aspects of his job are enjoyable. He loves to watch cotton in its various stages until it grows into a white field ready for harvest. Harvest time is Kelly's favorite part of farming, as well as planting and running the combine.

"Harvest time is my favorite time of the year," Heath also said, "seeing all the blessings that God has given you through making a crop."















hile David Pigue began his farming life with some discontent, that feeling evolved into an understanding of the life lessons he learned as a child.

"Growing up on a farm gives you advantages that other kids don't have," he said. "I learned to drive a truck very young by necessity, moving a truck in the field with seed or chemical on it. I also learned to drive a tractor at a young age."

During this time, he said he didn't enjoy working on the farm while his friends participated in fun activities. As he grew up, he saw how the farm life had been a good thing that gave him priceless lessons.

Pigue has farmed on his own since 1986, but the first generation of farmers began with his father, Ronald, in 1966.

"He built this operation and is the reason for its success," Pigue said.

"It's always a goal for your children to follow in your footsteps," Ron Sr. added.

Ron retired in 2012 but still comes to work with David and his brother, Ron Jr. A typical day in their job includes transporting crops to the market, repairing equipment and of course, planting. Many days David works for 12 hours and crunch time begins in late August as the harvest begins.

"We work hard when the weather is right," he said. "Sometimes two days mean the difference between success and failure."

Pigue said he believes Northeast Arkansas is the best area for farming, and that helped shape career paths for two of his sons as well. Alex and Ashton, David's youngest sons, were interested in farm work at an early age. Andrew, David's oldest son, worked on the farm in college but continued with a career in audio engineering. Ashton moved to west Tennessee for work with livestock production, and Alex began his own crops in NEA.

"This family is blessed because we have boys that want to follow in our footsteps," Ron Jr. said, whose son Clint is also part of the business.

"It was exciting to see Alex grow into farming," David said. "I remember his first crop he produced on his own and how he took great pride in what he accomplished after the harvest was over. It's a great feeling knowing you have taken a small seed and nurtured it until it produces a bountiful harvest."

Alex's wife, Emily, said she never knew how much farmers rely on their faith until she watched freshly planted fields flood, or equipment catch fire.

"Most other careers have set hours, environments and protocols," she said. "Farmers have to adapt to innumerable circumstances quickly to keep things going."

And Alex and Emily hope to continue the family tradition with their daughter, Victoria. Emily said she wants her to ride tractors with her dad and grandfather and learn how each piece of equipment works as early as she can.

"I want her to see the progress of an empty field being planted, the crops growing and harvest," Emily said, "and truly appreciate God's provision."



PREMIERE NEA SENIORS

Enjoy Life. Contribute. Make a Difference. Spring 2018 Harold Hart YEARS OF STORIES TO SHARE A PUBLICATION OF MOR MEDIA, INCORPORATED:

Harold Hurt Tale Spinner

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Dress a Girl

Around the World

Pat Carlisle & Luke the Therapy Dog

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BONE HEALTH BASICS

s spring approaches and the winter blues fade away to warm weather and a desire to get outside and get moving and working again, it's a good time to take stock of our bone health and strength. Being active is in itself good for your bones. Research shows that exercise, especially weight bearing exercise, strengthens bones. But for some, osteopenia or osteoporosis have already slowed you down. If you are concerned about your skeletal health, be sure you are including these key nutrients in your vitamin regimen.

Calcium is the most notable mineral in bone health and with good cause. It is the most abundant mineral in our bodies providing skeletal strength and working as an electrolyte. Calcium is not only needed for bones but also for muscle function and a deficiency can create muscle weakness or cramps. Calcium is not easy to absorb though, so be sure to take all of the necessary co-factors to ensure proper utilization.

Important co-factors in calcium utilization are magnesium, Vitamin D3, and Vitamin K2. Each of these plays a vital role in the function and absorption of calcium. Vitamin K2 works as a traffic director for calcium. It tells it where to deposit and where not to. For example, to enter the bones but not to accumulate in the soft tissues like blood vessels or kidneys. So without it, the calcium you take may be causing cardiovascular problems or kidney stones. K2 along with magnesium also helps to regulate vitamin D3 utilization.

Magnesium plays a role in bone formation through the activation of osteoblasts and osteoclasts (cells that form and break down bone). Magnesium should be in proper ratio with calcium for optimal benefit. Ideally, you would want the same amount of magnesium as calcium, but it should never be less than half. For example, if you are taking 1000mg of calcium you need 500mg to 1000mg of magnesium with it. Most of the time you would want to divide your doses throughout the day to make them easier to use.



Amanda Yates, NHD

There are many good formulas for bone health available today and sometimes it can be overwhelming trying to choose which is best for you.

Hopefully these tips can help you make the right decision but whatever you choose, do choose to be proactive and support your bones so they can in turn support you.











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HAROLD HURT TALE SPINNER

By Richard Brummett

f you pay a visit to Harold Hurt, chances are good he'll shake your hand while spinning you a line about taking "Pinkerton's Pink Pills for Pale Faced People," or he might reel you in with a fish story, one based on fact but accented with his own brand of humor.

You could learn that he once hit a double off of a major league pitcher with his thumb, or he may settle for entertaining you with a collection of tall tales committed to memory, but one thing is certain: Harold Hurt is going to tell you something and you are going to laugh because that is who he is and what he does ... for lack of a better description, he is a storyteller deluxe.

The Paragould resident turned 90 just a few months ago and he is one of those people others migrate to, be it at a church function, a family reunion or almost anywhere in general. Why? Because when you leave him you are still chuckling at his wonderful knack for showmanship, a high-level talent in the lost art of storytelling.

"I'd rather see people smile and laugh than frown," he said. "A smile means a lot to me." That it does. He comes from a family full



of tale spinners and it really doesn't matter if you've heard a particular joke or story before -- he's going to tell it and punctuate it emphatically with a "gosh, yes" or a "gollee" or a "yes, sir," and then he's going to laugh and you're going to laugh because he's laughing.

His mind is still incredibly sharp, allowing him to recall his first-ever day of school at Morning Star, with W.A. Branch as his teacher, or his first day of education at Cotton Belt, where Javine Faulkner was his instructor. Just as he recites his collection of stories with amazing accuracy, there is also a definite consistency to his everyday life. He spent 42 years in the local hardware business, 26 for Pete Gregory and another 16 as buyer/salesman for Nelson McHaney. He and his wife, Dorothy, have lived in the same house on Mt. Carmel Road since 1963 and in a few days they will have been married for 70 years.



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"Seventy years to a red-headed woman," he said, shaking his head. "Don't you think I need a medal of some kind? A lot of people say it's her who needs a medal, though." They have had five children and have been blessed with 15 grandchildren and 10 great-grand kids. "If you see somebody who wants to buy one," Hurt said, "let me know."

But back to his stories. Some are totally factual, like the time he and two buddies decided to skip school while students at Oak Grove. "Bill Williams and Raymond Austin and I decided to play hooky," he recalls. "We hid in the ditch and Bill said, 'Stay down there and I'll flag us a ride down.' He had big, thick glasses and he saw a car coming and jumped out and flagged it down, and it was his dad. Of all the people to flag down, he flagged down his own dad. Goll-ee.

"His dad said, 'Well, I know you boys want to go to the pool hall, so I'll drop you off there, but he's going back to school.' And that's what happened."

Some are most likely true, though his telling of them makes you wonder if perhaps he has improved upon the truth as the years have gone by. Like doubling with his thumb. "Yessir," Hurt says, setting the table for the story. "This was back in the day when major leaguers would barnstorm and bring an all-star team to little towns and play the local boys. Dan Bankhead, he went to the Cleveland Indians, he was pitching and the first one he threw me, it looked like an aspirin tablet. It was an inside pitch and I swung with everything I had and it hit me right on the thumb and went just over the first baseman's head and, vessir, I ran on in to second base with a double. I hit a double with my thumb."

Others you realize are fiction from the outset. "In the hardware store, hunters would come in and I'd hear a lot of big deer stories about shooting the horns off of one or someone got one down but it got away," Hurt says, building to the climax. "So I'd tell 'em I bought me a brand new Browning shotgun, paid \$400 for it. And an old buck come walking through and I cut down on him, and down he went. I went over there and wanted to get a good look at his big old rack and I stepped back and put my new gun in there between his horns and said, 'I'll be putting that up on the wall,' and about then that rascal jumped up and took off and I haven't seen him or my gun since."

Today he spends a lot of time making a garden, sharing much of the produce with others because it makes him feel good, and he schedules in as many crappie fishing trips with his sons as he can. "I've been fishing all my life," he said. "We've got pictures of lots we've caught, and it's a bunch."

Pictures and relics also make up an important part of his existence. He is happy to bring out old family photos, newspaper clippings and a pocket knife collection, eager to share them with visitors. "I collect the memories. I dearly love the old stories like we had at Cotton Belt," Hurt said. "Sometimes I think about all the antiques we've thrown away ... all of us. Things we didn't know we'd wish we kept."

Thankfully, for us, he held on to his stories, ones about cranky neighbors or chopping cotton or just about any other category you can imagine. He probably has a story for it and, if not, he can manufacture one quickly. "Laughing is good for your soul. It is, according to the doctors," Hurt said. "And I'm not a doctor, but I think they might be right."





WATCH OUT FOR GLAUCOMA

laucoma is leading cause of _irreversible blindness. Clear liquid called aqueous humor circulates within the front part of the eye. To maintain a healthy level of pressure a small amount is produced constantly while an equal amount flows out of the eye through a microscopic drainage system (trabecular meshwork). With glaucoma, aqueous humor does not flow through the system properly and over time pressure increases which causes damage to the optic nerve fibers. Those at higher risk include people of African, Asian, and Hispanic descent. Other high-risk groups include: people

over 60, family members of those already diagnosed, diabetics, and people who are severely nearsighted. Regular eye exams are especially important for those at higher risk for glaucoma, and may help to prevent unnecessary vision loss. Your doctor will check your eye pressure and its measurement (tonometry) and examine your optic disc and perform a visual field examination. Other tests check for angle (open or closed). Chronic open angle is painless and common in the elderly (95%). Acute is less common and EMERGENT! Glaucoma is called the silent thief because the changes are gradual and



there is usually no pain. While there is no cure for glaucoma --- yet --- Southern Eye Associates is the ONLY surgical practice which performs the newly FDA approved CyPass Micro-Stent procedure. This device is designed to be implanted at the time of cataract surgery and to lower eye pressure in patients with open angle glaucoma. This new procedure can reduce or eliminate the need for glaucoma medications!

This is an advetorial for Southern Eye





GARDENERS & NATURALISTS

avid and Donna Jones, both Master Gardeners and Master Naturalists, have spent three summers working in the Yellowstone National Park. At the January Brown Bag Lunch they showed a DVD of sites to see and explained about the park and the park animals, answered questions and passed out maps of the park and told about different places to see and things to do. They also gave information on who to contact about working in the park during the summers.







MASTER B.E.E.S. NIGHT OUT

The Greene County Senior B.E.E..S hosted their Monthly Night Out filled with great fun and a special quilt giveaway. Reba Whiteside was the Valentine Quilt winner pictured below.







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DRESS A GIRL **AROUND THE WORLD**

ancy Dixon and Sue Furnatter are doing a little more out of their retirement. They have taken on the project of sewing dresses for Dress A Girl Around the World with some help from their local church. This is the second time that they have done this project. The ladies have had people from their church provide them with some of the fabric to make the dresses. This time they have completed 140 dresses that will be sent to girls around the world. Dress a Girl Around the World supplies dresses to girls in countries all over the world.

These dresses are special because they have pockets on them for the girls to hold their treasures in. Each dress must have a special label on the pocket as well. The label on the



pocket is also a symbol that the girls are cared for by someone; in certain countries this provides the girls with some level of protection. If you are interested in making dresses you can get more information from www.dressagirlaroundtheworld.com.









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r. & Mrs. Gray were crowned the B.E.E.S. 2018 Valentine's Day King and Queen. This friendly competition is a yearly event. The couple who raises the most money is crowned King and Queen. After the crowning the B.E.E.S. enjoyed a spaghetti lunch and cookies and punch. A fun event and all money raised goes to the B.E.E.S. program.













SWEETHEARTS FOR SENIORS

The UAMS Center on Aging-Northeast hosted the Sweethearts for Seniors Valentine's Day Project on February 14th. With the help of the Arkansas Bulldogs Baseball Team, volunteers and community members, Valentine's Day gifts were given to residents at St. Elizabeth's Place in Jonesboro. Handmade cards from children ages 3 months to 4 years from the ASU Child Development & Research Center were also given to residents. The project was sponsored by the UAMS Center on Aging-Northeast and a collaboration between: ASU Child Development & Research Center, Arkansas Bulldogs, St. Elizabeth's Place, Nettleton Volleyball, Unilever, Oldham Law Firm, PLLC, community members and volunteers, and an anonymous donor.





















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PAT CARLISLE AND LUKE THE THERAPY DOG

By Richard Brummett

Pat Carlisle of Jonesboro has a smile that just needs to be shared, and one of her goals is to bring a similar look to the faces of others in the Northeast Arkansas area.

Having worked in home health as a Registered Nurse with St. Bernards, Pat knows that patients of all ages often need consolation as much as anything else while dealing with the fears and uncertainties surrounding their situations. With that in mind, she has begun the stages necessary to have her three-and-a-half-year-old Goldendoodle, Luke, trained as a therapy dog, capable of visiting patients young and old during their recovery process.

"He has a certificate from The Alliance of Therapy Dogs," she said, "and he can go visit anyone as long as he behaves. At the St. Bernards adult day care place they get the 'horrible' job of having to put up with him and let him snuggle. They love it."

Luke's training, she said, amounts to "essentially obedience. If I tell him to do something, he's got to do it. But he's a people lover; he's sort of, kind of, naturally just that way."

Pat has seen both sides of the story. For about three years she found herself caring for her husband Roger, an emeritus professor of art at Arkansas State University, after he was diagnosed with Lewy Body Dementia (LBD), a progressive brain disorder in which Lewy bodies (abnormal deposits of a protein called alpha-synuclein) build up in areas of the brain that regulate behavior, cognition, and movement.

LBD can present with a range of symptoms including problems with thinking, memory, moving, sleep and/or changes in behavior, to name a few of the physical, cognitive, and behavioral symptoms. In the middle of that caregiving scenario, Pat learned she had breast cancer.

"It was like, 'Well, you don't have enough to deal with already, so here's this," she said. "But I got excellent care and had lots of people, lots of love."

Now she wants to share the love with others, making home or hospital stays more bearable. "When I was an RN it provided the ability for nurses to go into the home, and that was so rewarding," she said. "I was in pediatrics, and little ones see you and think, 'What are you going to do to me this time?' That's how they feel initially, after all the bad stuff. I like to get to know them



and make them smile and get a laugh from them, and when you can take a big old fluffy dog like Luke along with you ... well, that can be pretty special."

Pat said when her husband was a patient at the Hospice House and she and Luke would

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- Personal Services
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- Transitional Care Services
- Hospice Support
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visit, people would see her dog "walking in the hallway, tail wagging, and they would smile. I'd let them pet him, and he was just perfect. He wouldn't jump on them or anything like that. He was gentle."

That's one reason she wants Luke to be a frequent visitor to the hospice facility now that her husband has passed away. "Definitely," she said, "to pay them back for all they did for us. I decided, you know, I'm

68, I'm not going to go back to work at the hospital. This, I decided, this is going to be my nursing from now on.

"Mine and Luke's."

AMMC WELCOMES FAMILY PRACTICE PHYSICIAN

Dr. Tasha Starks is a graduate of the University of Arkansas for Medical Sciences (UAMS) where she received her Master of Public Health through the College of Public Health and her Medical Degree through the College of Medicine. She completed her residency at the Area Health **Education Center-Northeast Arkansas Family Medicine** Residency Program in Jonesboro, AR. She is a member of the American Medical Association, the UAMS Christian Medical & Dental Associations and the American Academy of Family Physicians. Arkansas Methodist Medical Center is pleased to welcome Dr. Starks to its family.





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VIETNAM VETERANS CELEBRATION UPDATE CATFISH DINNER

n addition to the parade, performance and concert, there will be a fish and chicken dinner from 4-6 p.m. at the First United Methodist Church. The church is sponsoring the event and will be offering reduced prices for all veterans. All veterans visiting from other areas are encouraged to use the dinner time to socialize and meet others at the dinner location, Wesley Hall at the church. For more information about the Vietnam Veteran's Celebration, call 870-595-4997 or visit www.rectorarkansas.com.











BREASTFEEDING CLASS

Monday, March 5 from 6 PM - 8 PM

Education Computer Lab in Professional Office Building at AMMC

This class discusses the importance of breastfeeding, breast preparation, feeding techniques and positioning options for mother and baby. This class is offered to moms who plan to breastfeed, dads and other support persons. Registration is required one week in advance of class. Call the AMMC Lactation Services Department at 870-239-7013 or email baby@arkansasmethodist.org to register.

AMMC FOUNDATION **BENEFIT PAGEANT**

Saturday, March 10 Morning Pageant 10 AM - 1 PM Afternoon Pageant 3 PM - 6 PM

Greene County Tech High School Auditorium The Foundation at AMMC is hosting its annual Benefit Beauty Pageant for girls from ages newborn to 12th graders. Contestants will compete in either the morning pageant for newborns - grade 4 or the afternoon pageant for grades 5 - 12. The winner of the Senior Miss AMMC competition will be honored as a 2018 AMMC Foundation Ambassador for various events and activities and awarded a \$500 scholarship. Admission for the pageant is \$4 for adults and \$3 for students. One adult will be admitted free with each contestant. For more information, please call 870-239-7077 or visit www. myammc.org/pageant.

INFANT SAFETY CLASS

Monday, March 12 from 6 PM - 8 PM

Education Computer Lab in Professional Office Building at AMMC

This class is offered to expectant families and anyone caring for the infant that focuses on topics

including car seat safety, childproofing your home and crib safely, as well as infant CPR. Registration is required one week in advance of the class. Call the AMMC Lactation Services Department at 870-239-7013 or e-mail baby@arkansasmethodist.org to register.

RETIREES MEETING

Friday, March 16 from 12 PM - 1 PM

Professional Office Building at AMMC

This luncheon is held so that employees of the hospital who have retired have the opportunity to come together for good food, fun and fellowship. This meeting's guest speaker is one of AMMC's Surgeons, Doctor Jennifer Susoreny-Velgos,

CHILDBIRTH PREPARATION CLASS

Monday, March 19 & 26 from 6 PM - 8 PM

Education Computer Lab in Professional Office Building at AMMC

AMMC sponsors a childbirth preparation class series that provides detailed information about late pregnancy, preparing for labor and birth, comfort measures, importance of early skin-to-skin contact, medications, anesthesia (including cesarean delivery), newborn characteristics and postpartum care while rooming in with your baby. A tour of labor and delivery and the mother/baby unit is included. This three-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. Registration is required one week in advance of the class. Call the AMMC Lactation Services Department at 870-239-7013 or e-mail baby@arkansasmethodist.org to register.

COMMUNITY DIABETES EVENT

Thursday, March 22 from 6 PM - 7:30 PM

Auditorium of the Professional Office Building AMMC Certified Diabetes Educator Allison Hitt, RN, will explore healthy foods and prepare and share diabetic-friendly, easy-to-make recipes. Come hear a patient's testimony about living with diabetes as well as a guest speaker from US Renal Care. The event is free but an RSVP is required. Please call 870-239-7016 by Wednesday, March 21st to save a spot.

> 900 West Kingshighway Paragould, AR 72450 | 870-239-7000 www.myammc.org















PAWS GETS A **NEW DIRECTOR**









By Caitlin LaFarlette

une of 2017 marked a new beginning for the PAWS animal shelter, and the new director hasn't slowed down since.

April Medlen stepped into the position last year but has participated in shelter and volunteer work for 10 years in Alabama.

"My passion has always been for the welfare of the animals and to help the community," she said. "I love what I do and making such a positive impact on the animals makes my heart smile."

It eventually came to Medlen's attention that low cost spay and neuter clinics were in need, as well as transportation for animals to have a chance at being adopted. While in Alabama, Medlen began work with the North Shore Animal League in New York to transport animals to new, happy homes. Here in Arkansas, Medlen saw a need for that opportunity.

"Living in this rural area has been such an eye opener on how animals are mistreated, unwanted and not thought of as a pet," she said. "So, what a win-win for all parties involved. The animals are guaranteed a happy home and the people giving up their animals have somewhere to rehome them. I just provide the in between, which is transport and the shelter."

The entire process begins when an animal is surrendered to PAWS. Medlen and her team assess the pet to ensure it is prepared for transport. Shots and heartworm tests are all administered, and the pet is dewormed. Depending on availability, Medlen transports 20-40 animals a month.

"Since we teamed up with North Shore, we have transported over 100 animals, which are usually adopted before they even arrive to the destination," she added.

Her hard work doesn't stop with transporting. She is currently concentrating on off-site adoption events and low cost spay and neuter clinics. The next step will be annual fundraisers to create community involvement to keep the shelter running properly.

"We are a non-profit and all things are available at this time due to donations," Medlen said. "Without donations, the shelter will close, as we get no help from the city, county, or any businesses. We are also the only place in Paragould that rescues cats, so there is such a need for our shelter."

She added she would love to build a brandnew facility that could house more animals and help the community on a larger level.

Medlen has this large goal in mind but has already made an impact on animals in the area. She has put on three spay and neuter clinics since becoming director, with two veterinarians driving from five hours away to assist. These clinics will now be administered once a month for as long as possible. Each clinic sees 50-100 animals in just two or three days, drastically cutting the possibilities for unwanted animals.

"We are so very excited to be able to offer this to Greene County and surrounding areas," Medlen said. "We work very hard as a team at PAWS to make all this successful. I might have gotten the vets, spay and neuter clinics started, transports in place and taken every animal that needs to come to PAWS. But I seriously couldn't do it without my awesome staff and volunteers. I have a great team that I am very proud to be a part of."

GET RICH WITH RICHARD BRUMMETT



aving conversations recently about family events led to more words about ... words ... about things our elders said to us during our formative years that helped shape us or encourage us or admonish us.

Just about everyone in the group had some words of wisdom that had been handed down from the adults in their lives, things relating to The Golden Rule, hard work and earning one's keep. I come from a family where the grownups took raising children seriously and did their best to make a positive impact. We went to church faithfully. We said "yes, sir" and "no, sir" and "yes, ma'am" and "no, ma'am" and we did our school work and made A's and B's and stayed out of trouble, because our elders guided us in the right way and expected us to stay on track thereafter.

I can remember my Grandfather Burton sitting off to the side at a family gathering, taking in a roomful of chatter and eventually saying to me, "Sonny boy, you can learn a lot more with your ears open and your mouth shut than you can with your mouth open and your ears shut."

Good advice, something I adhere to to this day and feel with all my heart that most people I know never had that conversation with their grandpas.

When I was getting ready to leave for college, heading 13 hours away and setting out on my own for the first time at the ripe old age of 18, my dad said, "Rich, we've taught you right from wrong and how to act and what to do and what not to do. So if you go out there and do something that lands you in jail, don't call me and expect me to come get you. You just sit in jail until they're done with you and then make sure you don't wind up back there."

My mom, thinking along the same lines, had said only days prior, "Trouble will have a lot harder time finding you if you won't go where trouble is."

I appreciated the tips but I also wondered exactly what it was I had done to convince them I was going to wind up smashing rocks on a Texas chain gang. I had never been in trouble at school, didn't smoke, drink or cuss where they could hear it and rarely balked at orders given to me. I guess they were just reinforcing what they hoped I had already taken to heart, or maybe they knew something about Texas that I wasn't aware of.

That was one of my first thoughts a few weeks later when a couple of other green freshmen and I tagged along with the sophomore baseball players -- who we thought we supposed to keep us out of trouble instead of introducing us to it -and we wound up in a bar, watching them fight with a bunch of local cowboys. Just as I grabbed my fellow underclassmen and convinced them to follow me and ease toward the exit, I heard someone yell, "The cops are coming!" and I could imagine my phone call home: "Okay, Mom, I'm in jail ... but I didn't do anything."

Fortunately, by choosing not to stay where trouble was, we were quickly cleared by the men in blue -- even complimented -- and sent on our way. I shared that story happily with both parents on my next telephone call home, letting them know I had heard their words and took them seriously. And didn't need bail money.

Now I'm wondering what, if anything, I may have said that will stick with my children when it gets down to crunch time. Most of my life revolves around a ballgame or a sport of some sort, and about the deepest thing I've come out with is, "Practice DOES NOT make perfect, because if you practice wrong you don't get better, you only get more wronger."

Maybe that will come in handy somewhere down the line.



2018 Kids' Events

3, 10, 17, 24, 31

Creature Feature

When: Saturdays 10:00 AM
Where: Crowley's Ridge Nature Center
600 E. Lawson Rd., Jonesboro, AR
Info: www.crowleysridge.org

7, 14, 21, 28 Story Time

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

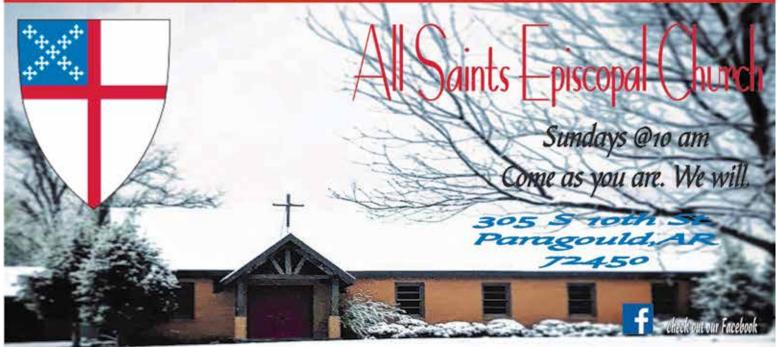
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Indoor Triathlon for Kids

When: Saturday, March 11 at 11:00 AM Where: St. Bernards Heath and Wellness 1416 E Matthews Ave., Jonesboro, AR Info: www.stbernardswellness.com







+ As Episcopalians, we are followers of Jesus Christ, our Lord, and we believe in the Father, Son, and Holy Spirit. † We strive to love our neighbors as ourselves and respect the dignity of every person.

†All are welcome to find a spiritual home in the Episcopal Church.

excerpts from "I am an Episcopalian".

allsaintsparagould@gmail.com

March EVENTS CALENDAR

What: 2018 Junior Auxiliary Charity Ball When: Saturday, March 3rd 6 PM Where: First National Bank Arena, 217 Olympic Dr., Jonesboro

Info: Junior Auxiliary of Jonesboro has announced details of Charity Ball 2018. Arabian Nights is the theme of the annual gala which features dinner, live entertainment, and exciting live and silent auction packages. The night will begin at 6:00 p.m. with cocktails. At 7:30, the main event will begin and consist of dinner, a live auction, a silent auction, live music and dancing. Tickets are \$150 per person and may be purchased at www.jajonesboro.org. All proceeds will benefit children, youth and families in Craighead County.

What: Movie Night When: Friday, March 9th 6 PM Where: First United Methodist Church 404 West Main Street, Paragould

Info: Movie night is back! "Wonder" will be showing at First United Methodist Church in the fellowship hall. Always free. Bring a chair or a blanket as we bring out the big screen and enjoy this family-friendly movie.

What: AMMC Foundation Benefit Beauty Pageant

When: Saturday, March 10th Morning Pageant 10 AM - 1 PM Afternoon Pageant 3 PM - 6 PM

Where: Greene County Tech

High School Auditorium

Info: The Foundation at AMMC is hosting its annual Benefit Beauty Pageant for girls from ages newborn to 12th graders. Contestants will compete in either the morning pageant for newborns - grade 4 or the afternoon pageant for grades 5 - 12. The winner of the Senior Miss AMMC competition will be honored as a 2018 AMMC Foundation Ambassador for various events and activities and awarded a \$500 scholarship. Admission for the pageant is \$4 for adults and \$3 for students. One adult will be admitted free with each contestant. For

more information, please call 870-239-7077 or

visit www.myammc.org/pageant.

What: United Way Welcome Home Red Wolf Linebacker When: Thursday, March 15th 7 PM Where: Cooper Alumni Center, Arkansas State University

Info: Live United with the Stars benefiting the United Way of Northeast Arkansas welcomes New York Jets linebacker and Red Wolf Alumni, Demario Davis. A special VIP event will begin at 5:30 p.m. with a tailgate atmosphere in the lower lobby of the Cooper Alumni Center. Guests attending the VIP will have time for photos and to visit with Davis. Reservations are available through United Way of Northeast Arkansas to hear about Davis' rise to the NFL, his work through his non-profit and his time with United Way World Wide. Reserve your table and VIP tickets today at uwnea.org, by calling United Way at 870-935-3658, or by visiting the local office at 407 Union Street, Jonesboro, AR.

What: Welcome Home Celebration When: Saturday, March 31st 2 PM

Where: Rector Veteran Memorial Park, Rector, AR Info: To celebrate the newly recognized National Vietnam Veteran's Day, local Vietnam Veterans will gather to celebrate and be celebrated for their service. A free parade and ticketed concert by Jimmy Fortune will be the day's main events. Proceeds from the concert will benefit the Rector Veteran Memorial Park. Visit www. rectorarkansas.com or call 870-595-4997 for more information.

What: #MakeArkansasGreen

Info: The Great American Cleanup in Arkansas - and the #MakeArkansasGreen challenge is a call-to-action to volunteers to organize at least one cleanup event in each of the state's 75 counties during April and May. Cleanup events should focus on enhancing a community's public spaces - such as roadsides, waterways, parks and neighborhoods - by picking up litter and debris, planting flowers, removing bulky waste, recycling materials and improving overall appearance. For more information, visit www. keeparkansasbeautiful.com.





igginbotham Family Dental has eight locations in the Tri- State area, having opened its first office in 2006 in Blytheville. Now they also have practices in Jonesboro, Paragould, and West Memphis in Arkansas; in Kennett, Missouri; and in Memphis and Bartlett in Tennessee.

Dr. Todd Higginbotham started the business after deciding he wanted to offer a different kind of dental experience to his patients. Today, Higginbotham offices "strive to create an exceptional dental experience for our patients with same day treatment, discount dental plans and in-house financing. We want patients to be in an environment that is as stress-free and pain-free as possible. We offer convenient amenities such as free lifetime whitening, neck pillows, blankets, and headphones, as well as extended late evening hours and Saturday availability. Excellent dental care is the heart of HFD. Exceptional customer care is the soul."





Having been a part of the communities they serve for such a long time lets Higginbotham patients "know who we are and what we stand for, being a trusted member of their community. There are no disadvantages to being open for over 10 years. We have grown and expanded to communities in our area that need the extra services we can provide to them. We look forward to many more years of taking care of the communities we serve."

As for tips to aspiring business owners, the Higginbotham crew advises, "Location, location, location! Set yourself apart; focus on customer service, treating customers/patients as if they were your family. For our business, it is all about the experience. Make sure to consistently give great ones. We are always growing and changing our offices, services and other things we offer according to what our patients' needs and demands may be. We feel honored to be able to have a business in all the communities we serve and employ people that are a part of that community."

Get in touch with them at care@higginbothamfamdental.com or 870-215-0058. Also keep up to date by following their social media accounts on Facebook, Instagram, Twitter and Snapchat.









VISIT ANY OF OUR 8 LOCATIONS

Paragould, AR 870-215-0058 2200 West Kingshighway

Hilltop, Jonesboro, AR 870-333-1352 1804 Old Greensboro Road Suite D

Southwest Drive, Jonesboro, AR 870-932-8585 321 Southwest Drive

Blytheville, AR 870-762-1331 3922 East Main Street Suite D West Memphis, AR 870-225-2500 255 West Broadway

Memphis, TN 901-453-6081 113 Harbor Town Square Suite 203

Bartlett, TN 901-377-5060 6630 Summer Knoll Cove Suite 103

Kennett, MO 573-888-9944 703 First Street



f vww.higginbothamfamilydental.com





aith Funeral Service, LLC, opened in May of 2006 at its current location in Manila, owned today by Janie Singleton.

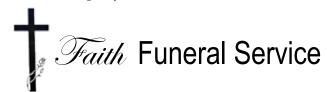
Stephan Keating originally had two other partners but one left within a year. Singleton bought the other out in July of 2009, then bought Keating out in April of 2017 and said the transition was a smooth one. "We didn't have a problem because to most people the transfer was seamless," she said. "No change of name and we still have the same basic values and desire to help others.

"We specialize in making funerals and cremations affordable while providing a memorable service," Singleton said. "Our prices are about half that of our competitors. We have American made caskets. We travel to your home town to make arrangements and perform services at your church and / or cemetery."

Singleton said owning a business can be a very positive thing because "you build relationships with your clients. If you're smart, you ask them ways to improve your services and act on their recommendations," but at the same time "it is easy to get caught up in the work and not take time for yourself. You must figure out how to create a balance between personal and business life. I find myself always thinking about ways to improve our business or things that need to be done. I literally must leave town if I'm going to get a real break."

She encourages anyone considering starting a business of their own to "be sure it's something you love to do and be willing to commit to working the business. It is a time issue because you will work way more than 40 hours a week, especially in the beginning. Don't think you have ever reached a point where you don't need to be making improvements and learn to change with the times. Don't get complacent. Being a business owner can be a challenge but the rewards are amazing.

See Faith Funeral Service for your at-need and pre-need funeral services. They may be reached by telephone at 870-561-1197, via email at faithfuneralservice@live.com, or through a personal visit to the offices at 2658 Highway 18 W in Manila.







870.561.1197 | 2658 W State Highway 18 | Manila, AR www.faithfuneralservice.net





he Virginia Walls State Farm Insurance Agency opened in Paragould in 1993, continuing a trend of family-owned business enterprises.

Virginia's father-in-law, Bill Walls, had a State Farm agency of his own in Camden for 25 years so for her and her husband, Alan, the insurance business was not unfamiliar territory. "We want to help our customers with all their insurance needs," Virginia said. "We try to provide outstanding customer service and make sure our customers get all the discounts they qualify for. Insurance can be confusing, so we want to help."

State Farm is available 24 hours a day, seven days a week to take care of customers' needs and the Virginia Walls agency is licensed in both Arkansas and Missouri.

"Everyone in the office is licensed," she said. "And State Farm Pocket Agent allows customers to view ID cards, make payments and file claims."

Pocket Agent gives mobile access to State Farm Insurance and financial information, and allows customers to manage their policies and accounts anytime, anywhere. For instance, Pocket Agent lets customers get an auto, homeowners, renters, life and condo owners' insurance quote.

The Virginia Walls agency offers options in auto, home, renter's, farm, business, life insurance, and annuities as well as disability, Medicare supplements and group life for businesses.

"This spring, there will be even more options available on our homeowner's policies, such as Service Line Coverage, Equipment Breakdown, and Identity Theft Coverage," Virginia said. "State Farm is one of the few companies that still offers earthquake coverage as an option on their Homeowner's Policy. Earthquake coverage is very important because we live on the fault line."

State Farm Bank officially began operations in March of 1999. "State Farm Bank offers competitive rates for car loans, CDs, and money markets," Virginia said. "We offer finance and refinance opportunities for autos, boats, campers and ATVs. We can usually issue the check for the purchase the same day, and we try to make it simple."

Virginia Walls State Farm Insurance is located at 2305 Linwood Drive and may be reached by phone at 870-236-9544; by email at vw@ virginiawalls.com; or on the company website at www. virginiawalls.com.

CALL FOR A FREE **QUOTE**



870.236.9544 | 2305 Linwood Dr. | Paragould, AR www.virginiawalls.com | vw@virginiawalls.com





outhland Promotions began as a screen printing business in 1985 and has been a family-run operation ever since.

Current owner Jared Peeler took over the daily business operations, adding to the services offered by his father before him. Opened in 1985 as Southern Screen Printing, the business added embroidery in 1988 and "we have not looked back," Jared said. "In 2010 we changed our name to Southland Patch and I took over operations in January 2016 DBA Southland Promotions. We are family owned and operated."

Specializing in promotional products and marketing services, Southland differs from the competition "by offering a full marketing plan, from logo design to website development and anything in between," Peeler said.

He added that relationships "mean everything in a family business. We are in business to build relationships with clients."

Owning one's own business is a never-ending project, he said, especially when customers are lined up coast-to-coast. "We have customers all across the USA," Peeler stated. "My work day starts at 7:00 a.m. for our East coast clients and ends around 7:00 p.m. for our West coast clients. I grew up watching my father work dusk to dawn. Our family does not know anything different. All we talk about is work. All holidays, family outings, everything is work."

In fact, that is what Peeler says anyone starting a business of their own should expect. "It's a lot of work," he said. "Finding a way to balance family and work is so much more difficult than you would expect. There is no 'cookie cutter' way of finding that balance. I certainly have no breaking revelation on how to accomplish it. But I do know, nothing is more rewarding than a happy home life and a successful work life ...

but you must find that balance."

Located at 706 S. Main Street in Jonesboro, Southland Promotions may be reached by phone at 870-934-1321 or by email at info@ southlandpromos.com.







SUNSHINE MANOR **BUSINESS SINCE**

unshine Manor Retirement Homes, Inc., has a long history of serving the elderly and their families in Greene County.

The combination retirement home, residential care and assisted living facility first opened in Marmaduke in 1983, and the owners founded a second one in Paragould the following year. The Marmaduke location was sold in late eighties and later closed, but throughout the years Sunshine Manor has been a family business. Danny and Lana Edwards and Donna Akridge opened the first version of the business. The Edwards' children -- Mike and Jennifer Edwards -- have worked in the business from the beginning and continue today.

"The relationships you develop over a period of years with doctors, pharmacies, hospitals, rehabs, and other businesses and support services -- as well as the community as a whole -- cannot be groomed in a short time," Mike said. "Relationships take time. We utilize those with local businesses and suppliers, if at all possible, to help support our community." Sunshine Manor provides assistance with the activities of daily living for the elderly of Paragould and Greene County. This includes assistance with bathing, grooming, and dressing as needed, as well as providing meals, medication supervision, housekeeping and laundry. "We also provide daily social and recreational activities and have an in-house beauty/barber shop," Mike added. "A familyowned and operated business adds a personal touch that big corporate businesses just can't match. In 35 years of business we have learned

what people want and what they need and we think we provide both of these things very well."

Mike said family businesses have their ups and downs like any other, but they are "great because you have built-in flexibility and get the chance to work together every day. It does have some disadvantages, as well. Since we are together every day, we don't socialize at night or on weekends -- and really, only on major holidays -- because no matter how hard you try, you always end up talking about work. Anyone opening up their own business should know there can be long hours and there are times when there is no paycheck and you have to be able to put a smile on your face no matter what."

Sunshine Manor started with an idea in 1983 that was brand new not only in this area, but also in our state and the nation. "At that time, outside of traditional nursing homes, assisted living was unheard of," Mike explained. "A place an elderly person could go and get the help they needed and when they needed it, without the confines of a medical facility or institution. We have tried very hard over the years to provide a place that was a home and a family. We have always considered every person who has lived with us as family."

Sunshine Manor is located at 3001 Linwood Drive in Paragould, and may be reached by phone at (870) 236-3446 or by email at sunshine@grnco.net.



elcome!

Find the right solutions to your short term and long term care needs with Sunshine Manor Retirement Home. For over 30 years, we have specialized in providing assistance with the activities of daily living for the elderly of Paragould and Greene County. Our team works 24 hours a day to provide not only assistance to the individual but also provide peace of mind to their family and friends.

870.236.3446 | 3001 Linwood Dr. | Paragould | www.sunshinemanor.us



aubach Freight Agency, Inc., has provided freight, warehouse, and storage options in Paragould since 1983.

Originally opened at the site of the old shoe factory, Laubach Warehouse and Storage constructed a new building on Highway 69 in 1985. In 2011 Laubach Freight bought out Cornhuskers and moved their office to 2701 Rector Rd. They also have warehouses on Highway 69, Laubach Drive and Rector Road in Paragould, and a warehouse in Walnut Ridge.

Gary and Norma Laubach started their freight business with just one truck and a dream. Today, their daughter Michelle Barnes (Mini Storage), and son and daughter-in-law Craig and Lora Laubach (Freight and Warehouse) run the companies. Grandsons Colby Shaw and Payton and Drew Laubach occasionally help out as well.

Laubach's specializes in local transportation, warehousing and storage. "Our trucks are local and we work closely with local factories," they said. "We also incorporate warehousing and inventory management along with light assembly, Pick and Pack, and daily pick-up point for small parcel packages. Not all trucking companies have those capabilities."

An advantage of being a locally, family owned business is that "we have gained our customers' trust and they have confidence that we will get the job done right the first time." But it is also "a 24/7 job. If trucks break down or drivers call, you have to get them taken care of and fixed. Some of our customers work 365 days a year. We have to be available to them, also."

As for advice to those considering starting a business, they recommend, "Be patient, work hard, have a good work ethic and be honest! You're going to make mistakes; take responsibility and correct it."

"We wouldn't have the success that we have without our dedicated employees-many of which have been with us for over 10 years. Great employees combined with a strong faith, family and friends have made us what we are today."

That philosophy has helped the Laubach business grow to the stage of having 70 employees, 37 trucks, 113 trailers and 320,000 square feet of warehouse space.



870.236.2460 | 2701 Rector Rd | Paragould, AR www.laubachministorage.com

Your One Stop For All Your Sporting Good Needs

ll Star Sporting Goods in Paragould has been at the same location -- 1709 Paragould Plaza -- since it was opened in the mid-1970s by Frank and Aletta Wicker.

Current owner Rodney Jumper, the Wickers' nephew, purchased the store from them on August 1, 1998, and has been providing the same quality service customers have come to expect ever since.

"An advantage is that a lot of people know we're here and have been around since they were kids," Rodney said, "even though a lot of customers have moved away, but still have family that they come back to visit. We get to see a lot of kids come through the store and then again as parents they come back to shop for their kids."

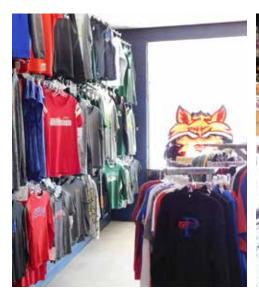
All Star offers excellent choices in team sports apparel and equipment, Fan Wear, trophies and plaques, and monogramming, as well as a long list of additional options.

Changing attitudes among today's shoppers means business approaches also have to change, Rodney said: "A disadvantage is the Internet. In today's world it is easy to shop online and have it delivered. Today, customers think they need to shop online, or even travel to a larger metropolitan area. I've had customers who have played sports all over the U.S. tell their players and parents that there's a small store in Paragould that if they don't have it, they will get it for you. The local businesses try to offer better customer service for their customers. It also helps when you get to know your customers and we are grateful for the customers we have.

"You have to work the business," he added. "You have to know what is going on in all aspects of the store."

While he said he might reach the point where he would consider selling the store some day, for now it will remain a family business proud to serve the Northeast Arkansas and Southeast Missouri areas. All Star may be reached by phone at 870-239-5109 or by email at allstar@grnco.net.

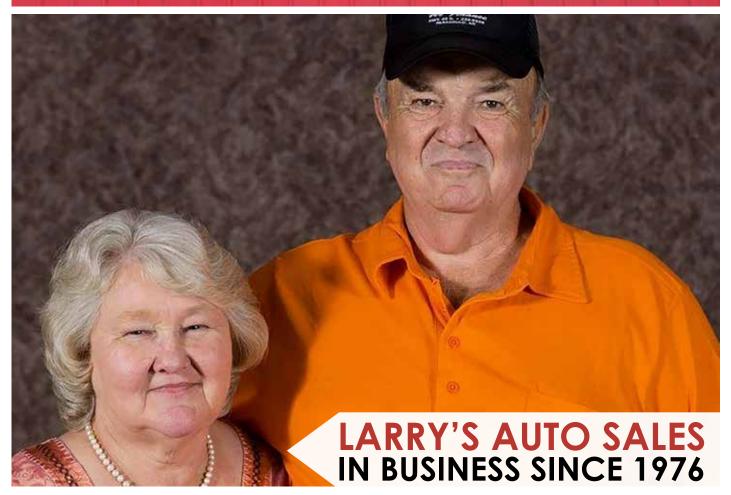








870.239.5109 | 1709 Paragould Plaza | Paragould www.allstarparagould.com



arry Breckenridge with Larry's Auto has been in business since 1976. The original location was just a little over a mile from where the current location is at 1910 Purcell Road in Paragould. Larry was partners with Randal Clark for 20 years and his daughter, Annette Drew, came to work for him in 1997. A few years after Randal retired, Larry's moved to the Purcell Road location, and now has a second lot -- Larry's Auto Sales #2 -- at 3519 Highway 49 North.

Larry, Annette and grandson Matt operate the main location and Larry's son Corey runs the second. "We are a very family oriented business," they proudly claim. Daughter Benita Easley and granddaughter Bree Drew have just started working at their offices at the beginning of the year.

"Our business has grown so much over the years. What started out as a small car lot with 30 or 40 vehicles has grown into two car lots with over 350 different vehicles combined on our two lots. Our second location even has motor homes, heavy equipment, farm equipment and boats. We offer 0% interest financing as well as layaway. We love having our customers come in to make their payments. Some of them are like family since they and their families have been purchasing from us since the very beginning way back in 1976."

A disadvantage of owning one's own business is "you never can go home and leave work behind. It is always on your mind ... that being said, we love our family and our business and hope to still be selling vehicles to our friends and neighbors in and around Greene County for the next 40 years."

870.239.9328 | 1910 Purcell Rd | Paragould, AR www.larrysautosalesofparagouldinc.com



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LARRY'S AUTO SALES

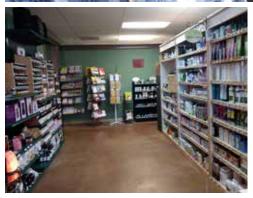
VISIT EITHER OF OUR LOCATIONS:

HIGHWAY 49 NORTH - ACROSS FROM MONROE - 870.239.9328

#2 - HIGHWAY 49 NORTH - AT THE CITY LIMITS - 870.215.0320

LarrysAutoSalesOfParagouldInc.com f









JONESBORO HEALTH FOOD IN BUSINESS SINCE 1975

onesboro Health Food opened in 1975 next door to its present location at 1321 Stone Street, moving to the current site once construction was completed.

Although owner Amanda Yates is not related to the original owners, Jonesboro Health Food has been a family-based business all these years. Wilma Stone, who was the first long-time owner, sold the business to her niece when she retired. Yates then explained, "Then we bought it from my aunt when she retired. Sue Russell, my greataunt, owned the store for about a dozen years before we bought it. Her sister worked with her for many years and now my cousin works with me. I do hope my children will want to carry on the business one day, but they are young and their future careers are still to be determined."

Yates said one thing that "makes us different is our knowledge and service. I have a doctorate in Natural Health, a masters in Iridology and am working on my board certification in Nutrition. My staff, too, is knowledgeable. They live this life and use these products and can tell you the benefits of the things we carry. We vet our vendors and only stock the highest quality supplements. We want to listen to our customers' needs, to help them find what helps, not just make a sale.

"I offer several services, too," she added. "Iridology, hair testing for minerals and metabolic testing for those wanting to see how their diet is affecting them or make a change to it. We offer a 15 percent senior discount every Tuesday and have a rewards program that allows you to earn \$30 in free product for every \$200 spent. We have history with the vendors and established relationships with sales reps who can work with us and give us a heads-up on the latest breakthroughs and inside info in the industry. Our customer base is a great advantage, too. We have people who have been shopping with us for 20 years and are very loyal."

As owner of a supplement store, Yates said it is "an industry where we thrive on personal contact. Changes in technology make personal interaction a challenge."

She admitted there are many long hours attached to owning one's own business -- saying she and her staff are "always on the clock. I've even talked to customers during a massage! Days off are always subject to computer crashing, sick employees, unexpected vendor visits and a myriad of phone calls. It's rare to truly be 'off."

She advises new business owners to make sure to offer a service that cannot be found online or at "big box" locations. "You have to do it better. Be passionate about what you do and believe in it -- people can tell. Treat each customer like you want your mom treated. But most of all, trust God to take care of it. Live for Him and leave it in His hands.

"In order to differentiate ourselves further, last year we condensed our grocery square footage to bring in a new Olive Oil store called Mt. of Olives. It's a gourmet tasting experience! We have 35 flavors of premium olive oil and balsamic vinegar that we bottle fresh. Every flavor is available to taste before you buy. This brings a unique twist to our store that isn't available anywhere else in Northeast Arkansas."

Jonesboro Health Food may be reached at jonesborohealthfood@ gmail.com or by phone at 870-932-5301.



870.932.5301 | 1321 Stone St. | Jonesboro, AR www.jonesborohealthfood.com | M-F 9AM - 6PM | SAT 10 AM - 4 PM



A SPECTRUM of Versatile Office Products

Get on the fast track in today's competitive business environment with Sharp's powerful MX color document systems. In Jonesboro, Forrest Office Machines is your source for all of Sharp's quality products. With over 40 years of local experience and a promise to personally service every product we sell, you can count on Forrest Office Machines. Stop by our showroom today to see how we can revolutionize your company's efficiency.



870-932-7852 1005 SOUTH GEE ST. JONESBORO



FORREST OFFICE MACHINES IN BUSINESS SINCE 1964



ames W. Forrest founded Forrest Office Machines in 1964 and it has remained a family-owned business ever since, currently run by James' son Barry. They provide copier sales and service.

Barry and his brothers were all in the business at one time or another, and he said he started "at about 14 or 15

making deliveries and helping deliver equipment. I started selling when I was about 17." He said his father built a background in the industry as an employee of the A.B. Dick Company, founding his own business in Forrest City before coming to Jonesboro. Forrest Office Machines has been located at 1005 South Gee Street for all those years and separates itself from competitors by having a large selection of in-stock supplies and providing quick, dependable service.

Today they handle a variety of brands but are mainly a Sharp dealer. Barry said a big part of the job now is keeping up with current trends, since the industry is ever-changing, having moved from simple black and white copies to the world of faxing, scanning and color printing. "The copier industry has been pretty strong at keeping up with the changes in today's market," he said.

One advantage of having been around for so long is that "customers know you and know your reputation for sales and service."

Forrest Office Machines continues to provide sales and service for the ever changing products for today's market. "Our Sharp trained service department continues their education also to keep up with the changing market. We are proud of the fast dependable service we provide to our customers."

Forrest Office Machines may be reached by phone at 870-932-7852 or via email at bwforrest@sbcglobal.net.

870.932.7852 | 1005 S Gee St | Jonesboro, AR www.forrestofficemachines.com



erren Tire Service was established in 1968 by the late Auslee Herren, at 500 East Kingshighway in Paragould. In the beginning, new and used tires -- including Jetzon tires -- were sold.

As the business continued to grow, a new facility was built at 700 East Kingshighway in 1983, and Herren's continues to be a complete tire sales and service provider to the Northeast Arkansas and Southeast Missouri areas.

The business is now run by Auslee's son, Ivey, and specializes in tires, custom wheels, alignments, brakes, shocks and struts, oil filters, lube jobs, batteries and road service, boasting over 200 years of combined service on the staff.

"We have a reputation for being dependable and honest," Herren said. "We have the knowledge to handle most situations."

Despite the long hours and the necessity to take the job home with you at times, Herren said there are many positive aspects of owning one's own business. When dealing with the public as a new business owner, Herren said you should "take one step at a time. Be conservative and learn from your mistakes.

"Always be appreciative and show kindness to your customers. Let our experience work for you."

Herren Tire Service, Inc., may be reached by phone at 870-239-8466 or by email at herrenti@grnco.net.







870.239.8466 | 700 E Kingshighway | Paragould, AR www.herrentireservice.com





Jack Pillow 44 years



Ivey Herren 40 years



John Moslander 30 years



Mark Tipton 25 years



Randy Ware 22 years



Joey Williams 18 years



Sherry Homer 17 years



Billy Strange 15 years



Ed Workman 12 years

LET OUR EXPERIENCE WORK FOR YOU!



arm Parts Company, Inc., in Paragould has been serving valued customers since 1963 when Ed Miles started the business on East Kingshighway. Today, his son Phillip is in charge of the operations and oversees the activities in a spacious new building, opened in February of 2015 at 2602 East Kingshighway, not far down the road from the original site.

Now the Farm Parts staff is better equipped to service tractors, generators, ATVs, lawn mowers and all types of farm equipment, and boasts a showroom that has to be seen to understand the wide range of products offered. In addition to farming implements and lawn and garden needs, Farm Parts provides items from swimming pool supplies and shop vacs to dog food, lights, batteries, tools, paint and plumbing needs. They also sell automotive parts, ATV parts/accessories, Dickie's clothing, all of the trailer parts, hydraulic fittings, and they can make custom hydraulic hoses.

Phillip said the business has seen some partnerships throughout the years but he has been the sole owner since first taking the reins.

"Three of my sons have worked in the business at different times," he said. "Currently, my son Jacob Pierce works with me and plans to take over the business and continue. He is very eager to serve the needs of the customers. He has learned a lot through the past few years."

Kim and Marissa Russell round out the sales staff, and Phillip said both are vital to the company's success. "Kim brings many years of automotive parts experience to the table," he said. "Marissa fills in wherever she is needed. Lynn McCullar handles the Service Department -- service on mowers, generators, pressure washers and so on." He has over 20 years experience with factory training on most major engines and transmissions.

Phillip said Farm Parts is "the largest supplier of outdoor power equipment service ... belts, blades and engine parts."

Phillip and his sales team may be reached by phone at 870-236-7522.

870.236.7522 | 2602 E Kingshighway | Paragould, AR www.farmpartsco.com | M-F 7AM - 5PM | SAT 7AM - 12PM







yde Pharmacy was established in 1955 by owner Frank Hyde at the original location. Current owner Steve Smoker purchased the business in 1990 and seven years later purchased Wyatt Pharmacy, merging the two into the present Hyde Pharmacy.

Kenny Kuenzel was hired in 1997 as a full-time Pharmacist and has now become a partner. As the business has grown additional Pharmacists have

been added: Rae Fowler in 2011 and Chelsea Harvey in 2017.

Hyde Pharmacy specializes in prescription, over the counter and some specialty medications. They offer in-town delivery and personal service, as well as being a source for immunizations.

"Being a small business owner," Smoker said, "our patients are always our first and foremost concern. With this being an established business for so long, no name change was considered. Everyone knows where Hyde Pharmacy is located. Patients have been coming here for decades. We have served generations of families through the years and hope to continue in the future."

For prospective business owners, he offers, "If you start a business you must treat everyone with respect. Treat them the way you would want to be treated. Always be honest and upfront with all issues and everyone will respect that. Through the years we have faced many challenges. But the reward of seeing patients get better and families grow has made it all worth every challenge."

Hyde Pharmacy, an independent pharmacy, is located at 1001 W. Kingshighway in Paragould.







870.239.4036 | 1001 W Kingshighway | Paragould, AR www.hydepharmacyinc.com | M-F 9AM - 6PM | SAT 9AM - 1PM













BRANCH, THOMPSON, WARMATH & DALE

ob Branch started practicing law in 1957 in downtown Paragould. In 1969, he was joined by a young attorney from south Arkansas, Bob Thompson. Sixty years later, this law firm continues to provide legal services to its clients at 414 West Court Street as Branch, Thompson Warmath, & Dale, P.A.

Over the past 60 years, a number of notable attorneys worked at the firm, including Bill Adair, who became a federal prosecutor in Little Rock, and Randy Philhours, who currently serves as a Circuit Judge.

Branch, Thompson, Warmath, & Dale currently includes five accomplished lawyers: Allen Warmath, Jeff Branch (Bob Branch's son), Robert Thompson (Bob Thompson's son), Kimberly Dale, and Adam Butler. These lawyers practice in a variety of different areas, serving clients who have legal needs related to commercial and civil litigation, real estate, domestic relations and family law, probate and estate planning, banking and business law, personal injury, and Social Security and VA disability issues.

Ten years ago, the attorneys at Branch, Thompson, Warmath, & Dale created Paragould Title Company, a full-service real-estate closing and title insurance firm that serves families, businesses and farmers seeking to buy and sell real estate. The attorneys at Paragould Title Company and Branch, Thompson, Warmath, & Dale work every day with banks, real estate agents, and buyers and sellers in providing fast and accurate real estate closing services.







870.239.9581 | 414 W Court St | Paragould, AR www.paragouldlawyer.com









r. Charles Ainley, or "Chick" as his friends called him, opened Ainley Family Dental Care in early 1957 in downtown Paragould at the corner of Court and Pruett streets on the mezzanine level of Security Bank. In 1968, he bought an old car garage by Linwood Cemetery and built a new building. This location is where Chick's son, Dr. Alan Ainley, would join him, and where they would practice alongside each other for the next 12 years. Dr. Alan Ainley continued to practice at the same location for the next 20-plus years. Both Chick and Alan were avid members in the Paragould community, serving on several different boards and committees. They were actively involved in the dental community, serving with the Arkansas State Dental Board and participating in numerous dental awareness events and projects. Through these events and interests, Dr. Alan Ainley and Dr. Ashley Brewer met and maintained a professional rapport for many years. After 33 years of practice, Dr. Alan Ainley decided to retire, selling his practice to Dr. Brewer, who has been in private practice for ten years. Brewer Family Dental Care is still located at 707 Linwood Drive.

Dr. Brewer grew up in Lake City. She attended Arkansas State University and graduated magna cum laude with a degree in biology. She began her dental education at the University of Tennessee Health Science Center College of Dentistry in Memphis where she earned several honors and awards. She was inducted into the Richard Doggett Dean and Marguerite Dean Honorary Odontological Society and the Omicron Kappa Upsilon National Dental Honor Society. She was one of the very few students in her dental class that was honored by the dean for scoring in the 90th percentile on the national dental board examination, and graduated with high honors in 2008. Dr. Brewer is a member of the American Dental Association, Arkansas State Dental Association, Academy of General Dentistry, American Dental Educational Association, and the Northeast District Dental Society of Arkansas.



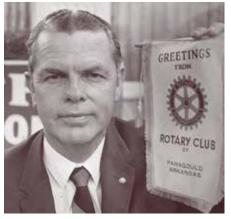
She and her husband, Colby, live in Jonesboro with their three children, Bryson, Burkeley, and Bevan. They enjoy traveling and spending lots of time at many different sporting events.

Dr. Ainley and Dr. Brewer have very similar business ethics. They both recognize that compassion is one of the strongest assets to have when treating anxious dental patients. Both want a practice that is family driven, where dental care is more personable and there is an opportunity to build solid relationships with patients. They believe in the importance of continuing education to stay up to date on new technology that can benefit both the patients and the staff. Their practices place a strong emphasis on preventative dentistry and comprehensive oral health.

One of the biggest advantages in having a business that has been established for so long is the level of trust that has been extended not only in the practice, but throughout the community as well. "We are proud of our legacy in serving our community's dental needs for the past 60 years," they offered. "We have the most loyal and faithful patients that we have earned their trust and support over the decades. They are truly the backbone of our success and we appreciate each one of them."

One of their biggest suggestions for opening up a new business is "to do thorough research. Know where you came from and decide where you are wanting to go. Don't be afraid to ask embarrassing questions. Find a mentor that is knowledgeable and humble enough to guide you when things get frustrating and confusing."





eath Funeral Home, Inc., Lof Paragould first opened in 1945 at the corner of 3rd and Main streets before moving into a newlyconstructed building at 321 W. Garland St. in 1970. The business remains there today, family owned and operated for three generations.

Verlyn L. and Helen Heath were the original owners, handing the reins over to their children in later years. Mr. Heath's son, Verlyn G. "Butch" Heath, and daughter, Lynda Heath White, join Verlyn's grandson, Jeremy R. Heath, in providing quality service to customers today. Other family members who have worked in the business include Melanie Heath Posey, who passed away in 2014.

The plan is for Heath's to remain a family business for more generations, in no small part because they understand the importance of specializing in service to families. "We believe our service sets



us apart from our competitors," Jeremy Heath said. "Having over 70 years of experience has helped us to know and understand the families we serve. Funeral service is not a profession where certain rules or procedures can always apply. Each family is different and has different needs. Therefore, an experienced and multi-generational funeral home knows how to care for each family in ways 'newer' funeral homes do not.

"We were around when service was the primary focus of a funeral, and it is service that remains our primary focus. And we can be the least expensive funeral home in Greene County if price is your biggest concern. We also believe what we do is a ministry. The Lord called us to be servants, and we believe serving others in a difficult time is a way we can share the love of God."

A big disadvantage to having a small business in a local community is family time, or more precisely, having little of it. "I believe there is a certain level of dedication required to operate a funeral home when service is the prime focus," Jeremy Heath said. "Therefore, there are





always long hours and late nights. There are some weeks when I do not even see my kids because they are in bed before I get home and I'm back to work when they get up. I have left home on Christmas morning as my kids were preparing to open gifts because a family needed me more."

Still, Heath would encourage others to enter the business world, remembering "to always put the customers' needs ahead of your own. While it can be difficult at times, people will remember you going above and beyond to help. And service still carries a lot of weight.

"Paragould has always been so good to our family. While the community is growing, we still have a small town feel. And we are truly grateful to all the families who have given us an opportunity to serve them and remain in business for over seven decades."







870.236.7676 | 321 W Garland St | Paragould, AR www.heathfuneralhome.com

EARTHQUAKE AWARENESS MONTH

n January, Greene County Judge Rusty McMillon proclaimed February as LEarthquake Awareness Month in the county. It was our hope that the proclamation would help to honor the memory of the 1811-1812 New Madrid earthquake sequence and to heighten public awareness, involvement, and preparedness for an earthquake.

Still, many people ask me why so much attention is being given to earthquakes. After all, we haven't (yet) had a catastrophic earthquake comparable to the 1811-1812 sequence and the failed prediction of pseudo-scientist Iben Browning prompted mass panic nearly 20 years ago. From the perspective of an emergency manager, however, studying the effects of and preparing for an earthquake helps to prepare for most other types of disasters and emergencies. Simply put, an earthquake is the most devastating disaster we could face aside from a nuclear incident. Therefore, all other hazard preparations fall under the umbrella of earthquake preparedness.

While my role in all this becomes complex at times, I urge citizens and business to take pro-active precautions to help mitigate the impact of an earthquake or any other type of disaster.

- Develop and practice an Emergency Plan for your home or office. It need not be complex, but rather it should contain critical information you need to survive the immediate moments of a disaster. This includes points of contact, an evacuation plan, and rendezvous points.
- Make a Disaster Kit. The more stuff you have the better, but you don't need to be a "prepper" either. Have the staples that help you function as an individual, such as extra prescription medicine, cash, non-perishable food, water, first aid kit, food for your pets, an extra phone charger, flashlight, and so on.
- Talk with your kids, friends, neighbors, and co-workers about what they can do to be prepared.

Whether you are concerned about an earthquake, tornado, or ice storm, these simple tips can help you be prepared - not scared. My office can provide templates and ideas for Emergency Plans and Disaster Kits for your home and business free of charge. In addition, more extensive plans for your business or facility can be developed.

2018 will be a hallmark year for Greene County in terms of emergency management and preparedness as we work to continue our relationship building with our Missouri neighbors, our friends in Christchurch, New Zealand, and offer more public outreach programs throughout the year. An additional Safety Summit is currently being planned as well as a QuakeSmart® workshop for the late summer or early fall.



While I am your emergency manager remember that I do not have the power to stop natural and man-made disasters from occurring. Emergency preparedness continues to be a community wide effort and I urge everyone to take advantage of the services my office can offer to help make Greene County a safer place.

-- Erik Wright



3501 Stonegate Dr. Suite A | Paragould | 870.236.3200 | lennoxinsurancenea.com

OPTUS, INC EMPLOYEE AWARDS

ptus, Inc. is pleased to announce the winners of the yearly employee awards. The awards were presented at the 2018 Kick-Off meeting which was attended by all Optus employees and included a live performance by the Optus band.

Stephanie McDonald was chosen as the 2017 Optus Employee of the Year. Stephanie began her career at Optus in 2007 and has since moved into a Major Account Manager role. She has consistently proven herself by winning the highest quota achievement award in the sales team for four straight years. Stephanie is known for going the extra

mile for her customers each and every day. She attributes her long-term success to the culture and open-door policy at Optus.

Matthew Kilbreath received the 2017 Optus Lighthouse Award. The Lighthouse Award reminds us all that leaders should consistently show us the way. Matthew joined Optus in 2012 and has worked in the plant and service department where he won an award for his performance and has recently moved into a leadership role as the Support Services Manager.

Matthew is the first employee to receive the Individual Contributor Award and

the Leadership Award. He attributes his success to the Optus drive for excellence and delivering outstanding customer service.

At Optus, our mission is to solve complex technology challenges and deliver consistent business results to our customers. Through our 24 years of proven experience, we've learned how to simplify nationwide installations, provide scalable support services for thousands of locations at a time and help clients make the right technology decisions for their business. We've become experts at maximizing and extending the life of an organization's communication investment to provide the best ROI in the industry.

To learn more about Optus, visit optusinc.









LIVE UNITED WITH THE STARS

ormer Arkansas State University Red ◀ Wolf Demario Davis has become a leader on and off the field during his six-year NFL career. A third-round draft pick by the New York Jets, the linebacker is coming off a career-high 135 tackles and five sacks during the 2017 season. Davis will return to Jonesboro to speak about his struggles and his triumphs through a football career, his faith, his foundation and his family at the 5th Annual Live United with the Stars.

Live United with the Stars, benefiting the United Way of Northeast Arkansas, will be held on Thursday, March 15 starting at 7 p.m. at the Cooper Alumni Center at Arkansas State University. A special VIP event will begin at 5:30 p.m. with a tailgate atmosphere in the lower lobby of the Cooper Alumni Center. Guests attending the VIP will have time for photos and to visit with Davis.

Davis, a native of Brandon, Miss., was a three-sport athlete at Brandon High School where he played football, basketball and ran track. In 2007, Davis was recruited by Arkansas State University where he redshirted his first season. From 2008-2011, he played linebacker and was a Phil Steele's All-Sun Belt Conference selection, twice named Sun Belt Conference Defensive Player of the Week, First Team All-Sun Belt Conference, 2010 Preseason All-Sun Belt Conference, Rotary Lombardi Award Watch List, Preseason First Team All-Sun Belt Conference, and College Football Performance Awards National Linebacker of the Year Watch List. He graduated with his undergraduate degree in 2011.

Davis was a third round draft pick in 2012 by the New York Jets. After four seasons, he became a free agent and went to the Cleveland Browns, where he was installed as Cleveland's middle inside linebacker and was selected a team captain for a young Browns' defense. After one year, he returned to the Jets where he just finished his sixth season in the NFL.

Davis is founder of Devoted Dreamers Academy and uses the off season to help reduce summer learning loss near his

hometown in Jackson, Miss. Working with his own non-profit led Davis to become more involved in United Way and during the spring of 2017, he served as an Extern with United Way Worldwide, as part of the NFLPA (National Football League Players Association) collaboration with United Way. During the 2017 season, players were given the opportunity to promote a non-profit of their choice with My Cause My Cleats. Davis supported United Way with his blue and yellow "United We Win" cleats.

Reservations are available through United Way of Northeast Arkansas to hear about Davis' rise to the NFL, his work through his nonprofit and his time with United Way World Wide. Reserve a table and VIP tickets today at uwnea.org, by calling United Way at 870-935-3658, or by visiting the local office at



407 Union Street, Jonesboro. The VIP tickets include an hour long reception with Davis. In addition to hearing from Davis at the main event, there will be food, beverages, a raffle, and silent and live auctions.

The event will benefit the 31 programs the United Way is currently funding at area nonprofits. United Way of Northeast Arkansas' mission is to improve lives by mobilizing the caring power of communities. United Way supports programs focusing on education, economic stability and health. United Way serves eight counties including Clay, Craighead, Cross, Greene, Jackson, Lawrence, Poinsett and Randolph. For more information about United Way of Northeast Arkansas, visit www.uwnea.org.



APPLY FOR

o you live in a sub-standard house or in over-crowded conditions? Are you spending a significant part of your income on rent? Well, you are in luck! Habitat for Humanity of Paragould is now accepting applications for homeownership.

Habitat for Humanity of Paragould builds and sells affordable homes for deserving families at zero percent interest. Applications can be picked up at the Paragould Housing Authority, Paragould Chamber of Commerce,

Greene County Public Library and Mission Outreach of Northeast Arkansas. You can also call 870-215-4825 for details.

To find out if you qualify for new homeownership, you can meet with Habitat for Humanity of Paragould on March 8th or March 16th from 3:00 p.m. to 6:00 p.m. at the Paragould Community Center. Be sure to bring your photo ID, proof of income, tax filings from the past two years, bank statement and a letter of reference.







HAPPENINGS



RED HA

The Arkansas Methodist Medical Center Auxiliary recently donated red hats to the nursery for all babies born in the month of February. A special thank you to Aletta Wicker for knitting 30 hats in Memory of Wallace Jackson, in honor of Laura Jackson and the Belle Meade Jackson House. Pictured left to right are AMMC Women's Services (OB) employee Ashley Ortgiesen, RN; AMMC Women's Services (OB) Nursery Manager Tiffany Duty, RN; and AMMC Auxiliary President Sherry Noble.





2017 marked the 20-year anniversary of Leadership Paragould. The Alumni Committee voted to pay for the writing of a grant to partially fund a playground at the Paragould Community Center. The city of Paragould was presented a Blue & You Foundation Grant in the amount of \$116,378.00 to complete the funding for the playground. Construction of the new playground is scheduled to start in March.

PJHS QUIZ BOWL TO GOL



The Paragould Junior High School Quiz Bowl team brought home the first place trophy at the Brookland Invitational Quiz Bowl Tournament.

L to R: Matthew Bermea, Jackson Douglas, Devon Jarman, Secily Eldridge, Ashton Rodrigues, Max Hooten, Tyler Brown, Sarah Sellen, Lily Broadaway, Abby Stevens, Nevaeh Morse, Coach Krystal Hooten

BIRTHS



Stella James Clayton

On November 1st, 2017, Stella James Clayton was welcomed into the lives of her parents Eric and Brooke Clayton. Eric and Brooke took baby Stella to their hometown of Rector from the NEA Baptist Hospital where she was born.

Stella was born at 8 pounds and 13 ounces and measured 20 3/4 inches long. Big brother Tuck Maddox Clayton welcomed Stella to the family along with grandparents Keith and Karen Crittenden, Cary Clayton and Ron and Tammy McCreless.

Photography by Whitney Vassar Photography



On the third Thursday of every month Skinny J's will host Pints for Paws, an event that highlights a specific beer while raising money for the animals at the Northeast Arkansas Humane Society. In February, Wiseacre Brewing served as the highlight drink option. Though a certain beer is showcased that night, proceeds from any beer that is purchased will go toward NEAHS. Visit the Facebook event by going to the Northeast Arkansas Humane Society's Facebook page.

PINTS FOR PAWS OAK GROVE RIBBON CUTTING



The Paragould Chamber of Commerce held a ribbon cutting for the new Oak Grove School gymnasium.



PLAY 4A DAY ROOM

"Play 4A Day" is a dedicated space outside courtroom 4A, for foster children to play while they wait for their court cases to be heard. The space was designed and implemented by the 2017 Provisional Class of the Junior Auxiliary of Jonesboro. Through fundraisers, monetary donations, and budgeted monies from the Junior Auxiliary board, the Provisional Class raised over \$1,100 to help fund the project. The Craighead County Courthouse funded the structural aspects of the room while generous local businesses and individuals donated to supply furniture, decorations, toys, and entertainment. The hope is that Play 4A Day will be a safe, loving space where foster children can enjoy being kids, affording them some joy during an otherwise unpleasant experience.



WELCOME HOME VIETNAM VETERANS CELEBRATION

Saturday, March 31st

PARADE AND WELCOME HOME CEREMONY AT 2PM

VETERANS ARE WELCOME TO WALK OR RIDES WILL BE PROVIDED

EVERYONE TURN OUT WITH WELCOME HOME BANNERS AND LINE THE STREETS.



JIMMY FORTURE

CONCERT PERFORMANCE
7 PM | \$20 TICKETS
RECTOR COMMUNITY CENTER
TICKETS PURCHASED AT RECTOR WATER
DEPT. OR AT WWW.RECTORARKANSAS.COM
PROCEEDS TO BENEFIT
RECTOR VETERANS MEMORIAL PARK











for more information call 870-595-4997 or visit www.rectorarkansas.com

What's in store next month?

Jeremiah Knight



Jeremiah Knight has created his own successful business by selling handmade magnets across Northeast Arkansas. He will tell us his story for the April edition of Premiere magazine!

Recycling



Jonesboro and Paragould implementing new recycling systems and we want you to know about it! Read the next issue of Premiere Magazine for new tips on recycling and how you can make the world a greener place.

Paragould Ballot



The Paragould Premiere Awards are beginning! In the April edition of Premiere Magazine, you can vote for your favorite Paragould businesses! Winners will be announced in the July issue of Premiere Magazine!









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