

COLLIERVILLE L I V I N G

JULY 2021

From left to right
Vince Hoyt
Jake Lock
Clark McDerrin



Life
AT THE
Firehouse
A FAMILY AWAY FROM HOME

 Best Version Media

PHOTO BY
HAYES HORA

Expert CONTRIBUTORS

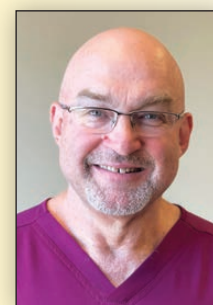
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Emily Clemmer
Content Coordinator



Karla Bailey
Graphic Designer

MEET OUR PUBLICATION TEAM!

In a technological age where social networks are actually pushing people further apart, it is our mission to bring people together. Our goal is to help create connections and build relationships between local businesses and our neighbors.



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PHOTO: Designer, Karla Bailey's Old English Sheepdog and friends in Santa Cruz, CA.

Letter to Residents

Dear Neighbors,

Welcome to the 4th Edition of Collierville Living Magazine! Did you know that July is named after Roman dictator Julius Caesar? During his life prior to 44 B.C., Caesar developed the precursor to the Gregorian calendar that we use today. July is the month dedicated to freedom, independence, and celebrations of country and culture. The birth flower for July is the delphinium, also known as larkspur or water lily. It represents a pure, open heart, much like the way its blossom opens almost effortlessly on a lily pad. This July, open your heart to others! Have people over for a cookout, throw a pool party, or take a fishing trip with friends. Re-connect with people you may have lost touch with, and remind the people you care about that you love them.

As we celebrate our independence this July, we all need to remember our first responders and public servants. We had so much fun meeting our local Firemen and hearing their stories. You will get to know them as you turn the pages! You will also learn a lot more about our local businesses, along with some nearby ones. Enjoy our Asian twist on the featured recipe, and some great tips from a pro on new foods to try!

Thank you to all of our sponsors and friends for helping make this magazine possible. We would LOVE to feature, support, and promote YOUR business too! For advertising inquiries, please call me at (901) 604-9731 or email hhora@bestversionmedia.com. The best is yet to come!

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COLLIERVILLE FIRE DEPARTMENT

BEYOND THE CALL OF DUTY

Life AT THE Firehouse

A FAMILY
AWAY FROM
HOME



By Emily Clemmer
Photos By: Kelly Day Portraits

From left to right: Michael Sansone, Vince Hoyt, Jake Lock, Clay McLain



Hours of training and preparation, routine maintenance checks and chores, on-call for alarms and emergencies, friendship and camaraderie, and a family away from family -- this is a glimpse into the life of our Collierville firefighters.

The Town of Collierville has five firehouses. Each firehouse has at least three firefighters on staff at any given time: a Lieutenant, a Driver/Engineer, and a Firefighter. At least one is licensed as a Paramedic, and the other two are Advanced Emergency Medical Technicians (AEMTs). Also, each firehouse employs at least three crews that work shift schedules "A", "B", and "C."

Each crew works three out of every nine days in 24-hour shifts. They work 24 hours on, and then they have 24 hours off, 24 hours on, 24 hours off, 24 hours on, and then they are off for four days. After that, the cycle starts over. It can be a vigorous and demanding schedule. Broken down over a lifetime, this equates to 1/3 of their life at the fire station. Whether on the clock or off the clock, this group considers each other family. Most of them even have a second job. They work a lot of holidays, miss a lot of personal family time, and sacrifice a lot of their time for the safety of our community. They witness and experience some of the saddest and most dangerous events together. What keeps them coming back every day is this family away from home. If you ask any of them, every single one will tell you that it's an enriching career.

A typical day on the clock starts at 7:00 a.m. The new shift changes into their uniforms and relieves the previous shift from their duties. The crew conducts a thorough check of all of their protective gear and equipment to ensure all safety checks for themselves have been met. Every day the team completes a rigorous fire truck inspection and ensures all of its equipment is ready to go before a call is made. Daily chores include sweeping and mopping floors, cleaning bathrooms, tidying the living room area, and cleaning the kitchen.

Firefighters perform continuous training and career development to improve or maintain their firefighter skills. They'll also complete any necessary inspections for the town commercial buildings, public education, and fire prevention. However, the priority is always to respond immediately to a fire or medical emergency. The crew is prepared to get out of the firehouse and onto the truck within 60 seconds.

Somewhere amid the day, the crew needs to eat. Breakfast, lunch, dinner - they eat when they can. Firefighters pay for their own food and meals on duty, and each shift has its own refrigerator. Firehouses are equipped with a full-service kitchen. Usually, they'll all chip in to purchase groceries, decide what to cook, and designate a cook to prepare a meal. Of course, they love to receive a meal or a plate of baked goods if donated to them.

Usually, around late afternoon to early evening, the crew can expect some downtime. Each firehouse has a day room with reclining chairs and a TV. Because physical fitness training is essential, every firehouse has a fitness room. Firefighters need to stay in shape physically. A firefighter in full gear carries up to 60 to 70 pounds of extra weight and up to 100 pounds when wet.

When there is time to rest at night, the crew will take advantage of every opportunity. Each firefighter has an individual bunk room within the sleeping quarters. Firefighters bring their bedding and any other essential personal items. Everyone makes up their beds and keeps their personal space tidy each day.

The Collierville Fire Department has state-of-the-art fire trucks and is fully equipped with every tool, water, and medical gear to ensure quick responses and rescues. The driver/firefighter's job is to get to the destination quickly & safely, operate the water pump, and ensure the hose line is connected to a fire hydrant. It is important to connect the hose line to the fire hydrant as quickly as possible. While the fire engine holds 500 gallons of water, it can be depleted within 3 minutes. Another firefighter rides in the front passenger seat, and another rides in the back. As they are riding, they are also getting ready. Before an emergency call during safety checks, the firefighters leave their gear, mask & oxygen in their seats, so they are prepared to roll quickly. Remember, every person on the crew is also cross-trained as a paramedic or EMT. The fire truck carries EKG machines, life-saving drugs, trauma kits, oxygen, chainsaws, axes, mallets, and Jaws of life. Firehouses will also operate other rescue vehicles such as Ambulance, Water Rescue Trailers for Wolf River Rescues, and ATVs to quickly get to patients in need on Collierville's walking trails.



Photo: Hayes Hora

"I'm very fortunate to work where I grew up. This is what makes my career. I work where I live and live where I work. I'm honored to serve the Collierville community," shared Michael Sansone, Lieutenant, and Paramedic. Michael lived in Whitehaven as a young kid but grew up in Collierville and attended Collierville Schools. He bought the home he grew up in off of Peterson Lake Road. He has been serving in the Collierville Fire Department since 1995 when he was age 21. He is a member of Collierville First Baptist Church and supports the Collierville Education Foundation. His wife, Beth, is currently assistant principal at Sycamore Elementary. He has two grown children. His hobbies include personal fitness and learning how to fly drones and use them as another rescue tool. Michael formerly owned a paint contracting business as a second job.

"I grew up thinking firefighters were heroes. I knew I wanted to help people. I enjoy the adrenaline rush. You never know what call you will get or where it will take you," shared Clay McLain, Firefighter and Paramedic. He has been serving within the Collierville Fire Department for about ten years. Clay currently lives in Germantown. He grew up in Memphis, attended CBHS, and graduated from Houston High School. He is married to a 2nd-grade teacher at Woodland Presbyterian. They have three boys, ages 6, 8, and 11, and all attend Farmington Elementary. His family goes to Highpoint Church in Memphis. His hobbies include hunting, activities with kids, and family vacations, most recently to Moab, Utah. Clay has owned a landscaping business for about seven years called Memphis Ground Control and currently serves Collierville, Germantown, and East Memphis.

"I grew up within a family of firefighters. My father, Kirk Lock, was Chief of Operations for City of Memphis Fire Department and served for about 35 years," shared Jake Lock, Driver, Firefighter, and EMT. He has been a firefighter for ten years. He served in the Millington Fire Department five years before serving in the Collierville Fire Department. Jake spent his early childhood in Bartlett, moved to Rosemark as a young teen, and went to school in Rosemark. His family currently lives in Atoka. He is married to a preschool teacher, and they have two children, ages 4 and 6. In his spare time, he enjoys hunting, fishing, and going to the lake. He also owns a landscaping company and serves Tipton County. It is named Lock's Lawncare.

"I have cousins that are Memphis firefighters. Their careers as firefighters always interested me, so I followed suit," shared Vince Hoyt, Firefighter and EMT. He has served within the Collierville Fire Department for two years. Vince grew up in Holly Springs but spent a lot of time in Collierville. His parents eventually moved to Collierville. He and his wife of two years currently live in Oakland with their German Shepherd and Yorkie. In his spare time, he enjoys going to the lake and off-roading with his Jeep. He is also a Real Estate Agent with EXP Realty serving the Memphis Metro area.

"These guys are like my brothers. We are actually like a toolbox. He may be good at a certain task, and I may be good at another. One will cook, and one will clean," they all share and contribute together. "We do life together outside of work. We do a lot together when we are off duty. When working on duty, we never leave for a good situation and experience many sad situations. But what motivates us to come back every day are these guys."

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Home Spa



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CBD is an acronym for Cannabidiol (Can-a-bi-di-ol), a prominent naturally-occurring class of molecules called cannabinoids found in the plant species Cannabis Sativa. Through locally-grown, premium products, we're helping more people find their happy place through the amazing effects of CBD. Some of the highest quality hemp growers are in Tennessee, Kentucky, and North Carolina.



Here's our guide to creating your home spa for less than the cost of a one-hour massage:



CBD Bath Bombs — RENEW CBD Oil Bath Bombs melt away muscle tension and mental fatigue. Melon and strawberry scents are my personal favorite to create the perfect escape.

Candles — Grab a couple of your favorite candles to create the perfect lighting and boost your senses. One of my favorites is the lemongrass-scented candle, such as the affordable vegan products from Lindsay Lucas Candles.

Music — Create or find a playlist to help you tune out the stresses of your day. Several meditation channels on YouTube, like Meditative Mind and Magnetic Minds, focus on frequencies to change your energy & vibration.

Bathtub Caddy — Bathtub caddies are great for storing your soaps, loofah, a glass of your favorite wine, or a bottle of water. You can also use it to hold up your favorite magazine or book. Keep your relaxation station clean and organized so you can truly relax once you start soaking.

Hemp Body Cream with Emu Oil — Hot water can dry out the skin. Moisturizing after a bath can prevent dryness, irritation, and itchy skin. After your bath, pamper your skin with REVIVE Hemp Oil Topical Cream to lock in moisture and reduce inflammation.

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July

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Cost: Free to attend
ColliervilleFarmersMarket.org

**Saturday, July 3
Collierville Independence Day Celebration**
Join the community celebration with Entertainment by Party Planet and a special live performance by 25 members of the Tennessee Mass Choir. Rain date is July 5.
Time: Food vendors open at 6:30 p.m. / Entertainment at 7:00 p.m. / Fireworks at 9:30 p.m.
Cost: Free
Collierville.com

**Thursday, July 8
Main Street Summer Concert Series**
Grab your lawn chairs, coolers and picnic basket and enjoy the tunes in Town Square Park. Featured band: Wolf River Rednecks
Cost: Free
Mainstreetcollierville.org

**Friday, July 9
Summer Movie Series: School of Rock**
Bring your family for musical movies under the trees in The Grove. Gates will open at 6 PM with Live Music until the movie starts at 7 PM. The bar will be open and food trucks will be available.
Cost: \$10 ticket
gpacweb.com/gpac/the-grove

**Friday, July 16
Summer Movie Series: Sister Act**
Bring your family for musical movies under the trees in The Grove. Gates will open at 6 PM with Live Music until the movie starts at 7 PM. The bar will be open and food trucks will be available.
Cost: \$10 ticket
gpacweb.com/gpac/the-grove

**Thursday, July 22
Main Street Summer Concert Series**
Grab your lawn chairs, coolers and picnic basket and enjoy the tunes in Town Square Park. Featured band: Bluff City Bandits
Cost: Free
Mainstreetcollierville.org

**Friday, July 23
Summer Movie Series: Up**
Bring your family for musical movies under the trees in The Grove. Gates will open at 6 PM with Live Music until the movie starts at 7 PM. The bar will be open and food trucks will be available.
Cost: \$10 ticket
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**Tuesday, June 29- Sunday, July 4
Memphis Redbirds**
@Autozone Park, Memphis, TN
Memphis Redbirds will play a six-game series against the Jacksonville Jumbo Shrimp.
Tuesday - Free Nachos / Thursday - \$2 Beer, \$1 Hotdog / Saturday - Postgame Fireworks show / Sunday - Free Ice Cream Sandwiches for kids under 12.
Time: Various Times
Cost: Prices vary by seat.
www.milb.com/memphis

**Tuesday, July 13- Sunday, July 18
Memphis Redbirds**
@Autozone Park, Memphis, TN
Memphis Redbirds will play a six-game series against the Jacksonville Jumbo Shrimp.
Tuesday - Free Nachos / Thursday - \$2 Beer, \$1 Hotdog / Saturday - Postgame Fireworks show / Sunday - Free Ice Cream Sandwiches for kids under 12.
Time: Various Times
Cost: Prices vary by seat.
www.milb.com/memphis

**Saturday, July 24
Memphis 901 Football Club**
@Autozone Park, Memphis, TN
Cheer on Memphis' own professional soccer team as they take on FC Tulsa
Time: 7:30 p.m.
Cost: Varies per seat
Memphis901fc.com or call 901-721-6000

**Tuesday, July 27- Sunday, August 1
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Memphis Redbirds will play a six-game series against the Jacksonville Jumbo Shrimp.
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Time: Various Times
Cost: Prices vary by seat.
www.milb.com/memphis

**Friday, July 30
Summer Movie Series: Grease**
Bring your family for musical movies under the trees in The Grove. Gates will open at 6 PM with Live Music until the movie starts at 7 PM. The bar will be open and food trucks will be available.
Cost: \$10 ticket
gpacweb.com/gpac/the-grove

MEET

By Hayes Hora

DeeDee Goossens



DeeDee Goossens is a psychic energy teacher with over sixty years of experience. She has been a spiritual seeker all of her life, from the age of five when she started walking to church alone. After her mother told her grandmother (a closet psychic) about DeeDee's walks to local churches, her grandmother decided to teach DeeDee how to connect to God Source within. DeeDee went on to study from many teachers: Sonia Choquette, Mama

Ellie Fristensky, Robert Brown, Ann Burbage, and the Edgar Casey Foundation, among others. DeeDee's Spirit Guide, lovingly referred to as "Spirit," called her to teach the truth and energy of all her combined studies to create The Starlight Study Group. In DeeDee's classes, you can learn self-empowering techniques that improve your



psychic, intuitive and creative energy connections. You can purchase handmade crystal jewelry in her metaphysical studio. DeeDee also offers Reiki Energy sessions, Amethyst BioMat Healing Sessions, Meditation Counseling, and Guidance in Psychic Readings.

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By Hayes Hora



Fireworks:

EYE SAFETY & INJURY PREVENTION

Some parents feel like some firework merchandise is safer than others, like sparklers, for example. Sparklers are responsible for more than 1,200 injuries a year. Sparklers burn at more than 2,000 degrees Fahrenheit, flinging sparks that can burn the soft tissues of the eye and even start unexpected fires, including accidental firework ignitions. The people injured by fireworks are not necessarily handling them either- 65% of people injured are bystanders who may be minding their own business.

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Fireworks Safety Tips:

- Make sure pets are kept inside or on a leash during firework use.
- Never touch unexploded fireworks- report them to your fire department
- Prevent young children from playing with any firework product
- Young individuals require supervision when using fireworks
- Running or horseplay is discouraged
- Set off fireworks outdoors in a clear area away from houses, dry leaves, and any flammable material
- Keep a few buckets full of water nearby, or a water hose to quickly put out unexpected fires
- Observe local laws before using fireworks in your area
- Avoid lighting fireworks inside glass bottles or containers
- Never point a firework at another person or animal
- Do not experiment with homemade fireworks



Fireworks can be a fun part of many people's Fourth of July, whether going to a big outdoor firework display or lighting your favorite kinds at home. This time of the year can be lots of fun for most people; however, it is a risky holiday weekend for eye injuries. Fireworks are promoted like toys around the Fourth of July, and as adults, people may think they know how to handle them safely. Playing with fireworks can cause many eye-related injuries, including blindness. People who use fireworks should always wear eye protection recommended by the American National Standards Institute (ANSI).

The most recent Consumer Product Safety Commission report found that eye injuries made up 15% of all injuries. In severe cases, fireworks can rupture the globe of the eye, cause chemical & thermal burns, corneal abrasions, and retinal detachment - all of which can cause permanent eye damage and vision loss. Children and young adults are frequent victims of firework-related injuries. Children under the age of 15 made up 36% of the total injuries reported. Half of those injured who had to visit the emergency room were under 20 years old.

First Aid: Fireworks Eye Injuries

Fireworks-related eye injuries can consist of blunt force trauma, chemical & heat-related burns. Any eye injury involving fireworks should be considered a medical emergency. Always seek medical attention immediately, and be cognizant not to rub, rinse, or apply pressure to the injured eye. Avoid removing any objects lodged in the eye. Don't apply any ointments or take any blood-thinning pain medications like aspirin unless directed by a doctor.




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By Percy, the Spoiled Cat with Loving Foster Parents

Collierville Animal Shelter

Listen up because I don't have the time to be messing around! There are naps to be taken and birds to be watched. Let me bring you up to speed on my family's rescue escapades. First, after asking for a feline buddy to keep me company, my owner said we needed to foster a pet. That sounded like a winning proposition to me, so they brought home six two-week-old kittens. Wow, talk about overkill on a good thing! For the first day, I kept telling my owner: There are so many faces to clean! We have so many cats that need to learn about climbing trees and how to play hide-and-seek. They needed me, and I started to enjoy being a big brother to six kittens and helping them become excellent companions for their forever homes. I asked my human mom (because I was a bottle baby ten years ago) what happens to fur babies that do not have someone to care for them. She said, "we need people to open their hearts so we can provide more foster



homes." Bottle babies, moms with babies, and pets with medical issues all need foster parents. Soon, the dreaded day came, and it was time to take them back to the Shelter for adoption. They will be spayed or neutered, vaccinated, and microchipped (it's like wearing your ID under your skin to help find your owners if you get lost). My owner said that if more animals get microchipped, there would be far fewer dogs and cats lost. The Collierville Animal Shelter (where I came from) will train people and families on fostering. Please call today and save homeless animals! You can be their hope for a safe and loving home! Contact the Shelter today by calling (901) 457-2670.

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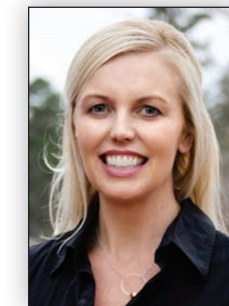
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MEET Mandy Cushenberry

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Dear Neighbors of Collierville,

My name is Mandy Cushenberry, and I want to introduce myself to you along with your friends & family! I have been helping families find the home of their dreams for over 19 years, and it is the most rewarding thing I have ever done. My husband is retired from the Air Force, and I've had the honor of working with several military families. I know how hard it is to relocate! It's my job to help alleviate that stress and make the process as smooth as possible. I want to be known as a passionate, driven, dog-loving realtor who helps my clients make the best decision for themselves and their families. I specialize in helping first-time and repeat buyers find the home that is just right for them.

I enjoy helping my clients build their next-home wishlist based on their preferences. Sometimes a move isn't the correct answer right now- quite possibly, this may be when you decide to build



a deck, remodel a kitchen, replace a roof, or create that backyard living space of your dreams. When your family is ready to pack up and relocate, you should work with a trusted real estate specialist. We act as lifestyle advisors to comprehensively and confidently help you make the best decision based on your needs & preferences. I can also recommend several quality contractors, lenders, and other relevant resources as an added value. There is a lot to know about preparing your home for sale, successfully marketing the listing, and finally securing your new home. I can help, so call me when the time is right!

Sincerely,

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GEMS ON THE

Historic Town Square

Story & Photos by Hayes Hora



MITCHELL'S BARBER SHOP

Collierville feels like an old-fashioned small town, which is why lots of us live here. Nothing feels more old-school than a traditional classic barbershop. Mitchell's Barber Shop specializes in men's haircuts, flat tops, hot shaves, and kid's haircuts. Kids love the old barbershop, where they can play checkers, grab a piece of bubblegum from the antique candy machine, or pick a sucker. Paula Mitchell and her youngest son, Ean Hardin, run the business. Paula loves the outdoors, including fishing and admiring local wildlife. The shop makes you feel like

an outdoorsman, with a substantial Canadian lake covering one wall and several mounted animals like ducks, fish, and deer heads. Paula has been a professional barber since 1979, and she is a woman with true grit! She tells it like it is. Paula doesn't focus on dolling people up, dressing hair, or curling. People come from all over for a solid haircut at an affordable price. True to its old-fashioned style, the establishment is still cash or check only. The next time you find yourself on the Historic Town Square, drop by Mitchell's Barber Shop for a great haircut or a shave. Walk-ins are welcome, and you can schedule appointments for a hot shave by calling Paula & Ean at (901) 853-2799.



ZOPITA'S

Italian cuisine is known for its rich & hearty meals like lasagna, pasta, and freshly baked bread. Luckily, Zopita's on the Square is here to satisfy your cravings! Anna Palazola and her husband Charlie have merged Italy with Collierville in this unique restaurant that serves many fresh & delicious family recipes. Anna loves to cook for people and share her passion with others. Some of her favorite dishes include chicken

parmesan, pork tenderloin, chicken salad sandwiches, chocolate eclairs, and authentic Italian coffee. Zopita's, named after Anna's grandmother, Anna Zopita Colantoni, is ready to re-open its doors for in-door dining again very soon. The amount of pickup and to-go orders hasn't slowed much. There are so many cars pulling up to the door during lunch hour and late in the afternoon, it isn't easy to have a conversation with the couple! Anna bakes fresh bread every morning around 7 a.m., and the permeating smell of garlic & rich tomato sauce fills the dining hall throughout the day. The best part about picking up dinner from Zopita's is the cloud of Italian aromas rushing out the door when Charlie brings out your to-go order. Place your order today by calling Anna & Charlie at (901) 457-7526.

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NATURAL CREATIONS

Tim Miller opened Natural Creations in 2007, offering a new place to go for custom unique florals, furniture, and antiques. While it may be the store's best-kept secret, Tim's most significant offering is fresh flowers for beautiful weddings, parties, and events. Tim is passionate about making weddings come to life using various bouquets and arrangements curated with fresh & seasonal flowers. Some of the most popular florists and growers in the country work directly with Tim, who is constantly making trips to the Memphis International Airport for incoming refrigerated pickups. Natural Creations also has plenty of home furnishings and accessories to choose from, including candles, lotions, lamps, and more. The next time you need flowers for your event, whether big or small, call Tim at (901) 854-7621.

CONSIGNMENT MUSIC



Music fans unite! One of our gems on the square is a classic called Consignment Music, owned by Evan Leake. The store is famous for buying and selling used music equipment.

You'll find loads of vinyl records from the '70s and '80s, guitars hanging on the walls, drum sets, and several other reasonably-priced instruments. Evan also specializes in the repair & service of musical instruments that may need some fine-tuning. Evan still believes that people enjoy holding and playing musical instruments to find the perfect fit. According to Evan, something as personal as a guitar just can't be bought online without playing it for yourself. Music runs deep in the Leake family. Evan's sons Dylan and Nolan work at the store and are also talented musicians. You can even catch Nolan playing live at venues like Hi Tone on occasion. Evan is fortunate to have just recently recovered from serious heart surgery, and he is thrilled to be back at work, doing what he loves. If you'd like to tune up your guitar, make an upgrade, or sell an unwanted instrument, drop by Consignment Music and ask for Evan, Dylan, or Nolan. Call (901) 458-2094 for more information.

THE CLUB: SHEARS AND BEERS



One of the neatest little places in the Square is The Club: Shears and Beers. Normann Lacaden and his wife Tresa own this small salon, previously a BankTennessee branch on Mulberry Street. It is a small building like a tiny house with large workstations and old-timey toolboxes at each booth. The lighting is bright and vibrant, and there are even some arcade games. Normann met his wife while getting a haircut from her. She later convinced him to

attend cosmetology school to live out their dream of running a salon together. Normann even proposed to Tresa on the caboose that sits on the historic town square. In addition to giving great haircuts, Normann is also quick to offer everyone a beer while they wait. There's nothing more welcoming than sharing quality ales with customers! When wandering the historic town square, you might also find Normann doing some electrical work for other businesses. He also happens to be a skilled electrician who is more than willing to help his neighboring businesses. The next time you need a haircut, and even if you need some re-wiring- stop by and say hi to Normann & Tresa. They accept walk-ins, and you can call to see if they're busy at (901) 431-2750.

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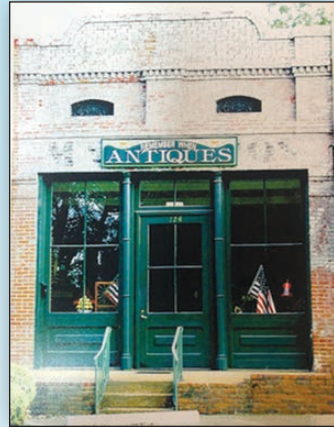
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REMEMBER



When...

By Emily Clemmer

If you've ever been to the Collierville Square you have probably met Patricia Ashworth or "Pat" as her close friends and clients call her. She's the owner of Patricia's Children's and Ladies' Boutique located at 124 Mulberry Street, and she has graced her presence on the square since 1995.

photography business and her daughter was about to adopt her first grandchild at the time, she expanded her business to offer a bridal registry and baby registry. "One time when I was at market, I bought some clothing items. I brought those items back to the store and they sold so quickly! It was then when I started the Ladies' Boutique." Patricia shared. "I needed a name that would cover everything I offered. So, Patricia's it was!" Today, the 3500 square foot store hosts a variety of items: women's fashion and accessories, children's clothing, toys, and books, jewelry, pottery, candles, and other specialty gifts.

Patricia was born and raised in Henderson, TN and went to Lambuth College in Jackson, TN. She then moved to Memphis. She was married to John Ashworth from 1986 until his death in 2015. They lived in Collierville since 1986. She is an active member of Germantown Baptist Church and sings in the choir. She is active in a bible study started by the Bible Museum, formerly on the square. She is also a member of the Main Street Merchants Association. Patricia's husband was a residential developer throughout Shelby County. He and his company, John Ashworth Construction Company, along with his partners developed the residential neighborhood Magnolia Square and Natchez Place just off the Collierville Square. "He loved the square. He remembered when it was 'old Collierville' as a young child."

Patricia's received the Reader's Choice Award within The Collierville Herald Independent for Best Ladies' Clothes and Best Gift Shop for 2018-19-20. Patricia shares, "I'm so thankful to be young at heart and healthy. I will continue to be social and keep my doors open as long as I can. I am so thankful for all of my repeat customers that allow me to continue."

Patricia and her late husband, John Ashworth, shared a love and hobby of collecting antiques. "We loved old things and history. We traveled all over to see what we could find. The fun was in the buying and looking. Our home was filled with antiques," Patricia shared. In 1995 she opened an antique mall on the square named Remember When Antiques. In 1999 she bought and moved a few suites down to 124 Mulberry Street, and sold only her antique items. "This location is very fitting as it was built in 1896 and still has its original floors." Eventually, it became mostly new items for sale.

In 2003, Patricia realized the need to expand and bought 122 Mulberry Street and combined the buildings. With her son being in the wedding

BALANCING

By Gerald Emerson

Children

AND AGING PARENTS



The sandwich generation refers to those who struggle to support both parents and children at the same time: Here's how to find a balance.

Do you feel smothered by your financial obligations to your kids and parents? Are you wondering how you'll ever save enough for retirement while juggling long-term care and college tuition expenses? If you're currently providing money or support to your parents and children, you may be part of the sandwich generation.

According to a study by the Pew Research Center, one out of every eight Americans between the ages of 40 and 60 is caring for both children and parents. The damage to your retirement accounts can be disastrous, setting the scene for your kids to repeat the cycle in the next generation.

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Caring for parents (or other elderly relatives) can be a tricky situation. You want to help without offending or belittling them, and you want to make sure the aid you provide fits your overall financial plan. If you haven't yet begun caring for your parents, the first thing to do is gather information about their plans. Investigate their estate plan and make sure they have given you the power of attorney if you need to make health or financial decisions for them. If your parents' savings won't cover their bills and your budget is stretched, ask your financial professional about any federal or state aid your parents may be qualified to have.

Your kids may drain you of resources twice, both with college payments and "boomeranging" home after they graduate. One of your goals as a parent should be to teach good money management skills to your children, and you can use these two situations as a learning opportunity.

If time is on your side, begin saving for your child's education in a 529 account or other tax-advantaged savings vehicle. If time is not on your side, your children may have to shoulder part or all of the cost independently through a combination of loans and part-time work. Putting your children in charge of payment can turn them into responsible students and, eventually, financially savvy adults.

Perhaps the most important thing to keep in mind when balancing children and aging parents is not to neglect your retirement savings. There aren't tax breaks, government aid, or loans you can take out for retirement. The time to save for retirement is now, so your money will have time to grow. If you fail to save adequately for your retirement, your children may find themselves sandwiched one day, struggling to care for you as they raise a family of their own.

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Story & Photos
By Hayes Hora

The story of Coca-Cola has enthralled people since its beginning in 1886. Who would've imagined today's fascination with its memorabilia? Thousands of people collect, buy, sell, and swap almost every article with the famous Coca-Cola trademark. Dr. John Stith Pemberton of Atlanta is the pharmacist who invented Coca-Cola, which people consumed as a headache remedy. Dr. Pemberton also invented Globe Flower Cough Syrup and Triplex Liver Pills. Corinth launched its first Coca-Cola bottling plant in 1907. There were once more than 30 independent Coca-Cola bottlers in Mississippi alone and over 800 independent bottlers nationwide. Today, the Coca-Cola Bottling Works of Corinth is one of only three Mississippi Coca-Cola operations still owned by the original family. It is also one of less than 70 independent bottlers remaining in the United States.



Kenneth Weaver Williams is the current President of Corinth Coca-Cola., located in downtown Corinth. Kenneth is the grandson of A.K. Weaver, the founder of Corinth Coca-Cola. The museum includes historical images and artifacts from the past 110 years and interactive computer stations to help transport you back in time with Corinth Coca-Cola. There are also rooms filled with antique Coke machines, serving stations, serving trays, metal signs, and walls made of glass bottles from bottling plants across the country. According to Kenneth, people still donate Coca-Cola memorabilia to the museum; however, they have slowed down looking for new items to add to the collection. Admission is free. The museum is unattended and self-guided. While you will need to call for the royal treatment, part of the tour includes a taste of the infamous Coke Float: an ice-cold Coca-Cola in a glass bottle poured over fresh vanilla ice cream! Call (662) 287-1433 for more information.

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THE HISTORIC *Corinth Coliseum*

By Hayes Hora



The Coliseum Theatre in downtown Corinth has witnessed the changing stage of the entertainment business. Designed and built in 1923-1924 by Benjamin Franklin Liddon, the 999-seat palatial creation was built for \$60,000. To keep costs down, Mr. Liddon planned the seating capacity to one less than 1,000, the point at which movie royalties rose. The estimated replacement value in 1981 was \$3 million. A former resident of the area, Herbert

Welch purchased the Coliseum from the Liddon family in 1977. He ran the theatre unsuccessfully for about one year and then put it up for sale when progress and competition in the form of a new twin cinema came to town.

The Coliseum had been closed for several years, and a buyer could not be found. Decay was fast approaching when Herbert Welch donated the property to Alcorn County in 1981. The Coliseum became the first focal point for downtown revitalization. It is now listed in the National Register of Historic Places. Approximately \$500,000 has been spent over the years to restore and furnish the property. Theater walls in soft pinks and blues were repainted with the traditional colors of the early movie era. The pastel shades were thought to create an air of fantasy and set the mood for entertainment, and pink was Mrs. Liddon's favorite color.

Important architectural features include lobby wainscoting and a grand staircase made from Italian white marble. A New York Company designed the hardwood stage, fully equipped with a trap door for the performers to use as a fast escape, leading directly into the cellar. The building, which contains more than a million bricks, was first cooled by two immense fans; the largest was 108 inches in

diameter. After sound came to the movies, a cooling water system replaced the noisy fans in 1932 and used water from a nearby artesian well. This apparatus designed by Mr. Liddon was Corinth's first air-conditioning system.

Visitors and newcomers to Corinth are always in awe when first viewing the grand Coliseum and express surprise over the beautiful "music hall" in Northeast Mississippi. The lobby is a favorite location for meetings, weddings, and other receptions. This July, you can look forward to a few Summer Camps coming to the Coliseum, including The Hero's Journey Camp, Laffs & Lyrics, and We Need a Hero Camp. Call Sam or Patrick at (662) 872-9262 for more information.

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Story & Photos
By Hayes Hora



When I am in Corinth, Mississippi, one of my favorite places to eat is Abe's Grill, founded in 1974. Owners Abe & Terri Whitfield + son Ryan are immensely proud of their world-famous fresh buttermilk biscuits, cheeseburgers, ribeye sandwiches, and fresh-cut french fries. The small restaurant is covered inside with stickers, hubcaps, vintage signs, license plates, pictures, foreign currency, handwritten notes, postcards, eyeglasses, and old soda bottles. The décor and ambiance of this family-run operation is something Abe considers a kind of art. He says, "there's a place for everything that comes in here." Not much had changed since the diner opened when Abe was 23 and his wife, Terri, was 21. "It's amazing to me because we were so young," Abe said. "We didn't know we were going to be here 50 years."

When the workday is over, they walk through a door in the back of their restaurant that leads into their own home, which they built 30 years ago. Terri rises each morning at 1 a.m. and starts making her famous buttermilk biscuits for the breakfast crowd. Abe likes to brag that all of their food is homemade from scratch every day, from handmade beef patties to thinly sliced ribeyes and hand-cut fries. Abe

loves telling customers about the fresh gravy, fried hot dogs, and even the house coleslaw, made with real heads of cabbage—nothing from a bag!

"We come in every day prepared to feed a lot of people," Abe said. "We don't come in and say, 'Well, it looks like it's going to be rainy tomorrow; we better not fix as much.' We come in every day with a positive attitude, ready to cook a lot of food. And there's nothing ever left." Abe sells his famous seasonings, which he bottles himself, along with custom coffee mugs. The next time you drive through Corinth or on your way to Pickwick, stop by Abe's Grill for an unforgettable southern dining experience.



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By Hayes Hora



Magnolia Soap

Jody Weber opened Magnolia Soap in March of 2021 because her kids had just moved out, and she was ready to start the next chapter in life. Jody says, "I walked into a Magnolia Soap store and loved everything," and she decided to buy into the franchise. "I poured myself into soap, literally!" says Jody. She loves to meet new people and be creative. Jody has hosted several charitable events, including bath bomb workshops for the Girl Scouts. One thing Jody loves is to work with her family. Her son Jake (19) makes most of the soaps, and her daughter Avery (21) manages their social media. Jody loves seeing kids come in and experience the thrill of new smells and taking home a new bath product to try. Her dog Laney comes into work sometimes, greeting customers throughout the day and napping. Jody also likes to take daily Pilates classes, typically starting at 5:45 am. Magnolia Soap is unique compared to other Bath & Body Shops because every soap bar contains Shea Butter. It's all-natural, chemical-free, and is also an excellent hypoallergenic moisturizer for the skin. It is lite and won't make your skin feel oily. One of their most underrated products is laundry detergent. Sold in 32 oz - 72 oz options (35 - 90 loads), the scent lasts a lot longer than others and does not require scent boosters or fabric softeners. It only takes a few teaspoons, and you can have additional scents for only \$1.50 more. With over 70 to choose from, you can customize your laundry's aromatic profile any way you like. Visit Magnolia Soap or call (901) 431-2750 for more information.



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Story & Photos
by Hayes Hora

Marco Chan

TALKS ASIAN CUISINE



Steamed Fish



Fried Duck



Dim Sum



Spider Crab



Marco Chan is a good friend and a Collierville resident. Marco and his wife Carolyn have lived here for many years; however, Marco grew up in Hong Kong. He enjoyed rewarding careers across many well-known companies like TWA and FedEx, which afforded him many opportunities to travel. Marco has tried some of the most exciting foods in the world. In the South, it can be challenging to find authentic Asian cuisine. I asked Marco some questions to help shed light on this subject and encourage our neighbors to try new things.

Marco also loves to dine at New Asia in Germantown and Asian Palace in Memphis, the only two restaurants in the Mid-South that have live Dungeness Crab & Lobster on the menu. Asian Palace also has a well-kept secret.. They can have exotic live seafood flown in for you in advance, including delicacies like *spider crab, king crab, king clam, and even live shrimp* which are not available in our market.

Marco also recommends Mulan Asian Bistro, which serves spicy Hunan dishes for hot-heads that need a little more heat. Hunanese cuisine is known for its use of chili peppers, garlic, and shallots. These ingredients give rise to a distinctive dry-and-spicy taste, like smoked cured ham and spicy stir-fried beef.



About 20 years ago, Marco wanted to start a tradition with his closest friends to celebrate the Chinese New Year, which begins at the new moon that falls between January 21st and February 20th. Marco selects one of his favorite Asian restaurants each year to host a fabulous dinner introducing his friends to new Asian dishes. What started with around 20 people now includes up to 50. Marco's favorite local Asian restaurant is Asian Bistro Noodle House. This restaurant caters to Americans with a limited menu; however, there is also a full-blown menu written in Chinese for more experienced restaurateurs. According to Marco, The Asian Bistro Noodle House is one of the best places to order Dim Sum, a Cantonese style of steamed dumplings prepared in small, almost bite-sized portions.

MARCO'S TOP DISHES THAT AMERICANS SHOULD TRY:

- Whole steamed fish (cod, sole, grouper, or tilapia)
- Tofu served in many different kinds of ways
- Jellyfish salad
- Sea cucumber with Chinese black mushroom
- Chinese broccoli (Kylin) in garlic, ginger & oyster sauce
- Beef stew with tripe (intestine)
- Fried rice with Chinese sausage
- Sai woo duck
- Hot pot with spicy beef shank
- Sliced pork belly in mashed garlic sauce
- Scallion pancakes
- Chongqing style blood curd
- Mapo Tofu - spicy ground beef with bean curd and tofu

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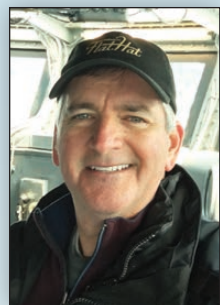
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COLLIERVILLE'S FIRST



Mike Sadler,
Owner/Founder of
Hook Point Brewing Co.

By Emily Clemmer



Flat Hat: It's a lifestyle. A lifestyle fueled by adventure and seeking the thrill of a challenge. It's about having the spirit to push and test your limits. Think bold. Think courageous. Think fearless. From a pilot's standpoint, it's an expression used for flying an airplane at a very low altitude or in an unauthorized manner.

The idea of Flat Hat as a lifestyle brand began in 2014 by Mike and Cindy Sadler. That brand evolved into a craft beer labeled Flat Hat American Ale. It started with a brewing contract out of Atlanta and was originally served at local triathlons and golf tournaments. Flat Hat has grown to become the flagship beer for its parent company, Hook Point Brewing Company, which is headquartered right here in Collierville. The entire brewery is inspired by Naval Aviation and refers to its history throughout the Hook Point Brewing Company brand.

Hook Point currently has a flight of ten beers. Flavors range from light ales to dark full-bodied beer to IPAs.

Flat Hat American Ale - The flagship brand is crisp, refreshing, and light-bodied. This light-colored ale is clean and non-bitter, with a citrus nose and a pilsner malt finish.

Boga Chica Bogey - A crisp American ale low in bitterness and high on delicious Key Lime Juice. This golden ale is infused with Key Limes from Key West, home to one of the Navy's Adversary squadrons.

Inky Barley Scottish Stout - Named for the bombing range in California, it has flavors of chocolate and coffee with a hint of smokiness into this full-bodied dark brew. It is the perfect sipping beer when relaxing after a job well done.

Starboard Delta - A hopped-up American Wheat that is referred to as an IPW or India Pale Wheat. Slightly hazy with a light body and bold west coast hop presence. This is a true session beer that won't slow you down.

3 Wire Triple - Belgian Style Tripel. Brewed with Kveik yeast. Peppery and Spicy.

Inky Barley Barrel-Aged - The Inky Barley Scottish Stout that has been aged for 6 months in a whiskey barrel.

Bolter Bolter Bolter - A gluten-free Saison style aged on blackberries. Not too sweet and garnet in color. It is reminiscent of rosé wine.

Cat Shot Kolsch - German Kolsch Style. Light Body with a gentle hop presence.

Haze Gray IPA - New England IPA. Hazy with a powerful citrus aroma and flavor.

Afterburner Red - Irish Red Ale. Red in color, caramel malt flavor with a slight toffee roastiness. Low in hops and bitterness.

Dry Dock Brut IPA - A very dry and effervescent golden IPA with a champagne consistency. Bold piney flavors hit you upfront that finishes up dry with subtle notes of lemon with a delicious citrus aroma.

Descriptions provided by Hook Point Brewing Company.

"Flat Hat has always been my favorite beer in our flight of beers. My other go-to is our Inky Barley Barrel Aged stout," Mike Sadler mentioned. Mike is a former Navy pilot and served between 1985 to 2001. During his time on active duty, he was assigned as a flight instructor in the T-2C and then to the fleet as a F/A-18 pilot. While flying at Naval Air Station Cecil Field, FL, and aboard the USS Saratoga, Mike participated in Operations Desert Shield/Desert Storm in 1990/1991 before leaving active duty and entering the Navy reserves in 1992. In 1993, Mike was hired on by FedEx as a pilot and has flown B-727, B-757, Airbus A-300/310 and is currently an MD-11 Captain, Instructor, and Check Airman.



Beer Flight: From Left to Right: Cat Shot Kolsch, Bolter Bolter Bolter, Flat Hat, Inky Barley Barrel Aged, 3 Wire Triple.

As a matter of fact, Hook Point Brewing Company is not only veteran-owned but also veteran-operated. Jay Marchmon, head brewer, served in the Army from 1989 to 1992. Brewer, Stephan Emswiler, also served in the Navy as an A-7 and F/A-18 pilot, where he met Mike. Stephan is also a pilot of MD11 planes with FedEx.

Hook Point Brewing Company is open every Friday and Saturday to the public from 2 p.m. - 6 p.m. to purchase packs, cases, kegs, or growlers. It's located in a building that resembles an old aircraft hangar at 184 S Mt Pleasant Road in Collierville. "We are hoping to be able to open a taproom in the near future, our goal is to have a 'family friendly' venue where people can relax and sample our beer and other unique brewed offerings" Mike noted. You can find Flat Hat on tap around town at SkyBox Grill and Bar, Raven and Lily, Jim's Place Grille, Pimento's, Collierville Commissary, and Bangkok Alley.



Order Online:
HookPointBrewing.com

Retail Hours:
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184 S. Mt Pleasant Road
COLLIERVILLE



Recommended by Marco Chan
Recipe from Martin Yan's Chinatown Cookbook, Page 259
Published by William Marrow,
An Imprint of Harper Collins Publishers

Chinatown Deli Char Siu BBQ Pork

DIRECTIONS

FOR THE MARINADE

- 1/3 cup sugar
- 1/4 cup soy sauce
- 1/4 cup hoisin sauce
- 1/4 cup honey
- 2 tablespoons Chinese rice wine dry sherry
- 1 tablespoon sesame paste or mashed white fermented bean curd
- 2 teaspoons minced garlic
- 1 teaspoon minced ginger
- 1 teaspoon sesame oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon Chinese five-spice powder to 5 drops red food color (optional)
- 2 to 2.5 pounds boneless pork shoulder or butt, trimmed of excess fat and cut into pieces roughly 1 inch thick, 3 inches wide, and 8 inches long

1. Marinate the pork: Stir the sugar, soy sauce, hoisin sauce, honey, rice wine, sesame paste, garlic, ginger, sesame oil, salt, black pepper, five-spice powder, and red food color, if using, together in a bowl. Place the pork in a large resealable plastic bag, pour the marinade into the bag, and seal the bag. Turn the bag to coat the pork. Refrigerate for at least 4 hours or overnight, turning the bag occasionally.
2. Preheat the oven to 350°F.
3. Remove the pork from the marinade; reserve the marinade. Place the pork on a rack set in a foil-lined baking pan. Bake uncovered, occasionally brushing with the reserved marinade, for 30 minutes more.
4. Turn the pieces of pork over and bake, occasionally brushing with the reserved marinade, until cooked through and tender, about 45 minutes more.
5. Let the pork rest for 10 minutes before cutting into thin slices. Serve hot or cold.

July is one of the most popular times of the year for cookouts and enjoying the outdoors. Memphis is a famous BBQ town, and that means you can expect to see lots of Pitmasters smoking their favorite Boston butts, shoulders, and slabs of ribs. When it comes to cooking, it's good to try new things outside of the comfort zone. After Marco Chan shared his favorite Asian foods with us, he also recommended our monthly featured recipe. This 4th of July weekend, step out of your comfort zone and try this BBQ Pork recipe with an Asian twist!

If you've been to Chinatown, you may have seen the Barbecued Pork hanging among the roast ducks and spareribs through the deli windows. Char siu is quite versatile! It can be added to soups as a garnish, eaten as a snack, or be the star of the multi-course meal. BBQ Pork has distinctive flavors, combining five-spice and sesame paste or fermented bean curd. Char Siu BBQ Pork is simple to make at home. It's also easy to find at local delis throughout many Chinatown markets.



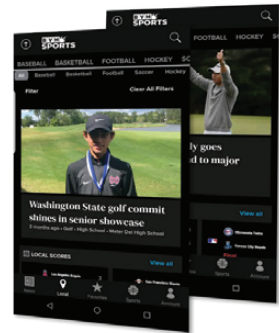
BEER PAIRING SUGGESTION: Boca Chica Bogey - Provided by Collierville's Hook Point Brewing Co.

This crisp American ale is a perfect match with sweet BBQ pork. Boca Chica Bogey is low in bitterness and high on delicious Key Lime Juice. The citrus flavor cuts through some of the sweetness for a rich pairing. This is a beautiful golden ale that can be purchased online in advance, canned, or in growlers. The ABV is 4.8%, so drink responsibly!

▶ **HEY, SPORTS FANS!**

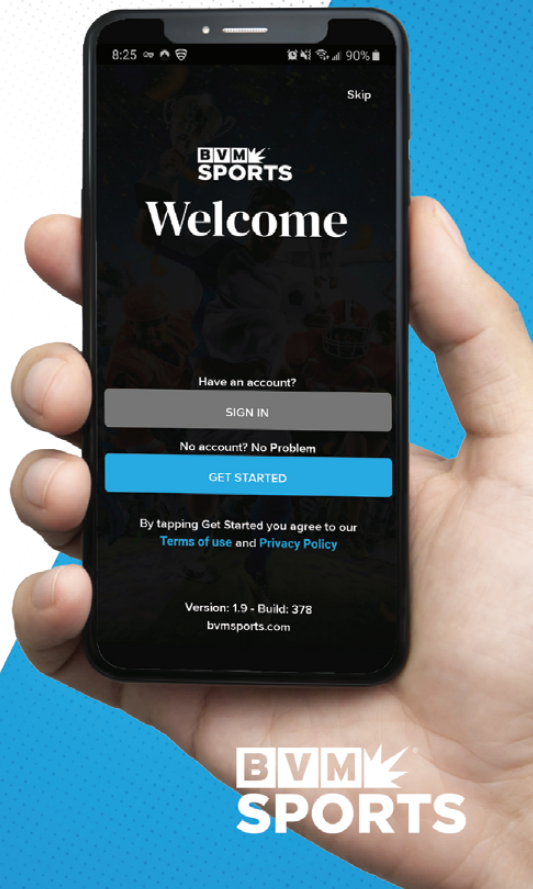
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EXPERT CONTRIBUTOR - STEVEN CHRISTENSEN

HOW TO ENJOY A

Bug-Free SUMMER



Happy Summer Collierville! Wow, here it is already July, and the world is slowly getting some semblance of normalcy back. With Summer in full swing and people

spending more time outdoors again, it is time to look at some of the Summer pests that may be trying to disrupt our outdoor activities, like flies, mosquitos,



and ants. We're all familiar with those annoying flies that like to buzz around us when having people over for a backyard BBQ. The housefly is usually the most common type you'll encounter. They are likely the ones that are dive-bombing your burger just before taking a bite. You can do yourself a huge favor by eliminating the breeding sites of the flies. These include garbage, wet areas, animal waste, and decaying organic materials. Keep garbage cans emptied, clean, and stowed away from your backyard activities. Clean up after your pets, and keep your grill clean & covered when not in use. As we use our grills, food and sauces tend to spill on the ground. Cleaning the area around the grill with a hose is an excellent way to prevent attractive environments for bugs—clear areas where water has collected, like puddles, flower pots, and gutters. A well-positioned oscillating fan blowing away from the sitting area can do a lot to keep mosquitos and flies from acquiring their targets (YOU)! Ants are one of the most annoying picnic pests, especially since they tend to arrive in large numbers. Ants are always on the lookout for food, and just a tiny sesame seed can look like a banquet to them. Good sanitation practices are at the heart of ant and fly control.

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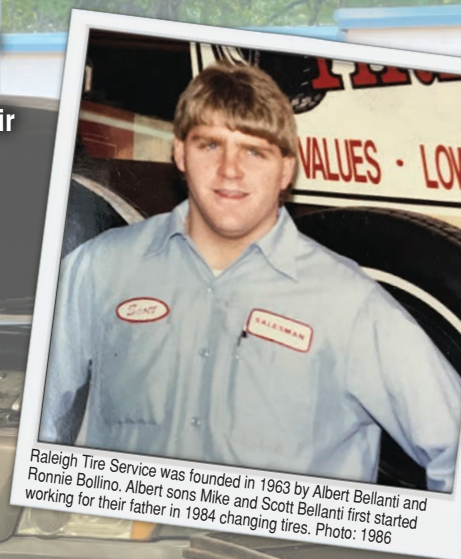


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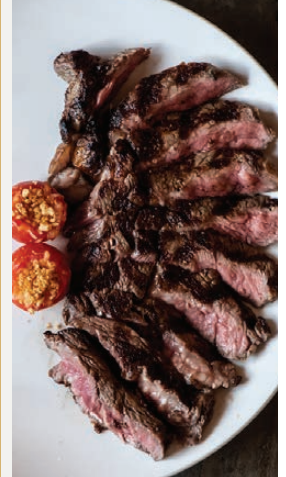
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