

# COLLIERVILLE LIVING

JANUARY 2022

*La Vie Sucrée:*

The Sweet Life with Franck and Hanna Oysel



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# COLLIERVILLE LIVING

## Letter to Residents

Dear Neighbors,

Happy New Year to all of our readers, sponsors, friends, and family! It's 2022, and do we have plans for you! This is our second year in print, and I am happy to welcome several new neighborhoods into our distribution! This may be the first time some of you have received Collierville Living Magazine! We hope everyone enjoys meeting our neighbors, business owners, musicians, artists, chefs, and more! Being the first edition in the new year, I wanted to make this one special. As you browse through, I hope you enjoy meeting our new sponsors and learning more about the people who enrich our community. Make this year a time to reconnect with friends, make new ones, and see things you've been putting off. Living in Collierville is certainly "La Vie Sucrée" - The Sweet Life!

Sincerely,

Hayes Hora



Hayes Hora  
Publisher



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.



### PUBLICATION TEAM

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Content Coordinator: Emily Clemmer  
Graphic Designer: Karla Bailey  
Contributing Photographer: Kelly Day

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### FEEDBACK | IDEAS | SUBMISSIONS

Have feedback, ideas, or submissions? We are always happy to hear from you! Deadlines for submissions are the 5th of each month. Go to [www.bestversionmedia.com](http://www.bestversionmedia.com) and click "Submit Content." You may also email your thoughts, ideas, and photos to: [emilyclemmer@bestversionmedia.com](mailto:emilyclemmer@bestversionmedia.com).

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*Life is sweet. And, to have a life filled with love is even sweeter.*

## La Vie Sucrée: THE SWEET LIFE WITH FRANCK AND HANNA OYSEL

The French language is one of the romance languages. It descends from Latin, the language of the ancient Romans. In the beginning, the French language spread through Europe through poems and literature that portrayed the adventures and loves of heroes. These stories were known as 'Romances' after the French language, which became in modern French the word 'roman' meaning 'novel' and in English the word 'romantic.'

The French language is what brought Collierville residents Franck and Hanna Oysel together. Franck was born and raised in the Jura region of France. He was inspired at a young age to follow his passion for culinary, baking, and pastry arts. Hanna is a Memphis native who

attended St. Mary's Episcopal School and graduated from Auburn University with a Bachelor of Arts degree in French and a minor in Sustainability. She studied abroad in France and later taught English in France through the French TAPIF program. Their romantic fairy tale story begins here.

Hanna was inspired to further her French studies by her high school teachers, Madame Quinn and Madame Bell. While her major was the French language, her minor was in sustainability. She has always held an interest and a love for cooking and baking. To combine her major and minor education, she wrote her college thesis about the French food system versus the American food system. Her professors at Auburn University encouraged her to apply for the TAPIF (Teaching Assistant Program in France). She was selected and randomly placed in Poligny, France in 2012 to teach English there.

Franck's father was a chef which helped guide him to choose his career path. "I remember the first thing I baked with my father. It was a croquembouche or also known as a cream puff tower. I was ten years old, and it was like making magic," Franck said. He began culinary school at the age of 14 at Besançon and C.F.A.I. de Gevingey and also worked in tandem within classic French pâtisseries with Master French Chefs. In 2005, Franck became the Executive Pastry Chef with a Master Chocolatier at one of the popular pâtisseries in the Jura region of France, Aux Plaisirs Sucrés (which translates to Sweet Pleasures). This pâtisserie is located in Poligny, France.

While in France, Hanna's love for baking and learning about French cuisine grew. A French friend of hers introduced her to a chef and pastry shop named Didier, who had an interest in learning English and about American culture. Hanna and Didier became friends and exchanged their skillsets - she taught him English while he taught her the art of pastries. She volunteered to spend time in Didier's pâtisserie, the same pâtisserie where Franck worked. This is where and when Franck and Hanna met.

"We went to the bowling alley on our first date. Franck didn't speak any English. I was so proud of myself for fully immersing myself into the French language, and we were able to communicate!" Hanna shared. Their courtship could come straight out of a Hallmark movie. They'd go to the countryside in France and pick daffodils and go horseback riding. That summer of 2013, Hanna's visa ended and it was time to return to the United States, but before she left the couple got engaged. Franck visited Hanna to see if he liked America, but he still did not speak any English. She took him to Auburn, traveled to Florida to experience deep sea fishing, and they visited Nashville. "It was fun getting to immerse myself in French culture, but it was also fun sharing mine with him, like eating bacon for breakfast," Hanna shared. Franck made the life-changing decision to follow his heart and move to America to be with Hanna. The two were married on June 21, 2014.

Franck's culinary career took off in Memphis. In October 2014, he began working as the Executive Pastry Chef at Interim Restaurant as



well as the Executive Pastry Chef at River Oaks for a year. Franck has participated in several food and wine festivals, been featured in several magazines, and has been featured all over Memphis for his artistic culinary creations. He was also personally invited to create and bake cookies for the New York City Fundraiser for the 2019 Cookies for Kids' Cancer event. He received so much local praise and recognition that Flight Restaurant Group hired him on as the Executive Corporate Pastry Chef. He is the creator of the desserts and bread at Flight, Porch and Parlor, Southern Social, and Coastal Fish Company. "I am lucky to have a job where I can be creative," Franck shared.

During the past seven years in America, Franck has become fluent in English. "While living in America is vastly different from small-town life in the Jura region of France, Franck truly understands that while cultures, tastes, and traditions may differ, human connection can truly be found over sharing food together. It is through this shared experience that allows people to come together and connect on a deeper level," Hanna shares proudly about her husband. "Franck is passionate about presenting fellow Americans with the artistry of French culture but also presents it to them in a way that is both tangible and attainable. Franck strives to blend both cultures together while still upholding the classic foundation of French cooking."

It's no surprise that because of his professional career, passions, talents, work ethic, and ability to create the highest quality desserts, he has been awarded and accepted into the prestigious organization called L'Académie Culinare de France. He is now one of 150 chefs in North America among other famous chefs and ambassadors of French cuisine.

In his spare time, he enjoys teaching the art of pâtisserie to others and introducing Americans to classic French cuisine through social media. He can be followed on Facebook, Instagram, TikTok, and YouTube under the name: TheSweetLife901.

Franck and Hanna moved to Collierville in the Tara Oaks area last August. "My parents live in Piperton. We wanted to be closer to them, within a good school system, and within a safe area," Hanna said as their reason to live in Collierville. Together they have a four-year-old daughter, Emilia. Their family is complete with a rescue Golden Retriever, Emma, and a rescue cat, Stella. Emilia is full of life and likes to play outside, enjoys being creative with artwork, reading, and cooking. Her favorite dessert is dark chocolate, but she, like her mom, loves dessert. Franck is off on Sundays and the family enjoys togetherness. "We enjoy the small simple things in life," they said. They enjoy being outside, gardening, culinary baking adventures and traveling. They enjoy traveling all over the United States, and they try to visit France at least once every other year. All of Franck's family still live in the Jura region of France. One day, the Oysels hope to return to France more permanently to relax and live the sweet but simple life.



WE'RE

*Growing!*



Hayes Hora was recently nominated and voted in as an ex-officio board member of Collierville's Tourism Advisory Commission. This position aims to serve in an advisory role on matters regarding the enhancement of the effectiveness of the Town of Collierville's tourism strategies and initiatives. Seven members represent the hotel and lodging industry, retail businesses, restaurants, and attraction/event professions. In addition to those members, the Mayor appointed five ex-officio members. Meetings are held six times a year (January, March, May, July, September, November) at 4:00 p.m. at the Linda Kerley Center (176 College Street). We are excited about this new opportunity to keep a closer pulse on all things happening in Collierville for future spotlights, stories, and promotional ideas.



*The Best is Yet to Come!*

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**JANUARY ACTIVITIES**

Jan 9, 12:00 - 4:00 pm - **Wedding University Show, Hilton Memphis**  
 Jan 14, 7:00 pm - **Jazz in the Box, with Bill Hurd**  
 Jan 15, 10:30 am - **Peanut Butter & Jam - Hot Foot Honeys**  
 Jan 29, 7:30 pm - **Iris Orchestra + Jeffrey Kahane Pianist**  
 Feb. 5th, 10:30 am - **Mario the Maker (Magician)**  
 Tickets: <https://shorturl.at/dmpEM>

**GERMANTOWN PERFORMING ARTS CENTER (GPAC)**

Jan 14, 7:00 pm - **Memphis Grizzlies vs. Detroit Pistons**  
 Jan 11, 7:00 pm, **Memphis Grizzlies vs. Golden State Warriors**  
 Jan 14, 9:00 pm, **Memphis Grizzlies vs. Dallas Mavericks**  
 Jan 17, 2:30 pm, **Memphis Grizzlies vs. Chicago Bulls**  
 Jan 28, 7:00 pm, **Memphis Grizzlies vs. Utah Jazz**

**FEDEX FORUM**

Jan 6, 7:00 pm, **Memphis Grizzlies vs. Detroit Pistons**  
 Jan 11, 7:00 pm, **Memphis Grizzlies vs. Golden State Warriors**  
 Jan 14, 9:00 pm, **Memphis Grizzlies vs. Dallas Mavericks**  
 Jan 17, 2:30 pm, **Memphis Grizzlies vs. Chicago Bulls**  
 Jan 28, 7:00 pm, **Memphis Grizzlies vs. Utah Jazz**

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**BROOKS MUSEUM**

Jan 30, 3:00 pm - **Iris Orchestra + Jeffrey Kahane Pianist**

**THE ORPHEUM**

Dec 21 - Jan 2, **Hamilton**  
 Jan 15, 7:30 pm - **Lucie Arnaz**  
 Jan 21, 7:30 pm - **Mike Super Magic and Illusion**

**CHUCKLE'S COMEDY HOUSE**

Jan 6 - **Tara Cannistraci**  
 Jan 7-9 - **Leonard Ouzts**  
 Jan 14-16 - **Earthquake**

**THEATRE MEMPHIS**

Jan 14 - 30, various showtimes - **Our Town**

**MALCO SUMMER DRIVE-IN**

\$25/car, Double Feature, starts at 7:00 p.m.

**MALCO THEATERS**

**TUESDAY DEALS!**  
 Matinees \$6.59, After 6:00 pm  
 Tickets \$7.69  
 Coming Soon...  
 Jan 7 - **The 355**  
 Jan 14 - **Cyrano**  
 Jan 14 - **Scream**  
 Jan 28 - **Morbias**

**PLAYHOUSE ON THE SQUARE**

Jan 14-30, various showtimes - **The Goodbye Velee**  
 Jan 21 - Feb 20, various showtimes - **May We All**

**LANDERS CENTER**

Jan 29, 7:30 pm, various showtimes - **Rodeo of the Mid-South**

**GRACELAND**

Jan 6 - 9, **Elvis' Birthday Celebration**  
 Jan 8, 7:30 pm - **Memphis Symphony Orchestra, Elvis' Pops Concert**

**PINK PALACE / MUSEUM OF SCIENCE & HISTORY (MoSH)**

Jan 8, **Mallory Neely House Reopening**  
 Jan 14, 6:30 - 9:00 pm, **Science of Beer**  
 Jan 28 - Mar 16, **Savages and Princesses: The Persistence of Native American Stereotypes**  
 Planetarium Giant Screen Theater\*\*Check [mshmemphis.com](http://mshmemphis.com) for showtimes and details

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Building a brand takes a lot of hard work and time, which is what we help provide for businesses. Through *Collierville Living Magazine*, our partners can effectively influence their audience through storytelling while building a healthy & attractive reputation for themselves in our neighborhoods over time. To learn more about becoming an Expert Contributor Sponsor, contact **Hayes Hora** at [hhora@bestversionmedia.com](mailto:hora@bestversionmedia.com) or call (901) 604-9731.

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ATC Fitness is a family-friendly fitness center that brings a family-owned and operated business to all communities. Because we are family-owned, we enjoy supporting the local High Schools, Colleges, and countless other community initiatives.

As a family, we have all been involved since the beginning, 30 years now. Keith Patterson has been in the fitness business for over 40 years. The Patterson brothers who now run the company can remember stopping by and seeing the gym all the time as youngsters.

Our philosophy is straightforward, which is to keep it simple. We want to provide communities with a safe, clean, 24-hour fitness center where everyone is welcome. The equipment we have in the facilities can help our members accomplish just about anything they need to based upon their goals.

All of us enjoy the people. Not just the members, some of which have been with us for the entire 30 years, but the team of employees that help us every day give the best product of fitness we can to every community.

Our unique message is that ATC is for everyone. We realized long ago that fitness is for everyone. Suppose you are familiar with fitness or have never set foot in a fitness center. ATC wants to remind you that we are all here trying to achieve a personal goal, which ultimately is to be a better, healthier version of who we were yesterday.

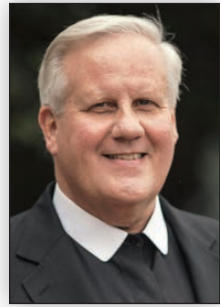
We are a family business started by Keith Patterson, married to his wife, Julie. Three sons are running the company now, Spencer, Tyler, and Brock. The sons are all married, and we have seven grandchildren to help us run this business for another 30 years!

Brock Patterson, Tyler & Spencer McDaniel with their families



We are a family-owned and operated company that cares deeply about our community. We live here, grew up here, and our children go to school here. When you come to join ATC Fitness, we appreciate that more than anything and want to give you the best gym experience we can. Tour our newest (and largest) ATC Fitness Center on 952 W Poplar Avenue, opening this month beside Booya's. We can't wait for everyone to see it!





SO MUCH TO *See!*

In December, I had the opportunity to visit the Christian Brothers and their schools in Egypt. Of course, the Pyramids and the Sphinx were stopping points. Upon returning, one of the Directors mentioned that occasionally tourists are disappointed there's not much to see. While showing its age, the Sphinx has seen 4,500 years of sunrises! That's quite remarkable.

Admittedly, I must plead guilty to the "there's not much there to see" attitude. As a college student at Christian Brothers University in the 70's, I pretty much echoed that comment after a visit to the Shiloh National Military Park. Another moment in my embarrassing history was a visit to the Grand Canyon. I drove up from Phoenix, made four or five stops to take in different views, and then drove right back. Then I heard a news report that the average visitor spends hours driving along the south rim of the Canyon and only 17 minutes looking at it! They were talking about me! Years later, I returned for an overnight visit and signed up for three tours to better appreciate one of the world's seven natural wonders.



Quite possibly, we've been spoiled by Hollywood and Disney to do the imagining for us! A new year does not make us any less weary. A new year does not make divisiveness disappear. And a new year is not simply the arrival of a new wall calendar with different pictures. Civilizations have celebrated the appearance of a new year for thousands of years. It's a stark reminder that humankind has evolved though history and has done an excellent job handling the challenges thrown its way.

The Sphinx & The Pyramid



May 2022 be a year when we rediscover lost friends and relatives. May 2022 be a year when we can visit places that have always been of interest. May 2022 be a year when we clearly see our blessings. May 2022 be a year when you can say, "there's SO much to see!"

Sincerely,

Brother Chris Englert, FSC

Brother Chris joined the Brothers in 1973. He is a graduate of LaSalle High School in Cincinnati, Christian Brothers University in Memphis, LaSalle University in Philadelphia, and the University of Missouri – Kansas City. Brother Chris worked as a Religion and English teacher for seven years, Dean of Students for five years, Assistant Principal for one year, and Chief Administrator for 29 years. He is currently the Auxiliary Visitor for Christian Brothers of the Midwest. Follow Brother Chris on Facebook: @englert.chris.



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A RARE *Find!*

The love of antiques and all things old was imprinted upon me early. My Father and I often frequented an old country store near our farm in Central Mississippi. I was fascinated with the various jars and displays used to sell cookies, candies, "nabs," bread, and other wares. My eyes would widen in excitement as I would slide the doors of the old Coca-Cola chest-type refrigerator and ice cream freezer. A young boy's senses were on high alert because you never knew what you might behold. As I quenched my thirst and appetite, I would stare in admiration at the porcelain and tin advertising signs. I thought they were beautiful. I would have called them "works of art" if I had any concept of the term. The structure alone, built entirely of heart pine and a rusted tin roof, held a special allure of its own.



Leanne and Hal Land

I started collecting items that were readily accessible to a youngster, Garrett snuff bottles and glass power line insulators. The men and some women would toss the empty snuff bottles on the ground around the store. Easy pickings! Insulators, not so much. I shinned many a low-lying light pole to gather the abandoned treasures. Once, an older gentleman in the community made my dreams come true when he offered to trade me a tobacco sign for some of my bottles and insulators. He lit a fire in me that day that has never been extinguished. I added antique fishing lures and silver coins to my repertoire a bit later.

During my early teenage years, collecting drifted somewhat into the shadows, and a dauntless passion of the outdoors and all that it offered, began in earnest. We spent countless hours in the field and stream in hot pursuit of anything bearing fins, feathers, and fur. In retrospect, the hobbies of my youth are still what I'm most passionate about today, antiques and the outdoors. Fast-forward a fistful of years to my college days. My life changed forever during my Sophomore year when I met my future wife, Leanne. As most couples do, we enjoyed the typical date nights of a dinner and a movie, but it paled in comparison to our newfound mutual appreciation of antiques.

We spent many enjoyable times on jaunts throughout the city and countryside in search of hidden treasures. After we married, our excursions intensified with a need to fill our newly renovated farmhouse. Frequent travels to Birmingham, Memphis, and New Orleans certainly fit the bill. The hobby, through the years, transitioned from a passion to more of an obsession as we filled homes, barns, outbuildings, and storage facilities. If we liked it, we bought it, showing ill regard to what exactly we would do with it all. Two years ago, we agreed that we had more than we

could ever use and started sharing our collection through various venues across the country. Recently, space became available on the lovely historic square, which was the perfect location from which to share our obsession with others. We look forward to serving the Town of Collierville and surrounding areas. Thus, a new chapter of our adventures continue. Please come share some with us! Follow us on Facebook @highlander.antiques or call (601) 955-7141.

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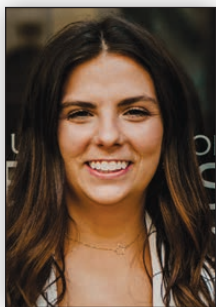
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## MEET ALEX HOLLOWAY, ATTORNEY

I moved to Memphis when I was four years old with my mom and one of my sisters. Growing up, I did not love the city of Memphis. I always wanted to get out of Memphis as soon as possible; however, once I learned the concept of debt, I knew going far away for undergrad was not the right choice for me. Attending the University of Memphis allowed me to see the city of Memphis through an entirely new lens. I fell in love with the city – the rich history, the grit and grind mentality, and the mutual love individuals shared for all things Memphis. This new love developed into a strong passion for the city and a desire to serve the people of Memphis.

I graduated from undergrad with a degree in Political Science and a minor in legal thought. I learned so much about myself and the person I wanted to be during law school. I love being able to help people. My law school career consisted of Law Review, which allowed me to curate and sharpen my writing and researching skills. I served on the Executive Board of the SBA as the community service liaison and participated in the Medical-Legal Partnership Clinic. We partnered with LeBonheur to help the families who had children in the hospital.

Our law school graduation took place at the Liberty Bowl with people who knew exactly what it took to get to that moment. I was sworn in by Judge Kathleen Gomes in late November. It was the culmination of all my hard work finally paying off!

My husband and I have been married since 2017, and we have two dogs – Yeti and Zax – and a kitty – Pepper. When I'm not an attorney, I enjoy being outdoors and all things fitness-related; more specifically, endurance events. Currently, I have signed up to participate in the 2022 St. Jude Ironman 70.3 Memphis with the commitment to raise money to run the race as a St. Jude hero. I look forward to serving the Collierville community with The Gibson Perryman Law Firm.

## COLLIERVILLE LIVING

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## TIPS FOR CHOOSING YOUR TEEN'S

# First Car

When your teenager is ready to drive, finding the right car is a vital decision. The right vehicle can help your teen make wise decisions on the road and help protect them in case of a crash. Some of the factors you'll want to consider are safety, reliability, and price.

### SAFETY

Some tips to consider to keep your child safe are:

- Avoid cars with a sporty, performance-type image that might encourage young drivers to speed and test their performance.
- SUVs and pickup trucks may seem a safe choice because of their size and weight, but they're more likely to roll over in a crash. A teen driver's high crash rate and an SUV's high rollover rate can be a deadly combination.
- Later-model mid- and full-size passenger cars are good choices since they offer sufficient weight and updated safety features. Small cars offer less crash protection because of their size/weight.
- Look for a car that has other airbags in addition to the standard driver and passenger airbags: Side and curtain airbags add an extra measure of crash protection.
- Other safety features that might benefit your teen are Electronic Stability Control and Anti-lock Braking System, and intelligent seat belt reminder systems that remind drivers all occupants to wear seat belts.
- When you find a car that seems like a good choice, be sure to check safety ratings with the National Highway Traffic Safety Administration or the Insurance Institute for Highway Safety.

### RELIABILITY

Before buying any car, you'll want to make sure that it is dependable. Some things to ask before you buy are:

- Does the vehicle have a warranty? If so, what does that warranty cover, and for how long?
- Has the vehicle been water damaged? Water damage may decrease the life of a car.
- Is the mileage high on the vehicle? If the car has more than 12,000 miles for every year of its life, it may not last as long as you think.
- Are there records that show routine maintenance has been done correctly on the vehicle?
- Are there any recalls on the car? You can check for vehicle recalls at the National Highway Traffic Safety Administration's recall website: <https://www.nhtsa.gov/recalls>.

### PRICE AND RESPONSIBILITY

- Shop around for your car and your loan. The car dealer may not have the best loan terms.
- When shopping for a used car, always have the vehicle inspected by a trusted third-party mechanic.
- Your teenager should be aware of all of the costs of car ownership, including loans, insurance, maintenance, and gas.
- Knowing how much traffic fines can be is a strong incentive for improving driving safety.



- Parents can use the costs associated with driving as a bargaining point. For example, a parent can agree to cover gas as long as the teen adheres to the terms of a parent/teen driving agreement. (You'll find great examples with the Steer Clear® driver discount program and Drive Safe and Save™).

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Everett Gibson, Esq.



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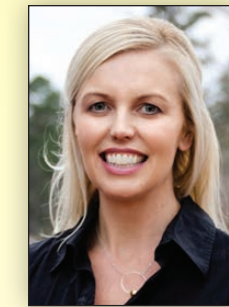
Neighbors of Collierville: It gives me great pleasure to address you here and recognize an exceptional employee who also happens to be my brother. Lieutenant Joe Billings has dedicated forty years of his life to protecting and serving the citizens and community. While Lieutenant Billings' main job is as a front-line supervisor at one of the firehouses, he has always been willing to step out and assist in other roles. Lt. Billings was instrumental in developing many of our successful public education programs volunteering many hours.

Lt. Billings truly loves to interact with the public and spread the message of fire prevention, especially to children. Much like our grandfather, Joe has never met a stranger. Lt. Billings has always been out front developing and assisting with training for employees related to technical rescue operations and breathing apparatus maintenance, to mention a few. Lt. Billings is one of those employees who will step in to assist when you need it. I can genuinely say he is a real-life MacGyver.

Lt. Billings was there when our country called; he was a member of the Tennessee Task Force One, who, on that dreadful day 20 years ago, responded to the Pentagon for two weeks along with others. Lt. Billings represented our Town and State, carrying out technical shoring and stabilizing the building crash site. Lt. Billings also demonstrated his love and leadership for our community at the terrible event at Kroger. He and his crew were some of the first medical personnel to arrive on the scene, and he did what they do best and cared for their fellow man!

Lt. Billings is a husband, father, grandfather, son, and brother loved and admired by many! I'd like to recognize my brother, Lt. Joe Billings, for his service of forty years, his completion of a great career, and the outpouring of people who will remember him always. Lt. Joe Billings was honored with a plaque and certificate for his outstanding achievements with over 40 years of public service. I would like to wish him the very best for his upcoming retirement and that God bless him and protect him as he goes.

By Guest Contributor Chief Buddy Billings



**HAPPY  
NEW  
Year!**

All my family and friends know how much I love this time of year! I hope that each of you are able to spend quality moments with the ones you love during this special season. With winter approaching, there are some things you can do to winterize your home and prevent some costly issues into 2022. Take a look at these...



**2021 NEIGHBORHOOD SALES**

| STREET ADDRESS           | SQ. FT. | BEDS/BATH | ASKING PRICE | SOLD PRICE  | \$ OVER ASKING |
|--------------------------|---------|-----------|--------------|-------------|----------------|
| 749 Memory Lane          | 3400    | 3/2       | \$289,900    | \$310,000   | \$20,100       |
| 1159 Oak Heights Lane    | 1764    | 3/2       | \$317,500    | \$335,000   | \$17,500       |
| 126 Cottonwood Drive     | 2662    | 3/2       | \$399,000    | \$415,000   | \$16,000       |
| 1062 Petersburg Cove     | 2853    | 4/3       | \$400,000    | \$416,000   | \$16,000       |
| 276 Morton Road          | 2872    | 4/3       | \$425,000    | \$437,000   | \$12,000       |
| 3505 Beaver Run Drive    | 2814    | 4/2       | \$425,000    | \$440,000   | \$15,000       |
| 145 N McCall Cove        | 3038    | 4/2       | \$450,000    | \$465,000   | \$15,000       |
| 4810 Denali Park Drive   | 3438    | 4/3       | \$450,000    | \$465,000   | \$15,000       |
| 515 Denham Cove          | 3211    | 5/3       | \$442,000    | \$467,000   | \$25,000       |
| 324 E Colbert Street     | 2916    | 4/3       | \$504,900    | \$515,000   | \$10,100       |
| 1025 W Tree Drive        | 3366    | 5/3       | \$498,500    | \$540,000   | \$41,500       |
| 365 Dogwood Valley Drive | 3507    | 5/3       | \$525,000    | \$553,000   | \$28,000       |
| 421 Catawba Drive        | 3177    | 4/4       | \$535,000    | \$554,324   | \$19,324       |
| 350 Dogwood Valley Drive | 3400    | 4/3       | \$536,000    | \$555,000   | \$19,000       |
| 948 Hardwood View Cove   | 3607    | 4/3       | \$539,900    | \$570,000   | \$30,100       |
| 4740 Emmas Circle E      | 3359    | 5/3       | \$575,000    | \$589,500   | \$14,500       |
| 9843 S Houston Oak Drive | 4453    | 4/3       | \$608,000    | \$630,000   | \$22,000       |
| 10033 Forest Oaks Cove   | 6431    | 5/6       | \$975,000    | \$1,091,000 | \$116,000      |

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**Top 7 Tips for Winterizing Your Home:**

- Wrap your pipes and outdoor faucets.
- Clean out your gutters and downspouts.
- Use caulk or weather stripping to close up any gaps around doors or windows.
- Re-seal your deck to prevent damage.
- Reverse your ceiling fans so they run clockwise (this will force warm air downward).
- Hang thick curtains or quilted drapes for extra insulation.
- Replace the filter in your furnace.



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Looking for the best bottle of Champagne can be a fun, relatively straightforward process. I scrubbed the web peeling through independent research, editor picks, and opinion pieces to recommend the best Champagnes for you to try. The availability of the products listed has not been confirmed to be locally available.

Champagne is defined by sparkling wine from the Champagne region of France. Though winemakers in California make Champagne-style sparkling wine, this style of wine made outside of Champagne is merely sparkling wine. Champagnes are available in various types and price points for nightly imbibing, not just for special occasions. On the more affordable side, look for non-vintage-dated "brut" bottlings, typically most producers' entry-level "house style" Champagnes. Don't miss out on opportunities to drink vintage-dated bottles from some of the best years in recent decades: 2012, 2009, 2008, 2006, 2004, and 2002. Additionally, look for "Premier Cru" or "Grand Cru" on a label, which indicates the Champagne is from vineyards of top quality. With that said, here are the best Champagnes to drink now.

**Best Overall: Krug Grande Cuvée Brut**

Region: Champagne, France | ABV: 12% | Tasting Notes: Baking spices, Apple pastry, Chalky minerality  
Krug can be described as the Holy Grail of Champagnes in no uncertain terms. The famous house dates back to 1843. This bottle is formulated from 250 different vineyard plots and 150 reserve wines from 12 other vintages each year. Its bold yet refined flavor and fine bead make it a true delight to sip.

**Best Value: Duval-Leroy Brut Reserve**

Region: Champagne, France | ABV: 12% | Tasting Notes: Pear, Berries, Chalky earth

Duval-Leroy is the sort of label that can offer thrifty customers a first-class experience at an economy-plus pricepoint. Look for notes of pear, berries, and chalky earth on this affordable entry from Duval-Leroy. This is also the first Champagne house to make a certified organic brut Champagne and the first to achieve France's uber-sustainable HVE (High Environmental Value) certification.

**Best Brut: Delamotte Blanc de Blancs**

Region: Champagne, France | ABV: 12% | Tasting Notes: Zesty, Orange peel, Mineral finish

Brut Champagne is classified as sparkling wine that is bone-dry to off-dry, with either no residual sugar or up to 15 grams per liter. One of the best entries in this category is the 2012 blockbuster from the house of Delamotte. Entertain the nose with these lively and fresh aromas of Meyer lemon, sweet-tart candy, kiwi, and wildflowers. This Champagne is creamy on entry and is supported by zesty and mouthwatering acidity. An orange peel & lemon zest creates a deep mineral finish.



**Best Sweet: Laurent-Perrier Harmony Demi-Sec**

Region: Champagne, France | ABV: 12% | Tasting Notes: Creamy texture, Candied apricots, Roasted hazelnuts

This sweet Champagne tastes like your favorite lemon meringue pie, strawberry tart, or chocolate mousse come together in a glass. This Champagne is richly textured and creamy, with candied apricots, apple pie spices, toasted almonds, roasted hazelnuts, and honeycomb. Pair this with your favorite dessert after a meal for twice the fun. You'll find this one to be well-balanced, with just the right amount of fruit-forward sweetness; this makes for a delightful aperitif.

**Best Rosé: Ruinart Brut Rose**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Raspberry, Toastiness, Honey

Adored by French kings and modern-day celebrities, this rosé Champagne by Ruinart is a blend of pinot noir and chardonnay with a fresh, fruity flavor profile. Founded in 1729, Ruinart is the oldest established house of Champagne that has exclusively produced exceptional bubbly.

**Runner-Up, Best Rosé: Paul Bara Bouzy Brut Rosé Grand Cru**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Cherry, Ginger, Peppery minerality

Calling all pinot-heads: if you're someone who loves the taste of pinot noir in your sparkling rosés, this is the Champagne for you. After blending the light, clear, direct-press chardonnay and pinot noir from their Grand Cru vineyards, pinot noir is added before the wine undergoes secondary fermentation. This result in an opulent, textured rosé is bursting with flavors of cherry, raspberry, and ginger—as well as pinot noir's signature firm structure and plenty of peppery minerality.

**Best Non-Vintage: Egly-Ouriet Brut Tradition**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Black cherry, Mint, Pastry dough

Non-vintage Champagnes are grapes from the most recent harvest and older wines in reserve. They are typically the most affordable, showcasing the producer's classic "house" style. The Brut Tradition is a textured and expressive Champagne that is smooth when it's young and only adds richness with a few years of aging. The palate is complex and generous, with flavors of black cherry, fresh mint, and toasted pastries leading to a savory mushroom finish.

**Best Vintage-Dated: Perrier-Jouët Belle Epoque**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: White flowers, Stone fruit, Creamy mouthfeel

One of the more elegant Champagnes of the 2012 vintage, Perrier-Jouët's cuvée blends together 50% chardonnay, 45% pinot noir and 5% pinot meunier from five crus—Cramant, Avize, Ay, Maily and Dizy. Translucent gold in color with radiant emerald hues, this Belle Epoque Brut Champagne offers notes of fresh white flowers, stone, and orchard fruit, as well as lemon zest with a creamy mouthfeel and mineral finish. The bottle is a beauty, with gold-etched, white Japanese anemone flowers that resemble ornamental Art Nouveau fashion of the late 1890s and early 1900s.



**Runner-Up, Best Vintage-Dated: Pierre Gimonnet Fleuron Blanc de Blancs Brut**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Crisp apple, White pepper, Sourdough

If crispness and acidity are what you seek out in a Champagne, look no further than the Fleuron from Pierre Gimonnet & Fils. As a blanc de Blancs, it's composed entirely of chardonnay. The grape's natural acidity and green apple flavors are on full display. The 2014 vintage mainly showcases chardonnay's bright and bold character, with flavors of white pepper, fresh flowers, and warm Sourdough complimenting a tasting experience that is elegantly fresh now but will reward patient buyers for the next decade.

**Best Under \$50: Taittinger Brut La Francaise**

Region: Champagne, France | ABV: 12% | Tasting Notes: Yellow peach, Vanilla bean, Brioche

Another one of the last family-run estates is Champagne Taittinger, which owns 34 vineyards spread out over 752 acres of prime land. Its Brut La Francaise is aged for a minimum of three years. It contains a higher proportion of chardonnay than Taittinger's general non-vintage brut, making it a bit brighter and lifted. The chardonnay is blended with pinot noir and pinot Meunier, with persistent bubbles in the glass for subtle yellow peach, acacia flowers, and Madagascar vanilla bean notes. It's also complete and rich on the palate with ripe stone fruits, Brioche, and a honeycomb finish.

**Best Under \$100: Pol Roger Brut Réserve**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Tropical fruit, Jasmine, Acacia honey

Pol Roger is one of the most iconic labels in Champagne, and the Brut Réserve is one of its best offerings: it combines equal parts pinot noir, pinot meunier and chardonnay from 30 Cru vineyards in Montagne de Reims, Vallée de la Marne, Épernay and the Côte des Blancs. Blended with 25% reserve wines, the Champagne is astounding, powerful, and seductive. Tickle the nostrils with abundant bubbles and vibrant aromas of tropical fruits! See if you can detect the honeysuckle, jasmine, quince, vanilla bean, and acacia honey finish!

**Best Splurge: Salon Le Mesnil Blanc de Blancs**

Region: Champagne, France | ABV: 12% | Tasting Notes: Intense, Yellow apple, Toasty finish

A top Champagne house with utterly strict standards, Salon makes vintage-dated chardonnay only—no blending involved. It declares a vintage in years when the growing season produces exceptional wine. This Champagne has intense mineral-driven floral notes, rich yellow apple, citrus peel, and a flinty, toasty finish.

**Best for Mimosas: Billecart-Salmon Brut Rosé**

Region: Champagne, France | ABV: 12% | Tasting Notes: Tangy, Red berries, Fresh and vivacious

This is the benchmark Champagne rosé that top sommeliers keep stocked for every occasion. You can't go wrong with Billecart, which has been producing bubbly for more than 200 years. It is best-enjoyed solo with mouthwatering, tangy acidity, a wave of strawberry, cherry, and raspberry fruit, along with immense freshness and verve.

**Best for Gifting: Veuve Clicquot La Grande Dame**

Region: Champagne, France | ABV: 12.5% | Tasting Notes: Crème brûlée, Honeysuckle, Bosc pear

If you love Champagne, you know Veuve Clicquot. The iconic label is the standard-bearer of consistent, high-quality Champagne. Their "La Grande Dame" expression is a standout. As for the taste, beautiful toasty notes of crème brûlée and honeycomb find pops of fragrant white flowers and honeysuckle. It's persistent with a decadent lively, and zippy mousse. Granny Smith apple, Bosc pear, and lemon zest add layers of complexity.

**In Summary**

Champagne comes in a dizzying variety of styles, and I feel confident in saying that there's a Champagne for every occasion. In terms of that perfect balance between value and excellence, it's hard to beat the Pol Roger Brut Réserve. Still, those exceptional occasions might call for an indulgent splurge



like the Krug Grande Cuvée Brut or the Salon Le Mesnil Blanc de Blancs. Whichever Champagne you go for, be sure to have fun responsibly!

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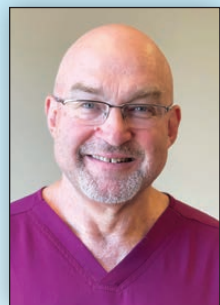
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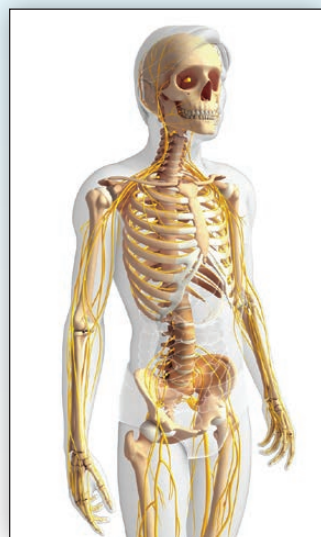


consistently destroy our posture. And when our structure is poor, all the body parts are affected negatively.

When a virus comes along, our bodies are not in the best shape to resist that virus' initial threats once it takes hold. When a patient goes through Structural Therapy, their posture typically improves. The nerves running through the spine and the organs on either end of those nerves will benefit. The immune system can once again operate at the top of its ability. This complex process provides the best possible conditions in the body to resist current and future illnesses.

Your spine and your body's posture didn't get like they are in just the last few weeks. It's taken years of misuse and abuse to arrive at its current state. Long-term healing & repair will take time. Tomorrow is uncertain, and the past is in the past; our time right now is a gift, which is why we call it "the present." There's no better time to start making positive changes for your body, lifestyle, and longevity. Structural Therapy is a crucial component in restoring and maintaining the health of your body. Like everything you do, it can only happen when you decide to start; and then actually do it! Good health is a decision we encourage and empower you to make!

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To maintain good health, it is to our advantage to preserve our bodies' structural integrity. When our structure is optimal, our nerves are optimal, and all the organs connected to the nerves in the spine function at their optimal abilities. Robust immune systems have a better chance of protecting the body against viruses and bacteria, ultimately preventing illnesses from taking hold.

What contributes to a weakened immune system? Diets and what people choose to consume will play a significant role. Many foods contain fewer nutrients due to GMOs, additives, chemicals,

fertilizers, etc. What parts of structural integrity impact our immune systems? Bodies in motion tend to stay in motion; therefore, a lack of exercise is one factor. Poor posture from excessive sitting (or a thick wallet in your back pocket) and cramped positions while texting is things you can consciously change to improve your body's structural integrity. We sit in front of computers all day. In short, we slowly but

## CHALLENGE

# Accepted!

You wouldn't think that Fencing is still a trend; however, Collierville offers a class! Fencing began as a form of combat and has been practiced since before the days of Christ. Relief carvings in the temple of Madinet-Habu near Luxor, Egypt, dating from approximately 1190 BC, depict fencers competing. As a sport, fencing began in either the 14th or 15th century and both Italy and Germany lay claim to the origins of the sport. In 1570, Henri Saint-Didier of France gave names to fencing's significant movements, and most nomenclature remains. From the 16th to the 18th century, sword fights and duels were common. Combatants in these duels used various weapons, including singlesticks, quarterstaves, and backswords, and the bouts were often bloody and occasionally fatal.



Fencing was first contested during the 1896 Olympics and is one of the few sports contested at every Olympic Games. Fencing was one of the few sports that admitted professionals before the 1980s. Today, men compete in team and individual events at the Olympics using three swords - the foil, the épée, and the sabre. Women's fencing first appeared in the Olympics in 1924.

Fencing rules are simple: Hit your opponent without being hit. It is essentially a high-tech game of tag. Usually, you must score five points to win a bout. In modern fencing, competition is divided among three weapon styles: the foil, the epee, and the sabre. The foil is a light, swift weapon. Points may be scored only with the tip of the foil, not the edges. In foil, the trunk of the body is the target area. The epee (pronounced ep-pay) descended from the original duel weapon. The epee is also a thrusting-only weapon form slightly heavier than the foil.

In the target area, the epee is the entire body - from the tips of your toes to the top of your head. The sabre used in today's bouts comes from the days of the mounted cavalry. It was a weapon designed to attack the upper portion of an opponent who was riding a horse. Thus, the sabre is used as a slashing and thrusting weapon. Sabre's target is everything from the waist up, head included.

Fencing is a fun, recreational sport that is still quite popular. Contact The Collierville Arts Academy for more information at (901) 258-1075 or online: [www.colliervillearts.com](http://www.colliervillearts.com).

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When we shower in the morning, we don't usually stop and wonder where the water comes from. Turning on a garden hose or washing your hands seems so mundane - we take it for granted. Providing a city with a clean water supply is no easy task! Just ask Phil Joyner, the Town of Collierville's Water Supervisor. "It's a lot of responsibility. If something breaks down, we all have to get in to solve the problem quickly. Experience is required to work in Collierville's water plants - employees must have at least one year working in this field before coming here, and I have 22 years in the field. The certification exam isn't a walk in the park either, with a 70% failure rate on the exam. Everybody here works under a licensed operator," Phil shared.



Mr. Joyner takes extra special care of our clean water supply daily, monitoring sensors and performing required daily lab work on water samples. Carefully controlled mechanisms treat the water with a gas form of chlorine, in addition to water softening lime and fluoride. The water treatment process ensures that the water is safe to drink, visibly clean, and flavor-fortified with minerals.

Do you know the purpose of a town's water tower? The primary function of water towers is to pressurize water for distribution; however, Collierville's water plants use multiple high-powered pumps to control water pressure for the end-users. Elevating the water high above the pipes that distribute it throughout the surrounding building or community ensures that hydrostatic pressure,

driven by gravity, forces the water down and through the system. As it turns out, when not enough people are using their water, there is a buildup of pressure. As people use their home's running water, the pressure changes, and water levels decrease from the tower's reservoir. In conjunction with the water tower, the powerful pumps keep water pressure consistent for all using it.

There are currently five water plants in Collierville, with four still in operation, pulling fresh artesian-filtered well-water for us to enjoy. Unlike other cities like Memphis and Bartlett, Collierville's water wells are so clean they do not require sediment filtration before chemical treatments. Collierville's water plants have pumped as much as 16 million gallons in one day during the drought of 2007. Every year, a water consumption report is done, which is available to see online.



Phil lives with his wife, Tanya, on his family's former dairy farm in Piperton. She is a retired teacher who now tutors young students with collegiate ambitions, helping them to prepare for their ACT. Together, they have four grown children: Leah, Sarah, Tabitha, and Andrew. Leah Joyner is a chief resident in Detroit, Michigan, slated to start her first job in July as an Emergency Room Physician in a Joplin, Missouri hospital. Sarah Joyner is currently a teacher at the St. Agnes/St. Dominic Early Childhood Center in Memphis. Andrew Joyner presently attends Rice University in Houston, Texas on a full scholarship with his sights set on the medical field. Tabitha Joyner just started medical school in Joplin, Missouri, and has a Master's Degree in Biomedical Sciences. She will be getting married to Alex Ranson on December 30 of this year.

Phil loves water, and he truly appreciates the cleanliness of the drinking water provided by the town. In one memorable moment from our conversation, Phil mentioned whenever and from wherever they vacation, he can't wait to get back home to enjoy a fresh drink of Collierville's water.

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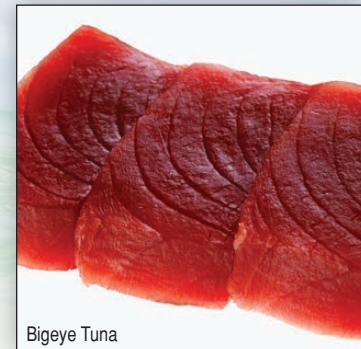
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# Mahalo!

Country Club). We see Chefs as the Super Stars of the kitchen; however, they will all tell you that the quality of the ingredients is the primary driver. Have you ever wondered how that delicious salmon, tuna, or swordfish finds its way to your dinner plate?

Wayne Samiere is the Chief Executive Officer of The Honolulu Fish Company (HFC), based in Honolulu, Hawaii. Fascination with the sea began for Samiere at a young age. Wayne shares, "One of my earliest memories was at a family picnic, wandering to the water with a line and hook to catch something. It could have been anything at all. I was using a piece of bologna as bait." Samiere's childhood passion for fishing would eventually lure him to



Bigeye Tuna

Having built relationships with Hawaii's local captains and family-owned fishing charters, he discovered a strong demand for a middle-man who could connect his fisherman's catch with the top Chefs in the country. By 1995, I had launched The Honolulu Fish Company in the back of my garage. I knew boats and brokers, and I bridged those connections to help make sales. I wanted to go right to the restaurants offering the highest quality fish available. We want our clients to feel like we have boats right down the street. I love working with fish and owning and running a business where I can sell a product I'm deeply proud of. There are plenty of restaurants in the states where their fish comes from South America or Southeast Asia, and it's variable—it's on a lot of menus, and a lot of Chefs use it- I'm going to write a book on that soon."

Samiere worked for Pacific Ocean Producers before starting HFC, where he sold bait and commercial tackle to the local fisherman. He knew the captains, crews, and the kind of quality catch that they bring in. Each boat is a family, frequently handed down from father to son. It's an income for a group of



King Salmon

people. There are 160+ boats actively fishing in Honolulu. Wayne shares, "We don't catch fish- we have 7-8 boats that we meet with and hand-select the top fish to buy. We'll pay the maximum for the best picks. We have a whole buying team. Our buyers are experts who have been buying for decades.



Pumpkin Swordfish

Monday - Saturday, we're down there spotting nuances and fish. The Honolulu Fish Company has several trained representatives who have connected with over 16,000 Chefs to tell their story. HFC has a reputation for selecting the best catch; the top end is what they are known for, and it's not cheap! As a part of their qualification process, Wayne's team studies several Chefs' menus that focus on great flavor and high-quality ingredients- not the price.

Samiere's training and dedication to the environment affect every decision, including net fishing, harming marine habitats and ecosystems. He only purchases fish that have developed beyond their reproductive maturity. As a sashimi provider for some of the nation's top restaurants, Samiere knows his clients expect nothing short of the best. He doesn't wait to determine whether or not to buy fish from a particular boat. He knows the fishermen personally and is aware of their techniques and locations. Wayne shares, "I am very conscious of what area the boats are fishing. When they tell me they are fishing north, I know they are fishing in colder waters, and the meat will be fattier and have a deeper color."



Ono Sashimi

There is a reason why the fish in Hawaii are far superior to what you'd find in other fish markets. Wild-caught fish from Hawaii is the highest quality fish available. Unlike other popular seafood markets, the fish in Hawaii is never frozen. 'Ike jime' is a Japanese fish-preparation method used with Hawaii-caught fish. This unique method drains them of blood, preserving the flavor and texture. This process also develops an umami (or savory) dimension when aged. The core of the fish cools, allowing the muscles to relax, which produces the most excellent sashimi.

Hawaii is home to multiple fish species that are less-known, like Hawaii Ono, for example. Ono is a delicious native fish, which translates into "good to eat or delicious" in Hawaii. Wahoo is another top choice, along with Opah (or Moonfish), which is less well-known, but top gourmet chefs recognize this as one of the best most desired flavors available-sweet deep oily taste, great when grilled or sauteed. One of the rarest fish is also the most expensive: The Louvar. HFC may have a chance to buy two

Louvar a year, and Chefs will pay anything for that fish. The Louvar can't be hook-caught due to their unusual diet of jellyfish. The only way to catch a Louvar is to find one accidentally tangled in your fishing line! Another rare find is the Pumpkin Swordfish, which turn up in March/April. They are particularly fatty, and the meat turns an orange pumpkin color as a pre-spawning condition of the fish. Catching a Pumpkin Swordfish is usually a welcomed accident, as there is no way to target this species. HFC manages to purchase around eight per year on average. Wayne's favorite type of fish to eat at home is their prized sashimi-grade Ahi Tuna. Coming in at a close second is Opah (Moonfish) Belly.



Opah (Moonfish) Fillet



Ultra Ahi



Long-line caught fish are highly regulated. Government observers are on the boats, and each has a satellite transducer—the government tracks where they go, and regulations are strict. Wayne says, "We only buy fish caught by a hook- it's not possible to decimate a population that way. Nets and traps are damaging to environments and reefs, and we want our industry to be sustainable."


Today, The Honolulu Fish Company is in a 5,000-square-foot facility just minutes from the docks in Honolulu. HFC sells more than thirty varieties of fresh fish. The next time you order wild-caught Mahi in Collierville, ask your server if it came from The Honolulu Fish Company! If you are interested in working with Wayne and his team to bring the highest quality sashimi to your restaurant, visit [www.honolulufish.com](http://www.honolulufish.com).

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## WHAT ARE Tamales?

A tamale consists of ground cornmeal, ground beef, and spices; each one is individually wrapped in a piece of parchment paper. As simple as it sounds, these are WILDLY popular, and addictive! David Dixon is a Corinth Mississippi native who has been eating Dilworth's Tamale's for 37 years. David always greets Sandra at the window by name while he orders an ice-cold Coca-Cola and some hot & mild tamales. He remembers growing up and enjoying spicy tamales with his three brothers throughout their whole lives. Early in 1960, LC Dilworth bought the famous recipe from Don Redding. Don talked LC Dilworth into buying the recipe, even though his wife, Rable Dilworth, thought he was crazy. LC started fooling around with it and came up with what they sell today. It's always

busy. Southern Living Magazine named Dilworth's Tamale's the best in the country. Lisa Edmond is the daughter of LC and Rable Dilworth. Lisa remembers her daddy riding around Corinth in an old-timey adult tricycle cart yelling "hot tamales, red hot- hot tamales!"

"Mr. Ferguson sold tamales here for years, way back in the 1930s," Edmond said. "Mr. Ferguson had pushcarts and he'd take them to meet the trains. A World War II veteran who used to come in here and eat all the time told me once that when he finished his time in the service and arrived here on the train, he ran right past his own mother to get to Mr. Ferguson's tamales. He said he took one bite and knew he was home."

Tamales originated from Mexican immigrants who worked in the Delta in the 1930s. A dozen of them are wrapped tightly in foil packets and dropped into boiling water. They come two ways - hot or mild - and they run \$3 a dozen. I have friends who buy these frozen in bulk so they can enjoy them for weeks! We also had great luck making delicious mashed potatoes by boiling them in the same tamale water.



LC & Rable Dilworth



Old Delivery Cart

"A pot holds 25 dozen and we'll make four pots a day during the week and six on the weekends during the summer," Edmond said. "In the winter, we'll make eight pots a day during the week and 12 on the weekend."



Dilworth's Tamale's



Tamales

People generally prefer to eat tamales in the colder months and that she used to see a drop off in business during the summer, but not anymore. "It's not so bad now because of tourists," she said. "We get a lot of people from Tupelo, Memphis, Alabama. We have a lot of people come here when they're visiting

Pickwick. They hear about us and they want to come to try our tamales. There's two things people want when they come to Corinth: hot tamales and slug burgers."

For years, you couldn't think of Dilworth's without two long-time employees coming to mind: Sallie Morrison and Johnny Johnson. Edmond is happy just to sell tamales out her drive-through window. Each dozen is wrapped in white butcher paper and tucked in a brown paper bag. "Of course I eat tamales," she said when asked. "You have to taste what you cook. I have to make sure it's good. I can't just throw it at people out the window and hope it's right."

The next time you are in Corinth, (1 hour down Hwy 72), stop by Dilworth's Tamales! Located at 111 Taylor St. in downtown Corinth.

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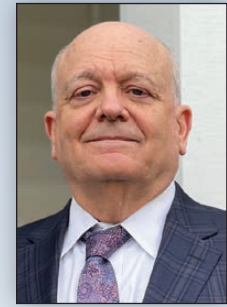
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## REMEMBERING OUR SMALL *Town*

The holiday season has me thinking in nostalgic terms. I always wanted to practice law in a small-town setting. I found that place in Collierville when I arrived in 1985. The Collierville I discovered was just as charming but a little different from the town today. My memory of 1985 Collierville is fogged by the passage of time; nonetheless, some glimpses of Collierville's life then are vivid in my mind today.

We had two sit-down restaurants in those days, Porky's drive-in on Highway 57, as Poplar was usually called, and the Sunset Restaurant on Highway 72. Porky's was a classic 1950's diner with indoor, air-conditioned seating and eat-in-your car service at the curb. They specialized in barbecue. The next barbecue joint down the road was Lewis' Restaurant in Moscow. To imagine what it was like at Porky's, watch American Grafitti on video.



On the other hand, Sunset was located on the property of the Sunset Motel, in a building of the same vintage as Porky's. Sunset featured vegetables. The menu consisted of varieties of meat-and-three, with rolls and cornbread. I preferred the all-vegetable plate; I could eat plenty of cornbread with it guilt-free. In addition to the sit-down restaurants, we had Menzi's Dairy Bar which is still going strong today.

The population of the town was 6,500. I asked one of the town fathers how much the population might grow. He advised that they had done the research and conclusively determined that the population could never exceed 12,500. There just wasn't enough room for more, I was told. A

Old Town Collierville



group of business persons met early mornings in the back room of the drugstore on the square to drink coffee and solve the world's problems before the workday began. The "coffee club," as it was called, was attended by invitation only. After several weeks of sporadic attendance, I learned that one of the pet projects of the club was to maintain a fund of money used to help indigent people who were not residents of Collierville. Those folks had found themselves on the wrong side of the law and needed to pay their fine for public intoxication or some similar charge, secure their release from jail, and head back home. Sometimes the club helped a stranded traveler with a ticket on the bus which stopped at McGinnis Service Station on the square.

The first day that I was open for business in Collierville, I walked to the town hall, which was in roughly the same location as the present court building, and asked to meet Mayor Herman Wright Cox to introduce myself. The entire office workforce of approximately eight people howled with laughter. Everybody knew that Mayor Cox conducted his mayoral business from the service station and never from town hall. He didn't want to disturb their work with the stream of people who called on him daily. I marched from there to the station and finally met the Mayor. When I introduced myself as Terry Cox, the new lawyer in town, he thumped me on the chest and said, "I'll make you a promise. I will never tell anyone I am related to you if you never let anyone think you are related to me." He kept his promise and I reciprocated. We had a long and cordial relationship.

Once when my car broke down at the end of a workday, he drove to my office, picked me up in his GMC Sierra Grande pickup truck, and drove us to his home on Peterson Lake Road. He got out, handed me the keys, and told me to go home. I returned the vehicle to him at the station the

following day while my car was being repaired. A police officer had picked him up that morning and taken him to the station. I had a feeling that I was not the only person to whom he had extended that courtesy.

In those days, the Schilling Farms development on Poplar was a giant agricultural field with farm buildings strewn across many acres. It was meticulously groomed and would have made an excellent setting for a picture postcard. It was known as the Ford North American Tractor Training Farm. The newest, shiniest

Ford tractors and farm equipment were on display throughout the day and in full operation.

Across from the tractor farm was the equally huge Cartwright Nursery, our local version of Bellingrath Gardens. Next door to Cartwright's was the antebellum home occupied by the Lucius Burch family, for whom the library is named. It did look like Tara. We had a few local historians. One of them, Carlene Russell, would later author Collierville, Tennessee. Her People and Neighbors. Another was Madison Wilson. Mr. Wilson spent a lifetime chronicling Collierville's life on black and white film. He graciously sold copies of his photos at Fair On The Square for many years. I have one that I treasure today.

The high school was in its original location on the town square where the Collierville school system administration building and the old gymnasium building sit today. Friday night high school football games were played on the field behind the elementary school property on Peterson Lake. The police department's "mounted patrol," a horse with a custom-made police blanket under the saddle and ridden by patrol officer Walter Daugherty, would escort the players onto the field before big games. They would be followed by a patrol car with flashing blue lights. The Christmas parade was always a big deal. In those years, local merchants would help support the event. One year, Booth Hardware, which sold John Deere lawn equipment, provided three top-of-the-line riding mowers which drove abreast in perfect formation like jets at an airshow.

Our original office location was in rented space on Main Street, just south of the Fire Department facility. The building had originally served as the town police station and jail. My space was in the old

Graham Cox, Kristin Mills, Terry Cox



jail cell. It still had the iron bars protruding from one of the walls. The McGinnis Hardware coal yard was just south of St. Andrews Episcopal Church on Walnut Street, where a parking lot now sits. I never knew who still burned coal, but it was there for years. It was a much-used photo opportunity for visitors, just as-is the train, which still sits across the street today.

Thoughts of the Christmas season in Collierville are incomplete without recalling the Wonder Products manufacturing facility on Highway 72. Many a Christmas morning all over the United States was enjoyed by a good little girl or boy who found a "Wonder Horse brand" rocking horse under their tree.

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# WHAT'S YOUR NEW YEAR'S Resolution?

Lose weight, be a better person, or help others? We have just what you need!

January is a month of new possibilities and new beginnings. Every year after the holiday rush, we collectively reflect on transformation and discovery. Suppose you're looking ahead to possibly discovering a new side of yourself, improving your health, or acting in some service to your community. In that case, you can combine all those goals in a specific change.. Become a volunteer dog walker at the Collierville Animal Shelter!

Dog walkers provide a valuable service for the shelter. They take dogs for walks around the pond, take them to the play yard and throw balls and work on skills, sit in the grass and give belly rubs, or they spend time in the family living room just sharing company. The enrichment and mental release our volunteers give our dogs is unquantifiable. But what our dog volunteers also share is that the gift they give to our pups is often returned in even greater volume. From the pride volunteers feel when they see a dog gain skills and confidence to the joy they feel when a pup finds its forever home, the happiness is contagious!

Many people also hesitate because they worry they want to take all the dogs home. Fair enough, but our volunteers share that the enrichment volunteers bring to the dogs' lives is valuable. The knowledge that the shelter does a superhuman job of placing the dogs in good homes makes it possible to volunteer without adopting ten dogs.

If this is something you might be interested in, getting involved is easy. Call CAS at 901-457-2670 to make an interview appointment with Nina Wingfield. After the interview, you will come to one-on-one training with Julie Weaver, the volunteer dog walking coordinator. Volunteering here at the shelter is GUARANTEED to improve your life, so take a leap of faith and bring in 2022 with kindness and good works!

Pat Butler with Piper - 10 Year Dog Walker



Julie Weaver with Ginger Girl - 8 Year Dog Walker



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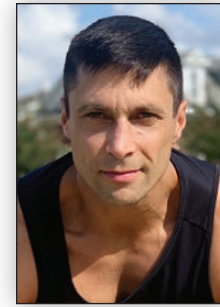
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Josh Robinson

# Juice AND WEIGHT-LOSS

Juices can be a quick and convenient way to squeeze some extra nutrients into your diet and promote weight loss; however, some types of juice are high in sugar and low in fiber, which can ramp up your calorie intake and even lead to weight gain over time. This is especially true with many store-bought juices, often brimming with sugar, artificial flavors, and preservatives. Here are 8 of the best juices for weight loss:

**Celery Juice** has recently become a popular ingredient among health-conscious consumers. It's low in calories and comprises more than 95% water. Studies show that choosing foods and beverages with a lower calorie density could benefit weight loss and fat loss. Celery juice is also a great source of antioxidants and beneficial plant compounds, which can help reduce oxidative stress and fight inflammation. Celery juice is low in calories and has a high water content, which may be beneficial for weight loss. Celery contains several anti-inflammatory antioxidants and beneficial plant compounds.

**Beet Juice** has been used by athletes when they're looking to boost their performance because it contains beneficial compounds like dietary nitrates. Dietary nitrates can help increase muscle efficiency and endurance and reduce blood pressure levels by dilating your blood vessels. Whole beets are low in calories and loaded with fiber, which can help support regularity, slow stomach emptying, and keep you feeling fuller for longer to promote weight management. As most of their fiber content is eliminated during the juicing process, beet juice generally doesn't contain high amounts of this nutrient.

**Pomegranate Juice** is a delicious and refreshing, low-calorie drink that may support weight loss. According to one animal study, pomegranate juice blocked weight gain in mice fed a high-fat diet. Some research also suggests that pomegranates may help prevent blood sugar spikes and crashes that may otherwise lead to increased feelings of hunger. Antioxidants in pomegranate juice can also stabilize blood sugar levels.

**Green Veggie Juice** can include a variety of green vegetables, and most feature leafy greens like kale, spinach, or cabbage. These

ingredients are high in fiber, low in sugar, and jam-packed with anti-inflammatory antioxidants. Interestingly, studies show that increasing your intake of fruits and vegetables may be linked to decreased body weight and a reduced risk of weight gain and fat gain over time. Green juices are easy to tailor to your taste buds by swapping in your favorite ingredients. For a simple green juice, you can make at home, try blending spinach, cucumber, green apples, and celery.

**Watermelon Juice** is sweet, refreshing, and highly nutritious. Besides being low in calories, watermelon is an excellent source of heart-healthy micronutrients like potassium and the immune-supporting antioxidants vitamins A and C. It also boasts a high water content, which could help you lose weight and feel fuller. Watermelon juice can significantly reduce body weight, belly fat, hunger, and food cravings. Watermelon juice is low in calories and has high water content, supporting weight management.

**Lemon-Ginger Green Juice** can be a vibrant and delicious addition to a healthy weight loss diet. In particular, lemons can help add a zip of flavor to your drink while squeezing in some extra antioxidants. Ginger generally boosts the metabolism, reduces appetite, and promotes weight loss. Try adding a small chunk of peeled ginger, some freshly squeezed lemon juice, and a cup of raw spinach to your food processor. Lemon-ginger green juice features several nutritious ingredients that could help enhance feelings of fullness, support your metabolism, and decrease appetite.

**Carrot Juice** is a nutrient-dense beverage, packing plenty of vitamin A and other healthy carotenoids into each serving. Blending your carrots instead of juicing them can also help boost your fiber intake to enhance feelings of fullness and help regulate your appetite. Carrots are rich in carotenoids, a plant pigment found in many fruits and vegetables. Beverages rich in carotenoids can significantly help reduce belly fat. Carrot juice is rich in fiber and carotenoids, both of which may be beneficial for weight loss.

**Kale-Apple Juice** is a high fiber alternative to sugary, store-bought fruit juices. Kale has nearly one gram of fiber per cup. Kale also helps stabilize blood sugar levels after meals in humans and animals. Apples are also high in fiber and a host of other nutrients. Research has found that consuming them is associated with increased weight loss. Try blending a handful of kale leaves with a few sliced apples to make kale apple juice at home.

According to Josh Robinson, a self-employed fitness professional in Collierville: "Juicing is good for some things, but long-term sustainable fat loss is not one of them. It is, however, good for unblocking your digestive system, increasing energy, and can help reset your body. There are so many different juices, so remember, some have different benefits than others. Regular exercise and a better diet are part of a comprehensive weight-loss plan. Your dream body still takes hard work, discipline, and patience like anything worth having. Most people find it's easier to stick with it when they have a workout buddy, a support system, or a fitness professional. I've been helping busy people in their 30's - 50's lose weight without endless hours of cardio or crazy diets since 2012, and I'd love to help you reach your weight-loss goals as well. Follow me on Facebook: @JoshStrongFitness."





## PAINT WITH *Purpose!*

Meet Amy Stone, a Collierville artist, and resident for nearly 40 years. She has many artistic talents such as sculpture, pottery, ceramics, and murals; however, her most successful creative endeavor is professional face painting! Amy has been doing face painting professionally for 20 years, and she is a graduate of the Memphis College of Art. Amy brings smiles to colorfully painted faces for several well-known clients of hers, like St. Jude, Ronald McDonald House, Hewlett & Dunn, Target House, Memphis Grizzlies, Menchie's, Dillard's, Choates, Buff City Soap, Collierville & Germantown parks & Recreation, Harrah's, 98.1 The MAX, U.S. Zinc, Amazon, Briarcrest, FACS, and CHS. She also does face painting for children's parties, personal appointments, and television.



*"I live for the mirror moment, where I hand the person in my chair the mirror. I bring genuine excitement and smiles to people of all ages. I just recently did the 'Scare on the Square' in Collierville. Every weekend is packed full of events, and I have a talented group of ladies who take my overflow work. For the live event painting, I paint mainly weddings.*

*This means I arrive at the venue and paint the wedding ceremony (or reception) live at the event. It is about 6-8 hours of the most significant stress you can imagine. I enjoy it. My friend, Joelle Scholl, owns the Barefoot Bride, and she suggested that I try painting live seven years ago for a wedding event at Ruth's Chris Steakhouse. I've been painting ever since! The farthest I've traveled to paint a wedding is St. Louis. Most venues I have worked at are local, like The Peabody, The University Club, Annesdale Mansion, Orion, The Cadre Building, The Columns, Southern Grace, and Maple Grove Farms,"* Amy said.

Selden



Stone loves to paint things that will be around long after her time. The brides love the paintings, and the guests enjoy seeing the painting progress during the night. You only pull your wedding photos out occasionally, but you will see the wedding painting every day.

Amy shares, *"I send out a bridal questionnaire to gather information about the bride's vision for her painting. Some clients want the actual ceremony, while others ask for the first kiss moment. I used to show up with a blank canvas, but now I ask the bride what background she desires for her painting, and I will have that sketched out before showing up the day of the event. Once I arrive around 3-4 hours before the start time, I quickly fill in details of the venue and then begin painting guests into the canvas once they arrive. Some brides want their pet dogs painted in! I've painted a bagpiper, Elvis, Star Wars characters, and even deceased relatives per the bride's request."*

According to Amy, every wedding is different, but they are all beautiful. She recalls having to 'paint out' wedding crashers who snuck into the



Maple Grove



event. One bride divorced but loved the painting, so she asked Amy to 'paint out' her ex-husband. *"There is always some silly story that keeps it interesting,"* Amy says.

Columns



Stone embodies creativity. She previously operated a ceramic hand impression business for children and pets called "Mitts, Piggys & Paws." At its peak, Amy was shipping orders all over the U.S., but she grew tired of all the clay dust everywhere. The ceramic process is also time-consuming, but it satisfies her desire to create long-lasting memories. *"It's so gratifying that I can drive anywhere in the Mid-South and point out houses along the way that have my artwork hanging inside,"* said Stone. *"I also have a stork rental business celebrating newborn births, and I have painted murals around the midsouth. The First Assembly Christian School is the largest, which features lifesize, realistic animals in scenes down the elementary hallway."*

You can follow Amy on Instagram by visiting <http://amy.stone.art> or calling (901) 219-5864.



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- Love



## A LIFE OF Service!

Buddy Billings remembers applying for a job with Collierville four decades ago. As he sat in the office of the first Town Administrator, he answered question after question. “The administrator grilled me pretty hard. He did,” Billings said. “I told him I would be a fireman for the Collierville Fire Department, and here I am, 44 years later.”

Indeed, 44 years later, Billings is not only here; he is Chief of the Collierville Fire Department and the Town’s longest-serving employee. The Board of Mayor and Aldermen honored Chief Billings with a 40-year pin. Town Administrator James Lewellen said he was thrilled to have the chance to recognize Billings, who he described as one of the outstanding employees with the Town of Collierville.

A lifelong Collierville resident, Billings began working for the Town in 1978 as a dispatcher and moved to the fire department a year later. Even before that, he began volunteering for the Town at age 16. As Lewellen noted, He’s the kind of employee story around which people would build a community.

In his time with the CFD, Billings has done just about everything. He’s fought fires, provided emergency medical assistance, and done everything from pulling weeds and mowing grass around the station to washing fire trucks. “He served as the Town’s Fire Marshal,” Lewellen said. “He has become a very respected fireman among everyone in the state.”

Mark King, CFD Chief of Administration, praised Billings for enabling the department to maintain high-performance standards and an excellent level of service. “We know achievement and success don’t come by accident,” King said. “Breakthroughs come after spending hours of hard work trying new ideas. The challenging job



of being a firefighter, EMT-I, inspector, fire marshal, chief, etc., has flown by for Billings.”

So many things are happening, like the new ambulance plan and the new Fire Station 6, across from the new high school on Shelby Drive. The planned opening will be in July 2023. The Fire Department plans on hiring 22 people for the ambulance program: 11 paramedics and 11 firefighter EMTs. A new outdoor tornado warning siren is coming near Quinn Road. The CFD will implement valuable updates to the siren’s activation software. Currently, the system is activated manually, but it will be activated using a smartphone soon.

The new ambulances that the Fire Department proposed to the Mayor and Board of Aldermen were the lowest price possible; however, Collierville’s elected officials opted to buy the top end, best units for the Town. The new ambulances can accommodate two patients instead of one with these ambulances. It’s unbelievable how capable these mobile hospitals are. Each vehicle has almost all the prescription medications you’d find inside an actual Emergency Room. The medications onboard can treat cardiac issues, respiratory problems, anaphylactic shock, allergic reactions, pain, and more. The surgical kits onboard come in pediatric versions now, so the patient’s size or age is no longer a problem.

Collierville’s latest ambulances are quite a substantial investment. The vehicles themselves are worth \$335,000 before being supplied. There is an additional \$40,000 in equipment and another \$75,000 in supplies & medications. The total per equipped vehicle is approximately \$450,000. Chief Billings shares, “It made more sense to invest in the best equipment based on the 15-year work-life before needing to be replaced. The lower-end models may last 5-7 years. We want it to last, and we want people to know they’re in Collierville.” The new power loading stretcher can lift a maximum of 600 pounds, a helpful feature for bariatric patients, as well it will help prevent employee back injuries.



The new ambulances are diesel-powered units with a zero RPM System. When arriving at the scene, the engine shuts down, and a battery system runs the lights and the AC system, so there is not a lot of time put on the engine. The battery will operate everything in the vehicle, which saves a lot of maintenance costs like fewer oil changes. It also uses less diesel fuel, so the cost savings are significant.



“Our capital project budget in 2021-2022 was almost \$6 million, including ambulances and the design of fire station 6, siren upgrades, new equipment, a replacement pumper, and an additional Aerial Ladder for station 6. Next year another \$6 million is planned for the new Fire House 6’s construction. Right now, there is a lot of expansion being planned, with an additional \$3.5 million in Capital planned over the next five years,” Chief Billings said.

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## Meet REVEREND LISA MCINDOO!

Story & Photos by  
The Holy Apostles,  
Episcopal Church

The Search Committee and the Vestry are delighted to announce that after a year of searching for and interviewing candidates, a new Rector of Holy Apostles has been called to lead our parish into a bright new future beginning in January. We are so pleased to introduce you to The Reverend Lisa Stanley McIndoo.



Lisa has roots in Memphis, having completed her undergraduate studies at The University of Memphis. She pursued a career in video production, ultimately founding and leading her own company in 2003, Central Group, which she ran with her husband until 2017. During this time, Lisa became engaged with the church in numerous ways, including leadership of youth programming at St. Mary’s Cathedral and serving on the Board of Directors of St. Columba.

These activities increasingly led Lisa to recognize her calling to the priesthood. She completed her Master of Divinity at the University of the South in Sewanee and was ordained in December of 2016. Lisa is currently serving as Rector of St. Timothy’s in Mountain View, California, a calling that she has served since August of 2017.

She is a highly consistent leader with a great sense of humor and has demonstrated a willingness to engage with all people to bring them along in their journey of faith. We are drawn to the fact that Lisa believes passionately in building relationships, identifying the strengths and interests of individuals, and guiding them to greater levels of service in ministries aligned with their talents.

In her own words, she “has a call to serve Christ for all of God’s creations. I have a heart for missional engagement, and I am enthusiastic about preaching, teaching, and inclusion – bringing Good News to people that need it.” Her accomplishments are too numerous to list in a single letter. Still, we know you will love her enthusiasm, creativity, humor, and above all, her deep commitment to God’s holy word and sacraments.

Lisa’s husband is already here in Memphis, working at his new job at FedEx, and Lisa will be moving here shortly with their youngest of three sons. You may see her around Holy Apostles before January, so be sure always to be kind to strangers! If you’d like to worship with us, visit our website, <http://www.holyapostlestn.com>, or call (901) 937-3838.

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CLOSING OUT

# Duck

HUNTING SEASON

Story & Photos  
by Hayes Hora

January is the last month of Duck Hunting Season. If you haven't been out hunting with your buddies yet, it's time to plan a last-minute trip! Waterfowl hunting can be gear-intensive, and you'll need different equipment for various situations. Are you a natural-born duck hunter? You'll need more than decoys and calls to kill ducks! First, you must reach their natural environment, which usually requires a watercraft. These take many shapes and styles, from tiny wooden pirogues in Southern backwaters to monstrous ocean-going big-water rigs. As with everything else, match your boat to your hunting area and type. Small fiberglass skiffs and canoes work fine for streams and marshes. Specialized modern boats are trendy for marsh or backwater hunting.

Big-water diver hunters usually need more giant crafts with big motors and higher gunwales for safety. For actual big-water hunting, you want a deep-V-hulled rig that's at least 18 feet long—the longer and heavier, the better. Rig your boat with the largest motor for which it's rated, and consider adding a trolling motor or kicker outboard for emergencies.



Brad Morris and Kizer Clemmer

Specialized apparel also makes duck hunting easier. First, you'll often need to wade, especially when hunting streams, marshes, or sloughs. Buy a quality pair of chest waders or hip boots. Waders let you traverse deeper areas, but hipsters allow greater freedom of movement. Breathable waders are ideal for active or early-season hunts when you work up a sweat. Heavier insulated or neoprene models keep you warm during frigid late-season outings.

Our newest sponsor, Hal Land, owner of Highlander Antiques, is a big duck hunter. "I've been an avid waterfowler most of my life, but even more so the last ten years as I've introduced my boys to the sport. Being able to share my love of duck hunting with my two sons and a really good friend from the Mississippi Delta, is an amazing adventure and experience. Those days and times afield are truly special and leave you with many lasting memories to reflect upon. As the anticipation of the hunt begins to manifest, all of life's concerns seem to melt away as the early morning fog, I get in my little zone and begin to concentrate on the way the birds react to your calls and spread of decoys. The ultimate thrill is when it all works out and the ducks start "cupping" over your spread- truly one of the more graceful sights in the outdoor world. I can never get enough," Hal shared.

Our Content Coordinator's husband, Kizer Clemmer, is also into duck hunting. He shares, "I love being out in nature. I love spending time with good friends and sharing stories. It's a great bonding experience. You get to see parts of the country that most other people would never think of going to. The sunrises are unbelievable. It's a joy being able to teach young hunters the sport. It's an adrenaline rush to call in ducks, see the ducks being cupped up coming into the hole, and be able to put an accurate shot on them so they fold and hit the water. Every hunt is not great, but that one amazing hunt keeps you coming back. This is a feeling you never understand unless you experience it yourself."

Duck meat is noticeably dark in color, more comparable to red meat than traditional poultry. A whole, raw duck, also tends to be elongated and muscular. Duck meat is a high source of fat giving it a stronger, more dense flavor. The USDA recommends that all poultry, including duck and chicken, be cooked at a minimum internal temperature of 165°F, equal to 74°C. Duck is often treated as red meat while cooking. Like red meats, duck can be served medium-rare and light pink on



Greyson Land

Cannon Clemmer and Hayes Morris



the inside. Duck meat varieties depend on the species of the bird. The most commonly consumed duck in the US is the White Pekin. This breed tends to be lower in fat and higher in protein than the other variants. The other, less common breeds include the Mallard, the Muscovy, and the Moulard. Duck meat is rich in nutrients, providing almost three times more vitamin B1 and over two times more vitamin K than chicken. Other nutrients found in duck meat include vitamin B2, vitamin E, vitamin A, and folate. Duck also contains vitamin D, which is absent in chicken. At the same time, chicken comprises two times more vitamin B6 and over 70% more vitamin B3. Both types of meat lack vitamin C entirely and contain equal amounts of vitamin B5.



Now that you are a duck expert, it's time to know where the best places are to give it a taste! There are over 30+ restaurants in the Mid-South with Duck on the menu, and here is our bucket list: CHAR, FLIGHT, Seasons 52, McEwen's, Owen Brennan's, The Beauty Shop, Rizzo's, Bayou, Acre Restaurant, Andrew Michael, Catherine & Mary's, South of Beale, Folk's Folly, Babalu, Bangkok Alley, Iris, Bounty on Broad, Felicia Suzanne's, Local on the Square, Alchemy Memphis, Panda Garden, New Asian Restaurant, Asian Palace, Maximo's on Broad, Fulin, The Lookout at the Pyramid, The Capital Grille, and Railgarten. If you haven't tried duck before, don't ask for it at The Peabody Hotel! They don't appreciate good humor!

**Here's to a New Year Filled with New Opportunities!**



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## A NEW KIND OF Spa!

Midnight Star Photography & Spa is a unique new business in Collierville. I got to experience it for myself first hand! Briana Kesler had an incredible vision when she decided to open her new business. She wanted to combine professional photography services with a spa environment, including a boutique store and multiple salon-based services. I was shocked at how much they offer! You can have family photos made, portrait photos, or a full wedding shoot. They also offer manicures & pedicures, facials & waxing, makeup, body wraps, haircuts, and color treatments. There's something for everyone at midnight star photography and spa! They plan on adding more than twice as many services within a year.



Staff Photo from Left to Right:  
Cassandra Hall - Photographer, Shae Murphey - Manager/Shae'd, Shelby Smith - Assistant,  
Briana Kesler - Owner/Photographer, Rebecca Savage - Cosmologist, Peggy Moore - Aesthetician



Briana is the head photographer and also the owner. Cassandra Hall and Victor Murphey are her award-winning co-photographers. Krisi Smothers and Shae Murphey handcraft their spa products (SK Lux), and Peggy Moore is their aesthetician. Rebecca Savage is the Hair and Makeup Artist, and Shelby Smith is their assistant & brand ambassador. Briana found a new home for the business on the historic Collierville Town Square at 122 N. Main Street in Collierville, with sights set on expanding into the next-door vacancy. Follow them on **Facebook @midnightstarphotography**, visit them online at **www.midnightstarphotography.com** or call **(901) 286-4285** for more information.

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## Food Trucks WORTH FOLLOWING!

### KONA ICE

Debbie's venture with Kona Ice started in 2018. Debbie's daughter, Cheryl, had been working with Kona Ice corporate for 3 years. Cheryl kept telling Debbie she needed to buy a Kona Ice truck. Debbie had been working downtown Chicago as a legal secretary for 25 years. She was behind a desk every day with a long commute and was looking for something new and different. In 2019, after living in Chicago her entire life, Debbie packed up EVERYTHING and moved to Memphis, TN. Debbie went to go sell Kona Ice in Memphis. Everyone in Chicago thought she was crazy! After 3 seasons of working the Kona Ice truck, Debbie has no regrets about her decision! Cheryl and Debbie have both built Kona Ice to be a successful franchise in Memphis. Debbie loves living in Memphis, and loves passing out Kona Ice to customers in Memphis, Collierville, Germantown, Bartlett, and all over the Memphis area! Debbie and Cheryl get to bring flavor and fun to wonderful customers! It has been a great experience! Debbie is especially grateful for residents of Collierville who have been very supportive of her small family business. Follow them on **Facebook @konaiceofeastmemphis** or call **(901) 308-7275**.



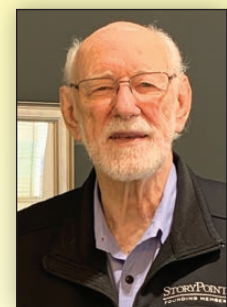
### THE FRY GUY

The Fry Guy food truck is a family-owned business. Quincey and Denieshia Wadley make a great husband-and-wife team! The truck came to be in 2018. Quincey holds a culinary degree and came from a background of good cooking, and good food! Together, they brainstormed to come up with an idea that would stand out. They wanted a catchy name and something that everyone loves to eat, regardless of age, gender, or ethnicity. From there, they developed a menu of basic toppings but added names from around the world. Grindhouse (Memphis) is their BBQ topped fry, Across the border (Mexico) fajita topped fry, and the list goes on. Over time, they added a variety of fries to choose from. The duo has future plans to brand The Fry Guy in other cities, and to have a brick-and-mortar location in Memphis. Follow them on **Facebook @fryguymemphis** or call **(901) 691-6236**.



### THE CRAWFISH SHACK

Vyte Jonkus and his wife Sarah had a dream years ago to start a crawfish food truck. After spending time with another vendor in Louisiana, they developed a passion for the spicy mudbugs and decided to build their own trailer. After picking up a food truck in Missouri which needed some work, they got busy with their own custom modifications, including some welding and framing. Once they were up and running, they started setting up at local breweries in Memphis, along with other select areas in the Mid-South that they thought would be hot spots. Vyte perfected his own seasoning blend, which he says is a well-kept secret. The crawfish are wild-caught from Louisiana and always cooked fresh using live crawfish. Vyte and Sarah would love for you to follow their **Facebook page for updates on their next setup spots: @crawfishshackmemphis**. For questions or catering information, call **(901) 303-0024**.



## A LIFE FULFILLED WITH PURPOSE, PASSION, AND PRAYER!

StoryPoint Senior Living is one of Collierville's newest retirement living facilities. It's a community where residents become family. The grand lobby and dining room is just one location for its community to come together to tell and listen to each other's lifelong stories.

Gene Cartwright was the very first applicant and resident of StoryPoint. "I prayed for years that someone would build something like this," Mr. Cartwright said. "The staff is phenomenal. There are many activities. It's a tremendous place. In October of 2019, I noticed a senior living community would be built here, so I did some research, and submitted my application while they were still pouring the cement foundation." Collierville was where Gene Cartwright had gone to church and where his circle of friends was. StoryPoint and its Collierville location made sense to become his next home.

Originally from Oklahoma, Gene and his wife, Maxine, lived in Tulsa and New Jersey, before moving to Memphis. Gene and Maxine had known each other and gone to school with each other since they were in second grade. They graduated from the same school, Skiatook High School, in 1950. Gene was the Valedictorian, and Maxine was

StoryPoint Senior Living



the Salutatorian. Gene received a basketball scholarship; however, he pursued Maxine instead and dropped out of school to marry her. "Two days after our engagement, I got my draft letter to be in the army. Because of this, we hurried to get married, and I didn't get to see my first child until she was 15 months old," Mr. Cartwright said. They were married for 62 years before she passed away six years ago.

Gene was in service as an Army Engineer in Korea for two years. He originally wanted to be a school teacher, but upon coming home from the army, he ran into his high school superintendent who talked

him out of teaching. "I had been told I'd be a good accountant by my sergeant in Korea. I thought to myself that I enjoyed working with numbers, so that made sense to me," Gene said. He pursued his studies in accounting from Oklahoma A&M (now known as Oklahoma State) in 1957 and was later offered a job opportunity in New York City with Deloitte, one of the largest accounting firms in the United States. "I didn't want to take that transfer to New York, but my wife encouraged me. We prayed about it together, and made the move."

The financial district of New York City became a familiar scene, along with the commute to and from New Jersey for three years. He was asked to move to Memphis to help start a new office and to hire, train, and retain the Memphis location where he became a Partner of Deloitte. "It was quite the experience. I would have never become a Partner without my time in New York City," he said.

Gene and Maxine resided in East Memphis for 27 years before he retired, and they moved to Eden Isle on Greers Ferry Lake near Heber Springs, Arkansas. They lived there for 12 years and moved to a Collierville Condo to be closer to family and friends. While living in East Memphis, the Cartwrights frequented the Racquet Club and the

Summit Club. Gene and Maxine enjoyed ballroom dancing and would go out every Friday night to dance with live bands. They also shared an interest in birding. "Out of 748 bird species in 48 states, we found 602 species," Gene said. They would travel all over looking for birds across the world including trips to Israel, Greece, and Australia.

Gene has two daughters, one son (deceased), six grandchildren, and six great-grandchildren under the age of six. His family is located mostly in Shelby County with others in North Mississippi, Nashville, and Fort Worth, Texas.

Today, Gene enjoys walking and reading biographies. He's big into TV sports, mostly cheering for the Memphis Grizzlies and Memphis Tigers. He's also a big fan of musical entertainment and has enjoyed season tickets to the Memphis Symphony, GPAC musicals, and the Harrell Theatre in Collierville. Singing is an enjoyment, and he's been in church choir most of his life. He's been a member of a small group of seniors at Collierville United Methodist Church that call themselves "NOAH - Not Old At Heart." They primarily sing Broadway musical songs for local senior citizen groups.

Gene is also an active member of Forever Young, a veterans group located here in Collierville that raises money to take veterans (primarily WW2) to locations where they served during their time in service.

StoryPoint has provided a wonderful social calendar for Gene. Some of his favorite activities there include Waffle Wednesdays and weekly bible studies. He also enjoys when live musical entertainment comes to play music during weekly happy hours.

Gene Cartwright gives much credit to his enriched life to prayer.

*"I pray every day, morning and night. And, encourage everyone to take each day as it comes and surround yourself with good Christian friends that will support you in all seasons of life."*

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# LEARN, PLAY, *Grow!*

The Team



Volleyball has been a growing sport among kids in the US during the past decade. It provides a great opportunity for kids to build relationships and acquire life skills. Volleyball is a team sport with five other people playing on the court. Unlike many other sports, the game does not have a clock. The first team to 25 points wins as long as they are 2 points ahead. It can be a very rewarding sport, especially if it is fun while playing the sport.

Young players who are looking to start playing volleyball have several opportunities to play in Collierville. Southern Elite Volleyball Academy (SEVA) was created to support and encourage athletes and coaches in their pursuit of excellence in volleyball. SEVA has existed for two years, since February of 2020, and now has a new practice gym facility on Washington Street. SEVA primarily provides competitive volleyball teams for kids ages 11-18; however, kids as early as six years old can begin training with SEVA. They provide camps, private lessons, and skill-based clinics at various times throughout the year.

By establishing a high-level training program in the Mid-South, SEVA strives to teach its athletes the value of teamwork, self-discipline, leadership, and responsibility. SEVA wants to provide every athlete the opportunity to be the best they can be on and off the volleyball court.

Heather Koehler is the club director, owner, and founder of Southern Elite Volleyball Academy. She started playing volleyball at the age of 12 and has loved the game ever since. She played throughout her junior and high school years at Fayette Academy, and she played competitively for two club teams: Collierville Juniors (now known as Viper Volleyball) and Memphis Juniors. After coaching within Collierville Recreation and a couple of other local clubs, she decided to start a new volleyball club organization creating Southern Elite Volleyball. Heather is a previous player herself. She has coached various levels of volleyball. And, she is a parent of volleyball athletes. "Experiencing the game from every aspect has taught me so much," Heather said. "As a parent, I really wanted a player-focused organization that teaches confidence, team building, and leadership. As a player growing up, the gym was always an outlet for me. It was a safe place."

Combining everything that inspired her as a young player with her experiences as a coach and parent, she formed Southern Elite Volleyball Academy. "I enjoy getting to share something I'm passionate about," Heather said. SEVA embraces the opportunity for players to learn a love for the game. Heather and the coaches teach high-level volleyball skills, setting them up for success individually and as a team on and off the court. "Our coaches provide a safe training environment which promotes enhancing players skills while encouraging team unity and selfless attitude," Heather noted. Self-confidence is an attribute SEVA is constantly striving to increase for each player. Through goal setting, SEVA discovers the athlete's mental health is just as important to the individual as the physical stature."

Through the athlete's journey of volleyball, the goal is to encourage players out of their comfort zones, which looks quite different for each player. Each player should appreciate their own abilities and growth goals while respecting the same of others. SEVA provides a place to learn, play, and grow. It's a place to get involved and to share similar interests. It's a place where life skills are taught. And, it's a place where lifelong friendships are made.



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# Car TROUBLE?



When temperatures drop, it affects cars just as much as people. Since cars can't put on a sweater or turn up the heat, drivers need to know how to protect their vehicles from those sub-zero temperatures. From a car that won't start in cold weather to flat tires and frozen locks, freezing temperatures and car problems seem to go hand in hand. Vehicles parked outside are exposed to snow, sleet, rain, and below-freezing temperatures, and even if a car is parked in a garage, away from the elements, it will still be affected by plummeting temperatures. Knowing how to winterize your vehicle for those inevitable freezing temperatures can help save money on repairs and avoid costly damage to vehicles. Here are seven common winter car problems and how to avoid them.

### Failed Spark Plugs

Spark plugs should always be examined as part of overall vehicle maintenance; don't wait until they no longer fire to have them checked. Always replace any old, worn, or cracked plugs. We'll point them out if we find any during the diagnostic checkup.

### Dead Batteries

Unless it's a new battery (less than one-year-old), have it tested along with the engine's starting and charging functions as part of a winter tune-up. It's less expensive than being towed and certainly much

warmer. Also, keep jumper cables in the trunk, just in case. If your car doesn't start in the morning cold, call us at (901) 852-1242, and we'll send a tow truck to you.



### Low Tires

Make sure tires are properly inflated (check your car manual for details), or consider changing out existing tires for heavier snow tires. Newer vehicles have tire pressure sensors that notify you of low tire pressure. There are several cigarette-lighter-powered portable tire inflators available locally and online. Everyone should have one in the trunk or glove box.

### Frozen Locks

Keep a can of de-icer on hand that will melt the ice. Hand sanitizer can also do the trick since it has a high amount of ice-melting ethanol and isopropanol alcohol. Be careful not to force a key into a frozen lock or to force it to turn when it's stuck, as it can cause damage to both the key and the lock.

### In Summary

Southern winters are unpredictable, so be prepared for anything! Knowing how to prevent some of these common winter car problems with the tips featured here and these helpful winter car accessories will keep drivers both safer and happier. If you encounter any issues, visit Raleigh Tire for the best service in Collierville. Call (901) 852-1242 for towing assistance or schedule an appointment.

## Winter CAR PROBLEMS are coming... We Keep You Rolling!

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- LEAKS • DIAGNOSTICS • ALIGNMENT
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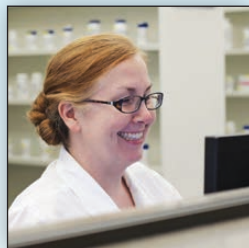
By Hayes Hora, Photos by Patton Computers



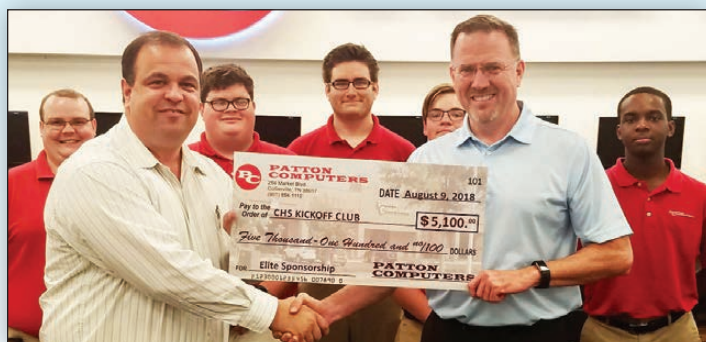
## BUILT ON Integrity!

Billy and Amy Patton make it easy to shop local, combining the Mid-South's largest independent computer store with a friendly neighborhood

pharmacy and a full-service contract post office all under one roof. Amy has been a pharmacist for over 20 years. Patton Pharmacy fills prescriptions and provides many over-the-counter items. Customers smile in surprise when they realize that this small-town pharmacy is more cutting-edge than big-box alternatives. Patton is a "Good Neighbor Pharmacy," part of a cooperative network of independently operated pharmacies, with quick access to the "My GNP" App, allowing customers to manage prescriptions & refills quickly. Patton also conveniently accepts e-prescriptions, offers email & text notifications, automatic refills, a drive-through window, and the best part- personal service!



Amy Lautar, a Patton customer, posted in a Google review, "Nowhere else can you get this level of customer service from a pharmacy or ANYWHERE for that matter." Lautar continued, "I love it here- it feels like family." Lautar enjoys shopping where people know her name and greet her with a smile. "Amy even sang Happy Birthday through the drive-through to me, and that made my day," Lautar posted.



Patton Computers is the largest privately owned computer store in the Midsouth, specializing in custom builds, computer & iPhone repairs, accessories & more. Patton's generosity and philanthropic acts also support Collierville schools and other local organizations. Patton's services are all open Monday - Friday, 9 am - 6 pm, and Saturdays from 10 am - 3 pm. Patton Computers and their Contract Post Office can be reached at (901) 854-1112, and Patton Pharmacy: (901) 854-9484

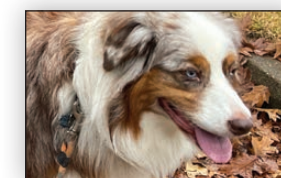
## LOOSE-LEAF City!



Collierville has been referred to as the "Town of Leaves" among residents who have spent a few fall seasons here. We are all familiar with the massive leaf dump between November and February each year. The Town of Collierville has been proactive in creating its loose-leaf removal service as a part of its waste removal division. Neighbors pile up leaves at the edge of their front yard at the street, and Collierville's loose-leaf removal trucks will make the rounds vacuuming up the debris. It's a service that our neighbors certainly appreciate. Collierville homeowners take pride in their yards, and grass tends to die under the weight of leaves.

Loose-leaf collection usually starts on the first Monday in November and runs until the last week in February. While the town's equipment makes easy work of leaf collecting, it can't collect pine needles. The city encourages residents to bag all of their loose piles of pine needles and place them at the curb for collection during their regular garbage day. Loose-leaf collection routes try to follow the regular solid waste collection schedule closely; however, loose-leaf collection may not occur on the same day as your typical collection day due to leaf volume and inclement weather. For example, all loose leaves on Monday's route may take more than one day for collection before moving to Tuesday's route. For leaf disposal without delay, there are many options available. One of our friends & sponsors, Charlie's Handyman Service, quickly responds to texts & calls: (901) 574-6398.

Mulching leaves has many benefits, not just for your lawn but for the environment. Mulching leaves reduces landfill space, helps to minimize leaves from clogging up sewers, and prevents algae growth. Almost every lawnmower can mulch leaves. Most mowers come with an attachment to aid in the mulching process, but you can still use your mower without it. Elevate your mower deck to its highest setting, remove the grass catcher and go over the leaves laying on top of the lawn multiple times with your mower, shredding them into small pieces. Mower mulching works best when the leaves are dry. These smaller pieces will filter down between the grass blades to the soil surface. Over time, micro-organisms and worms will aid in breaking down the leaves. This process will send nutrients back into the soil and fertilize yards & flowerbeds for a prosperous spring rebirth.



For the Town of Collierville's Loose-Leaf Collection Service, pile leaves close to the edge of the street, but not in the road where storm drains could be blocked. For more information, please call (901) 457-2800 Ext 2.

Victory Dean, Alfred Lewis, Donald Riley



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