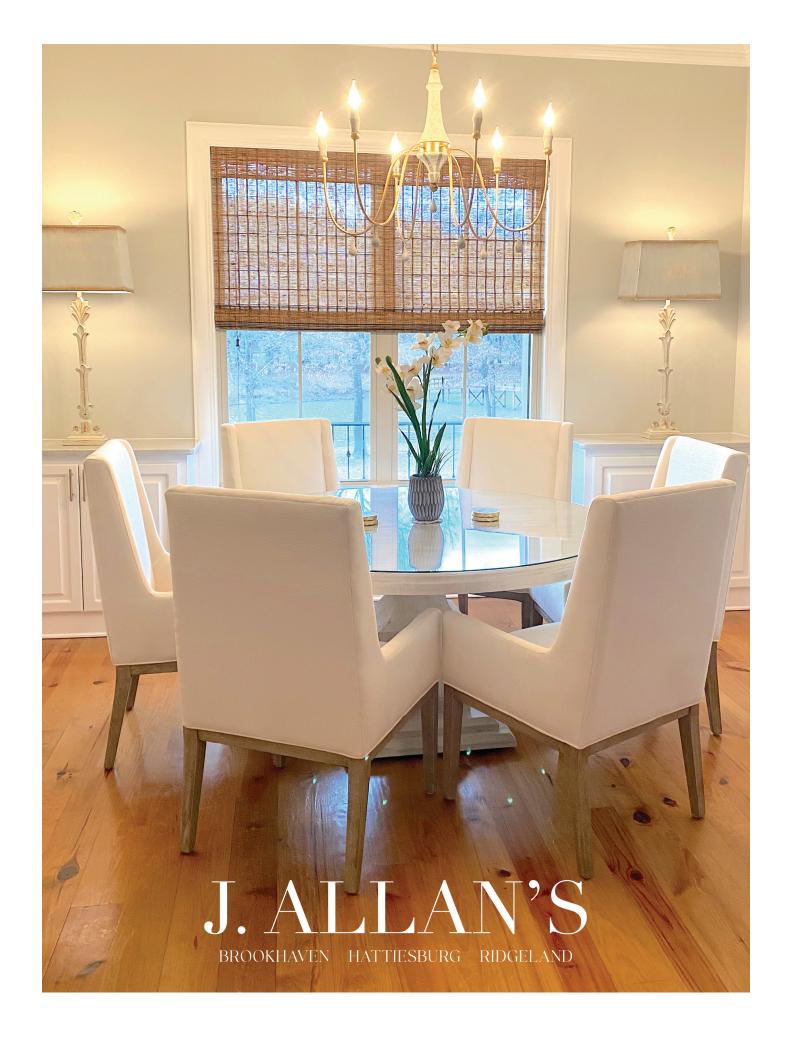


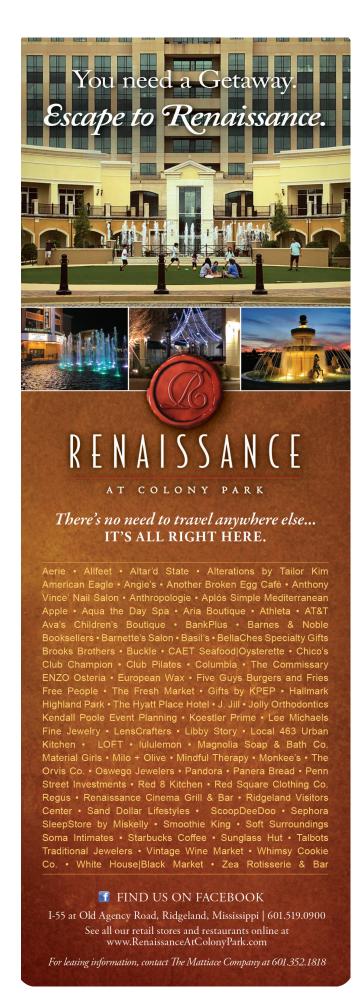
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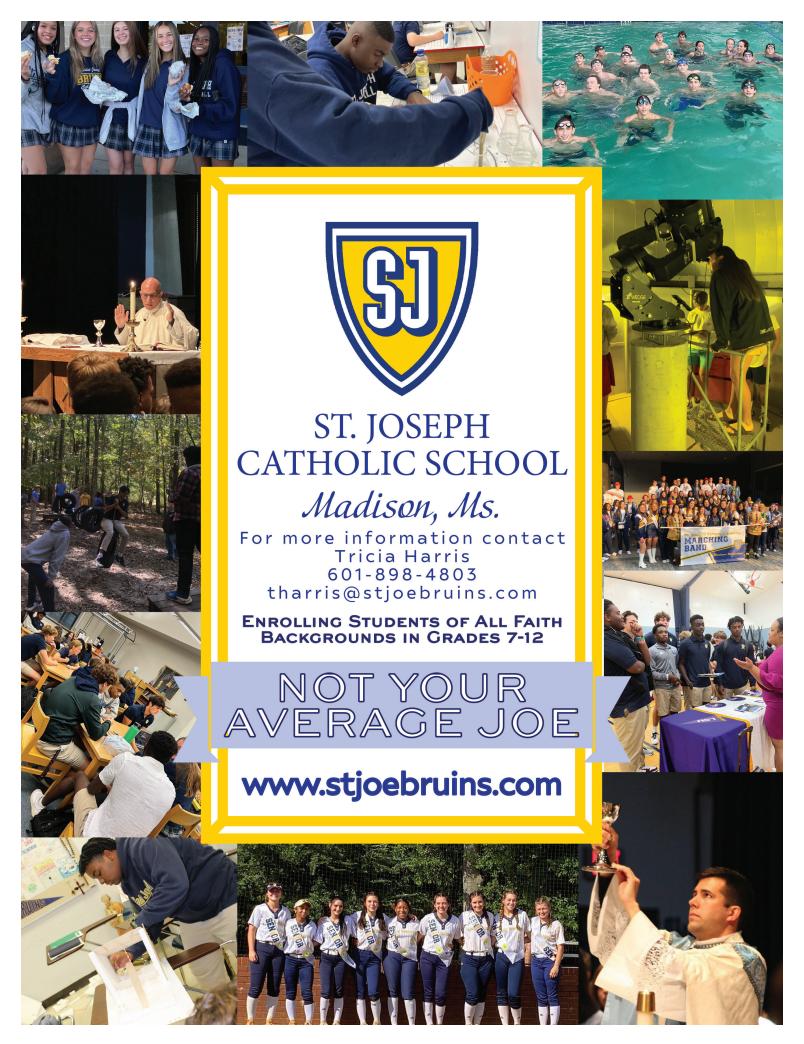
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That we think of as culture is rarely outright created, rather it evolves from a variety of existing cultures and influences. Tiki culture is no different. It is the ultimate pastiches of ancient superstitions of far-flung islands, surfer wisdom and the collected lore of all seafaring men brought under an umbrella in post-World War II America by a veteran named Ernest Raymond Gantt, better known as "Don the Beach Comber" or just "Donn Beach", and partially lost again to history to be reconstructed by a whole slew of beach bums, bar owners, Hawaiian shirt enthusiasts, corporate entities and superstars like Kenny Chesney and Jimmy Buffett.

One of the "Cult of Tiki's" most famous creations might be the Hurricane, a headache sweet rum drink, sipped in large novelty hurricane-lantern-shaped glasses on the streets of New Orleans. It is also a drink anyone can make. Hurricane mixes, syrups or powders are sold everywhere and whipped into a blender with a rum from a plastic handle and some ice can be a great way to pass a summer days, until the subsequent hangover.

Earliest references to the famous cocktail date back to at least 1938. Reportedly the cocktail was developed for the "Hurricane Bar" at the 1939-1940 New York World's Fair. It is hard to find a description of what was served but the 1939 film Naughty But Nice, features a drink called the Hurricane that appears to be lemonade and a hefty pour of rum in high ball glass.

My theory is that the exposure from the World's Fair and Warner Bros. musical comedy thrust the drink into the public parlance and bars across the country began to take a crack at exactly what a Hurricane is.

The most famous iteration is Pat O'Brien's in New Orleans. The bar reportedly came up with the drink in 1940 as a way to dispose of excess rum. This was before they concocted their signature "world famous" pre-mix. Reportedly the staff mixed dark rum, tropical fruit syrup and lemon juice and poured it into the iconic glass and garnished the concoction with orange slices and maraschino cherries.

Reportedly the original recipe used either passion fruit syrup or fassionola. What is fassionola? Well, this is where Donn Beach comes back into the picture. Fassionola is a perfect example of the mystery and allure of tiki ingredients.

The tropical syrup is ingredient that came under the Beachcomber's umbrella and was lost to history for some time until bar aficionados tried to resurrect it using descriptions that basically boiled down to "tropical in flavor and red in color."

You can find all manner of fassionola recipes online that involve macerating a variety of berries and fruits and then running them through blenders and sous vide machines but you can also just buy it pre-made.

We found a recipe that skips the obscure ingredients all together.



MAKE YOUR OWN

INGREDIENTS

- 2 ounces of light rum
- 2 ounces of dark rum
- 2 ounces of passion fruit juice
- I ounce of orange juice one-half ounce of fresh lime
- 1 tablespoon of simple syrup
- I tablespoon of grenadine
- Orange slices and maraschino cherries.

Shake all ingredients in a cocktail shaker with ice and strain into a hurricane glass filled with ice. Garnish with a cherry and an orange slice



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AGES 8 TO 12

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TRENDS IN VETERINARY CARE

By Jana Hoops

Since we all consider our furry friends to be part of our families, it makes sense that we want them to be happy and healthy.

Married couple Dr. Madelyn Lloyd and Dr. William Lloyd, veterinarians and owners of Ridgetowne Animal Clinic in Ridgeland, agree that the continual medical advances in their field have resulted in important improvements in outcomes.

Ridgetowne provides a full range of medical care for cats and dogs – with dogs representing 70 percent of those patients. Much of their care involves everything from routine wellness services to the more complicated internal medicine workups and surgical cases.

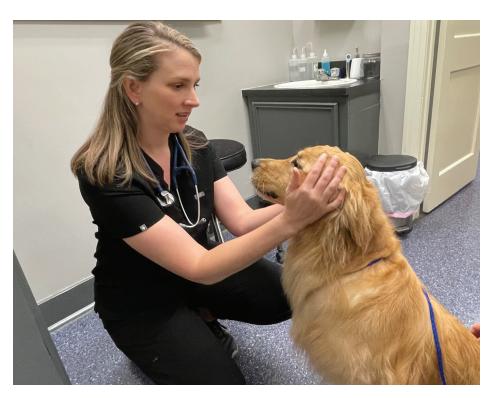
Below, "Dr. Madelyn," as she is known at the clinic, discusses several important trends that are helping the furriest members of our families live healthier, longer lives.

TOP REASONS PET PARENTS TAKE THEIR FURRY FAMILY MEMBERS TO THE VET

The number one reason most pets visit the vet, Dr. Madelyn said, is for wellness checks, which are scheduled visits that include a wellness exam, vaccinations, infectious disease testing, internal and external parasite prevention, and wellness bloodwork.

"I think most pet parents realize the importance of disease prevention via routine wellness care, so we definitely see more wellness visits than we did 10 or 20 years ago," she noted.

Common ailments that require unscheduled visits to their clinic most often include allergic skin conditions, stomach issues, urinary tract infections, and lameness.



PAMPERING OUR PETS NOW MORE THAN EVER

Dr. Madelyn said their staff is well aware of today's strong trend to "humanize" - and spoil - our pets.

Dogs, cats, and other pets are now treated to gourmet foods, birthday parties, a closetful of their own outfits (including Halloween costumes) and more luxuries. Many pets today accompany their family members to work or vacations and routinely appear in holiday cards and family photos. (Even Santa can't resist leaving them gifts!) They also enjoy more nutritious foods, expensive toys, and better health care.

"There really has been a shift over the last several years, and the human-animal bond is now stronger than it has ever been," she said. "Pets have become more than just pets - they're best friends and family members. Pet parents are investing more time and money in their medical care and enrichment at home."

PET INSURANCE

With pet insurance becoming more and more common, Dr. Madelyn said Ridgetowne supports this option for pet health care.

"There are several companies out there now with different options as far as deductibles, monthly premiums, and options for emergency/sick care only or all care - including preventative care," she said. "This really helps fit what each pet owner might be looking for in a pet insurance plan."

Mississippi has recently become the second state to sign a bill adopting pet

insurance laws, she noted, making it easier for pets to get insured while it helps confirm that the providers will be more transparent and regulated in their policies.

Ridgetowne especially recommends insurance for certain at-risk breeds that are known for having congenital or hereditary issues. A good example, she noted, is the Cavalier King Charles Spaniel, a breed that is predisposed to a congenital heart defect and developing congestive heart failure in their lifetime.

OBESITY - WHY ARE SO MANY PETS BECOMING OVFRUJFIGHT NOUJ?

Dr. Madelyn concedes that overweight and obese pets are on the rise, with most pet parents not even realizing that their dog or cat is overweight.

"The most common cause is from overfeeding by not measuring out the food, or overfeeding treats and table food," she said. "Some treats and table foods may not seem like a lot to us but might actually add a large portion of unnecessary calories for vour pet."

She added that obesity increases the risk for arthritis, diabetes mellitus, heart disease, hypertension, and some forms of

"If you're unsure if your pet is overweight, or if you're looking for guidance on how to help your pet lose weight, it's always a good idea to talk with your veterinarian," she said. "They can perform a body condition score (BCS) to determine if your pet is at a healthy weight, and develop a weight loss plan, if necessary. By maintaining a healthy weight for your pet, you can help reduce their risk of these health issues and ensure that they live a longer, happier life."

MORE COMPREHENSIVE DENTAL HEALTH FOR PETS

Dental disease, Dr. Madelyn reported, is considered the "silent killer," with more than 85 percent of pets having some degree of dental ailments, although vets have become more likely to educate their pet parents about this illness.

"Untreated dental disease can be a very painful condition and it also can allow bacteria to enter the bloodstream and cause liver disease, kidney disease, or heart disease," she said.

In addition to routine prophylactic dental cleanings, Ridgetowne vets routinely perform dental extractions and removal of some of some oral tumors.

HOW TECHNOLOGY HAS TRANSFORMED VET CARE

"The veterinary industry has really just touched the surface with new technology and equipment - it's an exciting time," Dr. Madelyn said.

"For example, our clinic now uses a cloudbased software system, so we are able to access a patient's medical record from anywhere. We are also now using a company that provides a new cancer treatment in vaccine form that's created from that pet's own cancer cells. This has revolutionized the way we talk to clients about cancer therapy.

"There are more options now besides just palliative care or radiation and chemotherapy. Pharmaceutical companies are developing monoclonal antibody therapy to halt progression of disease processes like allergies in dogs and osteoarthritis in cats. We currently use both of these therapies in our clinic and have seen amazing results, usually after just one injection," she said.

"When starting out in practice several years ago, we really only had the option to communicate with clients by snail mail or the telephone. Now we can communicate with our clients on several different platforms which makes it easier and quicker for our pet parents to get test results and updates from their veterinary care team,"

The clinic is also looking into newer technologies such as AI machines that can provide AI fecal, dermatology, blood smear analysis and digital cytology.

"We can only imagine what will come out next and are excited at how this innovative technology is helping our pets live longer and healthier lives," she said.

UPDATES ON VACCINES AND MEDS FOR ROUTINE **TREATMENTS**

Dr. Madelyn explains that pharmaceutical companies are constantly working on purifying their vaccines for fewer side effects and enhanced efficacy.

"We uncommonly see vaccine reactions, and they are very mild when we do see them," she said, adding that there are numerous options now for heartworm prevention and flea and tick prevention.

"There is an injectable heartworm prevention that lasts for six months which makes it so much easier for clients, and it is also more effective against resistant heartworm strains than any oral preventative," she added. "Preventing these diseases is much cheaper than treating them, and it is much better for your pet."

MORE NUTRITIOUS PET FOODS NOW

The increased emphasis on pet nutrition mirrors that of their human "parents."

"There has definitely been more emphasis on nutrition over the past several years," Dr. Madelyn said.

"As people began educating themselves on their own nutrition, they also started paying attention to the things they were feeding their pets. The pet food industry has really taken off and there are so many foods out there it's hard to keep track of them all!"

She recommends consulting your vet when choosing an appropriate food for your pet, to help you make an educated decision based on the nutritional needs and lifestyle of your pet.

IS TELE-HEALTH FOR PETS AVAILABLE NOW?

"We don't offer tele-health visits currently," Dr. Madelyn said, noting that although it was "popular" during the pandemic, "We do believe it might become more commonplace in the future, especially for behavioral consultations or triaging pets after-hours."

She advised that most sick pets will require physical exams at the clinic, as other problems may not be noticed in a visible assessment.

THE REWARDS OF REGULAR VET VISITS

While visits to the vet may not be your pet's destination of choice, the rewards for the whole family will make sure your dog or cat can live long and happy lives.

"Pets give us their unconditional love, so it's no wonder we want to love and pamper them in return," Dr. Madelyn said. "At our clinic we always say, 'a spoiled pet is a loved pet!""



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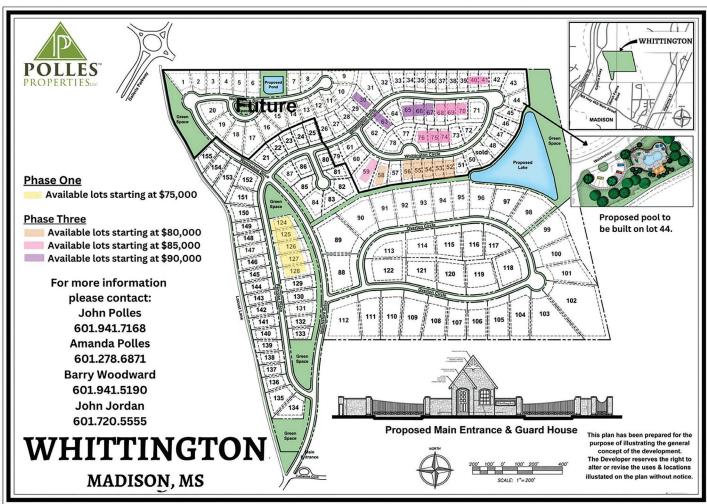
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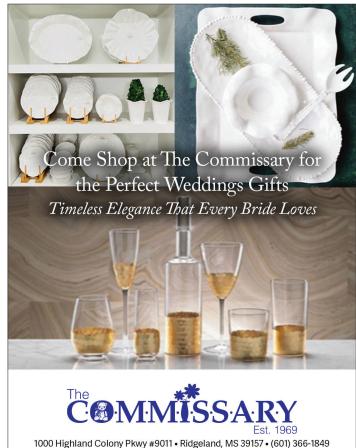


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ALLISON'S WELLS

by Duncan Dent

For nearly 100 years, northeast Madison County was home to a pair of resorts known for their baths and swimming holes drawn from local wells and springs. According to the late Canton historian Jim Lacey Jr., Artesian Springs enjoyed its "heyday" in the 1850s and was burned to the ground during the Civil War whereas Allison's Wells came into being at the turn of the century and went strong until it burned in January of 1963.

Lacey said the resort "was a center of social life in Madison County" from the 1800s until its fiery demise.

Visitors would come in from all over the country by rail where they would stop at the Way Railroad Station just nine miles north of Canton and a mile away from the Allison's Wells resort. The resort was said to be accessible down a gravel road that twisted into the woods just off Highway 51.

People were drawn to the hotel in rural Mississippi from all over because of the purported curative properties of the mineral water there, reportedly Eudora Welty was a friend of the owners and dined there on multiple occasions. In "Allison's Wells: The Last Mississippi Spa," a small book by one of the last proprietors of the resort, Hosford Fontaine remembers the water was said to treat malaria and acted as a so-called "purgative" as well as tonic water.

Some sources claim when you mixed the water with bourbon, it would turn black.

Fontaine says this was due to the high sulfur content of the water.

She described the water fresh from the pumps as "sparkling, bubbling, ice cold and quite palatable out of the well" but went on to say that it was harder to drink after the water was allowed to settle because it develop an oily film.

The name comes from Mrs. Mary B. Allison of New Orleans. According to Fontaine, Allison had a well dug on the property in 1879 that would one day have the resort on it. Reportedly the water tasted strange. "Medicinal," Fontaine says.

"This health-giving water brought people to come and drink the water and buy it," Fontaine wrote. "So it was necessary to build the cottages on the hill for health seekers who came for weeks and months, as well as to enlarge the original home for guests."

Tracking the chain of custody of the land after Allison proves tricky. Lacey records two land owners at various times in the 1890s, Douglas C. Latimer, a civil engineer brought in to work on rebuilding the railroad, and Sam Wherry. Wherry may have been Latimer's father-in-law, he was married to Norma Wherry who was previously of Durant. Lacey says these two bought 2,400 acres on both sides of Way Road from the Rail Road to where Highway 51 is now.

Hosford Fontaine's maiden name was Latimer and she grew up on and around the



Photo shows the two story main house with porch running along the length of the building on both levels, and railing along the porch. A low wooden fence is seen lining the walkway, with a person perched on the fence to left center of the photo. A small well house can be seen on the far left of the yard.

Photos courtesy of the Madison County Library Sy

resort property. She would marry a John Fontaine Ir. and they would run the resort until it burned in 1963.

Charlotte Capers, who wrote the foreword for Fontaine's 1981 book, said the Fontaine's "dressed for dinner because dinner was worth dressing for and expected you to do the same." She also said the dinners in the resort dining room- described as dim and cool-where served "culinary marvels" cooked on a "fragrant wood stove."

It is hard to find exact descriptions of the resort, specifically how many it could accommodate. Lacey describes it at one point as a "big old country hotel" but says it was likely smaller than Artesian Springs which boasted 1,200 in a "spacious ballroom" and sitting 600 people for dinner during one raucous Fourth of July celebration in 1850.

Some descriptions include an old bath house and well-house, a gazebo and boat house. Hosford favored fresh cut flowers whenever possible and each room and building was said to be full of them. The resort featured a rose garden and nature path maintained by the Canton Garden Club.

Lacey mentions the dining room and a "shaded swimming pool." Capers said the center of the resort was The Pavillion calling it the "focal point of constant activity."

It seems the resort owners were always adding new buildings or renovating old ones. Hosford writes of a 'Latvian style studio" for artists but said the art interest at the resort outgrew that space within a year and it was then converted to an Episcopal Chapel.

Despite the buttoned-up fair at the evening meal, Capers said a stay at Allison's produced a "good deal of uncertainty."

"Allison's regulars learned to expect the unexpected, and that was part of the fun," She said.

One memorable weekend at the resort saw the staff accidentally double-booking the honeymoon suite and another saw a makeshift air conditioner, long before such technology was widely available, rigged up in the dining room. It was a fairly simple device, a fan was rigged to blow air threw wet straw. Capers said this cooled the air.

It was not unusual to see Hosford conning a new guest into shelling peas or dredging leaves out of the pool as an activity.

"Regulars knew better, but all had to serve their apprenticeship," Capers wrote.

Guests who were identified to be "of goodwill" were invited to "The Retreat" a sort of cocktail hour before dinner where a white-coated waiter served the guests drinks. Capers writes that each guest would receive two cocktails-that is both a maximum and a minimum-as "tall tales were told, and the stories got funnier with the second drink."

The resort was also home to gambling in Madison County. John Fontaine III recounted a Fourth of July celebration in 1927



Undated photograph of Allison's Wells. Looking from a side porch toward the main house. An L-shaped two story building of wooden construction. A smaller building can be seen to the far left. Many doors for various rooms, are visible on both levels of the porch.

where he shared a room with his uncle Doug Latimer in a local paper. Lacey reprinted a portion in one of his history bits from 2004.

"The hotel was full and the family squeezed anywhere," Fontaine wrote.

An "imported professional" would set up in the men's sulfur bath house.

On that July 4, evening the young Fontaine said he had trouble sleeping and saw his uncle return to bed late at night with a cigar box stuffed with large denomination bills. He put the cigar box by his bed, laid a pistol on top and went to sleep.

"These weren't your everyday greenback silver certificates," Fontaine recollects. "They were green on one side but orange on the other. Gold certificates! You only got that gambling the old-fashioned way."

Lacey describes the gambling as semihidden and said it ran through the 1930s though the resort in its later years was known for its focus on health focus and family-friendly reputation. Fontaine III even writes that none of this was ever explicitly explained to him.

"Most of this I pieced together over time and fully understood only much later," Fontaine wrote.

Fontaine III remembers an abandoned gambling hall behind the men's sulfur house which he regularly explored growing up.

"The frame building was sited down a hillside. above in front were two private card rooms and a larger gaming room behind where dice tables still made imaginative forts for a five-year-old," He wrote.

The building also featured a fighting cock pit with "several tiers of benches for spectators." Fontaine said the building was sued as a mule barn while he was growing up. He said his grandfather, though he does not specify who that is, had a known "gaming interest." He said the mule barn still had large cages where his grandfather's "pedigree fighting cocks were raised."

The resort was known to attract artists. Under the guidance of the Fontaine's the Mississippi Art Colony, which still exists today and calls Utica home, started in the hotel in 1948 and would hold regular sessions at the resort until it burned down. Capers said guests were known to find "experimental art" mysteriously appearing in their rooms. Chicken wire was a favorite material for these art projects.

"Allison's had many firsts: First American Bridge League Tournament in Mississippi," Hosfrod Fontaine writes. "First Art Colony in Mississippi... First Continuous Exhibition of Paintings with a Tea ... This is a few of them."

She ends her manuscript with a celebration of the memories made and traditions set at the famed resort.

"Nothing dies—realities live," She says.



The entrance shows a water tower, two brick columns and the screened porches on the back side of one building. A one story building can be seen next to it.



Three young people are in a flat bottomed boat on the pond, with an older man standing nearby. An open wooden pavilion has a shingled roof with a birdhouse on top, contains seven people, watching activities on the pond.



Former Canton historian Jim Lacey Jr. says wild springs were not uncommon at this time and throughout the county's history.

"They were wonderful places to stop for a drink of cool water or to get water to put in the smoking radiator of your car," Lacey published in his book "Have you heard the one about...History Bits Volume Two."

In one of his history bits, Lacey fondly remembers just off the road near the intersection of Mannsdale Road and Highway 22 called Livingston Springs where his brother Dudley would take his lunch in the 1950s when he was measuring cotton during summer breaks from Mississippi State College.

He wrote that in a history bit titled "A cool, clear spring beside the road was a welcome sight to a traveler" and is dated October 22, 2009. Lacey claims that spring was still flowing at the time, though it was not as publicly accessible as it used to be.

Lacey even claimed that a "strong spring" was "still flowing on the west side of Lottville Road just a few yards north of Highway 17" though most had dried up due to wells being dug in the area.





Two older ladies sitting behind frames holding hooked rugs, in the yard Allison's Wells. Another lady standing looks on. No identities given.

Hosford Fontaine stands with a light coat and pillbox hat looking at the ruins of Allison's Wells. The water tower can be seen in the background. A brick column with charred board can be seen. She has a collie with her who is turning in the photo.



Allisons Art Colony, shows three ladies painting next to a concrete edge and water. Two use standing easels and have scarves in their hair. The third sits on one of two log benches seen, holding her painting in her lap and adding some touches. Another person in a plaid house dress stands in the background looking on. The lady on the right wears trousers, the other two wear dresses. No identities or dates given.



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By Sherry Lucas

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The 12th USA IBC is June 10-24 in Jackson at Thalia Mara Hall, bringing more than 100 competitors from 17 countries to the metro area for two full weeks of world-class classical and contemporary ballet.

"It puts Mississippi in a good light, a very positive light, on the world stage — culturally and economically," says USA IBC Executive Director Mona Nicholas. "What really sets us apart from the other big competitions around the world is our Southern hospitality. Nobody can deliver that as well as Mississippians."

The USA IBC's Ambassador program is unique for competitions rotating among Helsinki, Varna and Moscow. Volunteers paired with competitors form a front line of hospitality — welcome baskets to greet their arrival at Millsaps dorms, flowers at competition performances and more. "You're there to be their cheering squad," Nicholas says.

As the weeks count down to the competition, work continues in earnest at Thalia Mara Hall to spruce up the venue — lighting, fountains, landscaping, signage, cleaning, repainting and recarpeting where needed and dressing room upgrades.

The USA IBC harnesses people throughout the metro area, from both public and private sectors, as sponsors, spectators, supporters, security, directors and volunteers, to ensure the success it's enjoyed since its start in 1979. The latest competition, held in 2018, had a total economic impact \$12.5 million for the state of Mississippi.

Jennifer Beasley, artistic director of the Mississippi Metropolitan Ballet, sees an im-

pact that's both immediate and far-reaching. As with the Olympics and sports, the athleticism and artistry on display heats up interest in the art form. "We do see more students go and see it, and get excited about dance," Beasley says. It also advances the nonprofit ballet company's mission by fostering interest in classical ballet. "Although it's only a two-week event every four years, the effect of the competition in our community is lasting, and it helps all of us in the dance community."

This year, Beasley chairs the Tutu.com Fashion Show, a free and fun USA IBCrelated event at 1:30 p.m. Thursday, June 22, at the Westin Hotel. The show is the finale of Project Tutu, a "Project Runway"like design competition inviting amateur and professional tutu makers from around the world to come to Jackson and compete for prizes and a featured spot on the runway. For the audience, it's a rare, up-close look at the creativity and handiwork that go into these gorgeous stage costumes, and a chance to vote online for "People's Choice" and shop the scholarship silent auction (proceeds go to a worthy competitor).

C Spire, headquartered in Ridgeland and a USA IBC supporter since the early 2000s, is the title sponsor of this year's Encore Gala, and also provides business office support. Privately owned by a family based in metro Jackson, "We have always been very committed to giving back to the community in many different ways," said Jim Richmond, vice president of corporate communications at C Spire. "Arts has always been one way."

Even with its growth into one of the larger technology companies based in the Southeast, that focus remains. "It's a good fit





for us," Richmond says. "When you think about these dancers coming in from all over the world, it's a great opportunity to showcase not just the metro Jackson area, but really the whole state." He finds kinship with the dancers, too. "The dancers are very competitive. There are similarities there because we're very competitive. We really focus on success, and focus on winning, and then in turn, giving back to the communities."

Whit Rayner of Madison, vice president of the USA IBC board of directors, considers the metro area "a ballet town" with the proliferation of schools and companies Ballet Magnificat!, Ballet Mississippi, Mississippi Metropolitan Ballet and USA IBC's own CityDance program. "The USA IBC has been there to really serve as a draw to get students for all of those programs."

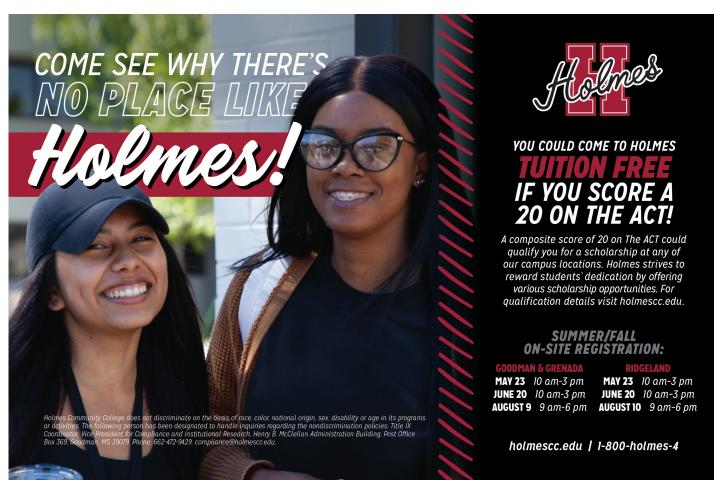
First introduced to USA IBC as a new associate with Watkins Ludlam Winter and Stennis in the mid-1980s, his involvement deepened after his daughter Martha's ballet lessons turned him into a "ballet dad." With Jones Walker since the law firms merged in 2011, Rayner has been on the USA IBC's board for about eight years. He's been known to shake off work for a long lunch during the

competition and catch an afternoon session before heading back to the office.

The USA IBC's competitive nature has long been a draw in a region devoted to sports. "It really is a competition. I think that attracts people, even if they don't know a lot about ballet, and heaven knows I fit into that category," Rayner says. "I can't tell you the difference between a plié and an arabesque," he once told International Jury Chairman John Meehan, "but I know when somebody is good." Meehan told him they'd probably agree on the best dancers 90 percent of the time.

"People are competing for exposure and money and notoriety and most importantly, jobs," Rayner says. "When they're doing that and something's on the line and there's a competition — I think as Southerners, we all rally around that."

Opportunities abound to volunteer with this prestigious, exciting event. Visit www. usaibc.com/support/volunteers/ to explore options. It's also time to fill seats for live performances, and marvel at the grace, beauty and jaw-dropping feats of these young dancers. Visit usaibc.com or call the box office, 601-973-9249, for tickets.







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RECORD & PRESERVE DOCUMENTS

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 - Uniform Commercial Codes •
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 - Prepare & Preserve Minutes

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- No Appointment Necessary Photos taken on site •

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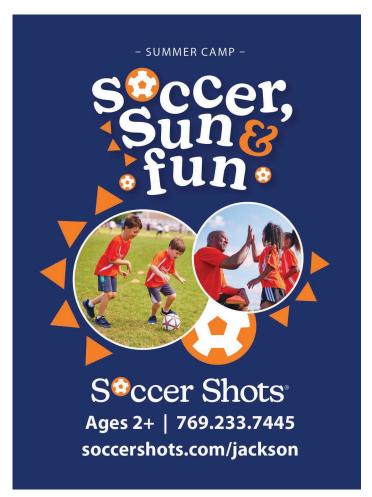
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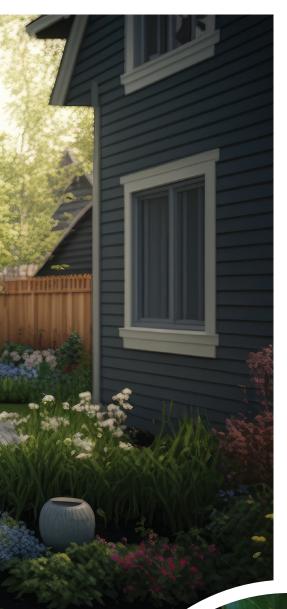






DEALING WITH COMMON PLANT INFECTIONS

By Felder Rushing



hat does my neighbor's pear tree have in common with my nose? Both could have used a little preemptive defense from predictable ailments that aren't easy to fix.

For the first, I'm seeing pears with burntlooking twigs, a bacterial infection called fire blight that is spread by bees to early season flowers. Luckily, most trees survive, which is good because once infected, there is no cure; pruning usually only spreads the infected sap.

As for my nose. I finally understand my fair-skinned need to protect the old snout from sunburn; though I'm fine for now, my dermatologist had to do a little carving and patching. Shoulda slathered on the radiation-blocking lotion during those years at pools, beaches, aircraft carrier flight deck, and garden toil.

Ditto for experienced gardeners who know to take preventive action against common plant infections by using fungicides proactively to head off diseases before they get established.

During rainy seasons our roses, hydrangeas, tomatoes, and other plants easily develop fungal leaf spots caused by splashing spores which have been around so long the leaf spots are predictable and can be prevented with fungicide sprays if done early, before things get too far gone.

To reduce likelihood of infection in the first place, it helps to mix up garden and flowerbed plots to slow the spread from plant to plant, avoid putting the same species in the same places every year, water the soil and roots rather than keeping foliage wet, mulch to stop splattering spores, and look for disease resistant varieties - there are actually roses that don't get black spot, and pears without fire blight.

But if you have to resort to using pesticides, get the most out of them by understanding this basic fact: insecticides and fungicides don't work the same way. Most modern insecticides work quickly but quickly begin to lose potency, making them largely ineffective in preventing insect attacks - they have to be applied after insects appear to "cure" an existing problem. But fungicides are preventive, like putting on a raincoat before you get wet, not afterwards. Fungicides have to be applied as a protective film before infection.

And understand that there are no curealls. Truthfully, most home remedies don't actually work, any more than chicken soup will actually cure a cold. Fungicides, like all pesticides, even natural ones, have specific use; what may work on one disease often has little or no effect on others.

So, when plants suffer, learn what the specific problem actually is, then what and when to spray. Sometimes, like with fire blight, one or two carefully timed doses during flowering is all it takes, but with leaf spots on hydrangeas, roses, and tomatoes, it's an all-season protect-the-new-growth thing.

Anyway, it's too late to spray or prune or do anything about current infections of fire blight on pears. Next year apply "fire blight spray" (a people- and bee-safe bactericide) during flowering to prevent infection for the whole year. Severe leaf spot on roses, hydrangeas, and tomatoes can be tamed by plucking off infected leaves and spraying what is left with approved fungicides every couple of weeks to make sure new growth is protected.

Feeling overwhelmed? Easiest to just take things a plant problem at a time, identify it accurately, learn from it, and do whatever it takes to head it off next go-round. Questions? For accurate, local information, call your county Extension Service office, or go to MSUcares.com and in the search box type the plant name and a word or two description of the problem.

Meanwhile, trust my experience - put sunblock on your nose.

Felder Rushing is a Mississippi author, columnist, and host of the "Gestalt Gardener" on MPB

Think Radio. Email gardening questions to rushing felder@yahoo.com.



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SCHOOLS

ST. JOSEPH CATHOLIC SCHOOL

St. Joe is hosting several sports summer camps this summer including football, soccer, baseball, volleyball and more. They are also hosting an arts camp. Dates, times and costs vary, but full details can be found at www.stjoebruins.com.

ST. ANTHONY CATHOLIC SCHOOL

St. Anthony Catholic School offers a summer camp option for six weeks during the summer for families enrolled at our school.

GET OUTSIDE & EXPLORE THE WORLD!

St. Anthony Catholic School's summer camp program invites students to get outside and explore the world! A qualified and friendly camp staff is on hand to supervise and encourage your child in a variety of activities that promote a healthy and active lifestyle. Weekly themes provide students with just the right amount of academic enrichment for those hot summer days. Special guests and activities are sure to keep those creative minds stimulated.

ECO-FRIENDLY PHILOSOPHY

In addition to the daily fun of the camp, we also introduce eco-friendly themes to help students become responsible stewards and citizens of God's good earth. So get outside and explore your world with the St. Anthony Catholic School summer camp program during the summer!

For details, visit www.stanthonyeagles.org.

JACKSON ACADEMY

Jackson Academy Summer Camps have something for everyone, from rising sports or stage stars to future artists and scientists. With more than 30 camps to choose from, there is fun to be had by all rising K4 through twelfth graders. Camps are open to JA and non-JA students. Lunch Club is also available for campers attending both a morning and an afternoon camp.

Download the full Summer Camps PDF at www.jacksonacademy.org.



CHILLIN' ON THE PIANO WITH MS. KAY (1ST-6TH)

In this 4-day camp, children will learn the notes on the piano and note values in a FUN musical experience. By the end of the week, they should be able to play simple songs using note letters on C, D, E, F, and B-flat. Campers will have a notebook with songs and worksheets. Keyboards are provided for the lessons. Ms. Kay highly encourages parents to purchase the Casio SA-76 keyboard on Amazon, but it is not required. This WAY COOL camp is the perfect place to introduce your child to the piano! Each session is limited to 6 campers.

June 5th - 8th - 9:00 a.m. - 10:30 a.m.



JACKSON PREP

Jackson Prep is hosting several sports summer camps this summer including football, soccer, baseball, volleyball and more. Dates, times and costs vary, but full details can be found at www.jackson-prep.net.

MADISON-RIDGELAND ACADEMY

Summer Camp at MRA will run May 30 - July 21, 2023. Summer Camps will be open from 7:30 a.m. until 5:45 p.m. each day except for July 4th. Camp will close for the Independence Day holiday.

Summer Camp is open to our current 2022-2023 students and all new students registered for K-4 through 6th grade for the 2023-2024 school year. You have the option to enroll your child by the week or take advantage of a discounted rate for the entire summer!

For full details, visit mrapats.org.





BROADWAY BOOTCAMP

Broadway Bootcamp with Emily Waterloo is a two-week musical theatre intensive experience geared toward seasoned performers and newbies alike, eager to build vocal, dance, and acting skills! Start your path to triple-threat status and learn all about what it takes to make it on Broadway! Broadway Bootcampers will put their skills to the test during their Broadway Revue performance on Thursday, June 29, at 4:00 p.m. *Note this camp will be held June 19-22 and June 26 - 29.





OUR MAGICAL MISSISSIPPI

JULY 17-21

What makes this place great that we call home. Is it the people...the food... the buildings...the music? It is all of the above! This week, we will have many visitors, including a culinary expert and an architect. Campers will create lots of Mississippi art and learn all about our state. As the great B.B. King said, "Let the Good times roll!"

ST. ANDREW'S EPISCOPAL SCHOOL

Each summer since 1950, a team of dedicated St. Andrew's faculty and staff has staged a comprehensive, exciting camp experience for students in the Jackson area. 2023 will be our 74th year of amazing camp experiences – join us for the best summer day camp in Mississippi!

St. Andrew's Summer Programming is open to the public.

Summer 2023 Camp Dates:

Week 1: June 5 - 9

Week 2: June 12 - 16

Week 3: June 20 - 23 (Four day week - no camp on Monday 6/19 in observance of Juneteenth)

Week 4: June 26 - 30

Week 5: July 5 - 7 (Three day week - no camp on Monday 7/3 or Tuesday 7/4 in observance of Independence Day)

Week 6: July 10 - 14

Week 7: July 17 - 21

Week 8: July 24 - 28

Week 9 (Academic Camps only, NO DAY CAMPS): July 31 - Aug 4

For full details, visit gosaints.org.

OUTDOORS

TWIN LAKES

Twin Lakes Camp exists to assist the church by equipping people for life and ministry using the Word of God and experiential learning opportunities in a contemporary yet rustic setting. With a balance of updated facilities and natural beauty, guests can enjoy camp year-round through a schedule full of retreats and camp experiences crafted for all ages.

For full details, visit twinlakescamp.com.

MISSISSIPPI MUSEUM OF NATURAL SCIENCE

The MMNS hosts a series of camps during the summer for all age groups.

Jr. Nat Camp is an intensive outdoor camp for youth going into seventh through ninth grade. Camp runs 8 a.m. to 4 p.m. every day with the last day having an overnight field trip at Percy Quinn State Park. These outdoor enthusiasts will have the opportunity to explore the outdoors with state biologists and educators while learning about ecology and conservation. Jr. Naturalists will have the ultimate camp experience hiking, collecting, exploring, swimming, and canoeing while making new friends.

June 5-9, 2023

Mon-Wed: 8 a.m. – 4 p.m., Thurs 8 a.m. – Fri 10 a.m.

For full details on all camps, visit www.mdwfp.com.



CAMP BRATTON-GREEN

Since 1947, Camp Bratton-Green has provided a Christian summer camp ministry supported by the Episcopal Diocese of Mississippi. Our goal at Camp Bratton-Green is to have a safe, fun, and inspirational overnight summer camp environment for all campers and staff members.

At Camp Bratton-Green, campers engage in weekly sessions that include worship, small group discussions, games, team building and skits that are all centered around a Christian theme.

For full details, visit www.graycenter.org.

ARTS

YOUNG FILMMAKERS WORKSHOP

The Canton Convention and Visitors Bureau and Film Office are once again offering the Canton Young Filmmakers Workshop for 2023. We are excited to be celebrating twenty one years of this very rewarding program. Canton Young Filmmakers has been very successful in creating an environment for storytelling, scriptwriting, directing, and acting. Many of our former campers have become professional filmmakers and have gone to school and majored in academic film programs.

Canton Young Filmmakers is more than a camp. Our program prides itself in providing an opportunity to see, feel, and touch the beginning process of how movies are made with our young filmmakers and increased opportunity for the older students to progress at a higher level of achievement.

This year we will once again be partnering with the Madison County Library for their enhanced equipment toward the creation and implementation of the student projects. The Mississippi Film Office will partner with us to provide curriculum and experienced instructors with filmmaking experience.

We are looking forward to an exciting summer of filmmaking and look forward to hosting your child in Canton, Mississippi.

For full details, visit cantontourism.com.



MISSISSIPPI MUSEUM OF ART

The Museum's summer classes are led by experienced teaching artists and provide hands-on art experiences inspired by works of art in the collection. All classes are open to ages 6 – 10. The cost for one-week classes is \$225 for non-members; two-week classes are \$450 for non-members. MMA Members receive 15% off; sliding-scale pricing and scholarships are available to reduce financial barriers to participation.

2023 SUMMER CAMP SCHEDULE

PAINTING AND 2-D MAY 29 – JUNE 2, 9 AM – 4 PM 6-10 YEAR-OLDS Introduction to the elements of two-dimensional artmaking and painting. Guided conversations about two-dimensional works in the Museum's galleries will inspire and inform hands-on classroom exercises and projects.

SCULPTURE AND 3-D JUNE 5 - JUNE 9, 9 AM - 4 PM 6-10 YEAR-OLDS Introduction to the elements of three-dimensional artmaking with a variety of materials and techniques. Guided conversations about three-dimensional works in the Museum's galleries will inspire and inform hands-on classroom exercises and projects.

PRINTMAKING JUNE 12 - 16, 9 AM - 4 PM 6-10 YEAR-OLDS

Experiment with a range of printmaking techniques, both additive and subtractive. Guided conversations in the Museum's galleries will inspire and inform hands-on classroom exercises and projects.

TWO WEEKS OF CLAY! 9 AM - 4 PM 6-10 YEAR-OLDS

Week 1: Tuesday-Friday, June 20 - 23;

Week 2: Monday-Friday, June 26 – June 30,

Practice the fundamentals of hand forming clay and glazing basics. Participants will end week two with glazed and fired ceramic pieces and tiles. Campers need to bring their own snacks and lunches for each day of camp, a water bottle, and sunscreen.

PINBOX 3000 JULY 10 - 14, 9 AM - 4 PM 10-13 YEAR-OLDS

Build and customize your own cardboard pinball machine. Creating a Pinbox 3000 is equal parts engineering and art, and every machine will be totally unique.

PAINTING AND 2-D JULY 17 - 21, 9 AM - 4 PM 6-10 YEAR-OLDS

Introduction to the elements of two-dimensional artmaking and painting. Guided conversations about two-dimensional works in the Museum's galleries will inspire and inform hands-on classroom exercises and projects.

SCULPTURE AND 3-D JULY 24 - 28, 9 AM - 4 PM 6-10 YEAR-OLDS

Introduction to the elements of three-dimensional artmaking with a variety of materials and techniques. Guided conversations about three-dimensional works in the Museum's galleries will inspire and inform hands-on classroom exercises and projects.

For full details, visit www.msmuseumart.org.

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596,287JACKSON, MS MSA



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RECIPES FROM THE FLORA SUPPER CLUB

WAGYU BAVETTE WITH TRUFFLED MASH POTATOES AND MARINATED CHERRY TOMATOES

Wagyu Bavette may be one of my favorite cuts. It's part of the bottom sirloin and has amazing beef flavor. It reminds me of a thick and juicy version of a skirt steak. It has more texture, which I like, but requires you to slice it against the grain in order to enjoy it. I don't think I have ever seen it in a grocery store but it is worth searching out at specialty butcher shops.

TRUFFLED MASH POTATOES

- 2 lbs Idaho Potatoes, peeled and quartered
- 4 oz Unsalted Butter, melted
- 2 oz Sour Cream

Whole Milk as needed to loosen up the mix 2 oz or so

- 1 tsp White Truffle Paste
- 1 tsp White Truffle Oil
- Salt and Pepper to taste

Boil potatoes in a large pot until they break easily to the touch. Drain the water off and then add the remaining ingredients and whip until smooth. Adjust the seasoning to taste. For those who like truffle but don't want it to be too overwhelming, you can omit the truffle oil and just use the paste.

MARINATED CHERRY TOMATOES

- 1 Pint Cherry tomatoes, halved
- ½ cup Extra Virgin Olive Oil
- 2 Tablespoons Balsamic Vinegar di Modena
- 1 Shallot, finely minced
- 1 Large Sprig Fresh Thyme, leaves removed and minced
- 1 tablespoon Flatleaf Parsley, minced
- 2 Garlic Cloves, put through a garlic press
- Salt and Pepper to taste

Set your tomatoes to the side at first. Place all of the remaining ingredients in a bowl and stir until evenly distributed. Add the tomatoes and stir gently to coat. Cover and leave them on the counter to marinate for 30 minutes, stirring every 10 minutes or so. Adjust seasoning to taste and serve at room temperature

WAGYU BAVETTE

4 8 oz wagyu Bavette Steaks Extra Virgin Olive Oil to Coat Salt and Pepper to taste

Rub the steaks down with the olive oil and season them with your salt and pepper. I always use Kosher salt and I recommend that you do too. You can sear them and finish them in the oven but it's hard to beat the flavor of a grilled steak. Cook to medium rare and allow to rest about 5 minutes. Slice them, against the grain, and serve.

BLACKENED POMPANO WITH SAFFRON FARROTTO, WARM CRAB SALAD AND BROWN BUTTER SAUCE

I love the firm texture and delicate flavor of fresh pompano. It makes it very versatile and a good candidate for blackening. The saffron in the farrotto works well with seafood and the whole dish is just comforting without being super heavy.

BLACKENING SEASONING

- 2 Tablespoons Paprika
- 1 Tablespoon Kosher Salt
- 1 Teaspoon Fresh Ground Black Pepper
- 1 Teaspoon Ground White Pepper
- 1 Teaspoon Cayenne Pepper
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- 1/2 Teaspoon Dried Thyme
- 1/2 Teaspoon Dried Oregano

"blackened" effect. Set the fish to the side and finish the rest of the components. You can blast it in a hot oven right before you serve the dish

Rub the fish with Olive oil and lib-

erally coat the fillet with the seasoning

mix. In a very hot cast iron pan, add

4 oz canola oil and immediately add

the fish and sear both sides to get the

SAFFRON FARROTTO

1 cup Farro di Abruzzo

2+ quarts Chicken Stock

- 1 large pinch Saffron
- 4 oz Unsalted Butter
- 1 Small Red Onion, small diced
- 4 cloves Garlic, minced
- 1/2 cup White Wine
- 1/2 cup Grated Parmesan
- Salt and Pepper to taste

Soak the farro in warm water for 20 minutes. While it's soaking, add the chicken stock and saffron to a saucepan and bring to a simmer and then remove it from the heat.

In a pot, melt the butter over medium heat and add the red onion, stirring often. Once softened, add the garlic and continue to cook for another couple of minutes. Next add your drained farro and turn the heat up to medium high. Keep stirring and let the farro "toast" for a few minutes. Add the white wine and allow it to evaporate while you continue to stir. Add enough chicken stock to cover and reduce the heat to medium low. Stir often and add more stock as needed until it becomes tender. You want the farro to cook slowly and the released starches will help it get a creamier texture. Stir in the Parmesan and adjust the seasoning. At this point, you can add more butter for richness. I've seen Italians stir in everything from mozzarella to cream cheese so I encourage you to play around with your recipes and find what works for you

BROWN BUTTER SAUCE

One of the easiest and best tasting sauces considering how little effort it takes. Be careful though. Brown butter goes to burnt butter very quickly so it's not something you can turn your back on. If it does burn, just start over. There's no saving burnt butter.

2 sticks Unsalted Butter The Juice from ½ Lemon Salt to taste

Melt the butter in a skillet, stirring the whole time, and wait until the milk fat solids start to brown. There will be a nutty aroma and it's crucial to stop the cooking at this point. Add the lemon juice, remove from the heat and keep stirring. I usually pour the sauce over into a bowl to make sure it doesn't burn and then add salt to taste.

WARM CRAB SALAD

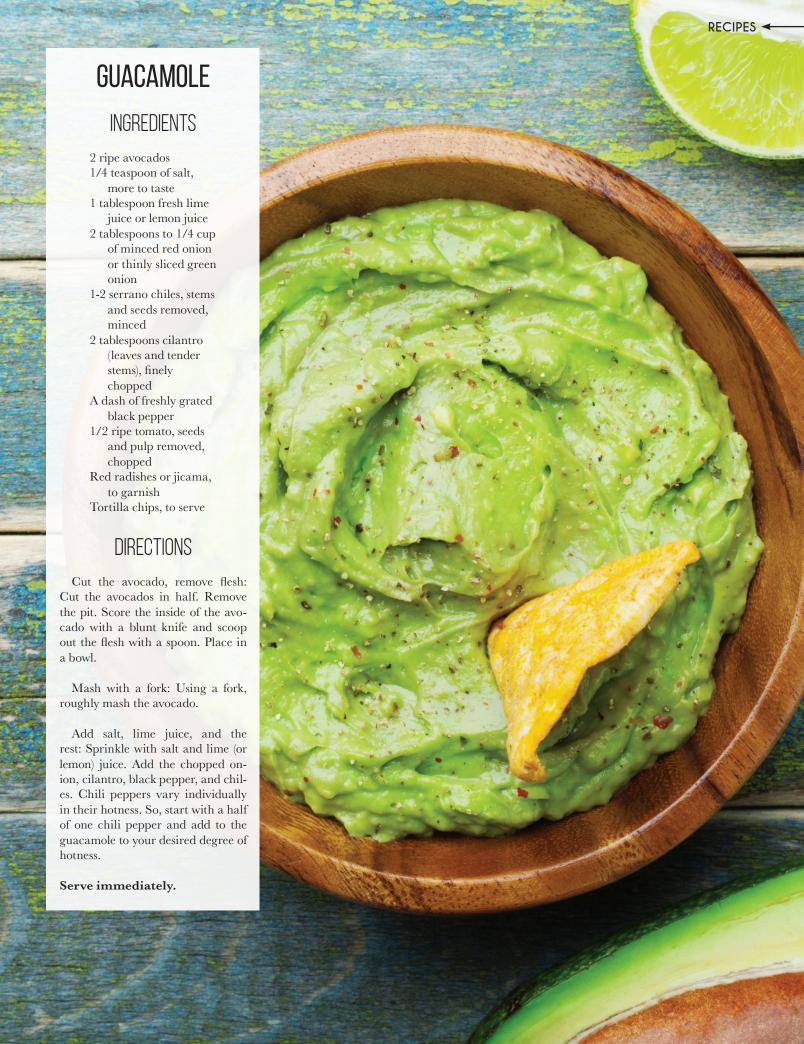
1 pint Jumbo Lump Crab Meat 3 tablespoons Chives, minced 1 teaspoon Garlic Salt 1 cup Microgreens 3 oz warm Brown Butter Sauce Salt and Pepper to taste

Combine all ingredients except the microgreens in a nonstick skillet and heat very gently, stirring but try not to break up the crab meat. Adjust the seasoning. Pour in a bowl with the microgreens right before you plate your dish and top the fish with the mixture.



THESE SWEET AND SAVORY
DISHES WILL ROUND OUT YOUR
SUMMER MENU











HOMEMADE VANILLA ICE CREAM

INGREDIENTS

3 cups heavy cream 1 cup whole milk 3/4 cup sugar 1 tablespoon pure vanilla extract Kosher salt 5 large egg yolks Ice cream machine

DIRECTIONS

Whisk the cream, milk, sugar, vanilla and 1/2 teaspoon salt in a medium saucepan and bring to a simmer over medium heat.

Beat the egg yolks in a medium bowl.

Slowly whisk 1 cup of the hot cream mixture into the beaten yolks, then pour back into the saucepan, whisking, and return to medium heat.

Cook, stirring constantly with a wooden spoon, until the mixture thickens, coats the spoon and reaches 180 degrees F on a thermometer, 6 to 8 minutes.

Remove from the heat and strain the custard through a fine-mesh sieve into a large bowl or measuring cup; discard the solids. Stir often until the mixture cools to room temperature. Lightly press plastic wrap directly against the surface of the custard to prevent a skin from forming. Chill until cold, about 3 hours.

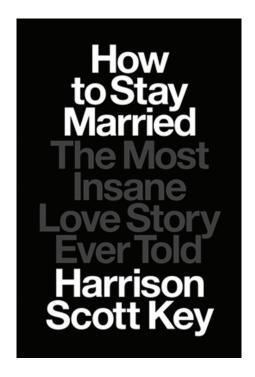
Freeze the mixture in an ice cream machine according to the manufacturer's instructions. Place the ice cream in the freezer to set up for at least 1 hour. Serve.

The Flora Butcher Raines Cellars The Flora Supper Club



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HOW TO STAY MARRIED

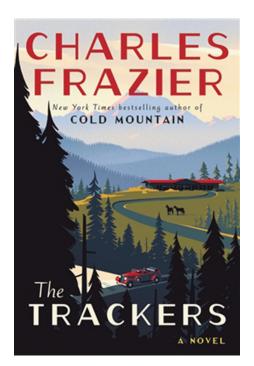
From Harrison Scott Key, winner of the Thurber Prize for American Humor, How to Stay Married tells the hilarious, shocking, and spiritually profound story of one man's journey through hell and back when infidelity threatens his marriage.

One gorgeous autumn day, Harrison discovers that his wife—the sweet, funny, loving mother of their three daughters, a woman "who's spent just about every Sunday of her life in a church"—is having an affair with a family friend. This revelation propels the hysterical, heartbreaking action of How to Stay Married, casting our narrator onto "the factory floor of hell," where his wife was now in love with a man who "wears cargo shorts, on purpose." What will he do? Kick her out? Set fire to all her panties in the yard? Beat this man to death with a gardening implement? Ask God for help in winning her back?

Armed with little but a sense of humor and a hunger for the truth, Harrison embarks on a hellish journey into his past, seeking answers to the riddles of faith and forgiveness. Through an absurd series of escalating confessions and betravals, Harrison reckons with his failure to love his wife in the ways she needed

most, resolves to fight for his family, and in a climax almost too ridiculous to be believed, finally learns that love is no joke. How to Stay Married is a comic romp unlike any in contemporary literature, a wild Pilgrim's Progress through the hellscape of marriage and the mysteries of mercy.

HARRISON SCOTT KEY is the author of The World's Largest Man, winner of the Thurber Prize for American Humor, and Congratulations, Who Are You, Again?. Harrison's TEDx talk about the challenges and rewards of creative ambition ("The Funny Thing About the American Dream") is featured on TED.com, and his humor and nonfiction have appeared in The Best American Travel Writing, Oxford American, Outside, The New York Times, McSweeney's Internet Tendency, Bitter Southerner, Town & Country, The Mockingbird, Salon, Reader's Digest, Image, Southern Living, Gulf Coast, Creative Nonfiction, and elsewhere. He has spoken and performed on radio (Snap Judgement, WNYC Studios) and for hundreds of festivals, bookstores, conferences, variety shows, and universities. He lives in Savannah, Georgia.



THE TRACKERS

From the New York Times bestselling author of Cold Mountain and Varina, a stunning new novel that paints a vivid portrait of life in the Great Depression.

Hurtling past the downtrodden communities of Depression-era America, painter Val Welch travels westward to the rural town of Dawes, Wyoming. Through a stroke of luck, he's landed a New Deal assignment to create a mural representing the region for their new Post Office.

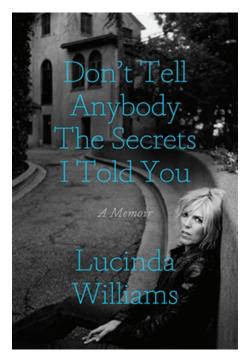
A wealthy art lover named John Long and his wife Eve have agreed to host Val at their sprawling ranch. Rumors and intrigue surround the couple: Eve left behind an itinerant life riding the rails and singing in a western swing band. Long holds shady political aspirations, but was once a WWI sniper-and his right hand is a mysterious elder cowboy, a vestige of the violent old west. Val quickly finds himself entranced by their lives.

One day, Eve flees home with a valuable painting in tow, and Long recruits Val to hit the road with a mission of tracking her down.

Journeying from ramshackle Hoovervilles to San Francisco nightclubs to the swamps of Florida, Val's search for Eve narrows, and he soon turns up secrets that could spark formidable changes for all of them.

In The Trackers, singular American writer Charles Frazier conjures up the lives of everyday people during an extraordinary period of history that bears uncanny resemblance to our own. With the keen perceptions of humanity and transcendent storytelling that have made him beloved for decades. Frazier has created a powerful and timeless new classic.

CHARLES FRAZIER is the author of Cold Mountain, an international bestseller that won the National Book Award and was adapted into an Academy Award-winning film by Anthony Minghella. Frazier is also the author of the bestselling novels Thirteen Moons, Nightwoods, and Varina.



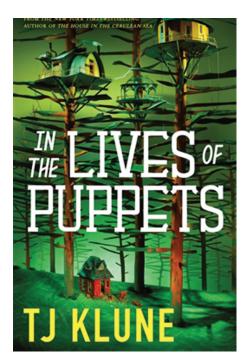
DON'T TELL ANYBODY THE SECRETS I TOLD YOU

Lucinda Williams's rise to fame was anything but easy. Raised in a working- class family in the Deep South, she moved from town to town each time her father—a poet, a textbook salesman, a professor, a lover of parties-got a new job, totaling twelve different places by the time she was eighteen. Her mother suffered from severe mental illness and was in and out of hospitals. And when Williams was about a year old she had to have an emergency tracheotomy—an inauspicious start for a singing career. But she was also born a fighter, and she would develop a voice that has captivated

In Don't Tell Anybody the Secrets I Told You, Williams takes readers through the events that shaped her music-from performing for family friends in her living room to singing at local high schools and colleges in Mexico City, to recording her first album with Folkway Records and headlining a sold-out show at Radio City Music Hall. She reveals the inspirations for her unforgettable lyrics, including the doomed love affairs with "poets on motorcycles" and the gothic southern landscapes of the many different towns of her youth, including Macon, Lake Charles, Baton Rouge, and New Orleans. Williams spent years working at health food stores and record stores during the day, so she could play her music at night, and faced record companies who told her that her music was "not finished," "too country for rock and too rock for country." But her fighting spirit persevered, leading to a hard-won success that spans seventeen Grammy nominations and a legacy as one of the greatest and most influential songwriters of our time.

Raw, intimate, and honest, Don't Tell Anybody the Secrets I Told You is an evocative reflection on an extraordinary woman's life journey

LUCINDA WILLIAMS is an iconic rock, folk, and country music singer, songwriter, and musician. She is a three-time Grammy Award winner and seventeen-time nominee. She also has won two Americana Awards and been nominated twelve times. Williams was named "America's best songwriter" by Time and one of the "100 Greatest Songwriters of All Time" by Rolling Stone.



IN THE LIVES OF PUPPETS

Swiss Family Robinson meets Wall-E in the woods in this new standalone fantasy from beloved New York Times and USA Today bestselling author TJ Klune New York Times bestselling author TJ Klune invites you deep into the heart of a peculiar forest and on the extraordinary journey of a family assembled from spare parts.

In a strange little home built into the branches of a grove of trees, live three robots-fatherly inventor android Giovanni Lawson, a pleasantly sadistic nurse machine, and a small vacuum desperate for love and attention. Victor Lawson, a human, lives there too. They're a family, hidden and safe.

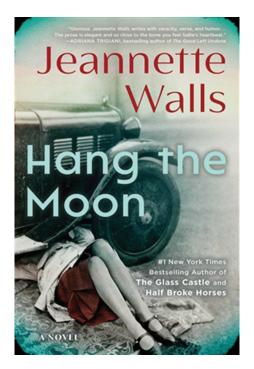
The day Vic salvages and repairs an unfamiliar android labelled "HAP," he learns of a shared dark past between Hap and Gio-a past spent hunting humans.

When Hap unwittingly alerts robots from Gio's former life to their whereabouts, the family is no longer hidden and safe. Gio is captured and taken back to his old laboratory in the City of Electric Dreams. So together, the rest of Vic's assembled family must journey across an unforgiving and otherworldly country to rescue Gio from decommission, or worse, reprogramming.

Along the way to save Gio, amid conflicted feelings of betrayal and affection for Hap, Vic must decide for himself: Can he accept love with strings attached?

Inspired by Carlo Collodi's The Adventures of Pinocchio, and like Swiss Family Robinson meets Wall-E, In the Lives of Puppets is a masterful stand-alone fantasy adventure from the beloved author who brought you The House in the Cerulean Sea and Under the Whispering Door.

TJ KLUNE is the New York Times and USA Today bestselling, Lambda Literary Awardwinning author of The House in the Cerulean Sea, Under the Whispering Door, In the Lives of Puppets, and the Green Creek Series for adults, the Extraordinaries Series for teens, and more. Being queer himself, Klune believes it's important—now more than ever—to have accurate, positive queer representation in sto-



HANG THE MOON

From Jeannette Walls, the #1 New York Times bestselling author of The Glass Castle, comes a riveting new novel about an indomitable young woman in Virginia during Prohibition.

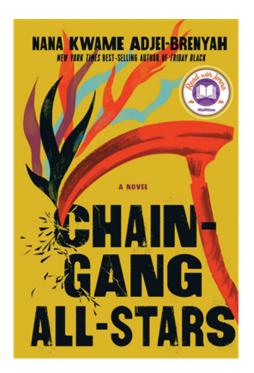
Most folk thought Sallie Kincaid was a nobody who'd amount to nothing. Sallie had other plans. Sallie Kincaid is the daughter of the biggest man in a small town, the charismatic Duke Kincaid. Born at the turn of the 20th century into a life of comfort and privilege,

Sallie remembers little about her mother who died in a violent argument with the Duke. By the time she is just eight years old, the Duke has remarried and had a son, Eddie. While Sallie is her father's daughter, sharp-witted and resourceful, Eddie is his mother's son, timid and cerebral. When Sallie tries to teach young Eddie to be more like their father, her daredevil coaching leads to an accident, and Sallie is cast out.

Nine years later, she returns, determined to reclaim her place in the family. That's a lot more complicated than Sallie expected, and she enters a world of conflict and lawlessness. Sallie confronts the secrets and scandals that hide in the shadows of the Big House, navigates the factions in the family and town, and finally comes into her own as a bold, sometimes reckless bootlegger.

You will fall in love with Sallie Kincaid, a feisty and fearless, terrified and damaged young woman who refuses to be corralled.

JEANNETTE WALLS graduated from Barnard College and was a journalist in New York. Her memoir, The Glass Castle, has been a New York Times bestseller for more than eight years. She is also the author of the instant New York Times bestsellers The Silver Star and Half Broke Horses, which was named one of the ten best books of 2009 by the editors of The New York Times Book Review. Walls lives in rural Virginia with her husband, the writer John Taylor.



CHAIN GANG ALL-STARS

Two top women gladiators fight for their freedom within a depraved private prison system not so far-removed from America's own in this explosive, hotly-anticipated debut novel from the New York Times bestselling author of Friday Black

"Like Orwell's 1984 and Atwood's The Handmaid's Tale, Adjei-Brenyah's book presents a dystopian vision so...illuminating that it should permanently shift our understanding of who we are and what we're capable of doing." —The Washington Post

"One of the most exciting young writers in America." —George Saunders, best-selling author of Liberation Day and Lincoln in the

She felt their eyes, all those executioners...

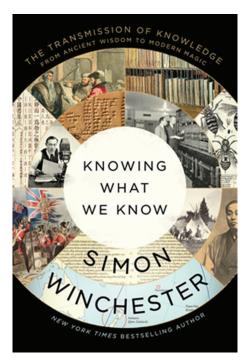
Loretta Thurwar and Hamara "Hurricane Staxxx" Stacker are the stars of Chain-Gang All-Stars, the cornerstone of CAPE, or Criminal Action Penal Entertainment, a highlypopular, highly-controversial, profit-raising program in America's increasingly dominant private prison industry. It's the return of the gladiators and prisoners are competing for the ultimate prize: their freedom.

In CAPE, prisoners travel as Links in Chain-Gangs, competing in death-matches for packed arenas with righteous protestors at the gates. Thurwar and Staxxx, both teammates and lovers, are the fan favorites. And if all goes well, Thurwar will be free in just a few matches, a fact she carries as heavily as her

lethal hammer. As she prepares to leave her fellow Links, she considers how she might help preserve their humanity, in defiance of these so-called games, but CAPE's corporate owners will stop at nothing to protect their status quo and the obstacles they lay in Thurwar's path have devastating consequences.

Moving from the Links in the field to the protestors to the CAPE employees and beyond, Chain-Gang All-Stars is a kaleidoscopic, excoriating look at the American prison system's unholy alliance of systemic racism, unchecked capitalism, and mass incarceration, and a clear-eyed reckoning with what freedom in this country really means from a "new and necessary American voice" (Tommy Orange, The New York Times Book Review).

NANA KWAME ADJEI-BRENYAH is the New York Times-bestselling author of Friday Black. His work has appeared in The New York Times Book Review, Esquire, The Paris Review, and elsewhere. He was a National Book Foundation's "5 Under 35" honoree, the winner of the PEN/Jean Stein Book Award and the Saroyan Prize, and a finalist for the National Book Critics Circle's John Leonard Award for Best First Book, along with many other honors. Raised in Spring Valley, New York, he now lives in the Bronx.



KNOWING WHAT WE KNOW

From the creation of the first encyclopedia to Wikipedia, from ancient museums to modern kindergarten classes-this is awardwinning writer Simon Winchester's brilliant and all-encompassing look at how humans acquire, retain, and pass on information and data, and how technology continues to change our lives and our minds.

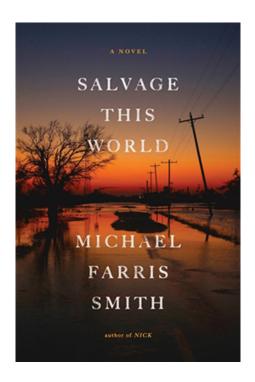
With the advent of the internet, any topic we want to know about is instantly available with the touch of a smartphone button. With so much knowledge at our fingertips, what is there left for our brains to do? At a time when we seem to be stripping all value from the idea of knowing things—no need for math, no need for map-reading, no need for memorizationare we risking our ability to think? As we empty our minds, will we one day be incapable of thoughtfulness?

Addressing these questions, Simon Winchester explores how humans have attained, stored, and disseminated knowledge. Examining such disciplines as education, journalism, encyclopedia creation, museum curation, photography, and broadcasting, he looks at a whole range of knowledge diffusion-from the cuneiform writings of Babylon to the machine-made genius of artificial intelligence, by way of Gutenberg, Google, and Wikipedia to the huge Victorian assemblage of the Mundanaeum, the collection of everything ever known, currently stored in a damp basement in northern Belgium.

Studded with strange and fascinating details, Knowing What We Know is a deep dive into learning and the human mind. Throughout this fascinating tour, Winchester forces us to ponder what rational humans are becoming. What good is all this knowledge if it leads to lack of thought? What is information without wisdom? Does Rene Descartes's Cogito, ergo sum-"I think therefore I am," the foundation for human knowledge widely accepted since the Enlightenment—still hold?

And what will the world be like if no one in it is wise?

SIMON WINCHESTER is the acclaimed author of many books, including The Professor and the Madman, The Men Who United the States, The Map That Changed the World, The Man Who Loved China, A Crack in the Edge of the World, and Land, all of which were New York Times bestsellers and appeared on numerous best and notable lists. In 2006, Winchester was made an officer of the Order of the British Empire (OBE) by Her Majesty the Queen. He resides in western Massachusetts.



SALVAGE THIS WORLD

In Michael Farris Smith's latest gritty epic, a young woman returns home with her child, to her ghost-haunted father, while a religious extremist hunts the stormridden territory to find the girl who may hold the key to the region's apocalyptic future.

There was no rising from the dead and there was no hand to calm the storms and there was no peace in no valley.

In the hurricane-ravaged bottomlands of South Mississippi, where stores are closing and jobs are few, a fierce zealot has gained a foothold, capitalizing on the vulnerability of a dwindling population and a burning need for hope. As she preaches and promises salvation from the light of the pulpit, in the shadows she sows the seeds of violence.

Elsewhere, Jessie and her toddler, Jace, are on the run across the Mississippi/Louisiana line, in a resentful return to her childhood home and her desolate father. Holt, Jace's father, is missing and hunted by a brutish crowd,

and an old man witnesses the wrong thing in the depths of night. In only a matter of days, all of their lives will collide, and be altered, in the maelstrom of the changing world.

At once elegiac and profound, SALVAGE THIS WORLD journeys into the heart of a region growing darker and less forgiving, and asks how we keep going-what do we hold onto—in a land where God has fled.

MICHAEL FARRIS SMITH is an award-winning writer whose novels have appeared on Best of the Year lists with Esquire, NPR, Southern Living, Garden & Gun, Book Riot, and numerous others, and have been named Indie Next List, Barnes & Noble Discover, and Amazon Best of the Month selections. He also writes for film, delivering the screen adaptation of his novel The Fighter for the feature titled Rumble Through the Dark. He lives in Oxford, Mississippi, with his wife and daugh-

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- 2. Carmel, Indiana
- 3. Naperville, Illinois
- 4. Amherst, New Hampshire
- 5. Portland, Maine
- 6. Alpharetta, Georgia
- 7. Madison, Mississippi
- 8. Papillion, Nebraska
- 9. Leawood, Kansas
- 10. Cambridge, Massachusetts

www.madisonthecity.com

https://scholaroo.com/report/best-cities-to-live/



UPCOMING MADISON EVENTS:

May 4th and 18th - Swing into Summer, 6 pm - 8 pm at the Red Caboose on Main St.

May 22nd - Community Partners Golf Classic, 12:30 pm at the Reunion Golf and Country Club

June/July - Farmers Market every Tuesday (except July 4th), 3:30 pm - 6:30 pm at the Red Caboose on Main St.

July 3rd - Fireworks Show: 5 pm - Food Trucks, 6 pm - Band, 9 pm - Fireworks, at Liberty Park



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