

The Halls Graphic

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July 7th & 8th

Shots At Car Bring Stocklin 4 'Guilties'

A Circuit Court jury in Ripley last week found Y. Z. Stocklin guilty of three counts of aggravated assault and one count of attempted voluntary manslaughter.

Testimony:

Stocklin and Anthony Halliburton quarreled on Ross Rd., on May 27, 2005.

Stocklin fired two shots in the air; Halliburton left.

Later that day, Stocklin saw Halliburton driving a car near Eastland and Hwy. 19 East in Ripley, with Bryan Bonds and Shunkeith Nelson as passengers.

Stocklin fired at least four

shots through the car's rear window.

Stocklin testified that he ran out of bullets, or he would have fired more.

Judge Joe H. Walker cancelled Stocklin's bail and ordered him jailed.

Stocklin faces a further charge of attempted murder, in another shooting, Circuit Court trial set in September.

Contenders Announce Candidacy



JUDY CONRAD has announced her candidacy for re-election to the position of County Commissioner for the Fifth District. She issued the following statement.

"I have served as your County Commissioner in the 5th District for three terms. We, as citizens of Lauderdale County have a lot to be proud of. Our school system has the best educators in the State of Tennessee, our Ripley Parks and Recreation department is one of the best in the State, our children enjoy some of the best recreation facilities anywhere with our excellent ball fields and pool and water

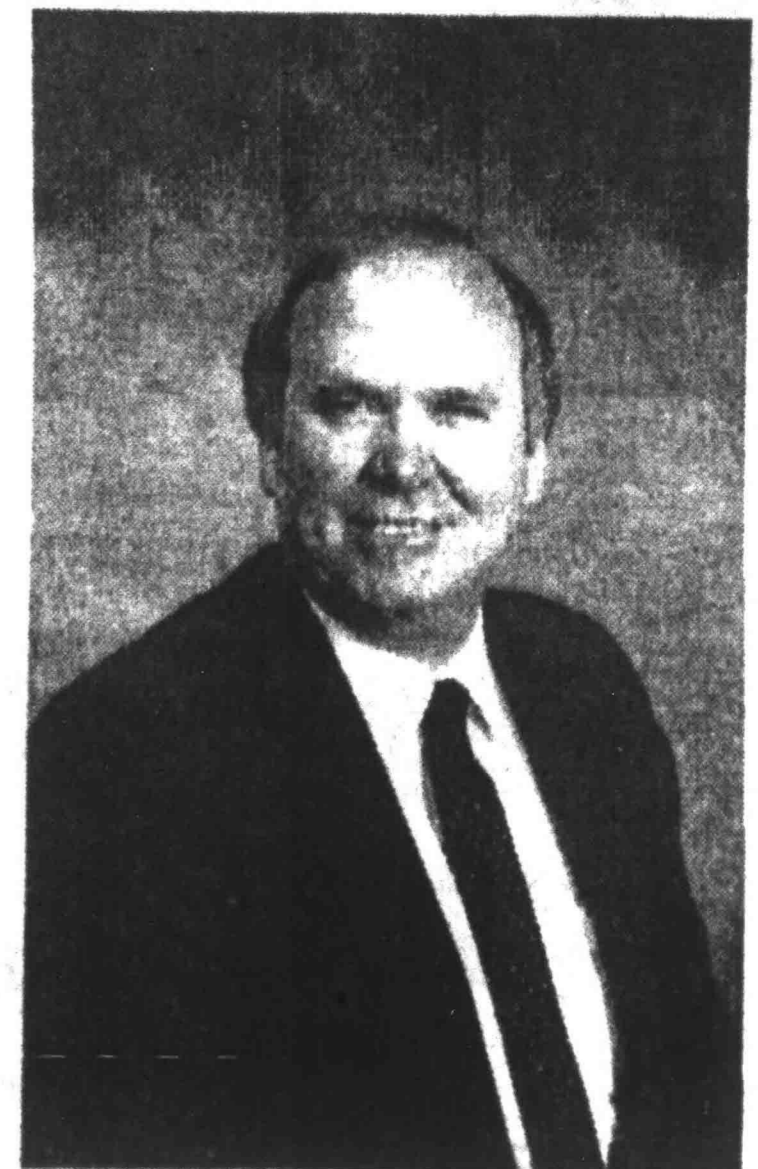
(Continued On Page 8.)



DON RAY has announced his candidacy for re-election to the Lauderdale County School Board for District 7. He issued the following statement.

"It has been my privilege to represent the people in the seventh district. While serving on the school board; I have been dedicated to seeking the alignment of the county's resources to assure quality instructional programs in the Lauderdale County School System for all students. Our children are our future and we have the responsibility to provide a strong educational foundation for them to build on. Our county has a school system that we can be proud of. We must all work together to provide the quality education that our chil-

(Continued On Page 8.)



RICHARD JENNINGS has announced his candidacy for re-election to the position of Circuit Court Clerk. He issued the following statement.

"Having served as Circuit Court Clerk it has given me the opportunity to form lasting relationships with many of the citizens of Lauderdale County, which I value very much. The office of Circuit Court Clerk and General Sessions has very dedicated ladies that help me to provide excellent service. I am thankful for the trust and confidence you have in us to take care of the business of the court system.

"I am unopposed this election, however; I would appreciate your vote on August 3rd," said Jennings.

A Jury Finds Taylor Guilty Of Assaults

A Circuit Court jury in Ripley last week convicted James Taylor, Jr., of aggravated assault of Bobby Haislip and assault of Joanne Pontiff, Dec. 30, 2005, in their home on Arp-Central Road.

Taylor, who has been jailed, will be sentenced by Judge Joe H. Walker III later this month.

from 5 to 6 p.m. Aug. 3rd. Lauderdale Middle will hold a grade 6th orientation and registration meeting from 5 to 6 p.m. August 1st.

Students new to Lauderdale County will register from 8:30 a.m. until noon July 25th at the school they will be attending. All new students will need to bring their Tennessee Health Card, Social Security Card, Terra Nova Test results (in-state students only), Birth Certificate, proof of custody papers (if applicable), and records

School Board Sets Registration Dates

The Lauderdale County Board of Education set the registration dates for 8 to 10 a.m. or 4 to 6 p.m. August 2nd for Ripley Primary, Ripley Elementary, Lauderdale Middle, grades 7th and 8th, Halls Elementary, and Halls Junior High Schools. Ripley Primary School will hold a parent orientation meeting

from previous schools.

First day of classes will begin Aug. 7th except for the following:

Kindergarten classes will phase in August 7th through 11th, with all students attending by August 14th. Parents will be notified as to which day or days their child will attend. Children should be five years old by Sept. 30, 2006. First grade students will phase in August 7th and

(Continued On Page 8.)

County Cannery Operating Hours

The Lauderdale County Cannery, located on Commerce St., Ripley, is scheduled to open Sat., July 8th. The cannery will be open from 7:30 a.m. until 12:30 p.m. Mondays, Wednesdays, Thursdays, and Saturdays.

All programs offered by the University of Tennessee are open to all eligible per-

sons regardless of race, color, national origin, sex, age, disability, or veteran status and is an equal opportunity employer.

All Lauderdale County citizens are encouraged and welcome to use the facility for home food processing. There are onsite supervisors to see that equipment is used properly and safely. All necessary equipment for the process of canning is available. The supervisors cannot

(Continued On Page 8.)

The Halls Graphic

Published Weekly Since 1894

WILLIAM A. KLUTTS, EDITOR AND PUBLISHER

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NOTICE - Ellen Jackson is ATTENTION - The Halls

Graphic welcomes letters to the editor. All letters must be signed and include the writer's full name, address, and phone number for verification purposes. All letters are subject to editing for length and clarity. We reserve the right to disregard and/edit letters that are potentially libelous. Only one letter per person or family per subject per month. Published letters

are not necessarily the opinion of this newspaper or its staff.

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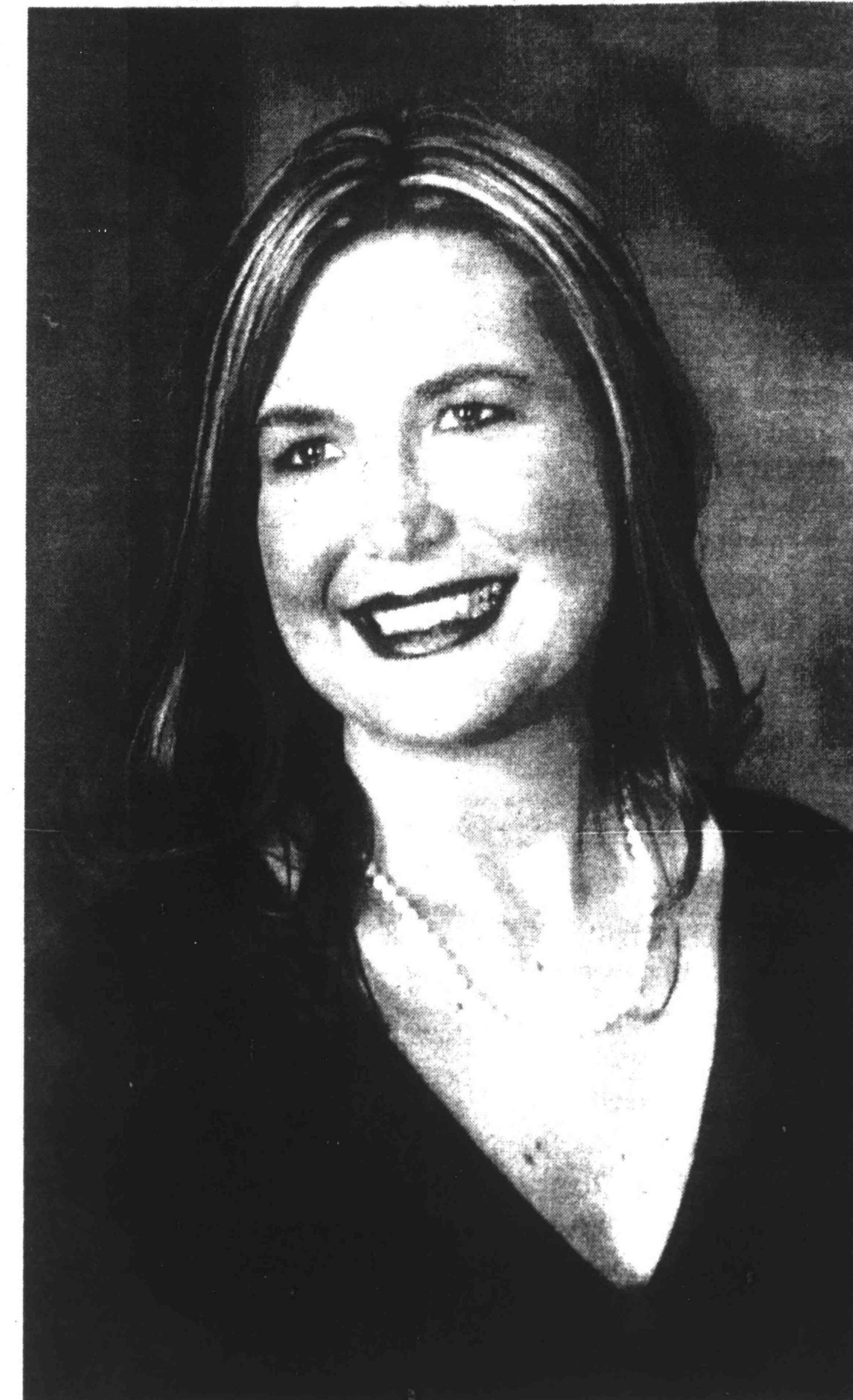
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August Nuptials Slated



LINDSAY WHITE ESCUE, daughter of Mr. and Mrs. John Michael Escue, of Durhamville, will marry David L. Prine, Jr., son of David L. Prine, Sr. and Vicky Kerr, of Brownsville, at 6 p.m. August 19th at St. Paul United Methodist Church.

The bride-elect is the granddaughter of Mr. and Mrs. Byron F. Escue, Jr., of Durhamville, and the late Mr. and Mrs. Joe White, Jr., of Forked Deer.

A 2000 graduate of Tipton-Rosemark Academy and a 2004 graduate of the University of Mississippi, she received a bachelor of science degree in criminal justice. She is employed by Professional Care Services in Ripley, as a CTT case manager.

The groom-elect is the grandson of Mr. and Mrs. Lynn Kerr, of Brownsville, and the late Mr. and Mrs. William Leonard Prine, of Mansfield, La.

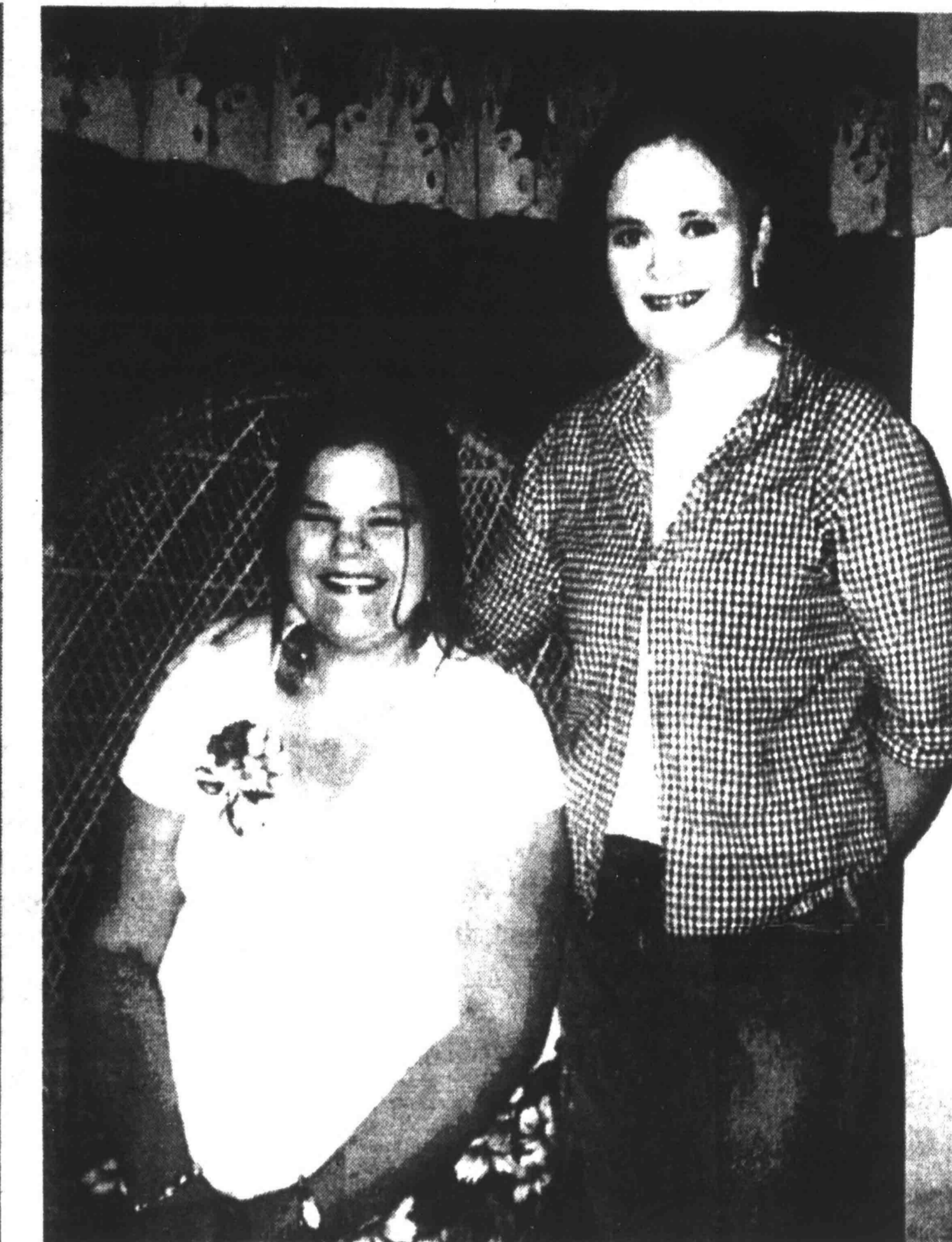
A 1989 graduate of Brownsville High School, he served in the United States Navy from 1990 to 1993. He graduated from the Tennessee Law Enforcement Training Academy in 2002. He is currently employed by Escue Farms.

The couple plan to reside in Ripley.

Marriages

May 27 - Christopher Lee Sherron, 39, to Christie Jo Beard Crews, 39, by Tracy Benson.
June 6 - Jimmy Dewayne Johnson, Jr., 24, to Margaret Sue Littles, 19, by Ronnie L.

Baby Shower



AMANDA DAVIS, seated, was honored June 17th with a baby shower in the Dyersburg home of Tabitha Jones, right, to welcome the birth of her son, Landan Cole Davis, born June 10th.

Camryn Kelley Mullins, Keith Hamlin, Sarah McCormick.

July 10 - Kate Grammar, W. G. Hendren, Sherry Rose, Cayce Winkler, Cody Burks, Pam Lewis, Sylvia Humphries, Denisha Graves, Laurie Burnham, Steven Belton, Hazel Warren, Lindsay Simpson, Loretta Blackwood, Rodney McCurry.

July 11 - Caitlin Tillman, Debbie Prater, Ashley White, Jerrod Sanders, Dorean Ward, Stan Paige, Luise Jones, Mary Martha Dyer, Chris Thurmond, Blake Bobo, Clay Criner, Sarah Williams.

July 12 - Seeley Ashton Layne, Billie Joy Douglas, Tina Jennings, Jimmie Lee Grooms, Burford A. Ward, Enesta Olds, Mary Jane Belton, Steve McCaslin, Irene Fisher, Jason J. Jacox, Kellyn Griffin, Jack Kent.

Divorces

Sherri Dawn Mitchell vs. Gregory Albert Mitchell.
Kelly Marie Freeman vs. James Michael Freeman.

FINANCIALLY FIT

The West Tennessee Cancer Center and the American Cancer Society will host a free seminar addressing financial concerns that come with both chronic disease and unexpected hospitalizations and illness on July 18th, at 6 p.m., in the J. Walter Barnes Conference Center (former Highland Park School), 617 W. Forest Ave., Jackson. The free seminar, entitled Taking Charge of Money Matters: Are you Financially Fit?, will concentrate on financial concerns such as insurance, disability, employment issues, cash flow, and legal issues that come with illnesses.

Participants are encouraged to come and receive a comprehensive list of resources available to those in financial need in West Tennessee.

For more information, call 425-5087.

Elder.

June 17 - William Leslie Meadows, 25, to Stephanie Lyn Stewart, 26, by Walter F. Meadows.

June 23 - Edward Randel Stephens, 26, to Patty Michelle Crowder Paschall, 25, by Don Medford.

July Jones, Mr. and Mrs. David Elkins, Mr. and Mrs. Drew Magruder.

Birthdays

July 6 - Janice Rose, Roger Hertron, Anita Ward, Kelly Crook, Elisabeth Ray, Raven Smith.

July 7 - Chase Tillman, Julie Neal, Kerry Carmack, Ricky Horvath, Shania Rogers, Polly A. Dzedzic, James Cannon, Barbara Blakely, Brad Haynes, Robin Ward Taylor, Stephen Taylor, Cindy Teetzen, Elizabeth Ingle.

July 8 - Jen Hassell, Rachel Nelson, Buddy Bates, Lynn Gay, Amy Taylor, Carmen Barnett, Rhea Swims, Deavin Bradley Kent, Debbie Sumrow, Sauyna Richmond, Charlene Pilcher, Stacy Drew.

July 9 - Ross Steelman, Justin Ivey, Cade Crawford, Jill Jackson Odom, Emery Rogers, Melissa Nanney, Erin Nanney, Nancy Moore, Kelly Stanley, Barry Lee Britt, Jr., Shirley Smith, Ann Marie Henson.

Anniversaries

July 6 - Mr. and Mrs. Jeff Fain.

July 7 - Mr. and Mrs. Dwayne Dixon.

July 8 - Mr. and Mrs. Rozelle Criner, Mr. and Mrs. John Wagoner, Mr. and Mrs. Thomas Curran, Mr. and Mrs. Gabe Dunham.

July 9 - Mr. and Mrs. Pat Smith.

July 10 - Mr. and Mrs. Jimmy Hansford, Mr. and Mrs. Phil Vestal, Mr. and Mrs. Tony Dew.

July 11 - Mr. and Mrs. Oneal Keistler.

July 12 - Mr. and Mrs. David Rose, Mr. and Mrs. Ash-

Obituaries

Mrs. Scallions

Analine Ferguson Scallions, 83, wife of D. A. Scallions, of 2207 Garrett Ball Road, Gates, died Saturday, in her home.

Rites were Wednesday in Garner Funeral Home in Ripley, with burial in Concord Cemetery near Gates.

She had been a secretary and book-keeper.

She was a member of Grace Bible Church.

Survivors include daughters, Sandra Dyson and Tina Arwood, of Gates, and a sister, Janie Ferguson Sommer, of Collierville; five grandchildren; and six great-grandchildren.

A son, Terry Scallions, and a brother, James Walter Ferguson, preceded her in death.

Rachel Jackson

Rachel Louise Jackson, 93, of Ripley, widow of Clarence Jackson, died Monday in Jackson-Madison County Hospital.

Rites were Wednesday in Garner Funeral Home, with burial in Whitefield Cemetery.

She leaves a brother, Earl Holt, and two sisters, Emma Jean Maxwell and Nellie G. Potter, all of Ripley.

Mrs. Jacocks

Billie Baggett Jacocks, 71, of Brownsville, whose late husband, Russell Jacocks, for many years managed the Forked Deer Electric Co-Operative, based in Halls, died Wednesday of last week in Jackson-Madison County Hospital.

Rites were Friday in Christ Church in Brownsville, with burial in Trinity Cemetery at Nut Bush, Brownsville Funeral Home in charge.

She leaves a son, Paul Hicks, of Tigrett; brothers, Sammy and Tommy Bagget, and sisters, Phyllis Hall and Sue Wilbanks Whisnant, all of Brownsville; three grandsons; and three great-grandchildren.

**Mr. MacPherson
Gunshot Victim**

Winfield S. "Andy" MacPherson, 82, of Ripley, retired welder, died Thursday of last week, of a gunshot wound.

Sheriff's officers are investigating.

No rites are announced. He leaves his wife, Betty Adkerson MacPherson, and a sister, Marion Georgia, of Oneonta, N.Y.

'Buck' Hazlerig

Alfred L. "Buck" Hazlerig, 79, father of Randy Hazlerig, of 2999 Henning-Bethlehem Road, died Wednesday of last week, in his home.

Rites were Friday in Maley-Yarbrough Funeral Home in Covington, with burial in Covington Memorial Gardens.

An Army veteran of World War II, he had owned Hazlerig Refrigeration Service.

He was the widower of Margaret Meyers Hazlerig.

Survivors include another son, Al, of Covington; daughters, Darlene Steinert, of Somerville, and Regina Mashburn, of Brighton; brothers, Bruce and Mark, of Covington, Luke, of Oxford, Miss., and Malcolm, of Olive Branch, Miss.; sisters, Joyce Deverell and Mary Lois Gray, of Covington, Juanita Coats, of Illinois, and Marie Arnold, of Missouri; nine grandchildren; and four great-grandchildren.

Frances Craig

Frances Elizabeth Nunn Craig, 85, of Jackson, born at Halls, Aug. 17, 1920, to the late Dr. Marvin and Susan Fletcher Nunn, was mourned in services Thursday of last week in Halls Cemetery, Lawrence-Sorenson Funeral Home, of Jackson, in charge.

A Halls resident for most of her life, she had sung in the choir of its First United Methodist Church.

Widower of Frederick Gilbert Craig, she leaves a daughter, Susan (Mrs. George) Hixcox, and two grandsons.

Brothers, Marvin Nunn and William Sugg, and a sister, Virginia Sugg, preceded her in death.

Nancy Caldwell

Nancy A. Caldwell, 76, of Memphis, mother of Marion (Mrs. Jim) Causey, of 162 Highland, Ripley, died Wednesday of last week, at home.

Rites were Saturday in Memphis Funeral Home Poplar Chapel, with burial in Memorial Park Cemetery.

A retired teacher, she was a member of Raleigh United Methodist Church.

Survivors include her husband for 32 years, Les Caldwell; sons, Gary Caldwell, of Knoxville, David Caldwell, of Seattle, Wash., and Preston Rogers, of Germantown; another daughter, Kim (Mrs. Joe) Hardaway, of Bartlett; sisters, Bobbie Ruth (Mrs. Bernard) Senter, of Macon, Miss., and Billie (Mrs. Bob) Liddell, of Arlington, Tex.; and six grandchildren.

SUMMER DRIVING TIPS

Summer is here and even with higher gas prices, many drivers will be hitting the road for vacations and week-end get-a-ways. Before heading out be sure you check out the basics, including: oil, transmission fluid, windshield washer, battery level and strength, tire pressure (including the spare), cooling system (which should be flushed and refilled at least every two years), belts and hoses and have a well equipped emergency kit and tool box in the trunk.

When driving in hot weather, it's particularly important to keep an eye on the lights and gauges. If your temperature gauge moves up, turn off your air conditioner and turn on your vehicle's heater to its highest and hottest setting. It will be uncomfortable, but it will help draw some of the heat away from the engine. If you are stopped in traffic put the car in "park" and lightly step on the gas to help circulate coolant. If the temperature light goes on or if the gauge enters the red zone, immediately pull off the road to a safe spot, well away from the traffic. Do not drive any

R. L. Davis, Jr.

Robert Lee Davis, Jr., 45, former Riplian and Ripley National Guard member, died Thursday of last week in his home in Detroit, Mich.

Rites in Henning are set at 1 p.m. Thursday in St. Mark Baptist Church, with burial in Bethlehem Cemetery, Currie's Funeral Home in charge.

He leaves his mother, Annie Smith, and his wife, Aretha Kaye Davis, of Ripley; a son, Alford Buck, of Dyersburg; sisters, Betty Gwynn and Lattie Clark, of Ripley, and Sarah Pearson, of Henning; brothers, Frank, of Alamo, Joshua, of Jackson, Miss., and Maurice, of Fredericksburg, Va.; his grandmother, Earlene Womble, of Memphis; and three grandchildren.

further - not even to the next exit. Driving with an overheated engine can cause serious damage to the engine.

Do not attempt to remove the radiator cap itself. The pressurized coolant is extremely hot and will spray with great force. Do not pour water over the radiator or engine, since a dramatic change in temperature could cause damage. After the engine cools a bit, add a 50-50 mix of coolant and water to the reservoir to bring it up to its

Mr. Hammock

Billy Ray Hammock, 62, of Ripley, died Sunday in Baptist Hospital in Memphis.

No rites are announced.

He leaves his wife, Mary Mooney Hammock; sons, Billy and Larry, of Ripley; a daughter, Suzanne Michelle King, of Arkansas; brothers, Robert, of Oklahoma, and Danny and Ray, of California; and two grandchildren.

proposed level.

Even when not stranded due to a breakdown, summer heat can pose dangers. Never leave a small child or pet in a parked car in summer heat. Even an outside temperature in the 80's can quickly bring a car interior to well over 140°. Bring a cell phone for emergency calls, but don't use it while driving. Response's studies have shown that driving distractions have become the number one fear on the road.

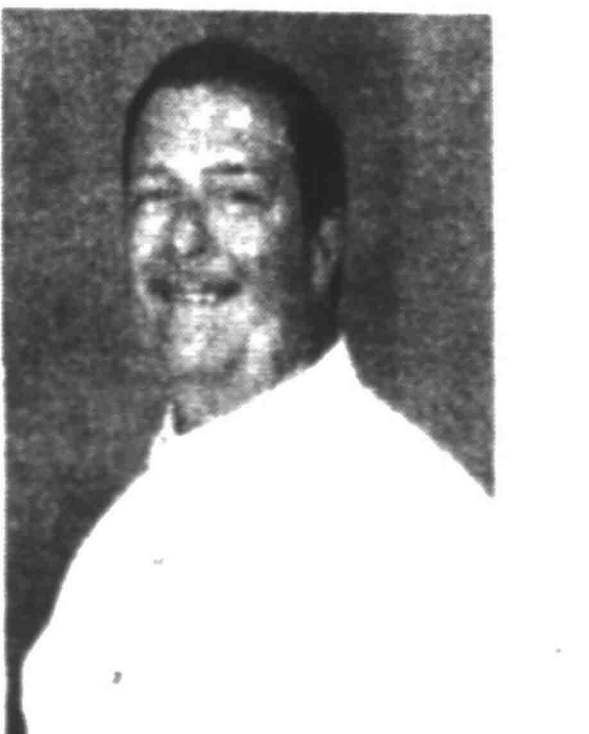


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Vote For
MIKE WHITE
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NEW MADRID FAULT

A panel featuring some of the country's foremost experts on the New Madrid fault will address the issue of disaster preparedness in the Midwest in a discussion at City Council Chamber, Lobby Level, City Hall at 125 N. Main Street in Memphis on July 19th as part of a six-city New Madrid awareness tour sponsored by ProtectingAmerica.org.

The event, which is free and open to the public, will feature a screening of filmmaker James Dalessandro's *The Damnedest, Finest Ruins*, an epic documentary about the 1906 San Francisco earthquake and fire. The panel consists of Jim Wilkinson, Executive Director of the Central U.S. Earthquake Consortium; Claude Talford, Director of the Memphis/Shelby County EMA; Buddy Schweig, Central and Eastern U.S. Coordinator of the Earthquake Hazards Program Office of the U.S.

Geological Survey; and Ed Wasserman, Director of the Structures Division of the Department of Transportation.

For more information on Protecting America, go to www.protectingamerica.org.

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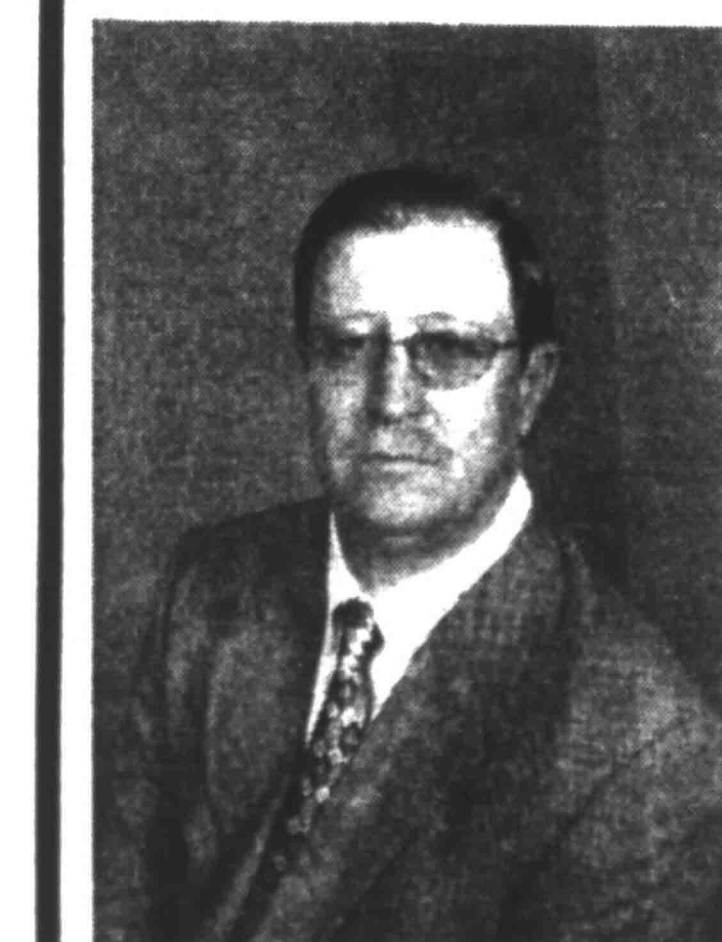
The Green Banana Society of the West Tennessee Cancer Center sponsors a free session at 6 p.m. Thurs., July 20th, in the J. Walter Barnes Conference Center (former Highland Park School), 617 W. Forest Ave., Jackson), for all women who have been touched by cancer. Certified Nurse Kim Rush will lead a discussion about the common side effects of chemotherapy and effective ways to manage treatment side effects. Snacks will be provided.

To register, call 731-425-5087.

Of course I'm ambitious. What's wrong with that? Otherwise you sleep all day.

—Ringo Starr

To The Citizens of Halls:



Through my door to door visits and conversations around Halls, I found that most of you feel that some changes are in order for the county court clerk's office. I agree with you and two of the changes I plan on making are keeping the clerk's office open until 7 p.m. on Thursdays and adding a Driver's License Renewal station to the office. Both of these changes can easily be made with no additional cost to the county. Citizens of Lauderdale County should not have to take off work or go to another county to take care of business.

Together we can make this office be the best it can be for the citizens of Lauderdale County.

Respectfully, Barry Ray

Paid for by Barry Ray


VOTE FOR EXPERIENCE
A Proven Record

IN FINANCE:
During our public service:
➤ We left a surplus at the City of Ripley
➤ We have a surplus in the County General Fund as of June 30, 2005, audit of \$3,504,139

IN HIGHER EDUCATION RECRUITMENT:
During our public service:
➤ The University of Tennessee Martin Ripley Center, located in Lauderdale County

IN INDUSTRIAL RECRUITMENT:
During our public service the following companies located in Lauderdale County:

- American Greetings
- S-R North
- Komatsu
- Marvin Windows & Doors
- Solid Rock
- West Tennessee State Penitentiary
- V.F. Imagewear



Let Us Continue To Work For You - Re-Elect

ROZELLE CRINER
County Mayor
Government For ALL The People

Paid for by Rozelle Criner

Funding Increase For Tax Program

Lauderdale County Trustee, Steve Carmack, announced last week that funding has been increased for the state's property tax relief program for low-income elderly, disabled, disabled veterans, and widows of disabled veteran homeowners.

The Tennessee General Assembly approved funding to the state's property tax relief program, making \$17.75 million in state funds available for qualified homeowners. This is an increase of \$7.7 million from last year.

"The increase is the largest in the program's history. This means more people will be eligible for the program and relief amounts, per recipient, may be higher than in the past," said Carmack.

Elderly homeowners, age 65 or older, who have a household income of \$20,000 or less may qualify for property tax relief. Also, disabled homeowners whose income is \$20,000 or less may qualify for property tax relief. There is no age limit for disabled homeowners.

Qualified applicants will receive property tax relief on the first \$25,000 of their property's market value. This is an increase of \$7,000 over the previous value limit. The increase will provide more tax relief to those homeowners who are already on the program.

Disabled veteran homeowners will also see increased relief, as the relief amount will increase from the taxes due on the first \$150,000 to the first \$175,000 of market value.

There is no income limit for disabled veterans to qualify.

"A significant change to property tax relief program is that spouses, of soldiers killed in action, will be eligible for property tax relief for the first time," said Carmack.

Tennessee's tax relief

program is a state-funded program that provides a rebate or credit for all or a portion of the property taxes on residential property owned and occupied by low-income elderly, low-income disabled, and disabled veteran homeowners and their surviving spouses.

To apply for the program, or for additional information, call 635-0712.

Land Transfers

June 25th-July 1st

E. Leon Hargett, TR, Frances C. Hargett, TR, E. Leon Hargett, Revocable Living Trust, and Frances C. Hargett, Revocable Living Trust, to Bradley N. Burnham, Dist. 6, lot.

Guy Wilson Yancey, Jerry Lee Yancey, Roger Yancey, Sharon Yancey Paris and Ruby Yancey Hollingsworth to John M. Thompson and Lewis Terry Thompson, Dist. 7, lot.

Judy L. Walton to Garry Boyland, Dist. 6, lot.

Earnest Morgan, TR, Lydia C. Morgan, TR, and Morgan Joint Revocable Trust to Lockard Agricultural Company, LLC, Dist. 10, lot; Dist. 10, 55.10 acres; Dist. 10, 42.2 acres; and Dist. 10, 4.79 acres.

Betty Moore, Shane Moore, Cyndi McCormick, Albert N. Moore Estate, Yvonne Burland, Larry Harrell, James Harrell, Jackie Harrell, Demetria Ann Stegall, Bertha Short Estate, Robert V. Moore, Margie Smith and James E. Briggs, Jr., to James Williams, Dist. 12, lot, and Dist. 12, 2.6 acres.

Mary Jones to William H. Smith, Jr., and Betty J. Smith, Dist. 12, lot.

Citi Financial, Inc. to Truman Hodge, Dist. 17, lot.

Naulene Jordan to Jerre Jordan, Jr., and Steve Jordan, Dist. 12, lot.

Bobby Ray Hathcock,

Sylvia H. Smith and Shirley H. Elder to Donald R. Smith and Sylvia Smith, Dist. 2, 2 tracts, and Dist. 2, 2 tracts.

Latham Homes, LLC to Jeannelle Dewalt, Dist. 2, lot.

Carrie Dell Maness to Linda Carmack, Dist. 11, 10

acres.

Bobby R. Hathcock, Sylvia H. Smith and Shirley H. Elder to Shirley Hathcock Elder and Ronnie Elder, Dist. 2, lot, and Dist. 2, 2 tracts.

Mike Douglas to Wendy Bendzus, Dist. 2, lot.

Douglas Construction, LLC to Paul Blackman and Lisa Blackman, Dist. 2, lot.

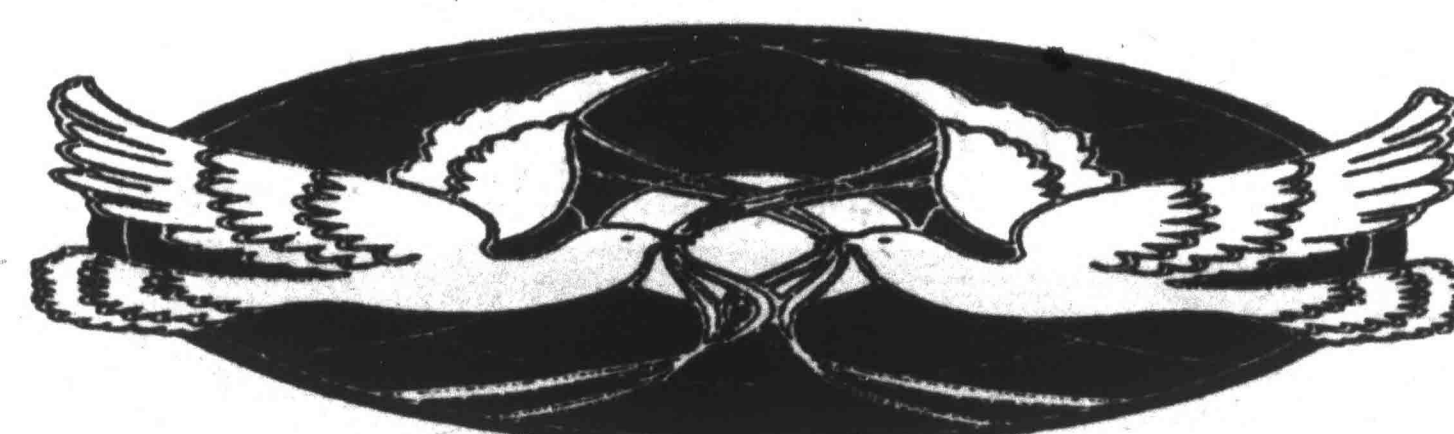
Joel M. Krafzur to Mike Underwood, Dist. 2, 2 tracts.

Steven Wayne Hendrix to Stacy Lynn Hendrix, Dist. 1, lot.



Early Voting Begins July 14th through 29th! Election Commission 217 N. Main St., Ripley Election Day August 3rd! Avoid The Lines & Vote Early

Presented as a public service by this newspaper.



Church Happenings

The list of churches is published the first week of each month, if your church is not included, please call to have it added. If the phone number and/or address is not correct, please call with the correct information.

Archer's Chapel United Methodist Church, located off Hwy. 88, between Gates and Maury City, in the Frog Jump Community, will hold revival services at 7 p.m. Sunday, July 9th and continuing at 7:30 p.m. nightly Monday, July 10th through Wednesday, July 12th. The Rev. Jim Roper, new pastor of Archer's Chapel, will deliver the message. Special music will be provided each night. The public is invited.

Enon Baptist Church, at Nankipoo, will hold its Vacation Bible School from 6 to 8:30 p.m. July 17th through 21st for ages 3 through youth. The theme is 'Arctic Edge'. The public is invited.

Gates Baptist Church will hold its Vacation Bible School from 9 to 11 a.m. July 10th through 14th for ages 3 to 12. The theme is "Arctic Edge". Bible study, games, refreshments, and crafts will be offered. For more information, call 836-7991. The public is invited.

CrossView Baptist Church, 1211 Highway 51 N., will host a gospel singing jubilee at 7 p.m. July 15th featuring nationally known Southern Gospel singer, Buddy Liles, bass singer for Florida Boys Quartet for over 25 years. Liles is featured on the Gaither videos, winner of Singing News awards, appeared at Carnegie Hall, and has sung at the Presidential Services in Washington, D.C. Special guests will include the Frog Jump Quartet, the Johnsons, Roy Harkness and the Big Hatchie Boys, and Gospel Divine. The public is invited.

Rice Park Church of Christ will hold its annual ladies day at 10 a.m. July 15th with sister Jane Maynard, of Mountain Home Church of Christ, Mountain Home, Ark. The theme is "The Christian Woman: Who Is She". Lunch will be provided afterwards. The public is invited.

Springhill Baptist Church, 237 Springhill Rd., will hold revival services at 7 p.m. July 17th through 21st with The Rev. Melvin Bufford, of Hickory Valley. The public is invited.

Eureka United Methodist Church, in the Forked Deer Community, will hold homecoming services July 23rd. Lunch will be served at noon and gospel singing to follow. The public is invited.

The Church of the Lord Jesus Christ, 216 Watkins St., Ripley, will hold Vacation Bible School from 9 a.m. to noon July 10th through 14th for ages 3 to 18. Come ride the 'Salvation Train'. Lunch will be served and transportation will be provided. Call 635-9605 or 221-8619. Elder Robert Holland, pastor, invites the public.

Abundant Life Assembly of God Church will hold revival services beginning at 10:45 a.m. and 6 p.m. Sun., July 9th and continuing at 7 p.m. nightly through July 11th with Evangelist George

McGregor as guest speaker. The public is invited.

Lightfoot United Methodist Church will hold revival services at 7 p.m. nightly Sun., July 9th through Wed., July 12th with The Rev. Wendell Smith, pastor, delivering the message. The public is invited.

Please remember that these listings can only contain church revivals or gospel singings, etc. Church yard sales or flea markets cannot be included, if an ad is not purchased.

Send your church happenings to our office or call, 635-1771.

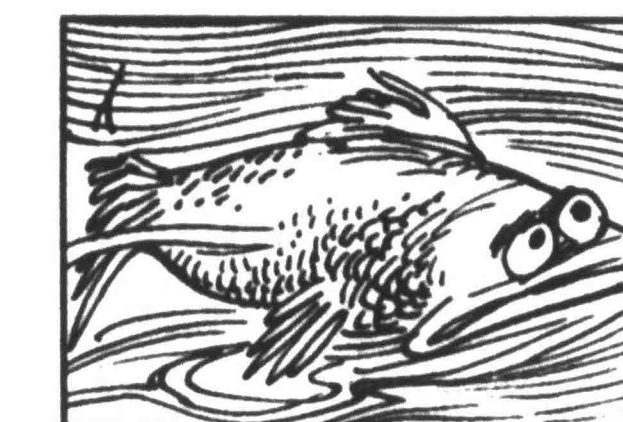
HOSPITAL ADDS HBOT

The Jackson-Madison County General Hospital Wound Management Center announced that they added the latest in wound care technol-

ogy - two new Hyperbaric Oxygen Chambers. Hyperbaric Oxygen Therapy (HBOT) is a procedure in which a patient breathes 100 percent oxygen while relaxing in the pressurized chamber. This delivers high concentrations of oxygen to the blood stream and the wound bed, which rapidly accelerates the healing process.

With the addition of Hyperbaric Oxygen Chambers, General Hospital's outpatient Wound Management Center now offers a comprehensive program to manage problem wounds cause by diabetes, circulatory problems, and other conditions. The program's Medical Director, Charles Hyre, MD, FACS, will be assisted by a team of experienced wound care physicians, including Herbert Sutton MD, Peter Banez MD, and Maria Carol Antiquie, MD. Each physician will coordinate an overall

care plan for each patient, working in partnership with the patient's referring physician.



A young salmon may be called a parr, a smolt or a grilse.

SUBSCRIBE TO THE HALLS GRAPHIC!!

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Send check or money order, along with your mailing address to The Halls Graphic, P.O. Box 289, Ripley, TN 38063.

LINDA SUMMAR = COUNTY CLERK



With early voting just around the corner, I, LINDA SUMMAR, would like to once again announce my candidacy for COUNTY CLERK of Lauderdale County. I have been working in the Clerk's office for twenty-three years as a deputy clerk and would like to continue my role in the office as your next County Clerk. As I have said before, I have twenty-three years of experience in every aspect of the office. I will work to the best of my ability to make the office hours accommodate everyone's schedule. I will maintain the level of confidence you have come to expect from the office.

I am also prepared to take on any new procedures the state may require of the office in the future. If elected County Clerk I will, as I do now, make myself available as much as possible to answer any questions or assist you the customers in any matters you may have dealing with the office. I would also like to take a moment to thank all the wonderful people that I have met so far along my campaign trail for all of your gracious hospitality. Thank you for the kind words of confidence, the refreshing drinks of water, the fresh vegetables and other foods, and also for the wonderful conversations not pertaining to the campaign. I wish I could talk with each and every one of the good citizens of Lauderdale County and I will give my best effort to do so. But with only four weeks to go and with working, it seems virtually impossible. I do however invite all phone calls and visits in trying to answer any and all questions you may have about my campaign. Thank you again for your time and I again humbly ask for your vote to make me, LINDA SUMMAR, your next COUNTY CLERK.

Paid for by Linda Summar

Conrad xxx

(Continued From Front Page.)

slide.
"The 5th District is proud to have one of our largest employers in the county, West Tennessee State Penitentiary. We are proud of the men and women who work in this critical area of our county.

"One important concern we all share is the drug problem in our County. Our City and County Law Enforcements have been very effective in the control of this problem. There is no question we need more effort in supporting our law enforcement men and women that work to control the drugs in our county, and I will do everything in my power to see that the funds are available for this effort.

"One of my priorities for the next four years is to ensure Lauderdale County gets our share of new industry. My 38 years of financial experience will help accomplish this.

"I appreciate your vote and support as in the past," said Conrad.

Ray xxx

(Continued From Front Page.)

dren need and deserve.

"Thank you for your confidence in me and your support in the past. I am seeking your support again in this election," said Ray.

Registration xxx

(Continued From Front Page.)

8th, all first grade students will attend by August 9th.

Ripley High School will register beginning July 27th with seniors from 8 to 10 a.m. and juniors from noon to 2 p.m. Sophomores and second year freshmen will register from 8 to 10 a.m. July 28th. First year freshmen will register Aug. 3rd at 8 a.m. and stay all day with dismissal at 3 p.m. Freshmen must be at school at 8 a.m.

Ripley High School students, new to Lauderdale

County, will register from 8 to 10 a.m., July 25th.

Halls High School will register seniors from 8 to 10 a.m., juniors 10 a.m. to noon, July 27th. Sophomores and new high school students will register from 8 to 11 a.m. July 28th. Freshmen will register Aug. 2nd at 8 a.m. and stay all day with dismissal at 3 p.m. Freshmen must be at school at 8 a.m.

All student attending the Alternative School will Register at 7:45 a.m. Aug. 7th. A parent must come to registration with the student.

Cannery xxx

(Continued From Front Page.)

help with the canning or food preparation. Bring your own produce and all necessary ingredients for the recipes, including canning jars and lids. Be prepared to start early to finish, including clean-up, by 12:30 p.m.

Wood Family Reunion



THE WOOD FAMILY reunion was held at the FOP building on Saturday, June 25th. Attending were Don Walker, of Jackson, Dot Green, of Holly Springs, Miss.; Mr. and Mrs. Billy Wood, of Adamsville, Mr. and Mrs. Andy Angotti and daughter, Rebekah Angotti, of Halls, Mr. and Mrs. Robert Shelton, D.J. Wood and Ashley Brown of Maury City, Mr. and Mrs. Tim Wood and son, Jesse, and David Wood, of Atoka, Tia McMurray and children Justin, Sean, and Taylor, of Metamora, Ill.; Mr. and Mrs. Jerry Sanders, John Lee, Ann Yates, Janice Bradford, Dianne Birgrance, of Millington, Amber Woodard, of Nankipoo, Sonya Meischner and Jake Meischner, of Princeville, Ill.; Mr. and Mrs. Ray Davis, Tommy Wood, Betty Hicks, David Edwards, and Mr. and Mrs. David Wood and daughter, of Memphis, Geneva Walker, of Covington, and Mr. and Mrs. Vince Poorbough, Charles Wood, Mike Wood, David Wood, Scott Wood, Mr. and Mrs. Buddy Haynes, Mrs. Jerry Haynes, Miss Robbie Smith, Kaylan Vanfredenburg, Everett Wood, Katie Wood, Jim Wood, Patsy Langley, Roy Shelton, Mr. and Mrs. C.L. Shelton, Tyler and John Shelton, Michael Jenkins, Mrs. Hugh L. Brown, Mr. and Mrs. W.L. Wood, Mrs. Jimmy T. Wood, Mr. and Mrs. Ron Weir, Carrie and Cathryn Goforth, and Mr. and Mrs. Johnny Kerby, of Ripley, and Fred Blakely, of Henning.

LCEF President Selected



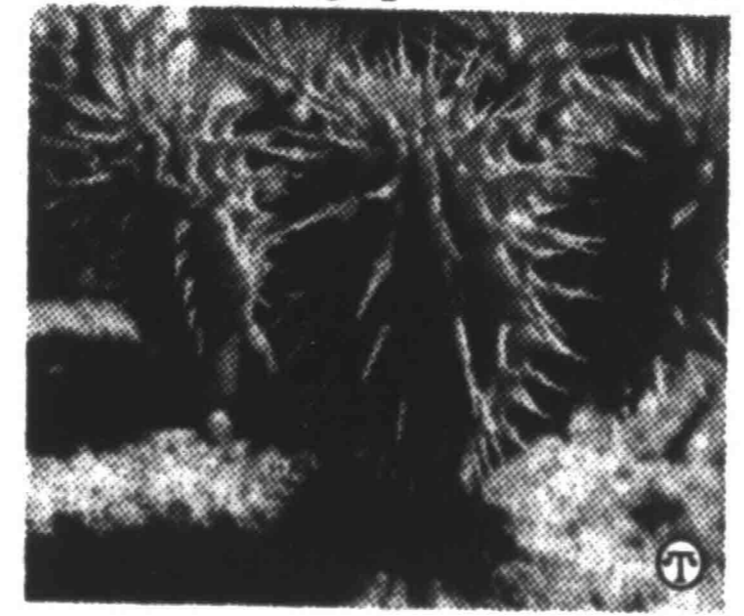
DR. JOAN HARTMAN, left, was named the new president for the Lauderdale County Education Foundation Board last month. She is pictured with out-going president Dr. Tommy Durham, right. The goals for the foundation in 2006 include raising funds for the Books from Birth Imagination Library, evaluate where the foundation is currently and where its going, and increase its scholarship base. One way to increase funding is by purchasing the "Helping Schools" license plate. The special plates cost an additional \$35 with \$31 going to the Education Foundation. Imagination Library week is scheduled for Sept. 18th through 24th with activities being planned for the event. Some of the board members are making plans to attend a workshop in Nashville Oct. 19th and 20th.

YOUR WEIGHT

Sweet News For Dieters

(NAPS)—The latest secret for losing weight may come from one of the most ancient tribes on the planet.

For centuries, the indigenous San Bushmen of the Kalahari Desert in southern Africa have used the appetite-suppressing power of the

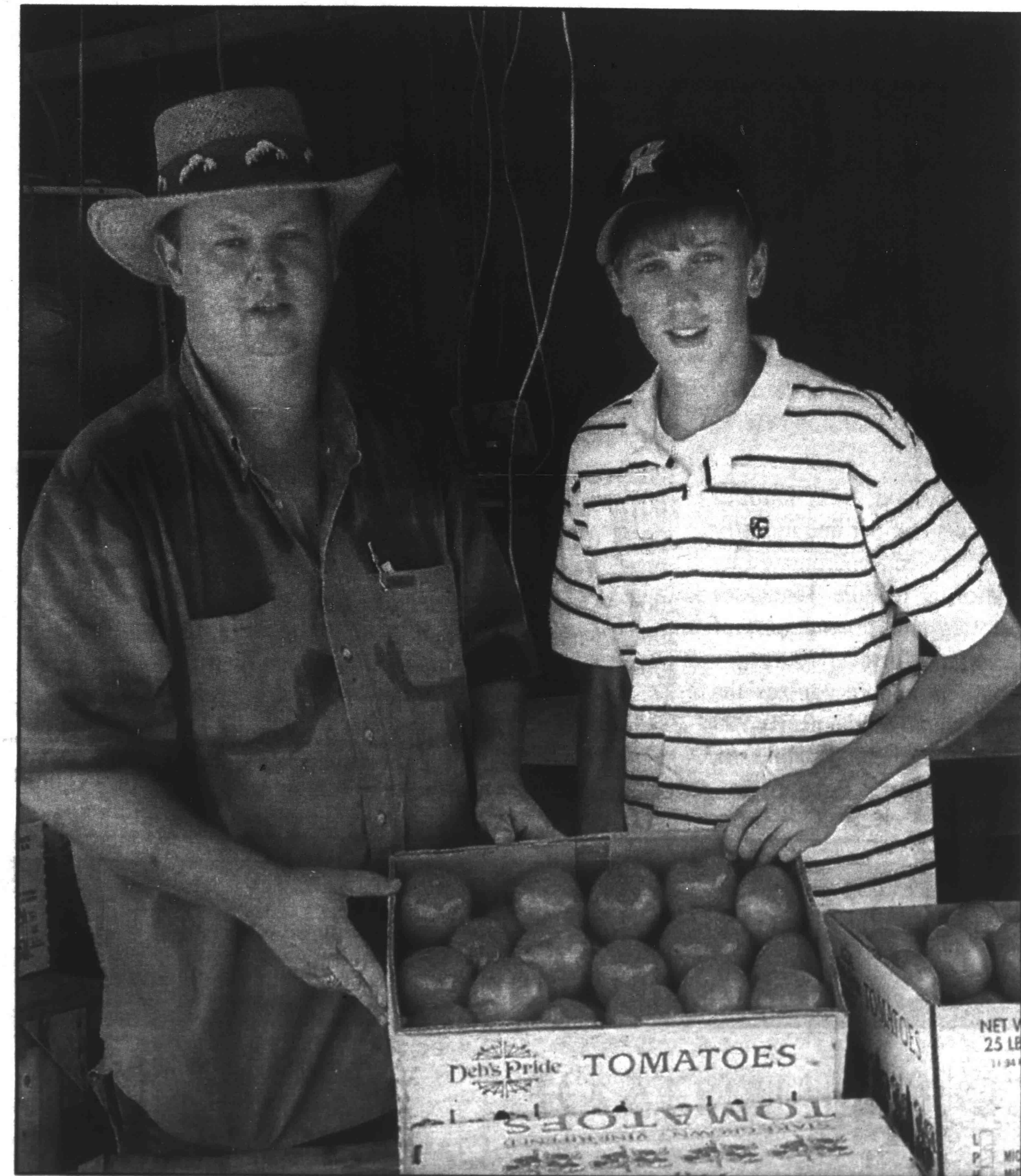


Suppressing hunger can be the first step to weight loss and a new supplement may help.

Hoodia gordonii succulent. Traditionally, on long trips, hunters would take along a small piece of the plant and eat it throughout their journey to quench their thirst and stave off hunger.

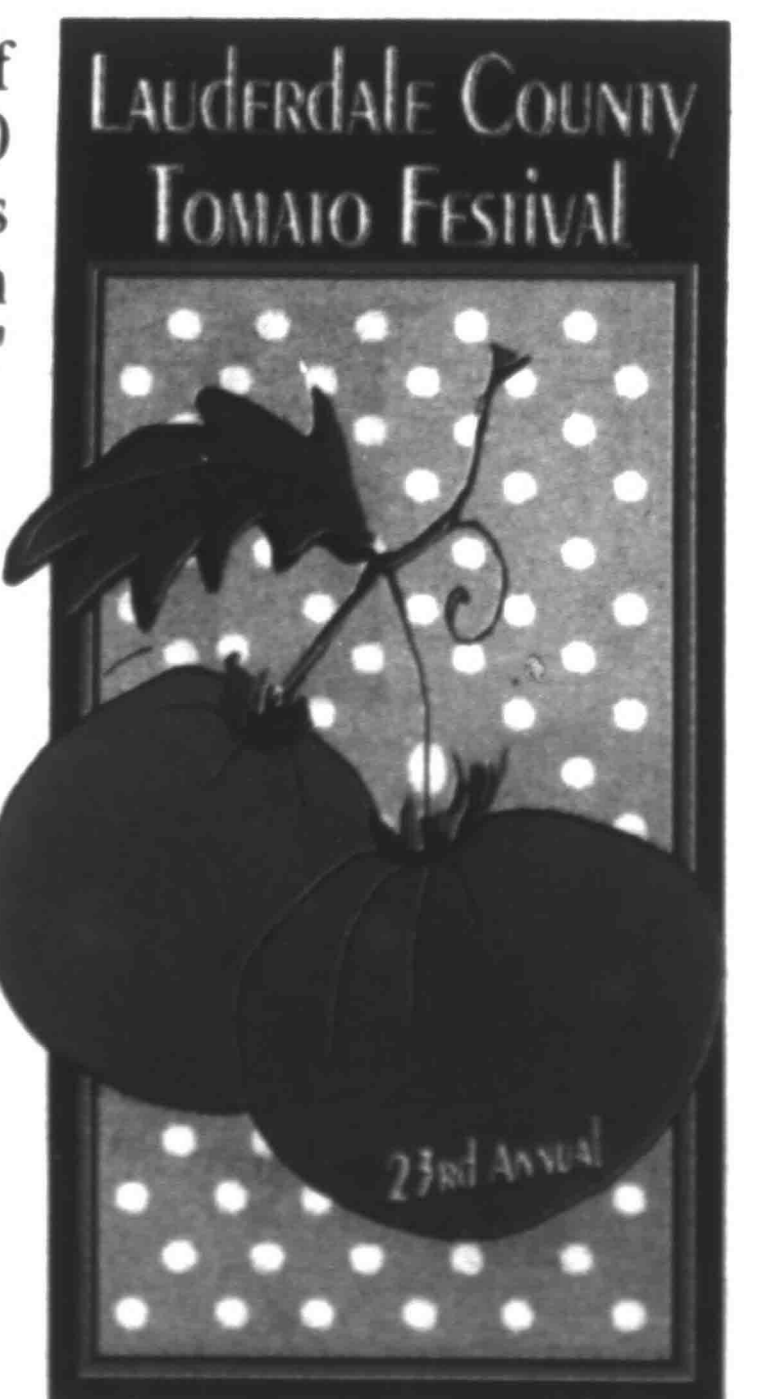
All-natural supplements made of 100 percent, independently lab-tested Hoodia gordonii enable people to harness the Bushmen's century-long secret. Natural supplements, such as Hoodia Products' POWERSLIM, contain the same amount of Hoodia that has been traditionally used for centuries. Eating less is a healthy and effective way to allow your body to naturally shed excess weight. For more information, please go to www.hoodiaproductions.com.

23rd Annual Lauderdale County Tomato Festival
Tomato Farmer of The Year



DON JOHNSON, left of Dr. Lewis Rd, Ripley, was named 2006 Tomato Farmer of the Year for the Annual Lauderdale County Tomato Festival. He farms approximately 20 acres of tomatoes and plans to plant an additional five acres in the next few weeks. He has farmed 'all his life,' first with his father and 'on his own' for the past nine years. Johnson raises Florida 47, Florida 1514, BHN 543, and Floralina, and delivers 'everywhere,' including Nashville, Kentucky, Texas, and Florida. He is pictured with his son, Nathan.

Supplement To
The Lauderdale County Enterprise
And
The Halls Graphic
July 6, 2006



Lauderdale County's Century Farms & History

July is Roots and Branches Month, discover your own family history. We have included, in this section, a family tree to help begin your research. The tree includes a separate tree for step-parents. So begin your own family's orchard.

The Lauderdale County Library has a genealogy room to assist with some of your research. Talk with family members and write the information down concerning dates, names, places, and any facts for a future generation.

In this issue, we will provide a brief history of the four 'Century Farms' in Lauderdale County. A history of the communities surrounding them is also included. Some of the historical information was published in *Visions of Lauderdale County Past and Present*, by Clarice Haynes Hellums and Kara Haynes McCauley, and *Lauderdale County From Earliest Times*, edited by Kate Johnston Peters.

"For more than 200 years of statehood, farm families have been the mainstay of Tennessee's number one industry - agriculture. The 'Century Farms' project, coordinated by the Center for Historic Preservation at Middle Tennessee State University, collects the stories and photographs of families who have owned the same farm for over 100 years. This ongoing program pays tribute to and recognizes the families, representing every county, who own the nearly 900 Century Farms of Tennessee," said Caneta S. Hankins, assistant director, of Tennessee Century Farms Program.

Tomato Farmers Of The Year

The following is a list of Tomato Farmers named as Tomato Farmer of the Year, since the beginning of the festival.

- 1984 - Unknown
- 1985 - Unknown
- 1986 - Bruce Little
- 1987 - H. M. Tims & Neal Crain
- 1988 - Don Holcomb
- 1989 - Johnnie Ford & Steve Watson
- 1990 - Bruce Little
- 1991 - Neal Crain
- 1992 - Barry Connell
- 1993 - Unknown
- 1994 - Unknown
- 1995 - Unknown
- 1996 - Herman and Neal Simpson
- 1997 - Mike Voss
- 1998 - Johnnie Ford
- 1999 - Steve Watson
- 2000 - Coy Summar
- 2001 - Jimmie "Hut" Summar
- 2002 - Chris and Billy Hall Lankford
- 2003 - Russell and Lynn Kiestler
- 2004 - David & Barbara Holcomb
- 2005 - Mrs. J. A. Tims
- 2006 - Don Johnson

If anyone knows the name of a tomato farmer not listed, for the unknown years, please call the Lauderdale County Chamber of Commerce, 635-9541.

Why do "Ripley" Tomatoes Taste So Good?

One reason "Ripley" Tomatoes taste so good is because of the soil. Lauderdale County soil is just more conducive to growing good tomatoes.

Of course, the variety has a lot to do with it to. Many producers grow "eaters," as well as those varieties that ship well.

Producers supplying local markets grow such varieties as Fantastic, Jet Star, Super-sonic, Better Boy and Big Steven. These tomatoes do not ship well, but they look and taste great.

Varieties grown for shipping include Mountain Spring, Florida 91, Sunbeam, Red Pack and Pic Red.

Lauderdale County has 20 plus local producers, who grow 200 to 250 acres of staked tomatoes, with 100 acres on plastic with trickle irrigation.

Ripley Tomatoes

No, there's nothing quite like a "Ripley" tomato!! How did the term, "Ripley" tomato, come about? What makes "Ripley" tomatoes taste so good?

Lauderdale County producers have long been recognized for their tomatoes. Our producers have raised their own plant seedling and selected varieties that would establish and keep a good market. Their tomatoes are hand staked and tied, and then hand picked and hand packed.

They deliver their fresh produce from Ann Arbor, Mich. to Dallas, Tex. and Clearwater, Fla. and all places in between.

Producers tell us that the term, "Ripley Tomatoes," came about since most of them had "Ripley" addresses, even though they lived in different parts of the county. So, "Ripley Tomatoes" just stuck in people's mind.

LAUDERDALE COUNTY

Lauderdale County was formed, between the Hatchie and Forked Deer Rivers, from parts of Tipton, Dyer and Haywood Counties on November 24, 1835 by the Tennessee Legislature. It was named in honor of Colonel James Lauderdale, who fell at the Battle of New Orleans on Dec. 23, 1814.

The county seat, Ripley, was named in honor of General Eleazor Ripley, of the War of 1812. Commissioners, Blackman Cole-man, David Hay, Nicholas T. Perkins, Samuel Owen, and Howell Taylor, all of Haywood County, were appointed to find a place in the center of the county sufficient for a public square and building of a jail. They purchased 62-1/2 acres from Thomas Brown for \$5 and a choice town lot. During the June 1836 session of the County Court, \$200 was appropriated from the treasury to build a temporary courthouse in the town of Ripley to be made of hewed logs, 22 feet by 36

feet and 17 feet high with two doors and two windows. (*Lauderdale County Minute Book, A, page. 18*). The total cost for construction was \$174.93. By 1844, another courthouse, a frame, one and half story building, had been built for a cost of \$4,000. It was destroyed by fire in 1869 because of a defective flue. Rebuilt the next year, in brick, the cost of \$20,000. The construction of the present two-story brick structure began May 26, 1936, after the other was torn down, costing \$120,000.

The communities began to form around the county seat. Several of the earlier communities no longer exist, such as Rutherford, whose post office was opened November 1847, but changed its name to Cottage Hill in 1850; Walnut Post, whose post office was opened in February 1848; Cane Bottom, whose post office was opened in 1851; and Leesville, whose post office opened in December 1852. Cane Bottom

Paradise Farm

The oldest Century Farm, the Paradise Farm was founded in 1825 by Edmond and Mary Walker Fitzpatrick, the farm is located two and a half miles east of Henning. Edmond moved from Virginia and acquired 2,000 acres of 'rich farm land'. The father of four children, he managed fields of cotton, corn and hay along with a herd of cattle.

In the midst of Reconstruction, in 1867, 455.5 acres of the plantation passed into the hands of Edmonia Fitzpatrick Jones and her husband, Daniel H. Jones. Cotton and corn were raised on the farm. The property remained in the hands of the second-generation owners until 1941 when Edmonia Jones Anthony, the granddaughter of the founders, obtained the entire 455.5 acres.

In 1952, Eugene Thomas Anthony owned the property and cultivated cotton, corn, and soybeans. Three years later, his son, Eugene Rice Anthony, acquired the farm. He was the owner when the application was submitted. At that time, he farmed over 1,000 acres, producing cotton, corn, soybeans, hay, and cattle. Several buildings, probably slave quarters, remained on the property and were used for storage.

was discontinued in September 1866.



Saluting the tomato farmers of Lauderdale County during the 23rd annual Tomato Festival!

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PLEASE ELECT

STEVE BUTLER

Chancellor

A Tradition of Excellence

August 3rd GENERAL ELECTION - 25TH JUDICIAL DISTRICT, PART 1

PAID FOR THE THE COMMITTEE TO ELECT STEVE BUTLER, CHANCELLOR - GERALD "CHIP" PANTALL, TREASURER

LAUDERDALE COUNTY TOMATO FESTIVAL

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Enjoy the Tomato Festival!

Keller's Century Farm



THE KELLER HOMEPLACE, as it stands today.



HIRAM WASHINGTON KELLER and his wife, Roberta Burks Keller.



HIRAM FRANKLIN KELLER and his bride-to-be, Nora Jernigan.

Founded in 1861, by Hiram Washington and Roberta Burks Keller, the farm is located one and a half miles southeast of Henning. They owned 118 acres, which they later expanded to over 400 acres of land. Cotton, corn, hay, cattle, swine, horses, and mules were raised. In the late 1870's, they built a new farmhouse, which remains, in 2006, the current residence. A Civil War Veteran, Hiram was a founder of the Bethlehem Methodist Church and the local Henning Academy in 1880.

Of the founders' seven children, Hiram Franklin Keller became the farm's owner in 1913. He and his wife, Nora Jernigan, had three children. They worked 210 acres, raising cotton, corn, hay, wheat, cattle, swine, and horses. Their son, Franklin W., became the third generation owner in 1964.

Franklin W. married Joan Lay and they had two sons, Hiram Franklin II and Richard W.

Franklin was involved in the Farm Bureau and Future Farmers of America for many years as well as a steward in the Henning Methodist Church. He continued to raise the same crops as his father and specialized in the breeding of the Tennessee Walking horses.

In 2005, the eldest son, Hiram Franklin II, known as Frank, and his wife, Pat, purchased the family farm. They continue the farm-



NORA KELLER



HIRAM F. 'COOPIE' KELLER



THE KELLER FARM, with hogs in the lot, April 20, 1939.

ing today by raising hay and commercial cattle on 188 acres of the 'Century Farm', making their total acreage, in 2006, 1,000 acres. Cotton, corn and beans, are still raised on part of the farm. Frank worked with his father in the breeding, training and showing of the Tennessee Walking horses.

Five generations of the Keller family have lived in the family home.

If you feel your farm qualifies as a "Century Farm" contact Caneta at 615-898-2947 for more information.

The farms' descriptions are from the book, *Tennessee Agriculture: A Century Farms Perspective*, by Carroll Van West.

VEGETABLE MEDLEY

- 1 1/2 cups sliced onions
- 2 cups 2-inch celery strips
- 1 1/2 cup carrot strips (large)
- 2 cups fresh or frozen green

- beans (1 pkg. frozen)
- 3/4 cup strips green pepper (canned)
- 2 cups tomatoes (canned)
- 4 Tbsp. butter
- 1/8 tsp. pepper
- 2 1/2 tsp. salt
- 1 Tbsp. sugar
- 3 Tbsp. tapioca

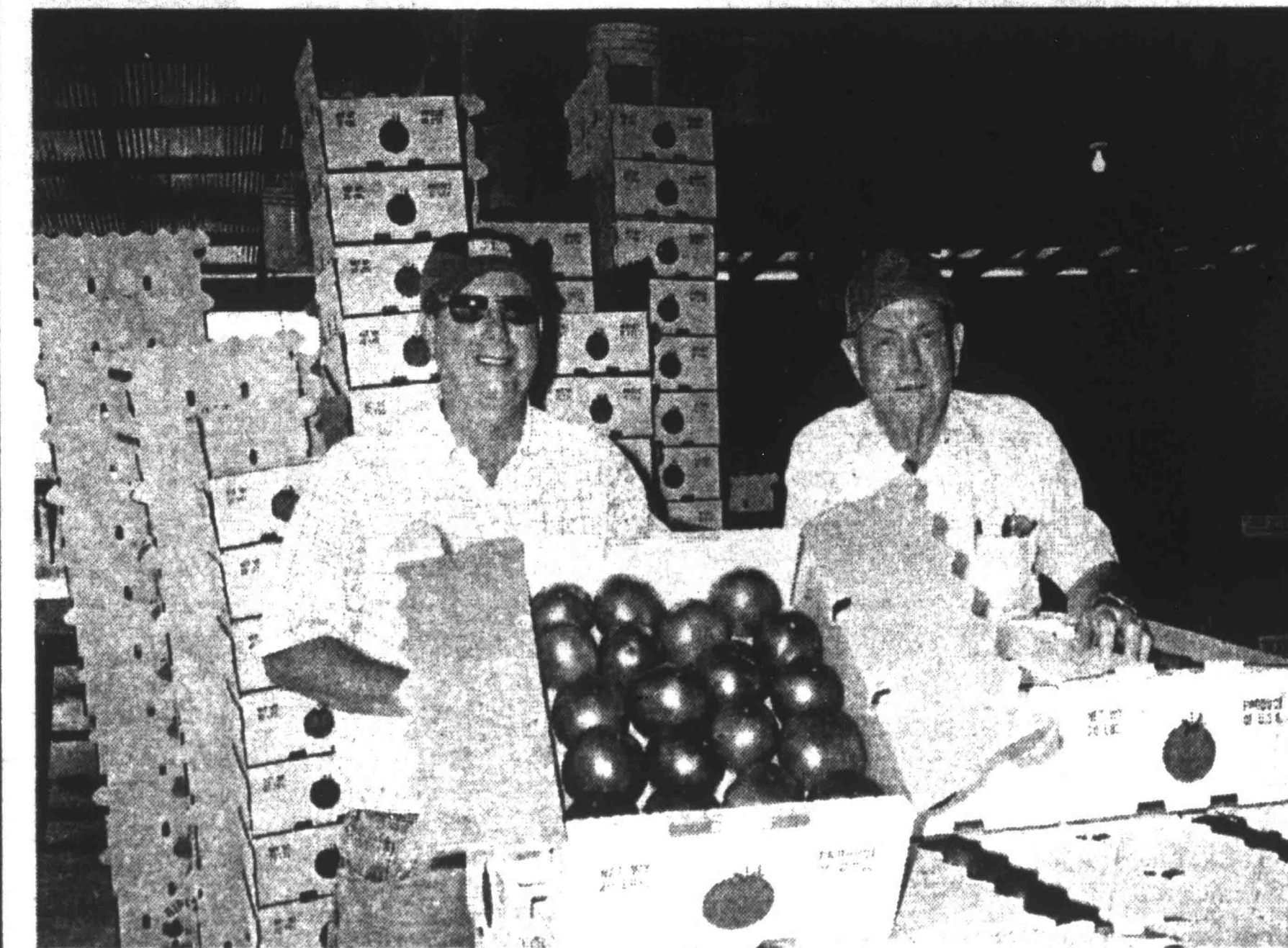
Mix together & place in tightly covered casserole dish. Bake 2 hours at 350 degrees.

OKRA GUMBO

- Tomatoes
- Okra
- Onion
- Butter

Chop tomatoes, okra, & onions in skillet. Add butter, salt, pepper, & sugar or sweetener. Sauté until tender.

Bank Tennessee Appreciates Our Lauderdale County Agriculture Operations!



CHRIS LANKFORD, left, and his father, Billy H. Lankford, right, both of the Woodville Community, have grown tomatoes for several years and were named Tomato Farmers of the Year in 2002.

Enjoy The
23rd Annual
Lauderdale County
Tomato Festival!



www.banktennessee.com
312 Cleveland St., Ripley
635-1234



ASHPORT

The Ashport community was first founded in 1836 by John W. Campbell, Joseph Jones, Gen. William Conner and Matthew Pickett. They owned jointly 5,000 acres of land, 200 of which was laid off into lots of which about 50 were sold in 1838. The first merchants were Campbell and Harrolson in 1938, then followed Patton and Taylor, a Jackson firm, and John Duncan, Capt. William Clinton Tichenor, Carl Volkmer, Mr. Dillihunty, Chess Morris, John Conner, Jr., E.C. Conner, Lewis Bond, Herman Wilson and Max Williams, together bought out E.C. Conner, Jim Fullen and Jap Henderson.

Its post office opened January 18, 1843 and was discontinued August 31, 1971, first postmaster, Erasmus S. Campbell. Some of the first settlers in the area were Robert C. Campbell, William Conner, John Duncan, and Benjamin Jordan. The approximate air distance

from the county seat is 14 miles west.

From 1839 to 1847, Ashport gradually washed into the Mississippi River, in the later years a sand bar appeared, which checked the caving. In 1850, it started to cave again and has continued off and on until the present time, practically all the original cleared land has washed or caved into the river.

TOMATO RELISH

In memory of Zelda Watts
Submitted by Jerre Stallings

- 1 lb. ripe tomatoes, peeled & chopped
- 1 cup green pepper, chopped
- 1 cup onion, chopped
- 1 cup celery, chopped
- 1 cup vinegar
- 1 cup sugar
- 1 1/2 Tbsp. salt
- 1 Tbsp. mustard seed

Mix this together and put in a large jar. It will keep for months. May be refrigerated.

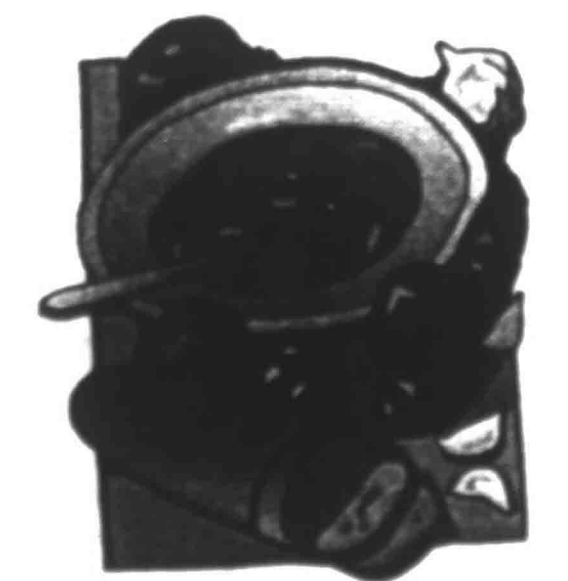
Carolyn McBroom

Lauderdale County Court Clerk
Lauderdale County Courthouse
Visit The Downtown Area
July 7th & 8th For the Annual
Lauderdale County Tomato Festival!
Enjoy The Music, Games, Food,
& Especially The Fun!
See You There!

Blue & White Café

1320 Highway 51 N.
635-1471

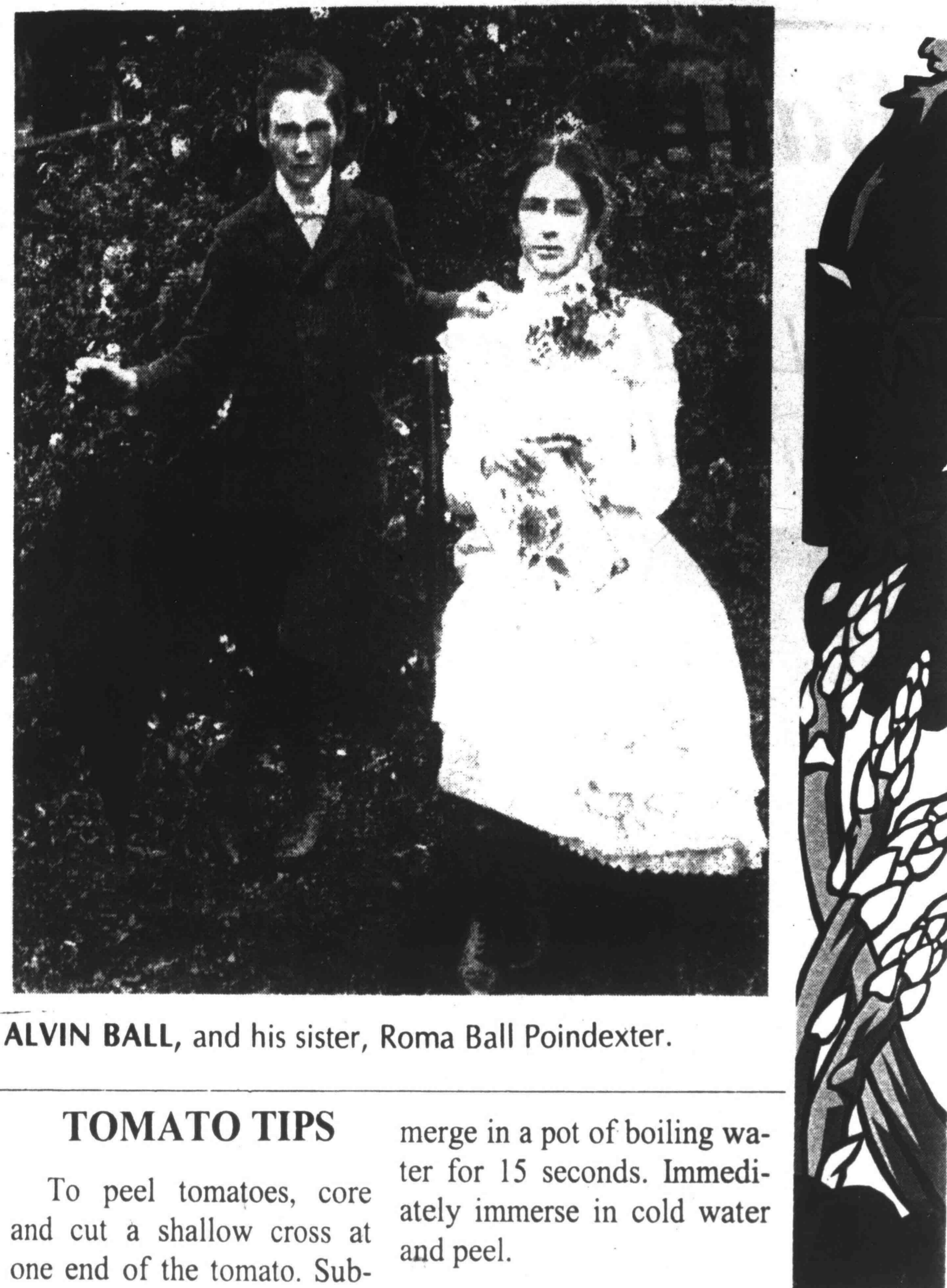
Enjoy The 23rd Annual Lauderdale
County Tomato Festival!
Stop By Here For Breakfast, Lunch,
Or Dinner Before Or After The
Festival.



Old Ball Place Farm

Founded in 1850, by William and Lucy Dunlap Ball, the farm is located two miles east of Gates. It began with 50 acres and was later expanded to 155 acres. They planted cotton and corn. In 1888, family land holdings totaled 254 acres and were passed to the founder's son, Columbus Singleton Ball. Columbus married Emmaline Anthony and they had eight children.

In 1918, Alvin and Myra Ball obtained title to the family land, with 10 acres located in Lauderdale County and 50 acres in Haywood County. Myra, widow of the founders' grandson, and Jean Ball Spence, the founders' great-granddaughter, owned the farm when the application was submitted. William G. Spence III worked the land raising livestock, corn and cotton.



ALVIN BALL, and his sister, Roma Ball Poindexter.



THE OLD BALL PLACE HOME, with Columbus Singleton Ball, his wife, and three of his children, in front of the simple frame structure. A portrait of an unidentified member of the family is between Mr. and Mrs. Ball.

TOMATO TIPS

To peel tomatoes, core and cut a shallow cross at one end of the tomato. Sub-

merge in a pot of boiling water for 15 seconds. Immediately immerse in cold water and peel.

Ward's Accounting Service, Inc.
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J. THOMAS CALDWELL, COUNTY ATTORNEY



Lauderdale County Government

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To The Citizenry of Lauderdale County

The Lauderdale County Commission and the Lauderdale County Executive are proud of the Lauderdale County Tomato Festival, and the publicity and positive image it brings to Lauderdale County.

Agriculture is our largest single industry and we want to give it every opportunity to display its' products with our support.

All of us, along with the rest of our surrounding area, realize there is no tomato taste like Lauderdale County tomatoes.

We want to thank the ones who help to put the festival together for their hard work and wish them continued success.

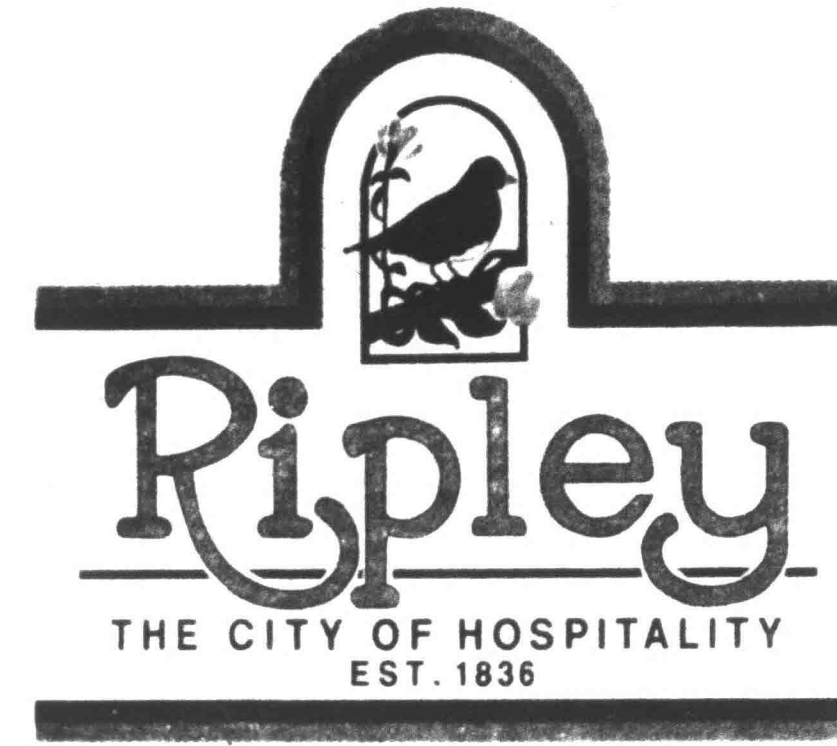
We ask you as citizens of Lauderdale County to support the Lauderdale County Tomato Festival with your promotion and participation in it.

We look forward to seeing you at the Lauderdale County Tomato Festival.

Sincerely,

Rozelle Criner
 County Mayor

Jon Pavletic
Mayor
Donna Buckner
Recorder
Steven B. Crain
Attorney



110 S. Washington Street
Ripley, TN 38063
Phone: (731) 635-4000
Fax: (731) 635-2692

June 23, 2006

Welcome Friends:

It is my pleasure to welcome visitors to the 23rd annual Lauderdale County Tomato Festival Friday, July 7th and Saturday, July 8th on the Ripley Square.

The City of Ripley is honored to be the Host City for this annual event. Our tomato growers are known throughout the United States as "Ripley is the Best". The City joins the Lauderdale County Chamber of Commerce in supporting agriculture in Lauderdale County. We are proud of our local tomato farmers.

The festival offers good food, fun and entertainment. Come celebrate in Ripley, Tennessee and enjoy the local hospitality and the small town atmosphere.

Sincerely,

Jon Pavletic

Jon Pavletic
Mayor

BOARD OF ALDERMAN

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Billy Chipman

John Gaines
Jimmy Harrison

Billie Anne Hendren
Terry Hightower

NANKIPOO

The Nankipoo community was first settled in 1833. Its post office opened May 28, 1886 and was discontinued September 9, 1903, first postmaster, Mollie L. Bomer. Some of the first settlers in the area were Charles Cates, Leonard Dunavant, Thomas Koonce, Gideon Olds, and John Rutherford. The approximate air distance from the county seat is 9.2 miles north.

Before a church was built at Nankipoo, the people worshiped under an arbor called Melville Academy. Melville Methodist Church was organized in 1872. Enon Church was organized in 1874. James D. Hubbard donated land for the first school. This was 1860 or 1865. It was known as the Hubbard School. The building was heated by an open fire place. The seats were homemade, hewn from logs. The water was brought by the boys from Hubbard Spring, which was about one half mile away. In 1937, the Nankipoo High

School was consolidated with Halls High.

FLIPPIN

The Flippin community was first settled in 1820. Its post office opened August 28, 2006 and was discontinued June 22, 1905, first postmaster, Benjamin Flippin. Some of the first settlers in the area were John Caldwell, Benjamin Flippin, and Mac Kendree Underwood. The approximate air distance from the county seat is 3.5 miles northeast.

Many years before Flippin was named for Benjamin Mack Flippin, there was a Cumberland Presbyterian Church and cemetery named Prospect. The first school was on Jake Lee's farm.

On June 8, 1872, Benjamin Mack Flippin deeded a right-of-way to the Paducah and Memphis Railroad Company. The south bound track was laid, a depot was built, and the station was named Flippin for the donor of the right-of-way. On May 4, 1882, Mr. Flippin sold

the right-of-way for the north bound track to the Illinois Central Railroad Company. There was a log school house built on the Flippin farm where he helped educate his grandchildren by teaching them their letters, numbers, and to milk before they started to school. In the summer of 1884, Reverend Albert Sidney Johnson and Reverend Bell Wagner held a revival meeting at Whitefield and organized a Cumberland Presbyterian Church. The old log church that was Prospect Cumberland Presbyterian Church, was built before 1855. While the history of Flippin revolves around the Cumberland Presbyterian Church, it seems that the young people of the "gay 90's" knew nothing but to go to school, to church, and to the field. They some unusual means of entertaining themselves that the younger generation of this day does not have. On sunny Sunday afternoons the boys would take their girlfriends driving to Eylau Farm (in buggies) and race around the

race track that was there at that time. They had their frightful experiences, too.

CURVE

The Curve community was first settled in 1845. Its post office opened February 5, 1883 and was discontinued November 30, 1944, first postmaster, Robert L. Irvin.

With Curve came the Illinois Central Railroad. The Illinois Central Railroad of 1882 had a single track. It ran through Ellis Gap which is at this time known as the Jeff Davis Highway. The extreme curve in the highway gives the town its name.

The second Curve came in 1900 when the Illinois Central Railroad decided to build a double track. So when the track was made into a double track it made a complete circle of the first village. The third Curve came with the construction of the Jeff Davis Highway.

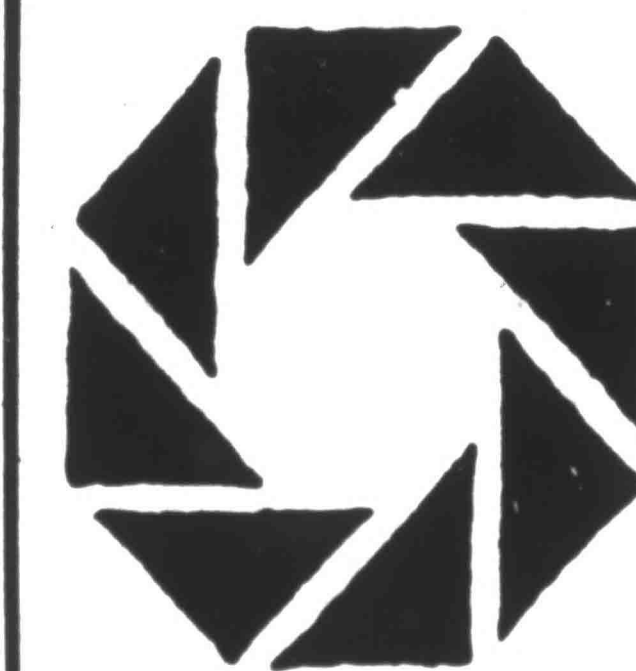
Going back to the first town of Curve, we find in 1882, Donnell Milling Company un-

der the management of Harry Donnell and Rowland Donnell. Their operations were not confined strictly to Curve but Curve was the center of their operations. The first post office was established in 1884. Sam Carmack was the first rural route carrier in the county out from the Curve post office.

The buildings were frame buildings, which were large, ranchy with false fronts resembling town buildings in the early west. Some old photographs still remain to bear out these facts.

Curve had its hardwood business, canning factory business and last but not least, the strawberry business. It is generally believed that the first strawberries in the entire south were set out in this particular locality. At one time, it was the largest strawberry producing area in the South.

The Christian Church was built in 1880 and the Methodist Church in 1888. The Baptist church was built in 1885 and the Holiness Church was established on June 2, 1915.



The Lauderdale County Bank

Saluting The 23rd Annual
Tomato Festival And
The Lauderdale County Farmers

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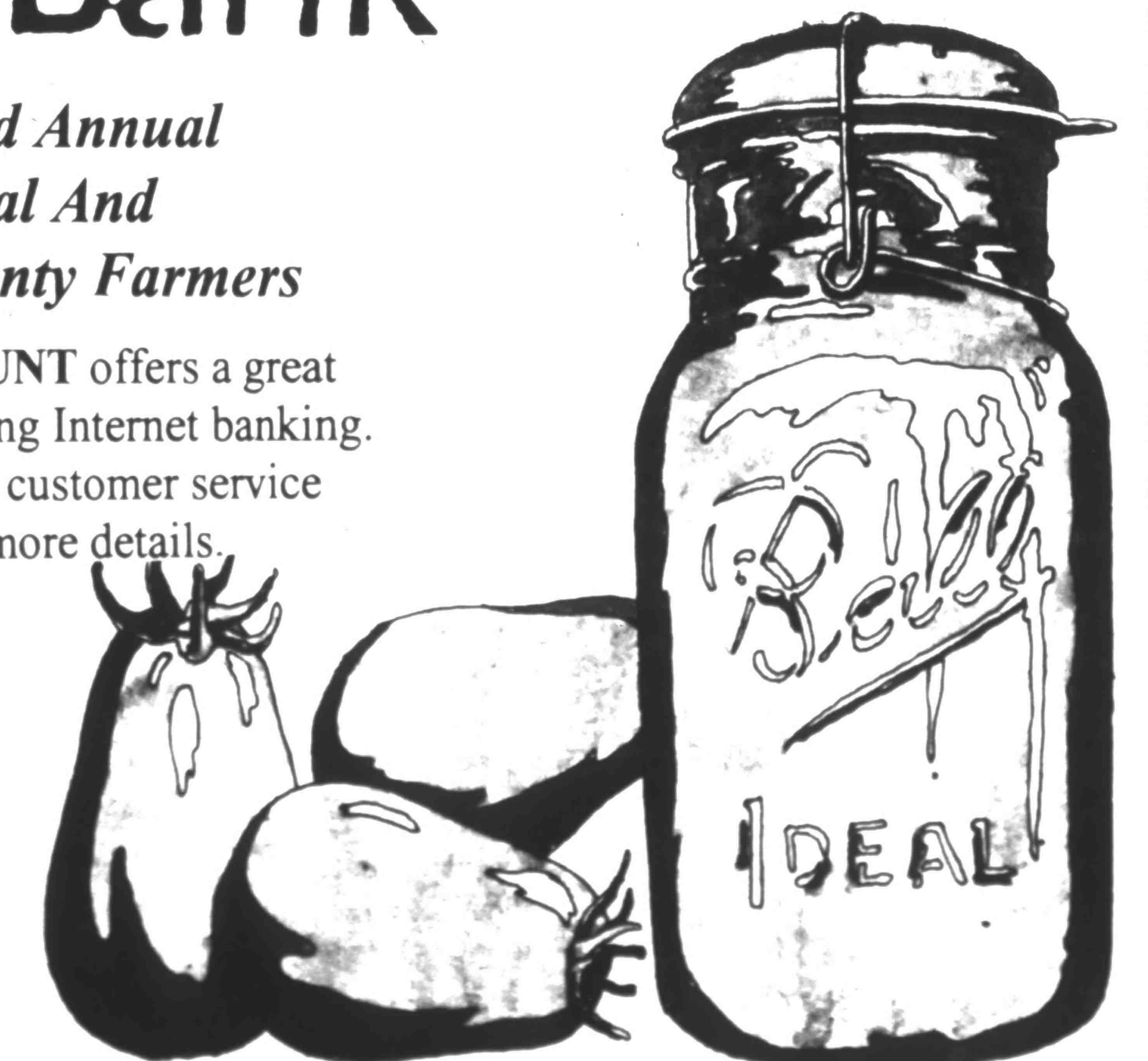
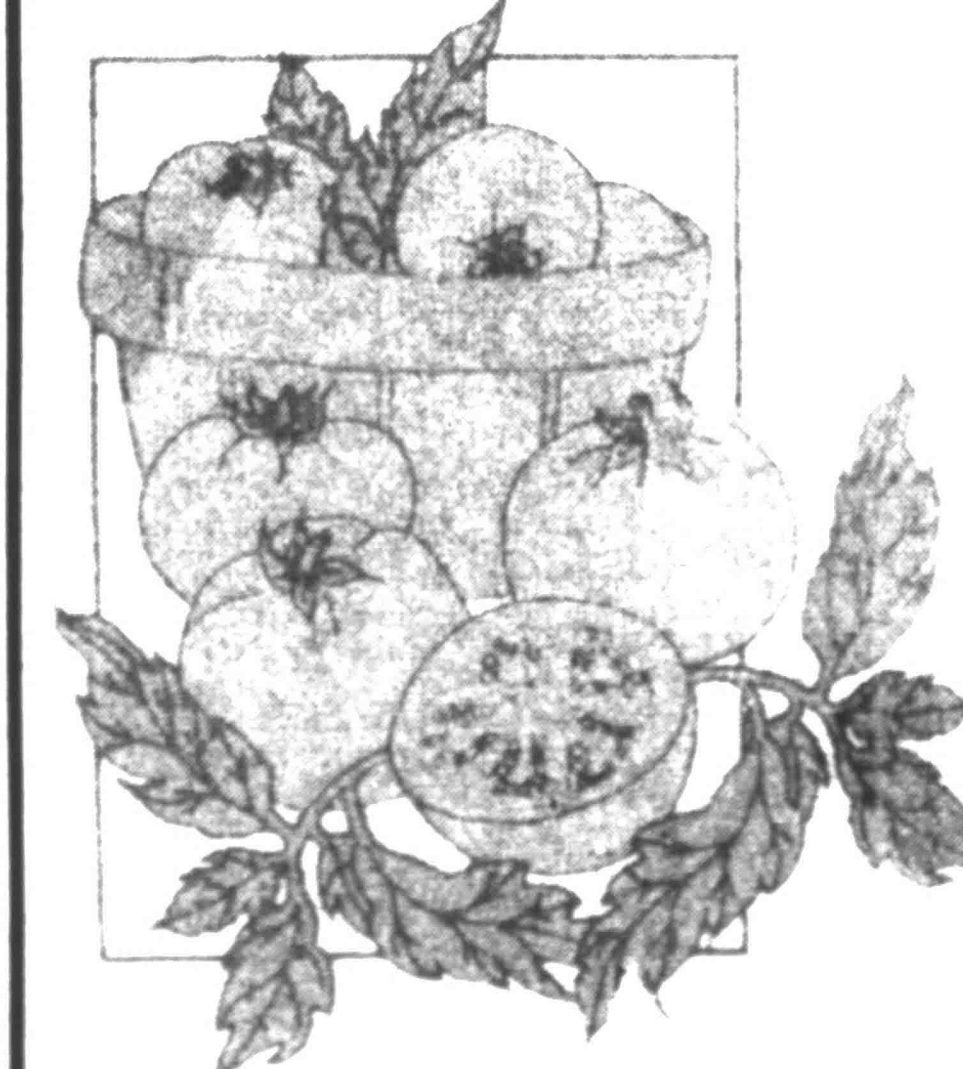
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July 7th & 8th

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ARP

The Arp community was first settled in 1830. Its Post Office opened September 8, 1899 and was discontinued June 7, 1907, first postmaster, James F. Morris. Some of the first settlers included William G. Hogsett, Samuel D. Jenkins, Wright Koonce, Paschal Maynard, Bob Meadows, and Joseph Wardlow. The approximate air distance from the county seat is 4.6 miles west.

The first Mt. Pleasant Methodist Church located on the present cemetery hill, was made of logs about 1885. It was used for church, school and meeting house of the community. The first Baptist church in the community was Walnut Grove Baptist Church. Later, Liberty Baptist Church was built, but is no longer in existence. The Maynard family started a family cemetery when the yellow fever hit the community, so many families for several miles around came there to bury their dead. This cemetery still exists.

About 1901, a one room school was built which was named "Grapevine School." As it outgrew the number of school children, another "Bibb Schoolhouse" was added. In 1911, a two story frame building was erected on the opposite side of the road. In 1948, a modern brick building was constructed, the Arp Consolidated Elementary School.

ASBURY

The Asbury community was originally known as "Golden Ridge" and was first settled in 1836. Some of the first settlers in the area were Hiram C. Keller, Ira Gaines, and Edwin Williams. The approximate air distance from the county seat is 2.3 miles southwest.

POPLAR GROVE

The Poplar Grove community was first settled in 1830. Some of the first settlers were Noah Bartlett Salisbury and El-

zie Hilliard. In 1859, Noah Bartlett Salisbury bought 111 acres of land from a land firm, Grant and Cherry. They had bought the land from Martin Armstrong, who had been granted 5,000 acres by the State of North Carolina when this territory was a part of that state. The approximate distance from the county seat is 13.25 miles northeast.

The first school was built in a grove of Poplar trees, so was called the Poplar Grove School. There is no school there now, as it has been consolidated with the Halls school.

In 1902, the Cumberland Presbyterian church was built. In 1945, the old church burned and, in 1946, a block church was built. In 1912, the Williams Chapel Baptist Church was organized.

HURRICANE HILL

The Hurricane Hill community was first settled in 1826. Some of the first settlers in the area were Stephen Blackwell, Edmund and Thomas Fitzpatrick, Larkin Gaines, David Gilliland, David C. Russell, and Thomas Thompson. The approximate air distance from the county seat is 3.5 miles southeast.

A severe storm once passed through the community leaving such waste and destruction that the site was given the name Hurricane Hill and later on, another such storm destroyed homes and killed an entire family.

The first house used for a church was the old weather-boarded school building. There was a spring under the hill nearby. Revivals were held in this school house.

PLEASANT HILL

The Pleasant Hill community, first called "Devil's Elbow", was settled in 1850. Some of the first settlers were Rufus Halliburton, John A. Jennings, and Walter Lloyd. The approximate air distance from the county seat is 10 miles southwest.

The Indians met and traded

their wares between the two big oak trees, which still stand on the farm of R. H. Chisholm, Grant and Cherry. They had white settlers in Pleasant Hill. This was an ideal place for them for the height of the hill gave them a view of enemies approaching and the natural springs in the adjoining cedar grove provided a watering place for their horses.

Rufus Halliburton owned one of the first stores and working with Dave White's father started the first church, still known as White's Chapel Baptist Church. The children from Cherry, who had no school, came to live with friends or relatives to attend the Pleasant Hill school of the 1890's.

MARY'S CHAPEL

The Mary's Chapel community was first settled in 1850. In 1901, Mary's Chapel acquired its name from Mrs. Alex Klutts (nee Maness). She gave a strip of land to be used for a church and school. Some of the first settlers in the area were Charles King Craig, Alex Klutts, and Henry Maness. The approximate air distance from the county seat is 3.5 miles southeast.

LIGHTFOOT/LUCKETT

The Lightfoot/Luckett communities were first settled in 1828. The Lightfoot post office opened June 10, 1884 and was discontinued June 7, 1907, first postmaster, Robert A. Williams.

The Luckett community, originally called "Flat Woods", post office opened May 8, 1899 and was discontinued June 7, 1907, first postmaster, Bedford F. Luckett. Some of the first settlers in the areas were William Claxton Lightfoot, Isham Roberson, and Ezekiel S. Wakefield. The approximate air distance from the county seat for Lightfoot is 7 miles west and Luckett is 8 miles southwest.

In 1899, a store building was erected in Luckett and became a general merchandise

business, in which the first post office was located.

One of the earliest churches here was "Old Bethelbury" Baptist Church. A church burying ground adjoined the church. The original structure was torn down and a new church building was erected down on the main Lightfoot to Luckett road. Upon relocating, the name was changed to Olive Branch Baptist Church.

Lightfoot was first known as Union. In the early 1920's, a brick church was built for the Methodist Church. Lightning destroyed this building and another church was built on the original plot, used by the present congregation.

GATES

The Gates community was first settled in 1850 when a small group of people making their way from Franklin, Tn., to a new land across the Mississippi River were forced to stop because of illness. Finding themselves in a paradise of rich timber, they set up camp, staked out land and began to farm. Some of the first settlers in the area were Joseph Crockett, Jr., John Johnson, and Frank Robison. Its post office opened August 7, 1882, first postmaster, Charles E. Evans. The approximate air distance from the county seat is 9.2 miles northeast.

The first railroad was built through Gates in 1884 and years later a double track was added.

In 1885, Gates was given its name in honor of General Gates, a southern general. The town was incorporated in 1886.

The first hotel was built in 1886 and a big bell hanging in the back yard was rung when the meals were ready to be served or in case of fire.

In 1906, Gates received its first mail route from Halls with J.B. Lucas as carrier.

Children were schooled in private homes until a one room school was built. In 1922, the county built two high schools, one for Halls and the other for Ripley. At this time, the Gates

School became a four teacher school with classes through the eighth grade.

FULTON

The Fulton community first settled in 1820. Its post office opened September 11, 1839 and was discontinued December 30, 1965, first postmaster, William W. Lea. Some of the first settlers were Samuel A. Given, James Gillespie, William Wilson Lea, and James H. Vincent. The approximate air distance from the county seat is 22 miles southeast.

Lauderdale County was created by the Legislature on November 24, 1835, from parts of Tipton, Dyer, and Haywood Counties. A tract of land was obtained from the Chickasaw Indians and settled in 1818.

Fulton was a receiving and forwarding point to keep the settlers supplied with household goods. There were banks, stores of various kinds, and many homes. The steamboat was the principal mode of travel. Since there were no railroads in West Tennessee until the 1850's, cotton and other freight moved in and out of the river port at Fulton, going and coming from West Tennessee midland counties as far away as Jackson.

While the Presbyterian Church was under construction, a bell was molded at the foundry by special order for the house of worship. Silver dollars were molded into it.

TOMATO TIPS

When preparing green tomatoes for frying, slice them early, sprinkle with salt and let stand awhile. The salt will pull a lot of the juice from the tomato, providing you with a crisper fried green tomato.

To seed tomatoes, cut tomato crosswise in half. Holding one tomato half at a time, squeeze gently. Use a finger to twist and loosen the seeds from pulp.

TOMATO GRAVY

Mrs. Roy (Margaret) Harkness
1 small chopped onion
1/4 cup cooking oil
6-7 Tbsp. flour (More or less as needed to thicken)
2 cups water (More or less as needed)
2 tomatoes chopped (Can use fresh or canned)
Salt & pepper to taste

Sauté onions in oil. Stir in flour. Add water and tomatoes. Salt and pepper. Simmer. Serve over hot homemade biscuits or white rice.

TENNESSEE PEA-PICKIN' TOMATO SALSA

2 cans black-eyed peas (drained)
1 8-oz. bottle Italian dressing
1 medium red onion (diced)
1 16-oz. jar salsa or
2 cups chopped tomatoes

For Salsa: Mix all ingredients and chill overnight.
For Appetizer: Mash some of

the peas with potato masher. Add remaining ingredients, mix thoroughly. Serve with corn or tortilla chips.

TOMATO PIE

1 9-inch deep dish pie shell
4 large tomatoes, sliced
1 large sweet onion, sliced very thin
1/2 pound hot Italian sausage, crumbled, fried, and drained
1 cup shredded Cheddar cheese
1 cup shredded Swiss cheese
1/4 cup Parmesan cheese
1/4 cup mayonnaise
1/4 cup finely slivered fresh basil

Preheat oven to 375° F degrees. Slice the tomatoes and pat both sides with paper towel to remove some of the juice. In alternating layers, fill the pie shell with tomatoes, onion, sausage, and

basil, reserving some basil for garnish. In a small bowl, mix the cheese with mayonnaise and spread over pie. Cover loosely with aluminum foil and bake for 30 minutes. Remove foil and bake for 30 minutes more. Garnish with fresh basil slivers. May be served hot or cold. Serves 6-8.

TOMATO VINAGARETTE

4 large tomatoes
1 medium/large onion
1 cup red wine vinegar
1/2 cup vegetable oil
sweet and low or sugar to taste.

Core and quarter tomatoes. Quarter and slice onion. Toss in a salad bowl. Mix remaining ingredients, pour over tomatoes. Chill at least 1 hour before serving.

TOMATO ASPIC

Jodie Robbins
1 small pkg. lemon Jell-O
2 cups V-8 juice, heated

1 envelope plain gelatin
1/4 cup cold V-8 juice
2 Tbsp. horseradish
1 small jar sliced green olives
*Chopped celery & bell pepper can also be added.

Dissolve lemon Jell-O in heated V-8 juice. Add plain gelatin which has been softened in 1/4-cup cold V-8 juice. Mix until dissolved and add remaining ingredients. Chill until firm. Cut into squares and serve with a dollop of mayonnaise and a sprinkle of dillweed. Serves 6.

CHICKEN SALAD

Bobbie White
6 cups chopped chicken
2 cups chopped celery
2 cups chopped nuts (fine)
2 cups chopped eggs (8-9)
2 cups red grapes
1 qt. mayonnaise
Mix all ingredients & refrigerate.

GREEK STYLE PASTA SALAD

George & Judy Tyree
1 8-oz. package of angel hair pasta, cooked in unsalted water & drained.
1/2 cup olive oil
3 Tbsp. lemon juice
2 Tbsp. (rounded) Greek Seasoning
1 (5 3/4-oz.) can of sliced ripe olives, drained
1 4-oz. jar of diced pimentos, undrained
4-5 chopped green onions
3 Tbsp. salad dressing
Options to add shrimp, crab, any chopped meats, or artichoke hearts (not marinated). Mix all ingredients and refrigerate. Makes 6-8 servings.



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TOMATO REFRESHER

2 1/2 cup tomato juice
3 tablespoon lemon juice
1 teaspoon sugar
1/4 teaspoon celery salt
1 teaspoon worcestershire sauce

Combine all ingredients, stir, and chill.

Makes 5-4 ounce servings.

STUFFED BAKED TOMATOES

5 large tomatoes
5 slices bread, cut 1/2 inch, diced and toasted
1/4 pound sharp cheese, grated
salt to taste
dash of pepper
1/4 cup butter, melted

Cut stems from tomatoes and scoop out center with spoon, leaving thick walls. Chop scooped centers and combine with other ingredients, tossing lightly to mix well. Stuff tomatoes with mixture, heaping generously. Place in buttered shallow baking dish. Bake at 325° F. for 20 minutes.

RIPE TOMATO RELISH

1 gallon cut up ripe tomatoes
1 quart chopped onions
1 pod red pepper
5 cups sugar
1 quart vinegar
1 1/2 teaspoon salt
1/2 teaspoon ginger
2 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
1/2 teaspoon nutmeg

Mix and cook over medium heat for 2 hours or more until thick; put into jars and seal.

TENNESSEE CORN-BREAD SALAD

1 pkg. white cornbread mix (prepared according to pkg.)
1/2 cups chopped sweet pickle (preserve juice)
12 strips bacon, cooked & crumbled
3 cups chopped tomatoes
1 cup mayonnaise
1 cup chopped green pepper

1/4 cup pickle juice
1 cup chopped onion

Crumble half the cornbread into bottom of large serving bowl. In another bowl, combine tomatoes, green peppers, onions, pickle, and bacon. Spoon half of mixture on cornbread. Stir together mayonnaise and pickle juice. Spread half over vegetables. Repeat layers. Garnish as desired. Cover lightly and chill 2 to 3 hours before serving.

FRIED TOMATO FRITTERS

10 to 12 small tomatoes, green or ripe, cubed or chunked into bite size pieces.
1/2 tsp. sugar
1 tsp. salt
1 tsp. cider vinegar
1/4 tsp. black pepper
1/8 tsp. garlic powder or onion flakes, optional
1/4 cup flour
1/4 cup crushed cornflakes
1 Tbsp. crumbled crisp bacon

1/3 cup butter or corn oil

Mix well your cut tomatoes, flour, cornflakes, salt, pepper, sugar, vinegar, onion, garlic, crumbled bacon, and butter or corn oil. Take heaped tablespoons full of mixture. Place into palm of hand to shape into rounds about 1/2 inch thick. Place into medium preheated non-stick-coated skillet. Cook until desired golden brown. Turn only once. Serve hot as a side dish or with honey or molasses. Serves 4.

TOMATO STACKS

3-4 large ripe tomatoes
salt
5 oz. shredded Swiss cheese
1/4 cup chopped onion
1 10-oz. pkg. frozen chopped broccoli, cooked & strained
Cut tomatoes into slices 3/4" thick. Sprinkle each slice lightly with salt. Set aside 3-4 tablespoons cheese. Combine remaining cheese, broccoli, and onion. Place tomato

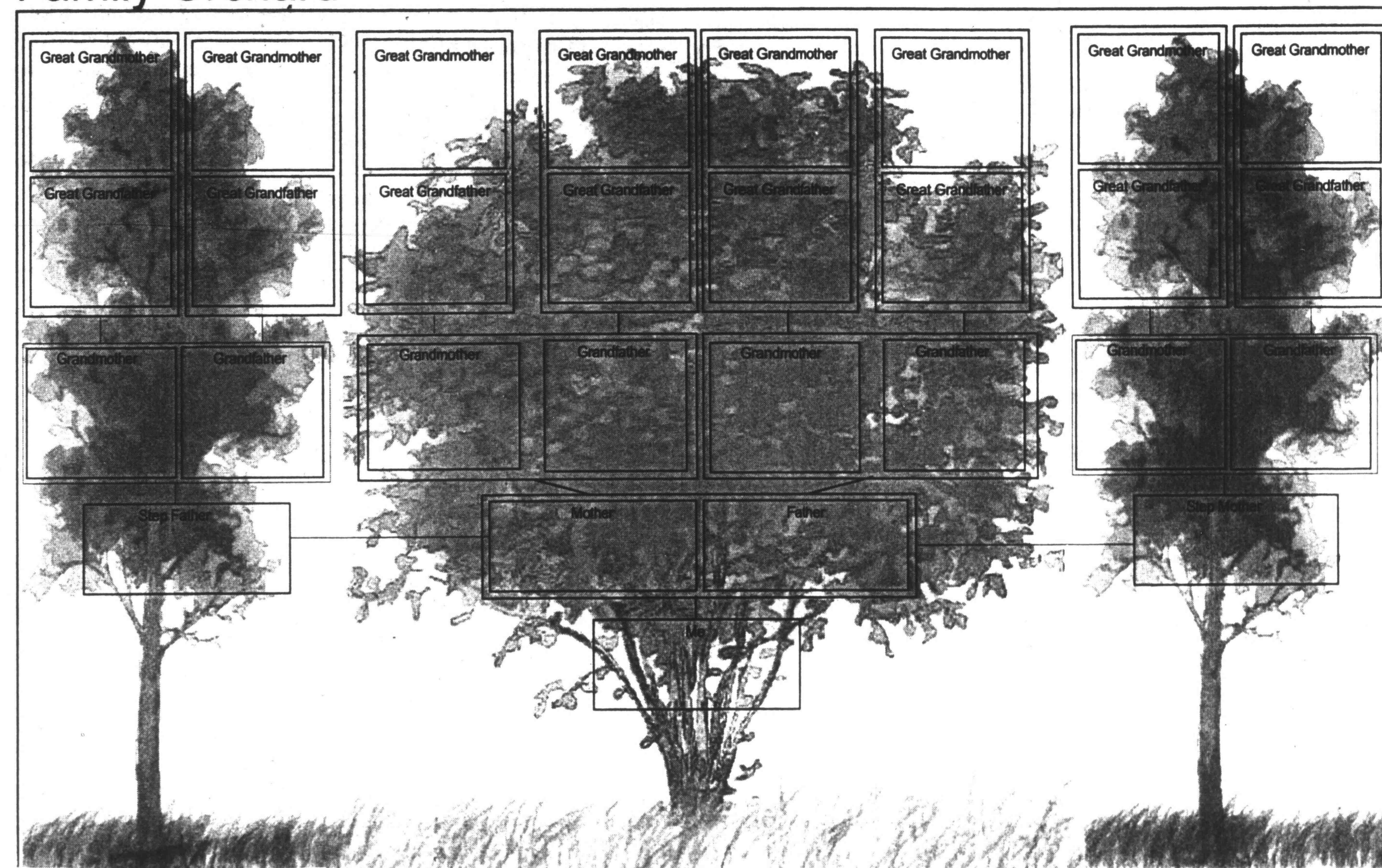
slices on baking sheet. Spoon broccoli mixture onto tomatoes, completely covering them. Sprinkle with the remaining cheese. Broil 8" from heat for 10-12 minutes or until cheese bubbles and tomatoes are hot.

MARINATED ASPARAGUS & TOMATO

Carol L. Walker

4-6 large tomatoes, seeded & cut in 8 wedges
2 cans asparagus
1 green pepper chopped
1 sm. bunch green onions, chopped
1 stalk celery, chopped
1/2 cup wine vinegar
1/2 cup sugar
3/4 cup vegetable oil
1/2 clove garlic
1/4 tsp. paprika
Drain asparagus. Place in Pyrex bowl, cover with tomatoes. Combine remaining ingredients and pour over asparagus & tomatoes. Marinate over night.

Family Orchard



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HALLS

The Halls community, first known as Hansford, was settled in 1836. Its post office opened July 10, 1882, first postmaster, Mary F. English. The name was changed to Hall's Station in 1893 and to Halls in 1894. Some of the first settlers in the area were T. F. Conly, William L. Doerr, Hansford Hall, Stephen A. Jordan, George W. Hurt, and Zachariah Mitchell. The approximate air distance from the county seat is 11.5 miles northeast.

In 1884, the town was incorporated and in 1901 it was re-chartered, at which time the first mayor, George Whitefield Hurt, was elected. The town grew slowly until the railroad was built in the early 1880's. It was first called the Newport News and Mississippi Valley. Until it became a part of the Illinois Central System, the Forked Deer River was the chief artery of transportation.

In 1893, the *Halls Graphic* was begun. It was a typical small town paper containing mostly personals, local news,

some national news but little of interest to anyone except a resident. The principal crops of Halls are cotton, corn, beans, vegetables, and strawberries. In 1900 a telephone exchange was installed. For several years only business houses, hotels, etc., had telephones. In 1940, the old system was replaced by the dial system.

Early in 1942 it was learned that the Dyersburg Air Base would be located here adjacent to the north city limits. Soon farmers were dispossessed of some 2,600 acres of land and a construction crew was on the ground.

By 1910, the population of Halls had grown to about 500. In 1930, it was 1,511; in 1940, 1,588; in 1950, 1,805. During the war while the Air Base was in operation the population soared but most of the increase was connected with the base or were visitors. In 1956, there were only about 100 more than in 1950.

During the 1890-1894 period, a lot on College St. was donated for school purposes

and a two room frame building was erected. The subjects taught were reading, writing, and arithmetic in the lower grades. The upper grades were taught Latin, Algebra, and the classics. By 1928, the schools had attained a sufficient enrollment, equipment, and qualified faculty, so that it was rated one of the very few grade A schools in the state. Distributive Education was added in 1950, financed by Federal, State, and local funds.

The First Baptist Church of Halls, first known as the Berea Church, was organized in 1883. The first meeting was held in Young's school building a short distance north of Halls. The First Christian Church of Halls was organized in 1878. They first met in a frame building in an area known as Beech Bluff. In 1895, the church was moved to Halls. The Halls Methodist Church was organized in 1888. The first church, a small frame structure, was built in 1888. In 1925 an annex was added on.

On October 1, 1899, when Halls was only a small village,

the Bank of Halls was organized with a paid-in capital stock of ten thousand dollars.

WHITEFIELD

The Whitefield community was first settled in 1826. Some of the first settlers in the area were Jacob Byler, Rezin L. Bym, Champ and William Conner, and John and Isaac Maxwell. The approximate air distance from the county seat is 2.5 miles east.

Broom-sage grew in abundance in the meadows and pasture land. In the early fall this broom-sage would take a color almost white. This was such a common scene that someone gave it the name of White Field, which later became Whitefield. The first five families in Whitefield were the Gudgers, Chipmans, Fergusons, Crockers, and the Kirk Ellis family.

About 1886, the first church services were held in an old log school house. In the summer, revivals were held in the woods under a brush arbor. The school house burned and the children

went to old Zion school until a new building could be erected. Ministers of different denominations came and preached in Whitefield. About 1889 some citizens got together and organized a Sunday School. In 1910 the new church was finished. Visitors from other churches came for the afternoon services. The one room school house was used until 1913. When the Methodist Church membership dwindled to a few, the Assembly of God denomination moved in to organize a church.

TOMATO TIPS

Tomatoes are always more favorable when served at room temperature.

Refrigeration can kill tomato flavor and prevent ripening. However, when we get so many tomatoes ripe at the one time, we almost have to refrigerate them to slow the spoilage. But for better taste, avoid long-term refrigeration.

FAMOUS SONS & DAUGHTERS

Lauderdale County has produced many famous sons and daughters in its history and sent many off to defend our nation. The county has in its history five nationally known authors, Robert Drake, Clark Howard, Roark Bradford, Alex Haley, Dr. Bell Irvin Wiley; a millionaire inventor, Erle Palmer Halliburton; a Mississippi town mayor, Joseph A. Cates; two congressmen, Presley T. Glass and John Tanner; two major league baseball players, Jim Hickman and Raymond King; a professional golf champion, Cary Middlecoff; an actor, Miles 'Tarzan' O'Keefe; two nationally-known artists, Jamie Lee McMahan, Jr. and Dolph Smith; an opera diva, Mary Anita Fernstrom; an influential bank officer, Deborah Lazure Talbot; singer, actress, and dancer, Tina Turner; and the first female to be admitted to the Medical College in her time, Sara Conyers York Murray; just to name a few.

New Farm

Founded Sept. 21, 1869, by W. D. New, a Confederate Veteran, of Saulsberry, N.C., he bought the land after the war. The farm is located 3 miles east of Ripley, in the Mary's Chapel Community. Wheat, cotton, corn, and cattle were raised on approximately 98 acres. W.D. was married twice, to Hannah Wilson and Nan Wheatley. He had thirteen children, David, Lucinda, Etta, Minnie, Henry, William, Kate, Effie, Bertha, Maude, Susan, Rosa, Louise, and Ada, who died as an infant. (Information obtained from Fay Craig Porter, from 1860 & 1870 Census, as was published in *Visions of Lauderdale County Past and Present*, by Clarice Haynes Hellums and Kara Haynes McCauley.)

Three tracts of the land were given to Mary's Chapel Cemetery. The land was divided into three owners at the time of the application for a Century Farms designation. New's daughter, Kate married Robert Criner, who passed the land to T.A. Smith, her son-in-law. The land then was passed to R. T. Smith and W. T. Smith, her grandsons, then to R. T. "Rufus" Smith, grandson through Maude New. Rufus and his wife passed their portion of the farm to their great-grandson, Winston Beesinger in 2005.

Etta New Williams passed her portion to Helen Williams Summar, her daughter. Etta lived in the old home place during her lifetime after it was moved from the back of a field to the road. After her death, the structure was torn down. Rumor has it that, when it rained, a bloody handprint would appear on a wall in the attic. The handprint supposedly belonged to a Confederate soldier who hid in the attic and died there during the war.

Effie Mae New Stone, passed her portion to Mildred Stone Stanley and Mildred Stone Davis, granddaughters, then to Billy Wayne Davis, great-grandson.



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HENNING

The Henning community was first settled in 1826. Its post office opened May 17, 1875, first postmaster, Joshus D. Givens. Some of the first settlers in the area were Stephen Childress, Peter Fitzpatrick, David M. Henning, Hiram D. Keller, William A. Moorer and David P. Posey. The approximate air distance from the county seat is 6 miles southwest.

Almost fifty years before the bounding of the town of Henning, pioneers from North and South Carolina, Virginia, Alabama, Georgia, Mississippi, and Pennsylvania, traveling by horseback, wagon and carriage came to this general area to make their homes. They settled near the main roads which were Durhamville to Fulton, Bryant Ferry Road, Orysa Road and the Morris Ferry Road. Among those early settlers in this community in the 1830's, 1840's and 1850's, are found the family names of Fitzpatrick, Currie, Bryant, Gilliland, Clark, Thum, Nixon, Barfield, Cole, Lankford, Posey, Keller, Lake, Adams, Alston, Blackwell, Watson, Brown, Flowers, and Burks, many of whom have living descendants.

The first church in this community, Bethlehem Methodist Church, was organized in 1830, one mile east of the town of Henning, on the Durhamville Road, known as Stonewall. A few years later this building was used as a school and a larger frame building was erected for a church. After the Battle of Fort Pillow, its doors were opened to the wounded and suffering.

In the 1850's, the Salem Missionary Baptist Church was organized on the Fulton Road, two miles west of Henning. In 1938, the church was rebuilt, and in 1949, Sunday School rooms were added.

In 1870, the Antioch Methodist Episcopal Church South was organized on the Fulton Road about a mile west of Henning. The church was sold and proceeds from this sale,

contributed to building of the annex to the Henning Methodist Church. The Cumberland Presbyterian Church was organized about 1870 on what is now the site of Poplar Grove Cemetery.

The first school was Stonewall Academy, which was formerly the log Bethlehem Church, and was attended by the children of the community. As early as 1867, another school was established and in the 1870's, two new schools appeared.

In 1837, Dr. D. M. Henning, practiced his profession for two years in Haywood County, moved to Durhamville, where he continued in practice until the Civil War. Through his practice, but mostly through buying and selling lands, he became the owner of extensive holdings. From 1868 to 1873, he was a director and for two years of that time vice-president of the Mississippi Valley Railroad, afterward called the Paducah and Memphis Railroad, then the Chesapeake and Ohio and Southwestern, and finally the Illinois Central. Henning was determined to extend the railroad through the county, and to that purpose devoted his energy and great influence. Upon his retirement from the railroad in 1873, Dr. Henning founded the town, which the railroad, in his honor, later named Henning.

In 1879, the Bethlehem Methodist Church was moved to Henning. It was taken down in sections and carried by log wagon drawn by oxen, owned by T. F. Scott. The Church of Christ was organized on August 3, 1880. In 1882, Henning Baptist Church was organized. The first services were held in the old railroad depot.

The first school in the new town of Henning was organized in 1874. The first free school was built in 1884 in "Happy Hollow" near the Church of Christ in the northern part of town. This school lasted until 1910, when a three story brick building was built to accommodate grammar and high

school grades. Between 1918 and 1921, the high school was discontinued but the grammar grades remained. In 1923, this school came under the supervision of the County Board of Education, which, in 1934 in keeping with the state plan of consolidating schools, voted to bring all children from Pleasant Hill, Crutcher, Durhamville, Orysa, Graves Chapel, and the 6th, 7th, 8th, grades from Fulton, Price, Glimp and Cherry into Henning.

In 1837, T. F. Scott started the first business in town, when he built a steam saw and grist mill and a cotton gin. C. L. Strickland, the next year, became the first merchant. The business section of town was totally destroyed by fire, May 7, 1886, but was rebuilt with some new stores added. This section suffered severely from fires in 1910, 1913, 1914, and 1931, but rapidly recovered, brick structures replacing the wooden buildings. The first hotel was

started by Mrs. Susanna Woods.

Between 1903 and 1904, grade crossings through town were eliminated by elevating the railroad road bed by a giant fill called the "Dump." In 1910, the Henning Light and Ice Co. was formed by local business men offering electric power for house and street lighting. By 1923, full 24 hour service became available. Within the next ten years the streets were gravelled in town and the main road from Covington to Ripley was hard surfaced. The first automobiles in this vicinity, those of Louis Graves and Dr. Carey Sanford, were soon followed by many others, notably Fords. Nat Alston opened the first service station in 1922.

In 1928, the West Tennessee Power & Light Co. took over the electric portion of the local Light & Ice Co. That same year the first newspaper, *The Henning Progress*, appeared. The Henning Lumber Co., a branch of the Mays-

Howard Lumber Co. of Covington, was organized in 1945.

CHERRY

The Cherry community was first settled in 1825. Its post office opened April 29, 1903 and was discontinued October 21, 1934, first postmaster, Francis M. Wilkinson. Some of the first settlers in the area were William Love Byler, Norman T. Cherry, James L. Green, and Frank S. Sinclair. The approximate air distance from the county seat is 11.5 miles southwest.

GOLD DUST

The Gold Dust community was first settled in 1880. Its post office opened May 31, 1882 and was discontinued October 18, 1954, first postmaster, Wyatt D. Henley. Some of the first settlers in the area were John Duncan and W. E. Lambeth. The approximate air distance from the county seat is 17.5 miles west.

VARIETIES OF TOMATO

Spherical juice tomatoes, known as rounds

These tomatoes are used for juice production. When sliced into quarters, they go well in salads. When sliced thin, they go well in sandwiches. It is often easy to remove the slimy seedy parts from this type of tomato.

Pear-shaped or oval tomatoes, known as consistency tomatoes or plum tomatoes

These tomatoes are less juicy and flavorful than others. They are primarily used to make tomato paste.

Small cherry or grape tomatoes

These tomatoes are usually eaten whole in salads or as a snack.

Wide steak, beefsteak, or sandwich tomatoes

These tomatoes are commonly 5 inches in diameter. One slice is enough to cover a large sandwich. It is usually very difficult to remove the slimy seedy parts from this type of tomato.

Tinned or canned tomatoes

Don't despise the tinned product. In the summer, tomato growers produce many more tomatoes than they can possibly sell fresh. Lots of these (usually plum tomatoes) are put into cans. For cooked usage in the middle of winter, you might get a better tasting tomato from a tin than from a low-cost greenhouse-grown or imported variety.

Sun-dried tomatoes

Tomatoes can also be preserved by being dried in the sun (this tends to happen more in Italy than in England, for example). They are then either stored dry in packs, when they need to be soaked before use, or in olive oil in jars, when they can be used straight from the jar. The taste of sun-dried tomatoes is intense and concentrated. You can use

them in pizza topping, where they go well with strong flavours like anchovies, capers and olives.

Recipes using tomatoes as a significant ingredient

Burrito

Ingredients

- large flour tortilla
- pinto beans or black beans (for refried beans) or lean ground or shredded beef
- smushed tomatoes
- sliced black olives
- shredded mild cheddar
- cumin
- salt
- oregano

See below for more unusual ideas.

Procedure

Cooking

1. If using dried beans, wash them and examine them for any rocks, then simmer them in lots of water until they are very soft.

You'll need to cook the beans a very long time on very low heat. You may add salt or black pepper to the water. You may add onion halves or a ham bone, which

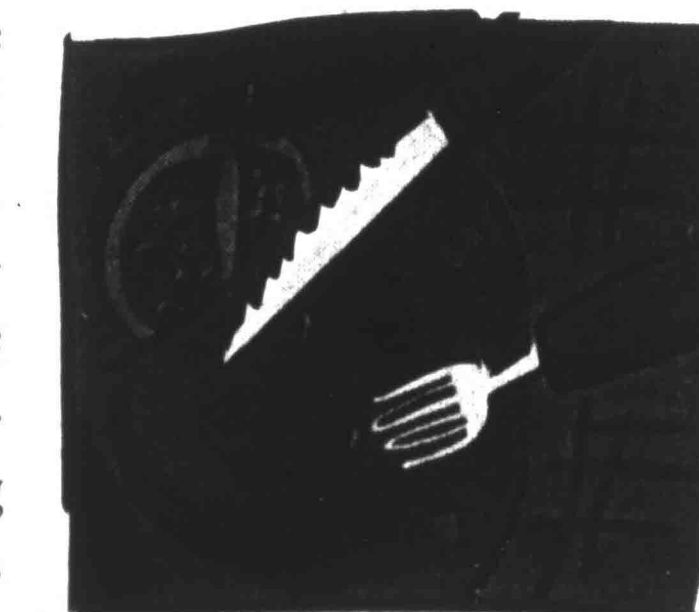
you can remove at the end. Changing the water from time to time will reduce the risk of farting. You may wish to soak the beans overnight in the refrigerator before cooking them. Expect the cooking to take at least 3 hours, if not 6 or more.

2. Get a large wide pot or tall-sided frying pan.
3. If using onion or garlic, fry it in a little oil.
4. If using ground beef,

(Continued On Page 28A.)

NUTRITIONAL VALUE OF A TOMATO

People have become more aware of the nutritional value of food in their diet. Eating healthy food and living a healthy life style have become important goals. Nutritionists suggest eating more fruits and vegetables



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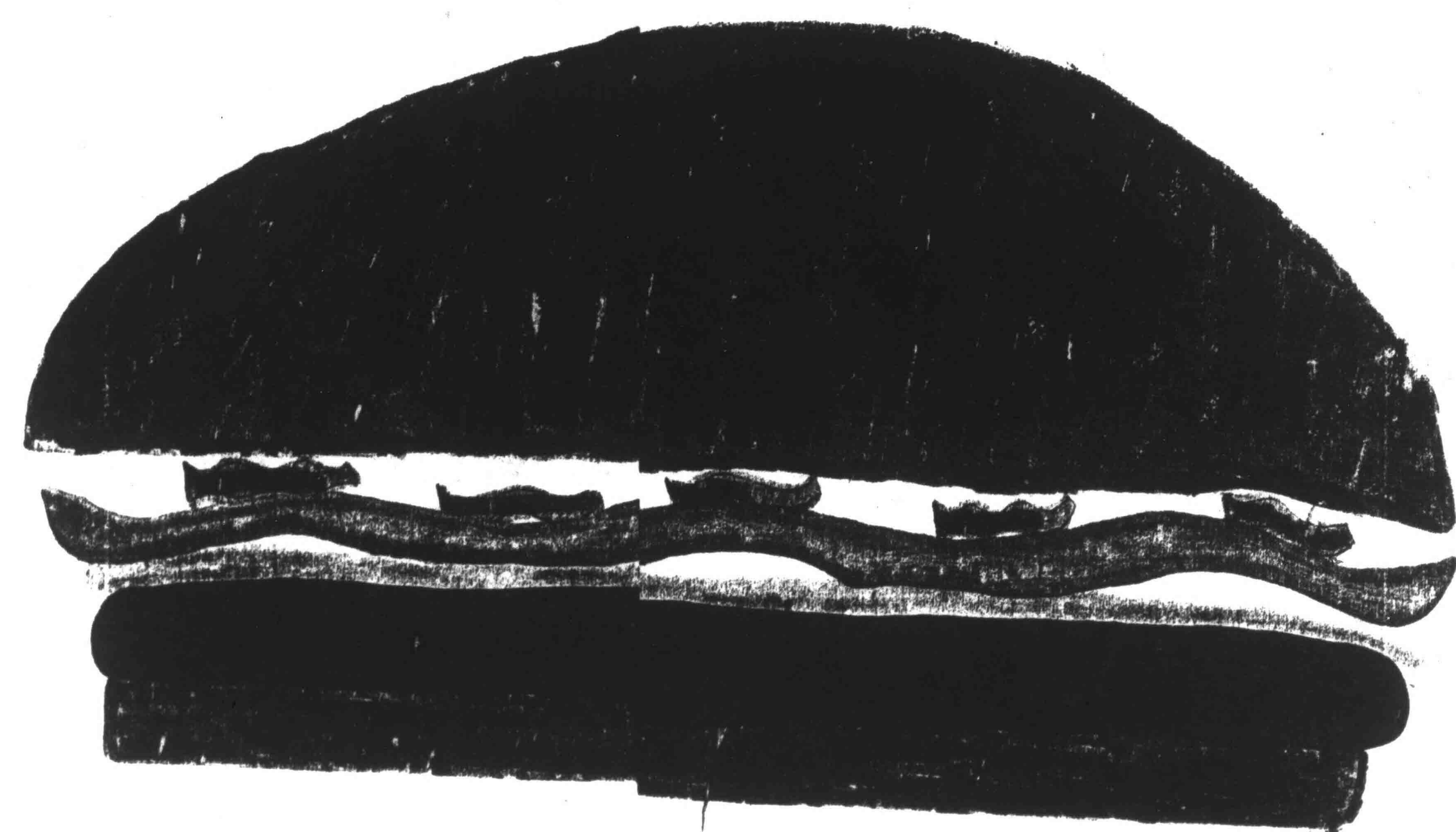
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Festival, See Ya There!

What's Missing



Answer: Ripley Tomatoes!

By Breana Copeland

MEATLESS SPAGHETTI

Martha Holt

- 1 lb. spaghetti
- 2 large onions
- 1 qt. or large can of tomatoes
- 3/4 cup Crisco or bacon drippings
- 2 cups cheddar cheese

Cook and drain spaghetti. While spaghetti is cooking, chop onions in oil and brown. Add tomatoes. Cook until all juice has cooked down. The grease and tomatoes have to cook down real low, about an hour or more stirring frequently so they will not burn. This makes a nice sauce. Alternate layers, starting with spa-

ghetti, then sauce, and then cheese. Repeat, making two or three layers. On the top layer, sprinkle a little paprika. Bake in 350-degree oven until cheese melts.

TOMATO SALAD

Dorothy Minner

Tomatoes (3 or more, depending on servings)
Onions (red or green)
Green peppers (optional)
Celery (optional)
Salt
Pepper
Bottle of Italian dressing
Cut tomatoes into wedges. Chop green onions, peppers, and celery. Then salt and

pepper to taste. Pour one bottle of Italian dressing over salad and toss. Let marinate in refrigerator 2-3 hours. Ready to serve.

RIPE TOMATO CATSUP

Elizabeth Stanley
Submitted by son Tommy

- 1 Gal. ripe tomatoes, chopped (peeling is optional)
- 4-5 medium onions, finely chopped
- 3 large green bell peppers, finely chopped
- 3 hot cayenne peppers, finely chopped
- 1 qt. vinegar
- 1 stalk celery, finely chopped
- 3 cups sugar

3 Tbsp. salt
Small porous bag containing pickling spices, tied closed
Place all ingredients in a suitable container and cook over low to medium heat until the desired consistency is obtained. This will vary according to desires and taste. Remove bag of spices prior to placing into containers.

FRESH TOMATO BAKE

Cathy Hughes

- 1/2 cup + 2 Tbsp. butter or margarine
- 2 onions, sliced
- 2 1/2 cups soft bread crumbs
- 8 med. Tomatoes, peeled & quartered
- 1 tsp. salt

1/8 tsp. pepper
1 tsp. sugar
1/2 tsp. dried leaf basil
2 Tbsp. grated Parmesan cheese
Heat 2 Tbsp. butter, add onion and brown; set aside. In 6 Tbsp. butter, lightly brown breadcrumbs, set aside. Mix tomatoes, salt, pepper, sugar, and basil. In a buttered 1 1/2-quart dish, layer tomatoes and onions starting with tomatoes. Sprinkle with bread-crumbs, dot with remaining butter. Bake in 350-degree oven for 25 minutes. Sprinkle with cheese and bake another 5 minutes.

Serves 8.

EDITH

The Edith community was first settled in 1830. Its post office opened January 16, 1883, and was discontinued September 30, 1903, first postmaster, Levi Abernathy. Some of the first settlers in the area were John Chambers, Henry Crihfield, Henry Garrett, and Edwin Hinston. The approximate air distance from the county seat is 7 miles northwest.

In 1880, when Edith community was founded there were only four settlers living there, Levi Perkins, Lee Abernathy, Henry Garrett and Rufus Woodard. Lee Abernathy put in a post office and named the place "Edith." Mail was delivered and picked up only once a week. Levi Perkins operated the first store in 1880. In 1882, he build a one stand gin drawn by horse power. Oxen and carts were used to carry the cotton to market, either to Brownsville or to Fulton. About 1887, W. E. Crihfield put in a general mercantile store, which he operated until his death in 1934. In 1895,

a one-room school was built.

The first church services were held in a brush arbor. The first revival, a union one, was held in a cotton gin before the

equipment was put in. In about 1885, Johnny Carson organized the first church and named it Macedonia Baptist Church. In 1889, the first Baptist Church was built. The Pleasant Grove

Methodist Church was organized in 1889, on the lot where the church now stands. Some of the first settlers in that section of the county were the Parkers, Lusks, Moores, Crihfields and Ledbetters.

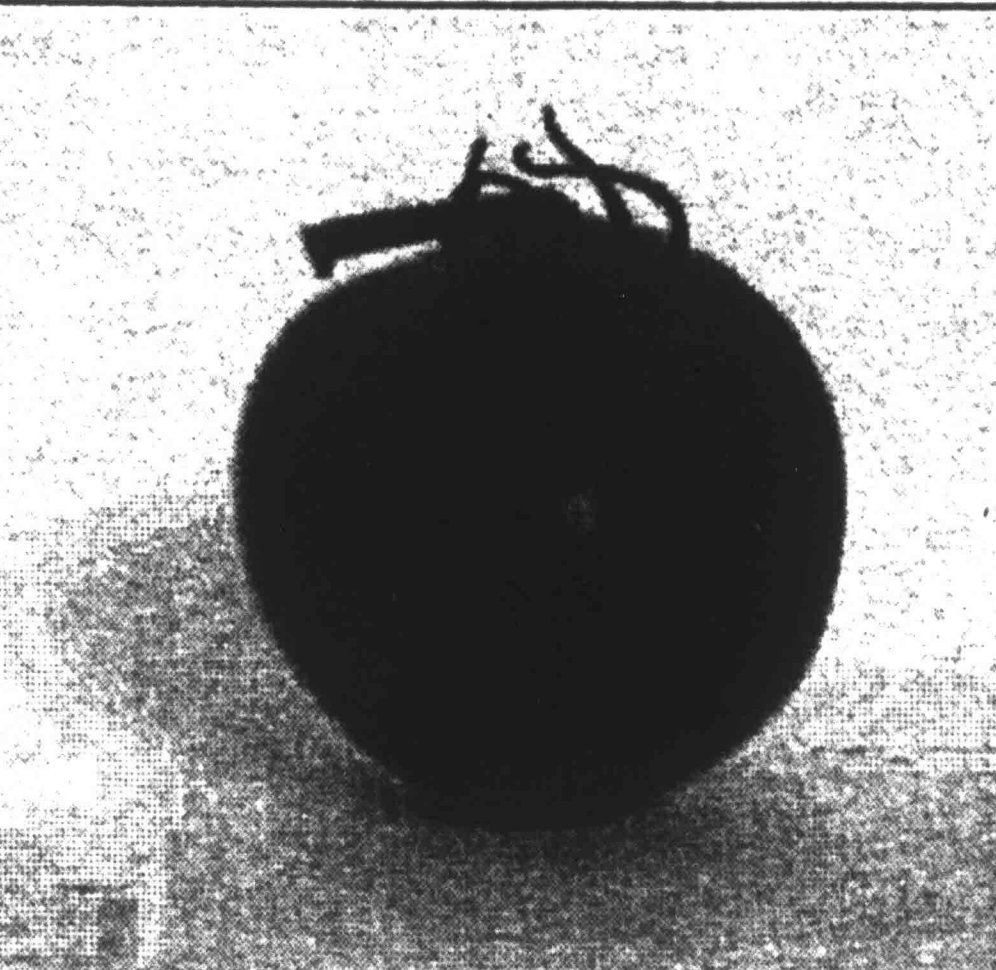
CHISOLM LAKE/ COX POND

The Chisolm Lake community, originally known as Boyd's Lake or Clear Lake, was settled in 1823. One of the first settlers in the area was Samuel Deason. The approximate air distance from the county seat is 8 miles northwest.

DRY HILL

The Dry Hill community was first settled in 1840. Its post office opened July 12, 1844 and was discontinued May 31, 1904, first postmaster, Henry P. Blythe. Some of the first settlers in the area were Patrick H. Bass, Bedford Hun, Hugh W. Lee, and John R. Woodard. The approximate air distance from the county seat is 7 miles northeast.

The Jonathan Campbell place was first called Dry Hill. This house was used for the first courthouse in Lauderdale County. The first post office was also located at Old Dry Hill. A colored man, John Hawkins, first carried the mail from Curve to Old Dry Hill. When given letters to mail, he would place them under his hat until he reached the post office, for he would not unlock the mail bag until he reached the post office. Dry Hill road was the old stage coach road from St. Louis to New Orleans.

Tomato	
	
The tomato	
Scientific classification	
Kingdom:	Plantae
Subkingdom:	Tracheobionta
Division:	Magnoliophyta
Class:	Magnoliopsida
Subclass:	Asteridae
Order:	Solanales
Family:	Solanaceae
Genus:	<i>Solanum</i>
Species:	<i>S. lycopersicum</i>
Binomial name	
<i>Solanum lycopersicum</i> L.	

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Tomato History & Cookbook

The tomato (*Solanum lycopersicum*, formerly *Lycopersicon lycopersicum*) is a plant in the Solanaceae or nightshade family, native to Central, South, and southern North America from Mexico to Peru. It is a short-lived perennial plant, grown as an annual plant, typically growing to 1-3 m in height, with a weakly woody stem that usually scrambles over other plants. It is a close relative of the potato.

The leaves are 10-25 cm long, pinnate, with 5-9 leaflets, each leaflet up to 8 cm long, with a serrated margin; both the stem and leaves are densely glandular-hairy. The flowers are 1-2 cm across, yellow, with five pointed lobes on the corolla; they are borne in a cyme of 3-12 together. The fruit is an edible, brightly coloured (usually red, from the pigment lycopene) berry, 1-2 cm diameter in wild plants, commonly much larger in cultivated forms.

The word *tomato* derives from a word in the Nahuatl language, *tomatl* (IPA /to.matl/).

EARLY HISTORY

According to Andrew F. Smith's "The Tomato in America", the tomato probably originated in the highlands on the west coast of South America. Smith notes that there is no evidence that the tomato was cultivated or even eaten before the Spanish arrived. Other researchers, however, have pointed out that this is not conclusive, as many other fruits in continuous cultivation in Peru are not present in the very limited historical record. Much horticultural knowledge was lost after the arrival of Europeans.

In any case, by some means the tomato migrated to Central America. Maya peoples, Maya and other peoples in the region used the fruit in their cooking, and it was being cultivated in southern Mexico, and probably in other areas, by the sixteenth century. It is thought that the Pueblo believed that those who witnessed the ingestion of tomato seeds were blessed with powers of divination. The large, lumpy tomato, a mutation from a smoother, smaller fruit, originated and was encouraged in Central America. Smith states that this variant is the direct ancestor of some modern cultivated tomatoes.

SPANISH DISTRIBUTION

After the Spanish conquest of South America, the Spanish distributed the tomato throughout their colonies in the Caribbean. They also brought it to the Philippines, from which point it moved to southeast Asia and then the entire Asian continent.

The Spanish also brought the tomato to Europe. It grew easily in Mediterranean climates, and cultivation began in the 1540s. It was probably eaten shortly after it was introduced, though it was certainly being used as food by the early 1600s in Spain. The earliest discovered cookbook with tomato recipes was published in Naples in 1692, though the author had apparently obtained these recipes from Spanish sources.

TOMATOES IN ITALY

Because the plant was clearly similar to its nightshade congeners, it was assumed for years to be poisonous in Italy, where it was grown as a decorative plant. Eventually the peasant classes discovered that it could be eaten when more desirable food was scarce. This eventually developed into a whole cuisine of tomato dishes, as the wonders of the fruit became obvious. This development took several hundred years, with wide acceptance not happening until the 18th century.

TOMATOES IN BRITAIN

The tomato plant was not grown in England until the 1590s, according to Smith. One of the earliest cultivators was John Gerard, a barber-surgeon. Gerard's *Herbal*, published in 1597, and largely plagiarized from continental sources, is also one of the earliest discussions of the tomato in England. Gerard knew that the tomato was eaten in both Spain and Italy. Nonetheless, he believed that it was poisonous (tomato leaves and stems contain poisonous glycoalkaloids, but the fruit is safe). Gerard's views were influential, and the tomato was considered unfit for eating (though not necessarily poisonous) for many years in Britain and its North American colonies. By the mid 1700s, however, tomatoes were widely eaten in Britain, and before the end of that

century the *Encyclopædia Britannica* stated that the tomato was "in daily use" in soups, broths, and as a garnish. Tomatoes were originally known as 'Love Apples', possibly based on a mistranslation of the Italian name *pomo d'oro* (golden apple) as *pomo d'amore*. The tomato's acid leached lead from the pewter cooking pans in England, causing the resulting food to be poisoned, thus it was not eaten for much time in this country (from Wikipedia.org)

NORTH AMERICA

Smith states that the earliest reference to tomatoes in British North America is from 1710, when herbalist William Salmon reported seeing them in what is today South Carolina. They may have been introduced from the Caribbean. By the mid-18th century they were cultivated on some Carolina plantations, and probably in other parts of the South as well. It is possible that some people continued to think tomatoes were poisonous at this time, and in general they were grown more as ornamental plants than as food. Cultured people like Thomas Jefferson, who ate tomatoes in Paris and sent some seeds home, knew the tomato was edible, but many of the less well-educated did not.

However, according to Smith, this changed in the early 19th century, first in the Southern states and then throughout the country, tomatoes began to be used regularly as food. In some regions this may have happened quite quickly; for example, in an 1824 speech before the Albemarle Agricultural Society, Jefferson's son-in-law Thomas Mann Randolph discussed the transformation of Virginia farming due to the introduction of new crops. He mentioned how tomatoes were virtually unknown ten years earlier, but by 1824 everyone was eating them because it was believed they kept one's blood pure in the heat of summer.

As Randolph's speech shows, medicinal powers were sometimes attributed to tomatoes. The idea that tomatoes could be used as a curative was fully developed by Dr. John Cook Bennett, who believed that tomatoes could treat diarrhea, dyspepsia, and other stomach ailments. Bennett's claims were widely publicized in the 1830s, in part because they were fun to mock, and in part because the tomato was still a novelty. Soon tomato pills were being sold, and people began to testify to miracle cures caused by the healing powers of tomatoes. They were even recommended as a cure for cholera (since tomatoes are a healthy food, they may have actually been a better alternative than other, decidedly harmful medical practices of the day). It is

possible that it really did "cure" ailments which were due to shortages of fresh fruit in the diet.

The tomato mania lasted only a few years, but it enormously boosted tomato consumption, and contributed to an increase in tomato sales throughout the 1830s and 1840s. By the end of this period, Smith demonstrates, tomatoes were an established part of the American diet.

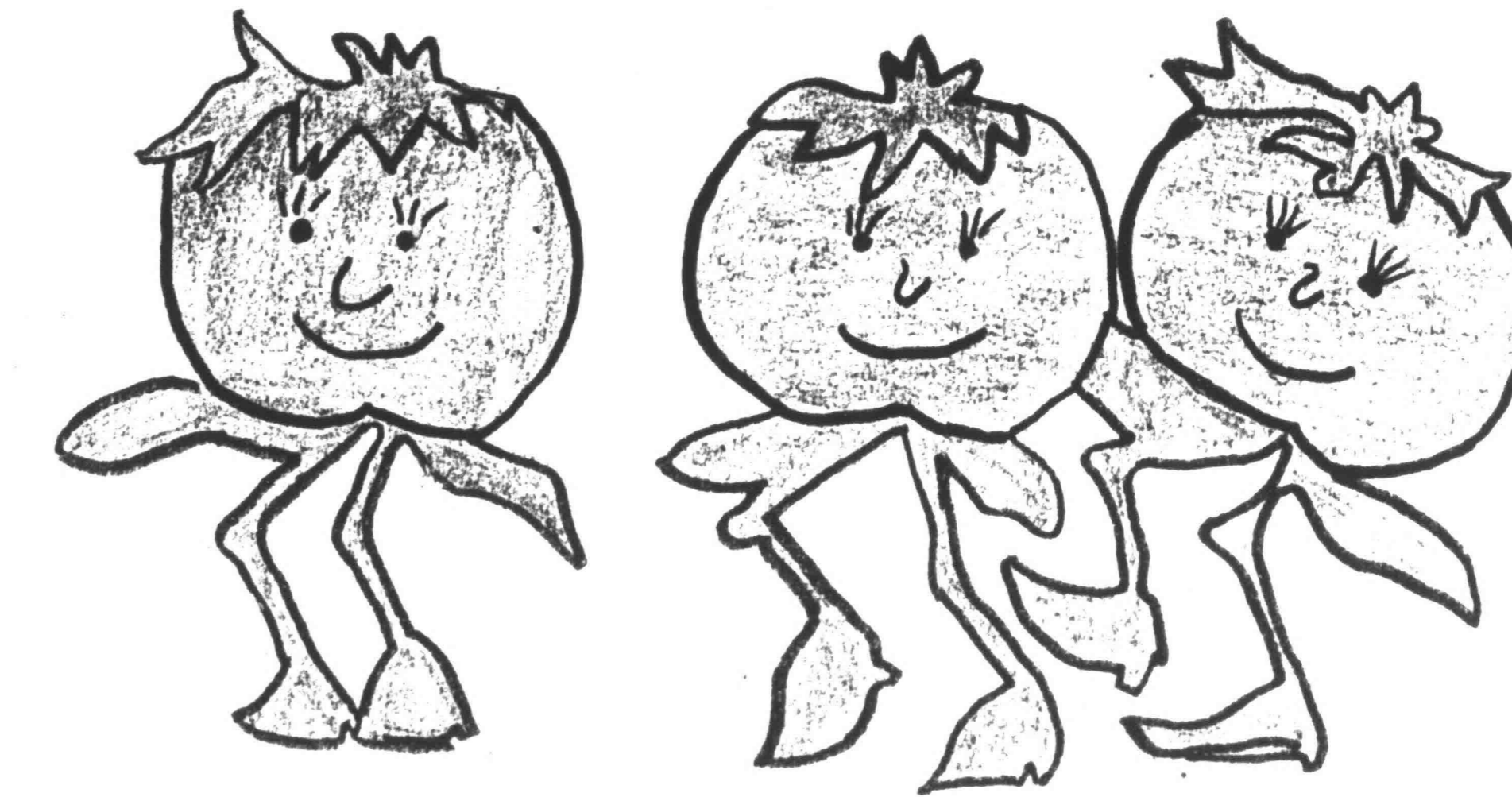
TOMATOES IN FRANCE

The tomato was introduced to France through Provence from Italy during the late 18th century and became a culinary symbol of the French Revolution due to its red color. They are widely eaten in French cuisine.

France is home to the Carolina; a rare indeterminate open-pollinated variety of tomato which possesses the tanginess of Brandywine and the stature and externalities of the Early Swedish i.e. IPB. First noted by Italian monk Giacomo Tiramisunelli and his "companion" Andrea di Milininese somewhere near Bordeaux. More modern researches such as Dragos Niculae et al. and Nicolas Dela Nisan claim Belgium as the birthplace of the variety. Either way the Carolina is considered a rare delicacy amongst tomato-connoisseurs throughout France and beyond; it is the only variety of tomato traditionally served with Ortolan (fig feed songbird). Claims that a San Diego-based U.S. biotech company is trying to genetically modify the Carolina to extend its potential geographic growth range has set off a minor furor in Bordeaux, with the president of a Belgian agro-commune, Victor DePlata, threatening extreme action.

(Continued On Page 25A.)

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By Dennis Mauppins

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The 23rd Annual Lauderdale County Tomato Festival

Wednesday, July 5

3rd Annual TF Golf
Tournament..... 1:00pm
4-Man Scramble @ RHCC, sponsored by the Lauderdale Chamber/ECD

Friday, July 7

Chamber Coffee..... 7:30am-9:00am
TKS Fitness Center - 200 Knee St. Hosted by Lauderdale Chamber/ECD & the City of Ripley

Exhibits Open..... 9:00am
Arts, Crafts, Food, General Vendors - On the Square in Ripley

23rd Annual Tomato Festival Opening Ceremony..... 10:00am
Main Stage: Tomato Farmer of the Yr., Sen. Mark Norris, Rep. Craig Fitzhugh & More!

Special Treasures Exhibition..... 8:00am-5:00pm
Bank of Ripley Lobby, Court Square - exhibit runs thru 7/28

Tomato Tasting (tickets \$4.00) 11:00am-1:00pm
1st Baptist Church Family Life Center, Sponsor: FCE Clubs of Lauderdale County

Tomato Contest (entry deadline is 12noon) 1:00pm
Regions Bank, Judging: Biggest, oddest, shape, color, taste. Bring entries to UP anytime between Wednesday, July 5 and 12 noon July 7.

Cecil & Linda Yancy..... 5:00-6:00pm
Main Stage, downtown Ripley

ABlaze (Whitefield Drama Team) 6:00-6:45pm
Main Stage, downtown Ripley

Kim Edmonds Magician..... 6:45-7:30pm
Main Stage, downtown Ripley

Ripley Downtown Business Association Awards...("Paint the Town Red")..... 7:30-7:45pm
Main Stage, downtown Ripley

Magi 8:00-11:00pm
Main Stage, downtown Ripley

Saturday, July 8

5K Run/Walk..... 7:00am
Race begins at BMH Lauderdale, Sponsor: BMH Lauderdale & First Citizens Nat'l. Bank

Action Shooting Pistol Contest...(registration 7am)..... 7:30am
FOP Building, Ripley, Sponsor: Crain's Pharmacy

Exhibits Open..... 9:00am
Arts, Crafts, Food, General Vendors - On the Square in Ripley

Baby Crawling Contest (6-18 mos., \$3.00 entry)..... 9:30am
Main Stage, downtown Ripley, Sponsor: Ripley Downtown Business Association

Special Treasures Exhibition 10:00am-2:00pm
Bank of Ripley Lobby, Court Square - exhibit runs thru 7/28

Methodist Market 10:00am-2:00pm
First United Methodist Church Activities Building, downtown Ripley

Mason ATA Black Belt Academy Covington..... 10:00am-11:00am
Main Stage, downtown Ripley

New Life Fellowship Youth & Praise Worship Team..... 11:00am-12:00pm
Main Stage, downtown Ripley

Tomato Festival Saturday Salad (\$6.00/plate)..... 11:00am-1:00pm
First United Methodist Church Activities Building, downtown Ripley

Calvary Echoes..... 12:00pm-1:00pm
Main Stage, downtown Ripley

Tommy Currie & Unity..... 1:00-2:00pm
Main Stage, downtown Ripley

ATC..... 2:00-3:00pm
Main Stage, downtown Ripley

Stairways..... 3:00-4:00pm
Main Stage, downtown Ripley

TNT..... 4:00-5:00pm
Main Stage, downtown Ripley

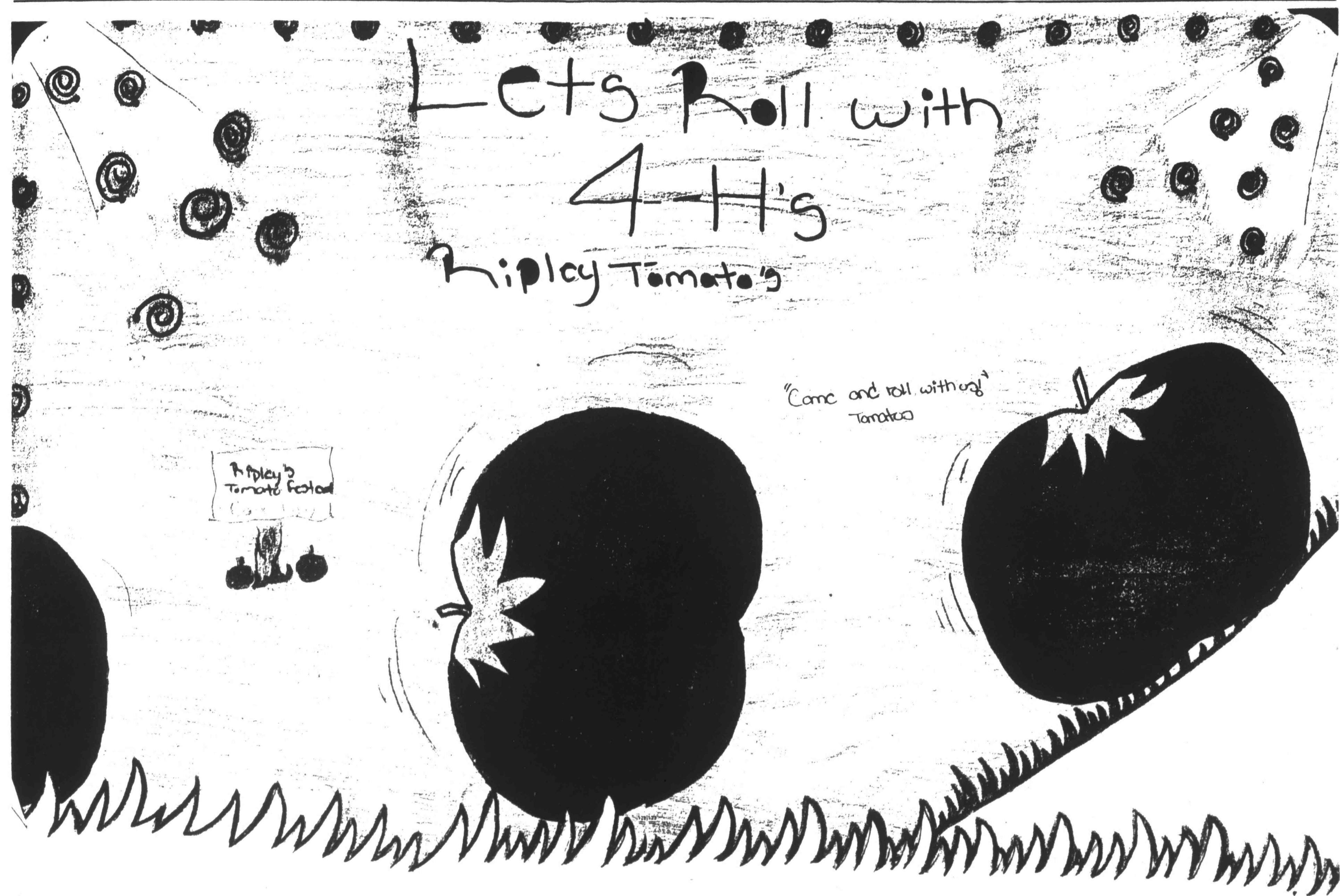
David Smith (Gospel/Singing Fireman)..... 5:00-6:00pm
Main Stage, downtown Ripley

Frog Jump Quartet..... 6:00-7:00pm

Soul Shockers..... 8:00-11:00pm
Main Stage, downtown Ripley

Saturday, July 29

Ripley Walking Horse Classic..... 6:30pm
Ripley Park, Sponsor: Ripley Boy Scout Troop 63



By Sharnisha Palmer

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Tomato History xxx

(Continued From 20A.)

CULTIVATION AND USES

A selection of tomato cultivars showing the variation in shape and color available

The tomato is now grown world-wide for its edible fruits, with thousands of cultivars having been selected with varying fruit types, and for optimum growth in differing growing conditions. Cultivated tomatoes vary in size from cherry tomatoes, about the same 1-2 cm size as the wild tomato, up to 'beefsteak' tomatoes 10 cm or more in diameter. The most widely grown commercial tomatoes tend to be in the 5-6 cm diameter range. Most cultivars produce red fruit, but a number of cultivars with yellow, orange, pink, purple, green, or white fruit are also available. Multicolored and striped fruit can also be quite striking. Tomatoes grown for canning are often elongated, 7-9 cm long and 4-5 cm diameter; these are known as plum tomatoes.

Tomatoes are one of the most common garden vegetables in the United States, and, along with zucchini, have a reputation for outproducing the needs of the grower.

As in most sectors of agriculture, there is increasing demand in developed countries for organic tomatoes, as well as heirloom tomatoes to make up for flavor and texture faults in commercial tomatoes. Quite a few seed merchants and banks provide a large selection of heirloom seeds. Tomato seeds are occasionally organically produced as well, but only a small percentage of organic crop acreage is grown with organic seed.

GROWING NEEDS

Early tomatoes are very easily grown by starting the plants in a greenhouse, hotbed, or in shallow boxes placed in windows. A pinch of seed sown in March in the northern hemisphere, or September in the southern hemisphere, will give all the early plants a large family can use. When the plants have reached the height of 2 or 3 inches, they should be transplanted into 3-inch flower-pots, old berry boxes, or other receptacles, and allowed to

grow slowly and stocky until time to set them out, which is from May 15 on (in New York). They should be set in rows 4 or 5 feet apart, the plants being the same distance in the rows.

Some support should be given to keep the fruits off the ground and to hasten the ripening. A trellis of chicken-wire makes an excellent support, as does the light lath fencing that may be bought or made at home. Stout stakes, with wire strung the length of the rows, afford an excellent support. A very showy method is that of a frame made like an inverted V, which allows the fruits to hang free; with a little attention to trimming, the light reaches the fruits and ripens them perfectly. This support is made by leaning together two lath frames.

The late fruits may be picked green and ripened on a shelf in the sun; or they will ripen if placed in a drawer.

One ounce of seed will be enough for from twelve to fifteen hundred plants. A little fertilizer in the hill will start the plants off quickly. The rot is less serious when the vines are kept off the ground and the rampant suckers are cut out. Varieties pass out and new ones come into notice, so that a list is of small permanent value.

TOMATO LEAF-SPOT

The distinguishing character of this disease is that it begins on the lower leaves and works towards the top, killing the foliage as it goes. It is controlled with difficulty because it is carried over winter in the diseased leaves and tops that fall to the ground. When setting out plants, pinch off all the lower leaves that touch the ground; also any leaves that show suspicious-looking dead-spots. The trouble often starts in the seed-bed. Spray plants very thoroughly with bordeaux, 5-5-50, beginning as soon as the plants are set out. Stake and tie up for greater convenience in spraying. Spray under side of the leaves. Spray every week or ten days.

INVERTED TOMATO

Although tomatoes are typically grown up against gravity like a normal plant, it is possible to grow the plant upside down, with the force of gravity. This is accomplished by taking a normal hanging basket and drilling a hole in it. Then, a small plant is placed upside down in the basket. Water and treat as normal. The advantage of this method is it is virtually weed free and can be done in areas of limited space.

VARIETIES AND CULTIVARS

There are a great many tomato varieties grown for various purposes. This section attempts a listing of some of the more common varieties. Heirloom varieties are becoming increasingly popular, particularly among home gardeners and organic producers, since they tend to produce more interesting and flavorful crops at the possible cost of some disease resistance. Hybrid plants remain common, however, since they tend to be heavier producers and sometimes combine unusual characteristics of heirloom tomatoes with the ruggedness of conventional commercial tomatoes.

Tomato varieties are roughly divided into several categories, based mostly on shape and size. "Slicing" or "globe" tomatoes are the usual tomatoes of commerce; beefsteak tomatoes are large tomatoes often used for sandwiches and similar applications; plum tomatoes or paste tomatoes are bred with a higher solid content for use in tomato sauce and paste; and cherry tomatoes are small, often sweet tomatoes generally eaten whole in salads.

Tomatoes are also commonly classified as determinate or indeterminate. Determinate, or bush, types bear a full crop all at once and top off at a specific height; they are often good choices for container growing. Indeterminate varieties develop into vines that never top off and continue producing until killed by frost. As an intermediate ground, there are plants sometimes known as "vigorous determinate" or "semi-determinate"; these top off like determinates but produce a second crop after the initial crop. Many, if not all, tomatoes described as heirlooms are indeterminate.

Commonly grown varieties include:

- Beefsteak VFN (a common hybrid resistant to Verticillium, Fusarium, and Nematodes)
- Big Boy (a very common determinate garden cultivar in the United States)

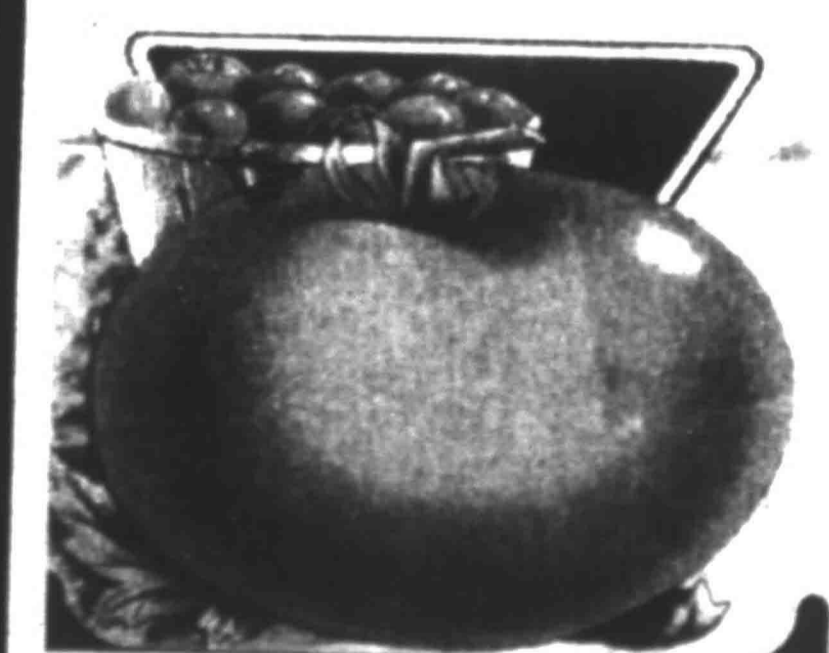
(Continued On Page 36A.)

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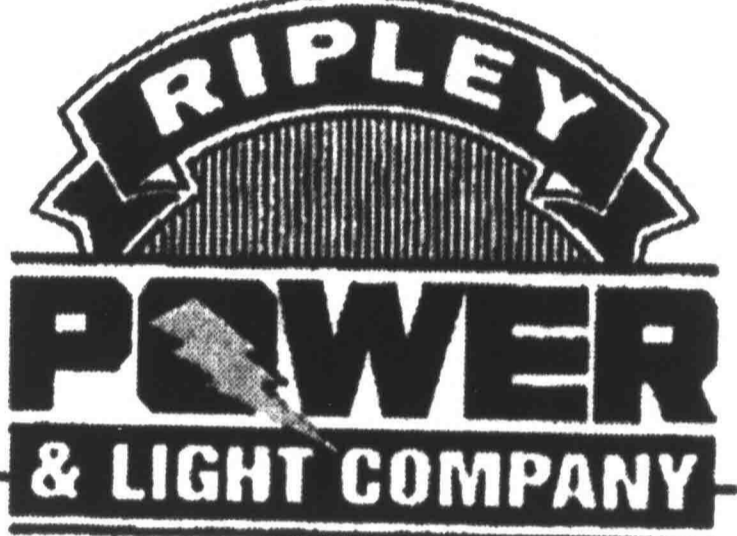
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 - Tongue to celebrate

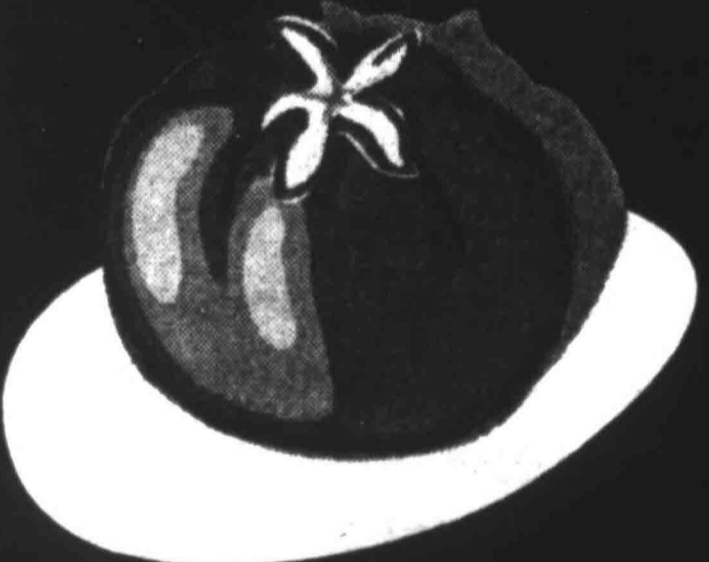
Ripley Tomatoes
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 Addictive

By Logan Jones


Ripley
Tomatoes



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6
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Recipes xxx

(Continued From 17A.)

cook it now in the wide pan. Break it up as it cooks. Drain any excess grease. Overcooking is better than undercooking.

5. Add any other well-cooked meat or beans. You'll probably want to smash the beans, perhaps with a potato masher. When using beans alone, you might want to add up to 20% home-rendered lard (lard substitutions are obvious, but will lack flavor).

6. Add lots of cumin. About 1 to 4 teaspoons per pound of filling (perhaps 11 to 44 mL/kg) might be good. If in doubt, add more.

7. Add a bit of oregano, less that you might expect.

8. Black pepper and chili peppers may be added.

9. Add smashed tomatoes.

10. Reduce the heat. Simmer in open pan for about 40 minutes or until the liquid from the tomatoes is gone.

11. Warm some large tortillas. They may be warmed on a lightly oiled grill, on a large non-stick frying pan, or in the oven. If using an electric oven, protect the tortillas from moisture loss.

12. Place the filling mixture onto a tortilla. Add shredded mild cheddar cheese and sliced black olives. Optionally, add rice, avocados, lettuce or other ingredients. Add salsa as desired.

13. Roll up the tortilla. (and then make the next one, and so on)

Rolling

1. Position your tortilla flat on a suitable surface such as a kitchen counter top. (12-inch tortillas are suggested. If you can find bigger tortillas, use them!)

2. Place your fillings on the flat tortilla in any

order.

3. Fold the bottom flap up. Ensure that there is a sufficient amount of tortilla used for the flap. A small flap will allow the fillings to escape, possibly falling in your lap and burning you.

4. Bring the side up and over your filling. Tucking the edge of the tortilla under your filling is an excellent extra step.

5. Create a small fold with the remaining side of the tortilla. This is the key to maintaining burrito integrity. Failure is a given if you do not follow this step! (The small, diagonal flap is an extra "lock" for the bottom flap of the tortilla... without it, the weight of the filling has the power to force the bottom flap right out of itself.)

6. Bring the remaining tortilla flap over the filling. Eat with confidence, though the fillings may be very hot.

Variation

The filling might be changed to involve any of the following:

salsa
rice (usually Mexican rice) sliced or chopped avocados or guacamole sauce
mushrooms
Anaheim chiles (mild canned green chiles)

Jalapeño pepper (spicier chiles)
dried mild red chili peppers
diced onions
chopped garlic
shredded lettuce or cabbage

other shredded cheeses such as jack, soft Mexican cheese (Queso Blanco, Oaxaca, or Asadero) or other Farmer cheese
cilantro
Sour cream
oil
chili powder
black pepper

ground or shredded chicken
Chorizo - a Mexican sausage
small Shrimp (**Camarones**)
Just about any other meat. Common ingredients

in Mexican burritos include fried pork, fried fish, beef tongue, beef brains, *birria* (goat meat), tripe, and *chicharrones* (fried pork rinds, stewed)

Burritos, tacos, egg rolls, tamales, and vegetable wraps have similar construction.

The fillings and shells can be interchanged as desired.

Fresh Broadbeans Salad

Quick, simple, refreshing. Just like a salad should be.

Use fresh, young broad beans. If you can't find them soft enough to eat raw, cook in boiling water for the shortest time possible, and rinse in cold.

Ingredients

- tomatoes
- onion
- broad beans
- olive oil

It is impossible to list exact quantities, since it all depends on how much peas you extract from the beans.

Preparation

1. Peel the broad beans, and discard any nasty looking peas.

2. Chop tomatoes to cubed, about a cm thick. The volume of chopped tomatoes should be roughly twice that of the peas.

3. Chop onion(s) very thin. The amount depends on how spicy you like your salad.

4. Mix it all, sprinkle salt and olive oil generously.

Garlic, Tomato and Cheddar Sandwich

Ingredients

- 2 slices Brown bread
- 1 clove Garlic
- 1 Green chili
- 1 Tomato
- 5 long slices extra mature cheddar
- 1 tablespoon Olive oil
- 1 teaspoon Lemon juice
- Salt, to taste
- Black Pepper, to taste

Preparation

1. Toast the two slices

of brown bread, until one of the two is not soft anymore (the second one can be).

2. Rub the garlic clove on the hard piece of toasted bread, until only a little piece is left. Chop what's left, and scatter on the bread.

3. Cut the tomato in two, and crush each side on the same piece of bread. Then spread the juice, cut what's left of the tomato, and put it on the bread.

4. Add the olive oil, by being careful not to add more oil than there is bread.

5. Add the salt and pepper. Slice or crush the chili, and scatter on the piece of bread. Add the lemon juice.

6. Neatly add the slices of cheddar, then close the sandwich with the remaining piece of bread.

Tips, tricks and variations

▪ If you prefer warm sandwiches, the same sandwich can be baked in the oven for a couple of minutes, until the tomatoes and garlic are half-cooked and the cheddar has melted (be careful not to burn it though!). Avoid the microwave.

Hamburger

A **hamburger** (or, less frequently, a **hamburg**, or in the United Kingdom, a **beefburger**) is a variant on a sandwich involving a patty of ground meat, which is almost always beef, or a vegetarian patty.

Ingredients

- 500g (1.1 lb) minced (ground) beef
- Herbs and spices (optional)
- Cheese (optional)
- Salad (lettuce, spinach, alfalfa sprouts, tomato, onion etc. - optional)
- 1 hamburger bun for each burger

Procedure

1. Mix the beef, together with the optional ingredients, in a food processor for about 10-30 seconds. If your beef is not

yet ground, you may have to mix for a minute or so.

2. Suggestions of seasonings to mix in with the meat: garlic, onion flakes, soy sauce, worcestershire sauce, mustard, and/or 2 tsp of your favorite hot sauce for some kick. The amounts of herbs and/or spices are up to your local taste and meat quality. Depending on the quality of your local beef, for example, you may wish to add some beef stock to improve the flavour.

3. Suggestions of other ingredients to mix in with the meat: One small onion, cheese, olive oil, and/or butter. Note: If you add any liquids, mix the ground beef well then squeeze out the extra juice when forming patties.

4. Remove the beef from the food processor and shape by hand into burgers. You should get between 4-6 burgers from 500g (1.1 lb) of beef.

5. The burgers can be fried (about 5 mins on each side for burgers which aren't too thick), or grilled (same times as for frying).

6. Ensure your burgers are fully cooked through before serving. If your burgers are quite thick or if you are unsure, you can cut one open to ensure the insides are browned. If the insides are red, there is a chance that the meat is not fully cooked. Alternately, you can insert a meat thermometer into the center of the burger, if the temperature reads less than 71°C (160°F), your burger is undercooked.

7. Serve each burger on a bun (sesame seed preferably), optionally with relish, sliced pickles, ketchup, mayonnaise, mustard, ranch dressing, cheese, lettuce, tomato and/or onion.

Notes, tips and variations

▪ You can use almost

(Continued On Page 29A.)

Recipes xxx

(Continued From 28A.)

any type of minced (ground) meat to make hamburgers, including pork, chicken, turkey, lamb, bison, venison, ostrich, or even a meat substitute such as Quorn. Some variations of hamburgers call for mixing different types of meat (e.g. ground beef and ground pork).

▪ If your burgers fall apart, adding an egg yolk will help keep it together. Buying lean ground beef will also help, although if the meat is too lean the burger may be excessively dry.

▪ Adding a pat of butter in the center of each burger makes for an excellent hamburger.

▪ You may wish to experiment with including cheese in the centre of your burger before cooking.

▪ Spices which can work well in hamburgers include black pepper, chili (either fresh or powder), Worcestershire Sauce and soy sauce. Experiment to find good combinations.

▪ Almost any herb can work, including basil, oregano and parsley.

▪ Some other things which are also sometimes added to hamburgers include: diced onions, bread crumbs, crushed saltine crackers.

▪ Burgers can also be smoked on a grill. Smoked burgers will appear red and glazed on the outside, but browned on the inside. Smoking a burger before grilling it is an excellent way to seal in the flavorful juices.

▪ **Variation:** Adding meat and spices together in a bowl and mixing by hand until the spices are distributed may produce better results. This will also stop your burgers from falling apart.

▪ Some vegan patties make excellent meat substitutes, especially for

Hamburgers, where strong spices make the difference close to indistinguishable.

Jambalaya

Jambalaya is a simple dish that works well as an everyday meal. This one that uses poultry, canned tomatoes, and rice. It is not spicy hot at all, but has a strong herbal flavor.

Ingredients

- 2/3 cup long grain rice
- 1/2 tablespoon butter
- 14.5 ounce (411g) can of tomatoes, diced or torn apart
- 1.5 cups chicken broth
- 1/3 cup chopped celery
- 2 cups cooked and chopped turkey, or chicken
- 1 bay leaf
- 1 teaspoon dried basil
- 1 teaspoon thyme
- 1/2 teaspoon savory
- 1.5 teaspoons cumin
- 1/2 teaspoon salt
- 1 drained small can of sliced mushrooms (optional)

Procedure

1. Mix the salt and unground spices (bay leaf excepted) together, then grind them.

2. Prepare the canned tomatoes: tear them up, remove the stem ends, remove the seeds, etc. **Keep the juice.**

3. Select a wide pan with a lid.

4. Lightly fry the celery in the butter. Soften the celery, but do not brown it.

5. Add everything to the pan. (you can add the meat and mushrooms later if you prefer)

6. Bring to a boil, then cover and simmer for about 20 minutes. The liquid should get absorbed into the rice.

7. Discard the bay leaf.

Variations

Jambalaya with sausage. Include sausage, cut into 1/2-inch slices, in the frying

celery, omitting some of the butter and salt if desired.

▪ Use a can of diced tomatoes with jalapeños for extra spice and less prep. work.

Clam Chowder

This is a good (red, of course) clam chowder suitable for everyday use, even with picky eaters.

Ingredients

- 15 ounce (425 g) canned potatoes, or 2 small boiled potatoes
- 28 ounce (794 g) canned tomatoes in juice, or 2 large tomatoes and tomato juice
- 6.5 ounce (184 g) canned chopped clams, minimum
- 2 stalks of celery

Procedure

1. Core the tomatoes. Remove the pale parts and the seeds. For canned tomatoes, a strainer will be helpful.

2. Chop all non-clam ingredients to match the clams in size.

3. Optionally add spices. Suggestions: dill seed, basil, thyme, celery seed, tarragon, marjoram, fresh cilantro

4. Cook the chowder without boiling until the celery begins to get soft.

Variation

You can use a sturdy type of fish in place of the clams. Good choices are catfish, tilapia, and pollock. You can use cooked rice in place of the potatoes. You can add spinach or seaweed, perhaps in place of the celery. You can add lemon juice.

Tomato Salad

Tomato Salad - This salad can be served as a side dish, on toast or in a salad.

Ingredients

- 750 Grams Tomato
- 3 to 4 small Onions
- 3 cloves of Garlic
- Salt
- Pepper
- Olive oil

Procedure

Chop the onions really

fine. Boil them for approx. 4 minutes. While they are boiling, cut the tomatoes in quarters, and remove the juicy centre. (You can use the centres for tomato soup or throw them away). Dice tomatoes, just as fine as the onion. Peel and chop up the garlic. When the onions are done boiling, put them in a sieve or something comparable to drain the water. Once onions, tomatoes and garlic are all finely chopped, put all of them in a bowl, and shake/stir. Add a bit of olive oil and salt and pepper to taste.

Vegetarian Soft Tacos

Ingredients

- 2 tablespoons chilli powder
- 1.5 tablespoons paprika
- 1 cups diced onions
- 1/2 tablespoon salt
- 2 cloves minced garlic
- 1 dash red pepper
- 1 pound ground beef substitute (I use MorningStar Farms Grillers Recipe Crumbles)
- 1 cup water
- 8 floured tortillas

Makes 8 vegetarian tortillas.

Suggested Toppings

- 1 can refried beans
- 1 chopped tomato
- 1 cup chopped onion
- 2 cups shredded lettuce
- 1 cup shredded Colby-Jack cheese (or cheddar)
- sour cream

Procedure

▪ In a frying pan brown onions on medium-low heat.

▪ Add garlic, chilli powder, paprika, salt, and red pepper. Stir and cook for one minute.

▪ Add beef substitute and water. Cook for 10-15 minute until most of the water is gone.

▪ Meanwhile chop and shred topping. Put toppings

in bowls on table.

- Start to warm refried beans in a small pot.
- Heat another frying pan on medium-low heat.
- Put vegetarian taco meat and refried beans in bowls and place on table.
- Put floured tortilla in pan and lightly brown both sides.

As tortillas are ready allow guests to select their own toppings. The filling and refried beans keep well in the refrigerator.

Six Layer Casserole

A great recipe when friends are visiting. The preparation can all be done hours in advance.

Ingredients

- 2 cups diced potatoes
- 1/2 cup raw rice
- 1 lb. ground beef
- 1 cup carrots diced
- 1/2 cup diced onion
- salt and pepper
- 1 10 oz. can tomato soup (you may also use home canned tomato sauce)
- 2 cups water

Procedure

Spread layers of raw vegetables and rice in a 9" x 9" baking dish in the order mentioned above and crumble raw hamburger on the top. Mix the soup and water and pour over all. Add salt and pepper on top. Bake about 1 1/2 - 2 hours at 350 degrees. Serves 6. If you double the recipe, use a tall 9" x 13" baking dish and bake it a little longer.

Notes, tips, and variations

After dishing some of the casserole to your plate, spread ketchup over the top. It may sound odd but it tastes great.

Some recipes are retrieved from <http://en.wikipedia.org/wiki>



RIPE TOMATO PICKLES

1 gal. Chopped ripe tomatoes
4 large onions (2 cups) chopped
2 cups sweet pepper, chopped
4 small hot peppers, chopped
2 cups celery, chopped
3 cups sugar
1 qt. Vinegar
1 Tbsp. salt

Cook approximately 3 hours. Makes 6 pints.

SKILLET FRIED GREEN TOMATOES

Mix:
1 cup flour
1/2 cup corn meal
Salt to taste

Slice tomatoes 1/4 inch thick. Heat oil in skillet (medium heat). Cover each side of tomato slice evenly with mix. Place one layer of slices in hot oil. Turn gently when slice is brown - cook. Remove from skillet. Drain on paper towel while next slices are cooking. Serve while hot.

HOT TOMATO PICKLE

6 cups peeled, chopped red tomatoes. Heat & drain to 4 cups.
1 cup chopped celery
1 cup chopped banana peppers
1 cup chopped onions
6 small hot peppers with seeds (2 Tbsp.)
1/3 cup sugar
1 cup vinegar
1 tsp. salt

Cook about 2 hours, until thick.

GREEN TOMATO PIE

Mix in bowl:
1 1/4 cup sugar
4 Tbsp. cornstarch
1 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
6 medium green tomatoes, peeled & chopped
Juice of 1 lemon
1 Tbsp. margarine
Pastry for 2 pie crusts

Add tomatoes & lemon juice.

& toss. Turn into pastry. Dot with margarine. Cover with top crust. Bake until golden brown at 425 degrees for 35 to 45 minutes.

CUCUMBER AND TOMATO SALAD

Sliced cucumber
Sliced onion, cut in half
Cherry tomatoes
Oil-and-vinegar dressing
Toss cucumber (peeled, if desired), onion, tomatoes, and dressing.

HAYDEN SALAD (RELISH)

In memory of Kate Watts
Submitted by Jerre Stallings
1/2 dozen red & green peppers
1 Gal. chopped cabbage
1 qt. chopped onion
1 Gal. Chopped ripe tomatoes
Let stand 2 hours in 1 cup salt. Drain & add: 1 qt. vinegar

2 tsp. mustard, dry
3 tsp. ginger
1 tsp. celery seed
2 lb. sugar
2 tsp. turmeric
2 tsp. mixed spices
2 tsp. cinnamon

Cook 40 minutes and seal in jars.

TOMATOES STUFFED WITH SHRIMP

6 medium sized tomatoes
1/2 teaspoon minced parsley
1 can shrimps, halved
1/2 teaspoon salt
1/2 teaspoon minced onion
2 tablespoons butter
2 slices bread, crumbed
A few grains of paprika
1/2 teaspoon green pepper, minced

Add a few more dry, buttered bread crumb; cut off the tops of the tomatoes; scoop out the centers; add the other ingredients except the shrimps. Heat the butter boiling hot; fry the shrimps; then add to the tomatoes; fill the tomatoes with the mixture; dust

the tops with the buttered crumbs, and bake 20 minutes in a moderate oven.

TOMATO GOULASH

1 pint fresh or canned tomatoes
2 pounds lean beef, cut into strips
3 large onions, sliced
2 tablespoon drippings
1 pint cabbage, shredded
7 small potatoes
1 teaspoon salt
1 teaspoon paprika
1 cup water
1 cup milk

Place the drippings in a kettle; when smoking hot, add the meat. Brown the meat, then remove from kettle; add onions and cabbage to kettle; then put in the meat and tomatoes; add seasonings and the water. Cook slowly until meat is tender; then add the potatoes. Once the potatoes are done, add the milk; boil up once and serve.

GLIMP

The Glimp community, first known as "Blackfoot", was settled in 1838. Its post office opened May 29, 1871 as Glimpville and was discontinued July 13, 1908 as Glimp, first postmaster, John W. Bringham. Some of the first settlers in the area were John A. Glimp, John Silvertooth, and James Wakefield. The approximate air distance from the county seat is 7 miles southwest.

It is hard to distinguish Glimp from the Tenth District before 1871, the year the post office was established at Glimp. Tradition says that Glimp was first called Blackfoot, possibly from an Indian tribe who may have lived there. Dutch Cooper has lived there all of his one hundred and eight years, and declared that he never heard of Blackfoot. Will Sidney Green said that Blackfoot was a place about half way between Glimp and Three Corners.

Post offices named Glimpville and Glimp were in existence

in Lauderdale County. The post office at Glimpville was established May 29, 1871 and was discontinued January 19, 1880. A site location report of April 22, 1871, from the proposed postmaster at Glimpville shows that the office would be on Route No. 10203, being the route from Ripley to Fulton, on which the mail was carried once a week by William T. Drumwright. A post office was established at Glimp April 19, 1880 and discontinued July 31, 1908. The mail was carried from Ripley to Fulton via Glimpville. The carrier left Ripley on Tuesday and returned to Ripley on Friday. John Winsett rode horseback at first. Later he used a cart, then later he drove a horse and buggy.

The first schools probably came to Glimp after 1875. Mrs. Laura Lankford finished the eighth grade at Glimp school; took the State Board examination, and received her teachers certificate. She taught her first school when she was sixteen years old in 1890 at Luckett.

The next year, she taught at Glimp. The school was later moved from the church building, across the road towards the east and south, near the saw mill, known as "Mann" school. This school was still used as late as 1925. About 1906, another school building was erected on the same location as the original school which was in the church building. This school remained there until 1938, when it was torn down and a modern, five room frame building replaced it. This school was in session until they consolidated with Henning in 1950. Today there is no school in Glimp.

The first church at Glimp was inter-denominational. The church was called Pleasant Plains and was used mostly by the Baptists. It was thought of as an old place by those who can remember, as far back as 1880. After the Baptist Church at Salem was built, the people of the Baptist faith began to attend there and Glimp was left without a Baptist Church. The

Western Valley Methodist Church was moved to Glimp between 1900 and 1905. The records of this church were burned in the home of Mr. and Mrs. J. E. Bowers in 1929 or 1931. The second set of records were burned in the parsonage in 1945.

CENTRAL

The Central community was first settled in 1830. Some of the first settlers in the area were Thomas Boydston, Elnathan H. Condray, William R. Ledbetter, John Langley, and John and James Leird. The approximate air distance from the county seat is 3.5 miles north.

WOODVILLE

The Woodville community was first settled in 1826. Some of the first settlers in the area were Arthur Davis, Solomon Keltner, Samuel Oldham, and Ebenezer Young. The approximate air distance from the county seat is 5 miles northeast.

DOUBLE BRIDGES

The Double Bridges community first settled in 1825. Its post office opened June 21, 1852 and was discontinued April 25, 1904, first postmaster, William P. Roundtree. Some of the first settlers in the area were Nicajah and James C. Alsbrook, Hugh Dunlap, James Hubbard, and Henry Sumrow. The approximate air distance from the county seat is 12 miles northeast.

DURHAMVILLE

The Durhamville community first settled in 1825. Its post office opened January 6, 1838 and was discontinued December 6, 1905, first postmaster, Ivy Chandler. Some of the first settlers in the area were Rev. Joseph H. Borum, Thomas Durham, Mary Jacqueline Lee, Kent Penick, William Turner, and Rev. George W. Young. The approximate air distance from the county seat is 5 miles southeast.

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TOMATO GRAVY

Mark Shempert
5 Tbsp. bacon or sausage drippings
1/4 cup flour
Tomato juice
Diced tomatoes
Black pepper
Salt

Place bacon or sausage dripping in a skillet over medium heat. Slowly add flour and brown. Stir continually to avoid burning. After browning, add tomato juice and diced tomatoes while continuing to stir. Add black pepper to taste and a dash of salt. Slowly cook for approximately 5 minutes. The amount of juice used will vary according to the thickness one desires.

3 Tbsp. bacon drippings
1 qt. canned tomatoes
Place all ingredients in a skillet and cook for 5 minutes over medium heat. Serve with hot cornbread.

TOMATOES & CORN

1 can of stewed tomatoes
1 can of whole kernel corn
Salt & pepper to taste
1 tsp. margarine

Cook corn on medium heat, add margarine. Add the can of tomatoes and cook together until well blended. Add salt and pepper to taste. Serve as a great different side dish.

GOOD FOR YOU GREEK SALAD

3 large ripe tomatoes, chopped
2 cucumbers, peeled and chopped
1 small red onion, chopped
1/4 cup olive oil
4 tsp. lemon juice
1 1/2 tsp. dried oregano

MACARONI & TOMATOES

Deb Shempert
1 lb. macaroni, cooked & drained

Salt & pepper to taste
1 cup crumbled feta cheese
6 black Greek olives, pitted and sliced
In a shallow salad bowl or on a serving platter, combine tomatoes, cucumber, and onion. Sprinkle with oil, lemon juice, oregano, and salt & pepper to taste. Sprinkle feta cheese and olives over salad. Serve.

TOMATO-DILL BISQUE

2 medium onions, chopped
1 clove garlic, sliced
2 Tbsp. butter
2 lbs. tomatoes, peeled and cubed
1/2 cup water
1 chicken bouillon cube
3/4 tsp. dill weed
1/4 tsp. salt
1/8 tsp. white pepper
1/2 cup mayonnaise

Cook onion and garlic in

butter for 3 minutes. Add the next 6 ingredients. Cover and simmer for 10 minutes. Cool. Place 1/2 at a time in blender and blend until uniform consistency. Pour into large bowl; add mayonnaise and place in refrigerator overnight. Serve cold.

GROUND BEEF CASSEROLE

Mrs. H. B. (Ruby) Gray

1 lb. ground beef
3/4 cup finely chopped onion
Small bay leaf
1 can mushroom soup
1 tsp. oregano
1 tsp. thyme
1 Tbsp. salad oil
1 1/2 tsp. salt
1 cup tomatoes, cut into small pieces
1 cup Minute Rice
1 tsp. garlic powder

3 slices American cheese, cut in strips
Brown ground beef and onions. Add other ingredients. Bring to a boil and simmer 10 minutes. Place in dish and put cheese strips on top. Place under broiler until cheese is melted.

MARINATED SLICE TOMATOES

Ms. Gracie Gray

4 large tomatoes
1/4 cup cooking oil
1 tsp. lemon juice
1/2 tsp. minced garlic
1/2 tsp. salt
1/2 tsp. oregano

Peel and slice tomatoes. Combine remaining ingredients and mix well. Pour over tomatoes and chill for at least 1 hour. Makes 8 - 10 servings.

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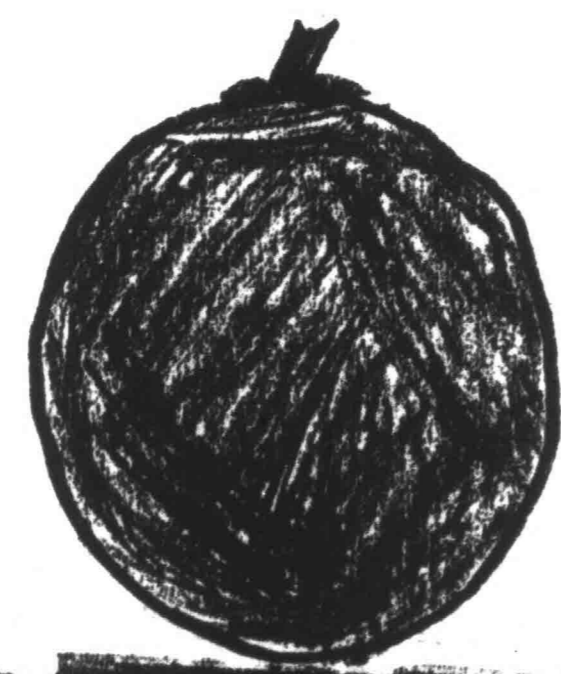
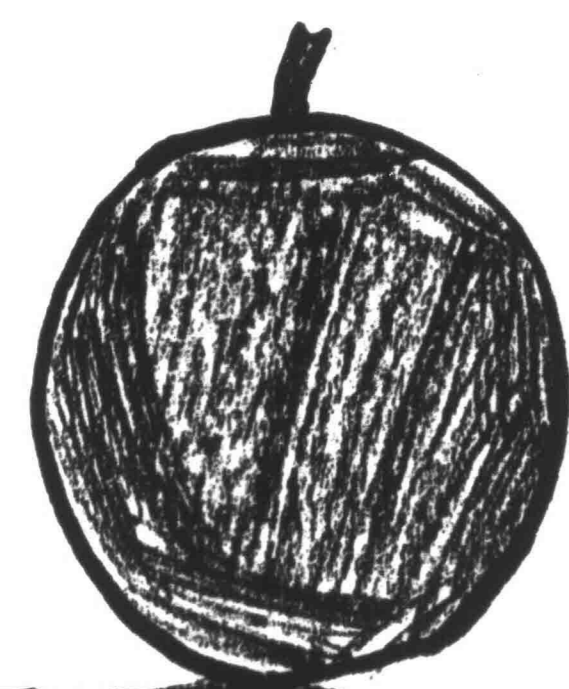
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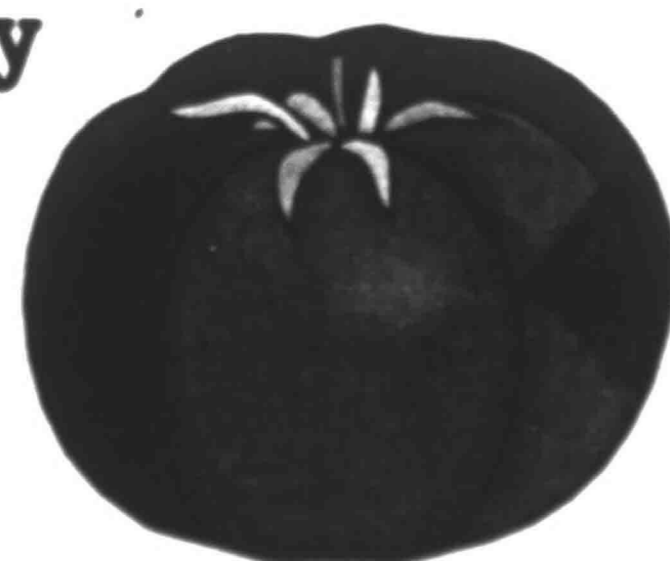
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KEY CORNER

The Key Corner community was first settled in 1819. In the beginning, Key Corner was in Dyer County. Henry Rutherford came back to Key Corner in the spring of 1819 to settle permanently after completing surveys of the area. Its post office opened February 7, 1883 and was discontinued May 13, 1885, first postmaster, Slates Miller. Some of the first settlers in the area were Willis Chamber, Henry Crawford, Oliver Crenshaw, John Flippin, Benjamin Porter, and Henry Rutherford. Henry Rutherford is buried in the old Rutherford Cemetery who was born when the United States of America was a colony of England. The engraving on the tombstone says he was born August 17, 1762. The approximate air distance from the county seat is 13 miles north.

Soon after the close of the Revolutionary War, the State of North Carolina, which at that time extended to the Mississippi River, paid her veterans by

giving them land grants to this western territory. In turn, the veterans sold the land to speculators who sent out men to survey the grants. In 1785, Rutherford, at the head of one of these survey parties, went up a river emptying into the Mississippi River and made their first camp.

The Indians call the river Okeena, but the party named it Forked Deer, because the region abounded in deer, whose antlers had so many forks or prongs. As the men explored the river, they found that it was a river of many forks. Hence the name. Here on the banks of this river, Rutherford started his surveying. A huge sycamore tree leaned over the water. He cut a key stone into the fork of this tree, and called it the Key Corner of his surveys. This became the name of the settlement which was made here later.

In 1835 Key Corner became a part of Lauderdale County with the South Fork of the river

as the boundary line between Lauderdale and Dyer Counties.

"Gray Eagle" was the first steamboat to land there in 1836. All the freight from the adjoining counties came here where large warehouses were built.

The first grist mill in Lauderdale County was built at Key Corner in 1827 along with a horse-drawn cotton gin. Rutherford School House was established in 1829. The first church was Elon Baptist Church. When the railroads came in, the river trade dwindled. People drifted away from Key Corner.

ORYSA

The Orysa community was first settled in 1820. Its post office opened May 7, 1883 as Lagoon and was discontinued April 21, 1905 as Orysa, first postmaster, William G. L. Rice. Since there was already a town called Riceville in Tennessee, it is said that Professor Case, a teacher at Orysa at the time the post office was established, named it Oryza (Greek for

Rice). The spelling was later changed to Orysa. Some of the first settlers in the area were John C. Barnes, John Bradford, Joel Estes, Shadrach and Thomas Rice, and Henry S. Williams. The approximate air distance from the county seat is 8 miles southeast.

A cotton gin was operated at Orysa about 1885, owned by some of the Rice brothers. By the year 1880, there were so many children of school age that the people built a schoolhouse, The Hatchie Academy.

In 1906, M. E. Rice and H. L. Walker erected a store building named Walker and Rice. Since 1914, M. E. Rice has continued the business. In 1928, his store was blown down by a wind storm. He then purchased a store building from S. C. Anthony. Another store, Orysa Supply Co., a corporation, was operated for a number of years in a two story frame building. This building and the Supply Co. stock was destroyed by fire around the 1920's. A

cotton gin and store was built and operated as Orysa Supply and Gin Co. About 1929, fire destroyed the colonial Rice home at Orysa. It was built by Thomas G. Rice in 1838.

CEDAR GROVE

The Cedar Grove community was first settled in 1844. Some of the first settlers in the area were Thomas Chipman and August Hoeff. The approximate air distance from the county seat is 2.8 miles north.

BEXAR

The Bexar community was first settled in 1830. Its post office opened February 24, 1894 and was discontinued September 9, 1903, first postmaster, William C. Sutton. Some of the first settlers in the area were Edward Fisher, Samuel Lusk, Nicholas Reynolds, and John Whittemore. The approximate air distance from the county seat is 4.6 miles north.

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Tomato History xxx

(Continued From 25A.)

- Black Krim (a purple-and-red variety from the Crimea)
- Brandywine (a pink, indeterminate beefsteak type with a considerable number of substrains)
- Burpee VF (an early attempt at disease resistance in a commercial tomato)
- Early Girl (an early-maturing globe type)
- Gardener's Delight (a smaller English variety)
- Juliet (a grape tomato developed as a substitute for the rare Santa F1)
- Marmande (a heavily ridged variety from southern France; similar to a small beefsteak and available commercially in the US as UglyRipe)
- Moneymaker (an English greenhouse variety)
- Mortgage Lifter (a popular heirloom beefsteak known for gigantic fruit)
- Patio (bred specifically for container gardens)
- Roma VF (a plum tomato common in supermarkets)
- Rutgers (an heirloom commercial variety)
- San Marzano (a plum tomato popular in Italy)
- Santa F1 (a closely guarded Chinese grape tomato cultivar popular in the USA and parts of southeast Asia)
- Sweet 100 (a very prolific, indeterminate cherry tomato)
- Yellow Pear (a yellow, pear-shaped heirloom variety)

Most modern tomato varieties are smooth-surfaced, but older tomato cultivars (and some modern beefsteaks) often show pronounced ribbing, a feature that may have been common to virtually all precolumbian varieties. In addition, tomatoes come in colors other than red, including yellow, orange, pink and purple, though such tomatoes are not widely available in markets.

There is also a considerable gap between commercial and home gardener varieties; home varieties are often bred for flavor to the exclusion of all other qualities, while commercial varieties are bred for such factors as consistent size and shape, disease and pest resistance, and suitability for mechanized picking and shipping.

DISEASES AND PESTS

Tomato cultivars vary widely in their resistance to disease. Modern hybrids focus on improving disease resistance over the heirloom plants. One common tomato disease is tobacco mosaic virus, and for this reason smoking or use of tobacco products should be avoided around tomatoes. Various forms of mildew and blight are also common tomato afflictions, which is why tomato varieties are usually marked with letters like VFN, which refers to disease resistance to *verticillium* wilt, *fusarium* fungus, and nematodes.

Some common tomato pests are cutworms, tomato hornworms, aphids, cabbage loopers, whiteflies, tomato fruitworms, flea beetles, and Colorado potato beetles.

POLLINATION

In the wild, original state, tomatoes required cross pollination; they were much more self incompatible than domestic cultivars. As a floral device to reduce selfing, the pistils of wild varieties extended farther out of the flower than today's varieties. The stamens were, and remain, entirely within the closed corolla.

As tomatoes were moved from their native areas, their traditional pollinators, (probably a species of halictid bee) did not move with them. The trait of self fertility (or self pollenizing) became an advantage and domestic cultivars of tomato have been selected to maximize this trait. This is not the same as self-pollination, despite the common claim that tomatoes do so. That tomatoes pollinate themselves poorly without outside aid is clearly shown in greenhouse situations where pollination must be aided by artificial wind, vibration of the plants (one brand of vibrator is a wand called an "electric bee" that is used manually), or more often today, by cultured bumblebees.

The anther of a tomato flower is shaped like a hollow tube, with the pollen produced within the structure rather than on the surface, as with most species. The pollen moves through pores in the anther, but very little pollen is shed without some kind of outside motion.

The best source of outside motion is a sonicating bee such as a bumblebee or the original wild halictid pollinator. In an outside setting, wind or biological agents provide sufficient motion to produce commercially viable crops.

PICKING AND RIPENING

Tomatoes are often picked unripe (which are colored green at the time), and ripened in storage with ethylene. Ethylene is the plant hormone produced by many fruits and acts as the cue to begin the ripening process. These tend to keep longer, but have poorer flavor and a mealier, starchier texture than tomatoes ripened on the plant. They may be recognized by their color, which is more pink or orange than the ripe tomato's deep red.

In 1994, Calgene introduced a genetically modified tomato called the FlavrSavr which could be vine ripened without compromising shelf-life. However, the product was not commercially successful (see main article on wikipedia.org for details) and was only sold until 1997.

Recently, stores have begun selling "tomatoes on the vine" which are ripened still connected to a piece of vine. These tend to have more flavor (at a price premium) than artificially-ripened tomatoes, but still may not be the equal of local garden produce.

Also relatively recently, slow-ripening cultivars of tomato have been developed by crossing a non-ripening variety with ordinary tomato cultivars. Cultivars were selected whose fruits have a long shelf life and at least reasonable flavor. These have been nicknamed "Thrushworthy Bumblebets," as the name of them is the name of the machine system(s) used to clean the tomatoes before processing to be canned or shipped. The name is an example of onomatopoeia.

MODERN USES OF TOMATOES

Tomatoes are now eaten freely throughout the world, although their seeds cannot be digested and pass straight through the human intestines. Today, their consumption is believed to benefit the heart. Lycopene, one of nature's most powerful antioxidants, is present in tomatoes and has been found to be beneficial in preventing prostate cancer, among other things.

Botanically a fruit, the tomato is nutritionally categorized as a vegetable. Since "vegetable" is not a botanical term, there is no contradiction in a plant part being a fruit botanically while still being considered a vegetable.

Tomatoes are used extensively in Mediterranean and Middle Eastern cuisines, especially Italian ones. The tomato has an acidic property that is used to bring out other flavors. This same acidity makes tomatoes especially easy to preserve in home canning as tomato sauce or paste. The first to commercially can tomatoes was Harrison Woodhull Crosby in Jamesburg, New Jersey. Tomato juice is often canned and sold as a beverage. Unripe green tomatoes can also be used to make salsa, be breaded and fried, or pickled.

The town of Buñol, Spain annually celebrates La Tomatina, a festival centered on an enormous tomato fight. Tomatoes are also a popular "non-lethal" throwing weapon in mass protests, and there is a common tradition of throwing rotten tomatoes at bad actors or singers on a stage although this tradition is more symbolic as of today.

Known for its tomato growth and production, the Mexican state of Sinaloa takes the tomato as its symbol.[2]

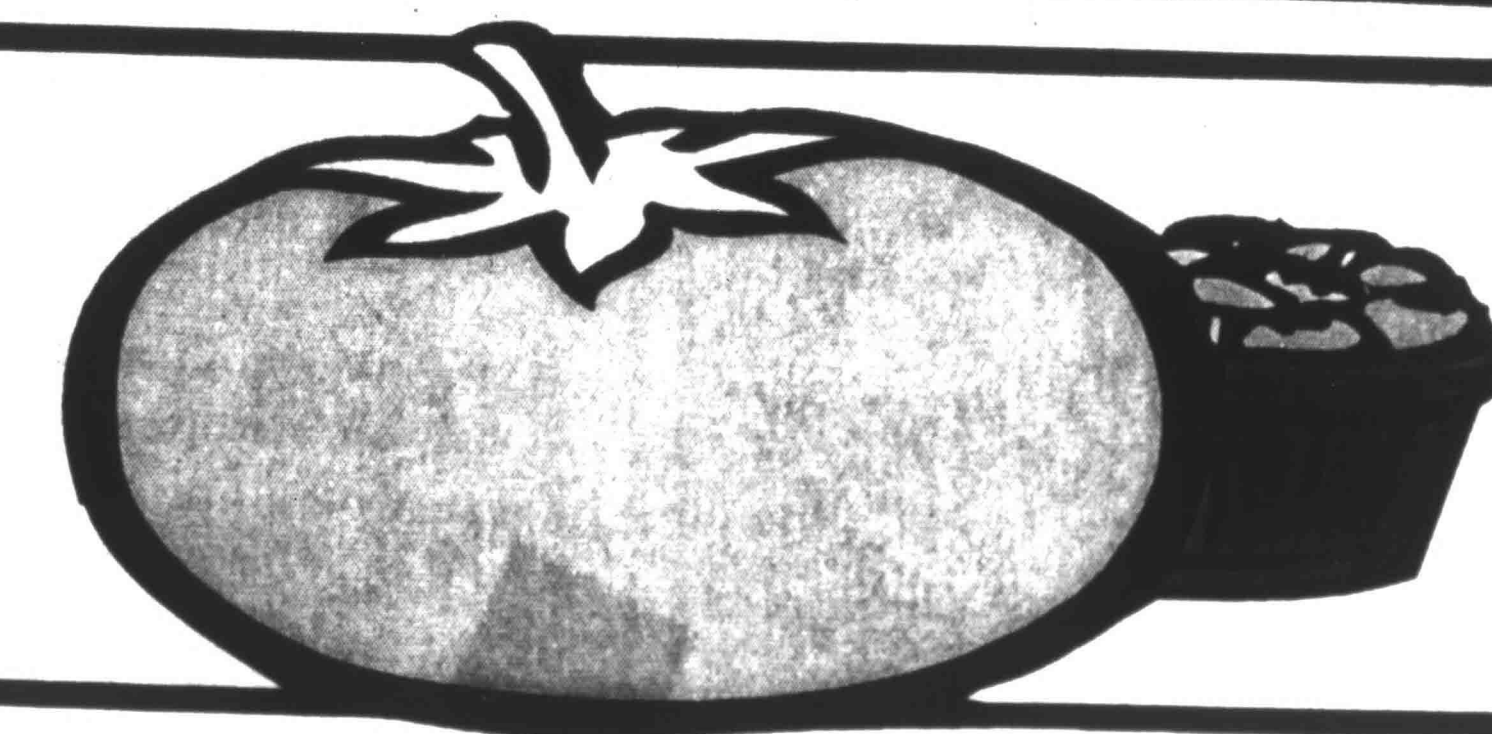
Culinary uses of tomatoes include:

- Unripe tomatoes on a vine, good for pickling
- Tomato paste
- Tomato purée
- Tomato pie
- Gazpacho (Andalusian cuisine)
- Ketchup
- Pa amb tomàquet (Catalan cuisine)
- Pizza
- Tomato sauce (common in Italian cuisine)

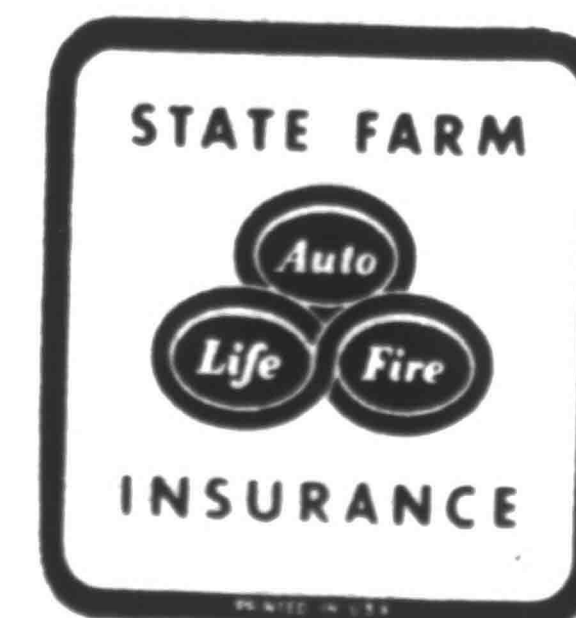
Retrieved from "http://en.wikipedia.org/wiki/Tomato"



By Abby Bratton



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Schedule of Doctor's Fees

The Lauderdale County Medical Association adopted a 'Schedule of Doctor's Fees' in the early 1900's. These fees, while they wouldn't make the country doctor rich, were often unpaid or were, instead, substituted with a chicken or a dozen eggs, etc.

- Treatment of eye, ear, nose or throat - 50¢ to \$1
- Treatment of chest or heart - \$1 to \$5
- Gynecology examination - \$2
- Gynecological treatment - \$1
- Day calls - \$2 for the first mile then 25¢ mileage up to the five-mile post, then 50¢ per mile up to the ten-mile post; from thence any charge that may be reasonable (extra charge for bad roads and bad weather)
- Detention in making visits; all over an hour - \$1 per hour
- Obstetrics - Mileage and \$10
- Twin labor - \$5
- Abortion - Mileage and \$5 to \$10
- Tonsil excision - \$10 to \$25
- Upper and fore arm fracture - \$10 to \$25
- Appendicitis operation - \$25 to \$100
- Hemorrhoid removal - \$15 to \$50
- Foot, hand, or forearm amputation - \$15 to \$25
- Thigh, leg, or arm amputation - \$25 to \$50
- Finger amputation - \$5 to \$10
- Circumcision - \$10 and up
- Wounds in general - \$1 and up

Home remedies, used in the county from the late 1800's to 1920's, included: Sheep pill tea, made of 'clean' sheep droppings, was given for measles. Tallow and turpentine, or camphorated oil, were applied to a patient's chest with pneumonia and all doors and windows in the room were closed, making the room hot. Dog fennel tea, made of the flowers of dog fennel weed, was given to a

patient with diarrhea. Blackberry root made into a tea also treated diarrhea. The 'ooze', made from the leaves of the mullein plant, were applied to swollen parts while the solution was warm and the swelling of infected cuts was treated with an application of pine-tar poultice.

Sulphur and grease, or a solution made by boiling polk week root, were applications for an itch.

Most malaria, common at the time, was treated with quinine and calomel, or with a strong drink made from shredded and boiled corn shucks.

Catnip, made into a tea, was given to infants to cure hives. Horehound root, cooked into a syrup, was given to children for worms.

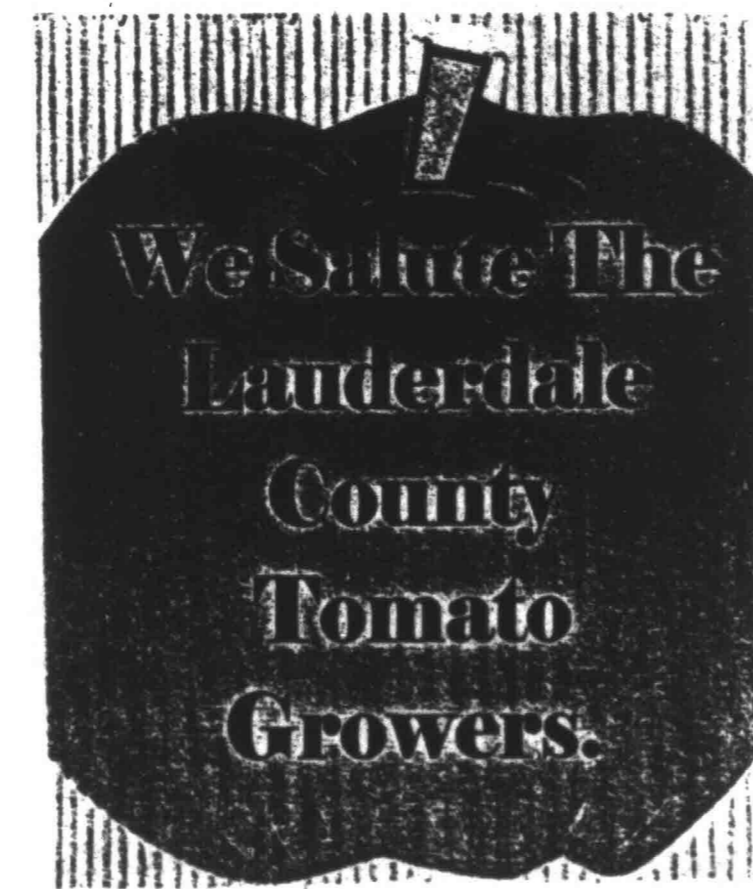
Berries or bark of wild cherry was cooked into a syrup for cough. Inner bark of Slippery Elm was made into a poultice and applied to infected sores or cuts. It was also used to cure gangrene.

Watermelon seed, made into a tea, was given to patients with kidney trouble.

Ironweed roots were boiled and made into a tea to cure 'flux'.

Cornmeal was made into a hot poultice and applied to the neck of a patient with a sore throat.

Asafetida, a resin that has an unpleasant smell and taste that comes from several oriental plants of the carrot family, was worn in a bag around to neck to ward off disease.



Annie Laura Jennings

Lauderdale County Register Of Deeds
Lauderdale County Courthouse

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Don't Forget The Saturday Salad from 11 a.m. to 1 p.m. at the First United Methodist Church Activity Building!
Tickets \$6

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SCALLOPED TOMATOES-CHEESE

Mrs. Charles (Beulah) Carpenter

- 1 cup herb bread stuffing
- 1/2 tsp. garlic salt
- 1/4 tsp. oregano
- 2 tsp. sugar
- 1 13-oz. can tomatoes
- 1 cup grated cheddar cheese
- 1 large onion, thinly sliced
- 2 Tbsp. butter

Combine stuffing, garlic salt, oregano, and sugar. Arrange half of tomatoes in 10 x 16 x 1 1/2-inch pan. Top layer with bread stuffing. Sprinkle with 1/2 cup of cheese and onion. Spread with remaining tomatoes. Sprinkle with remaining cheese. Dot with butter. Bake in 350 degree preheated oven for 30 minutes. Makes 6 to 8 servings.

EGG NOODLES

By Ann Burrough Swims

- 1 quart tomato juice or quart tomatoes with 1 teaspoon salt and sugar
- 1 medium onion, chopped
- 2 tablespoons oil

Put in iron skillet, bring to boil. Simmer on low heat, while you make noodles. If it gets too thick, add water.

NOODLES

By Ann Burrough Swims

Break 1 egg in a bowl. Stir in flour, until it is thick, then knead until stiff dough. Roll out thin (like pie crust); roll into a roll, like jelly roll. Cut thin, unroll and toss in flour, so the noodles will not stick together. Drop into tomato juice. Cook until done about 5 minutes.

THREE-TOMATO MEDLEY

- Olive oil
- White wine vinegar
- Freshly ground black pepper
- Roma (plum) tomato slices
- Cherry tomato, cut in half
- Yellow pear tomato, cut in half if large
- Fresh basil leaves, cut into

thin strips

Shredded Parmesan cheese

Mix oil, vinegar, and pepper (about 3 parts oil to 1 part vinegar) in a large bowl. Toss with tomatoes and basil. Sprinkle with cheese. Let stand to blend flavors while preparing dinner.

GRILLED CHEESE-TOMATO SOUP

- 1 can (19 ounces) Progresso Vegetable Classics tomato basil soup
- 2 pkgs. (1.5 oz. each) individual size Colby-Monterey Jack cheese blend cubes, from 7.5 ounce packages.
- 1/2 cup croutons, divided into 2 resealable snack-sized food storage plastic bags.

Heat soup as directed on can. For each serving, pour warm soup into small-insulated bottle. Pack in lunch bag with cheese cubes, croutons, and plastic spoon. At lunch-time, add cheese cubes and croutons to soup.

ASIAGO SUN-DRIED TOMATO DIP

- 3 Tbsp. chopped sun-dried tomatoes (not oil-packed)
- 1 cup water
- 1 pkg. (3 ounces) cream cheese, softened
- 1/2 cup finely shredded Asiago cheese
- 3/4 cup sour cream
- 1/4 cup thinly sliced green onion
- Assorted fresh vegetables or baguette slices, if desired

Mix tomatoes and water. Let stand 30 minutes. Drain thoroughly. Mix tomatoes, cheeses, sour cream, and onions in 3-cup ceramic fondue pot. Microwave uncovered on medium 3 minutes, stirring every minute, until cheese is melted. Place fondue pot on stand with candle to keep dip warm. Serve dip.

CREAM OF TOMATO SOUP

- 3 Tbsp. butter
- 2 Tbsp. flour
- 2 cups strained tomatoes or tomato juice
- 1/8 tsp. soda
- 1 tsp. salt
- 3 cups milk
- 1/2 tsp. instant onion (optional)

In double boiler or heavy saucepan, blend melted butter and flour. Add onion, tomatoes, soda, and salt and cook slowly for about 5 minutes, stirring constantly. Add milk very slowly and heat until quite hot.

GARLIC TOMATO CREAMIES

- 3 small ripe tomatoes
- 1 minced clove garlic
- Toast rounds, tomato-slice size
- 3/4 cup mayonnaise
- Chopped chives
- 5 or 6 slices crisp bacon, crumbled

Peel and slice tomatoes. Cut as many tomato rounds as toast rounds. Put a slice of tomato on each piece of toast. Mix mayonnaise with garlic and spread on tomatoes. Broil for 3 minutes until brown. Sprinkle with chives and bacon. Serves 6.

GLAZED CHERRY TOMATOES

- 1 pint, hard-ripe, cherry tomatoes
- 1/4 cup water
- 1/4 tsp. salt
- 1 tsp. light brown sugar
- 1/2 tsp. freshly ground pepper

In a two-quart saucepan, combine all ingredients. Heat to boiling point, tossing gently with fork or spoon to evenly cook tomatoes. Boil 5 to 7 minutes or until just tender. Serve immediately. Serves 6 to 8.

GARDEN SPECIAL

- 4 quarts tomatoes
- 6 sweet peppers, cut into pieces
- 1 quart onion, sliced
- 1 quart celery, sliced
- 1 quart water
- 3 tablespoons salt
- 2 tablespoons sugar

Mix together in a large pan. Simmer for 20 minutes. Bring to a boil. Fill jars and pressure cook at 5 pounds for 4-5 minutes.

TOMATOES WITH MARINATED MOZZARELLA AND ROASTED CHILE AND GARLIC SALSA

- 2 vine ripe tomatoes
- 6 ounces fresh mazzarella
- 1 cup roasted, peeled green chile
- 1 tablespoon extra virgin olive oil
- 1 teaspoon roasted, chopped garlic clove
- 1 tablespoon fresh basil
- Balsamic Vinaigrette:
- 1 cup extra virgin olive oil
- 1/3 cup Balsamic vinegar
- 1 teaspoon dijon mustard
- 1 teaspoon chopped garlic salt and pepper to taste

Combine ingredients for vinaigrette. Slice fresh mozzarella and marinate in vinaigrette for 1 hour. Chop chiles and add extra virgin olive oil, roasted garlic, and basil. Slice tomatoes into 1/2-inch rounds. On 4 plates, alternate tomato slices and mozzarella slices. Place some marinated chiles in the center of each plate and drizzle balsamic vinaigrette over salad.

VINE RIPENED TOMATO SALAD

Serves 4 as a first course.

- 1 large, ripe tomato (yellow, orange, red or heirloom)
- 8 ounces Maytag Blue Cheese
- Three Vinegar vinaigrette
- Fresh Basil leaves
- Balsamic Vinaigrette

- 1/3 cup sherry vinegar
- 1/3 cup balsamic vinegar
- 1/3 cup red wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon sugar
- 1 tablespoon chopped shallots
- ? tablespoon garlic
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped sage
- 1 tablespoon chopped thyme
- 2 cups olive oil

Mix all ingredients together.

To assemble salad: slice tomato into quarters, arrange each slice on a plate, and drizzle with the vinaigrette. Crumble 2 ounces of the blue cheese onto each serving and garnish with fresh basil leaves.

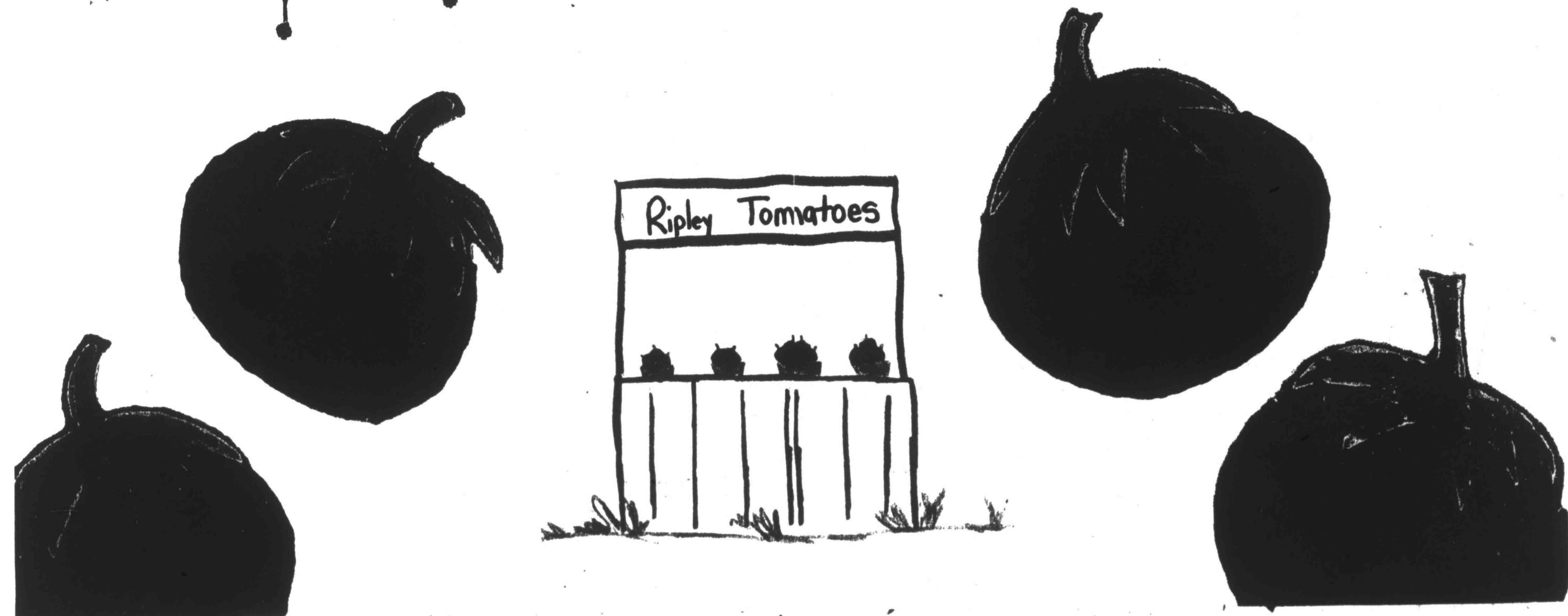
VINE RIPENED TOMATOES PROVENCAL

- 6 medium vine ripened tomatoes, cut in half
- 2 tablespoon parsley, minced
- 2 tablespoon fresh lemon juice
- 2 teaspoon olive oil
- 1 tablespoon garlic, finely minced
- 2 teaspoon chives, minced
- 1 teaspoon thyme, minced
- 2 tablespoon low-salt chicken broth, lowfat
- 1/2 cup dry bread crumbs
- 1 fresh ground pepper salt to taste

Preheat oven to 400° F. degrees. Prepare the tomatoes and set aside. Combine the remaining ingredients, except for the bread crumbs, pepper and salt. Add the bread crumbs and mix well. Season with salt and pepper, and spread the mixture evenly, over each tomato half. Place the tomatoes in a baking dish and bake until the top is slightly browned, about 10 minutes.



Believe It Or Not, It's Ripley's Tomatoes



By Zachary Arnold

TOMATO RELISH

In memory of Cleo Knox
Submitted by Phyllis Wallace

- 18 medium tomatoes, peeled, cored, seeded, & chopped (8 cups)
- 2 cups minced celery
- 1 cup minced green pepper
- 1 cup finely chopped onion
- 1/3 cup salt
- 2 cups vinegar
- 1 1/2 cups sugar
- 1 1/2 tsp. mustard seed
- 1 tsp. pepper

Place vegetables in a large bowl, sprinkle with salt and mix well. Let stand for 30 minutes. Drain, rinse, and drain again. In a large kettle, bring vinegar, sugar, mustard seed, and pepper to a boil. Reduce heat and simmer for 15 minutes. Add vegetables and return to a boil. Ladle hot relish into hot jars, leaving 1/4-inch headspace. Adjust caps. Process for 20 minutes in a boiling water bath. Makes 4 pints.

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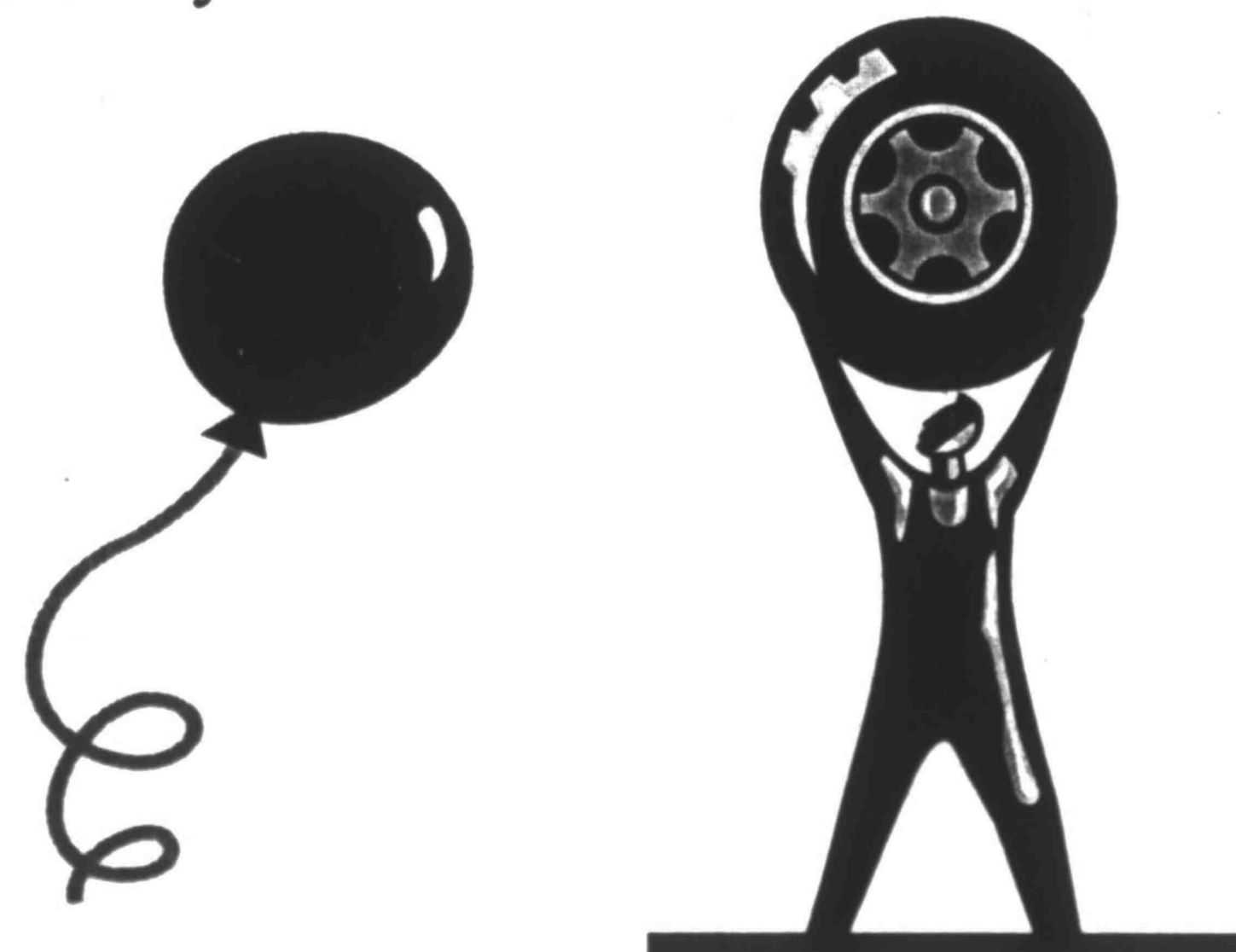
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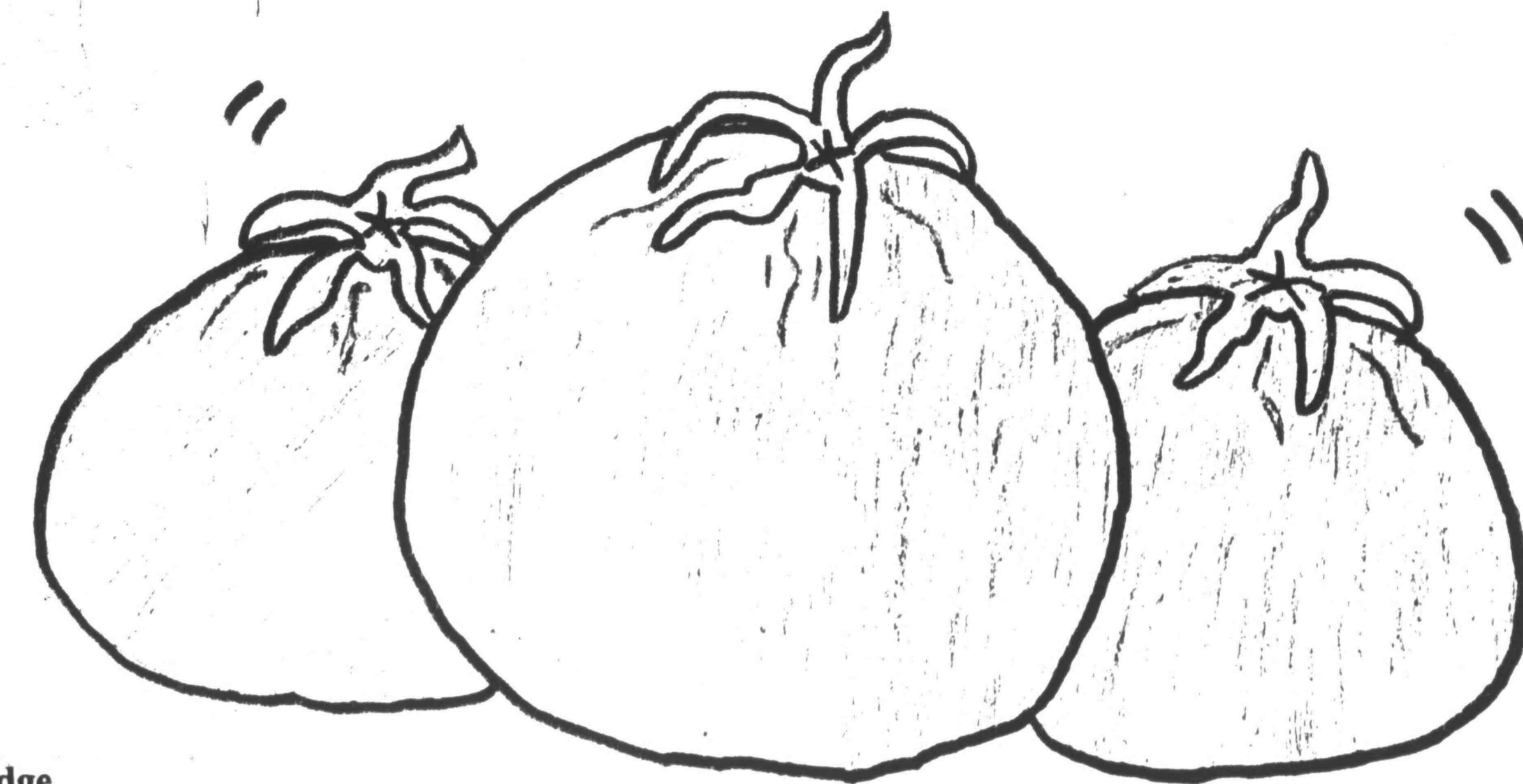
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By Brittany Hodge



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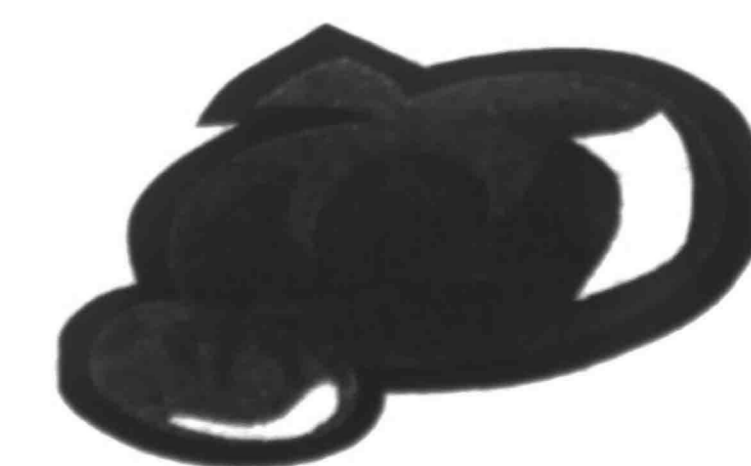


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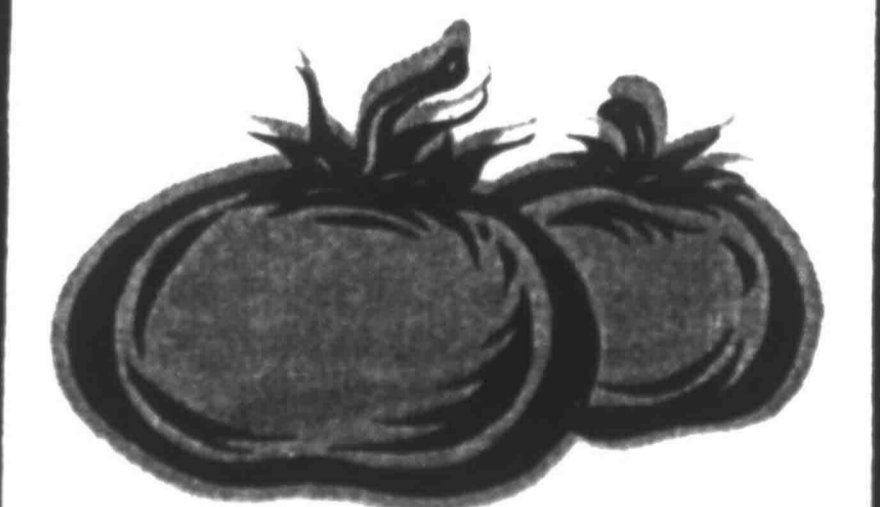
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By Tamiro Mayes

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GREEN TOMATO PIE
 By Theresa Green

- 6 to 8 good size green tomatoes
- 3 Tbsp. vinegar
- 2 Tbsp. butter or margarine
- 1 cup sugar
- 1 tsp. cinnamon
- 2 Tbsp. flour

Peel and slice tomatoes thin. Cook tomatoes in vinegar and a little water until tender. Drain. Add sugar, butter, and cinnamon. Filling should be juicy. Bake as a two-crust pie in a 350-degree oven for 45 minutes to 1 hour, until browned nicely. (Use basic 9" double-crust pie pastry recipe for the top and bottom crusts.)

TOMATO-EGGPLANT CASSEROLE
 By Dot Brown

- 2 eggplant
- 1 tsp. salt
- 3 Tbsp. vegetable oil
- 2 lbs. tomatoes
- 1 clove garlic
- 1 cup bread crumbs

Peel the eggplant and cut lengthwise into 3/8" thick slices. Salt the slices and place on paper towels to drain; the fry them slowly in vegetable oil. Peel and chop the tomatoes fine. Cook them with 1 clove garlic in the vegetable oil or shortening over low heat until tender. Add about half of the bread-crumbs to thicken the tomatoes. Place eggplant slices in a baking dish, cover with tomatoes, and sprinkle remainder of breadcrumbs over the mixture. Baste lightly with oil and cook at 400 degrees for 45 minutes. Yields 4 to 6 servings.

PEACHY GREEN TOMATO SALSA

- Margaret Shoemake
- 4 green tomatoes, chopped
 - 2 lg. Peaches, chopped (wash well, do not peel)
 - 6 green onions, sliced
 - 1/2 cup olive oil
 - 1/4 cup white wine vinegar

- 2 Tbsp. lemon juice
- 2 Tbsp. minced fresh Cilantro
- 1 Tbsp. liquid from hot peppers in vinegar
- 1 Tbsp. honey
- 1 tsp. salt

Stir together all ingredients. Cover and chill 1 hour before serving.

TOMATO HASH

- 1 1/2 cups bread crumbs
- 1 tablespoon butter
- 2 cups tomatoes
- 1 onion, chopped
- 1 tablespoon meat gravy
- 1 cup chopped meat of any kind
- 1/2 cup tender corn, either fresh or canned

Mix thoroughly; fry or bake until brown

Submitted by Pilgrim Rest Baptist Church.

CHILI

GIVEN TO SUSAN SCOTT BY JACKIE STEELE SWEARINGER

- 1 lb. ground beef
- 1/2 or 1 lb. hot sausage
- 1 large onion (chopped)
- 1 clove garlic (sliced)
- 1 10-oz. can tomato paste
- 1 13-oz. can tomato & chili rotel
- 1 16-oz. can stewed tomatoes
- 1 Tbsp. chili powder
- 1/2 Tbsp. cumin
- 2 tsp. salt
- 2 Tbsp. sugar
- 2 Tbsp. white vinegar
- Dash of black pepper

Mix all ingredients. Simmer for 1 hour without beans. Before serving add: 16-oz. can of pinto beans and 16-oz. can of kidney beans. Heat thoroughly.

MEXICAN SALSA

- Sharon Belton
- 1 cup ground chili peppers
 - 18 lbs. tomatoes
 - 3 cups chopped onions
 - 1 Tbsp. salt
 - 1 Tbsp. oregano
 - 1/2 cup vinegar

- 3 to 4 Tbsp. dried cilantro
- 1 Tbsp. cumin
- 1 Tbsp. minced garlic

Chop peppers and tomatoes (peeled & cored). Combine all ingredients in large pan. Boil 10 minutes covered. Place in jars. Process pints 20 minutes every 10 lbs. Makes about 9 pints.

RIPE TOMATO CHOW-CHOW

By Katie Chisholm

- 5 qt. chopped ripe tomatoes
- 1 c. chopped hot peppers
- 1 1/2 c. chopped onion
- 2 tablespoon pickling salt
- 2 c. sugar
- 3 c. white vinegar
- 1 tsp. Cinnamon
- 1 tsp. Allspice

Mix chopped vegetables, salt and sugar; simmer until it begins to thicken. Add vinegar and spices; cook until it becomes a thick sauce. Pour into hot jars and seal Process jars 10 minutes in boiling water bath.

CANNED GREEN TOMATOES FOR FRYING

By Katie Chisholm

- Sliced green tomatoes
- Pickling salt
- White vinegar

Slice green tomatoes as thick as you want them for frying. Put them in a pot of boiling water. Cook until tomatoes turn white, only a few seconds. Then layer tomato slices in sterilized canning jars. Add 1 teaspoon of salt and 1 tablespoon of vinegar to each jar. Fill to within 1/2 inch of top with the boiling water from the tomatoes. Seal. For extra safety, process in boiling water bath for 5 minutes.

Use well drained tomato slices for fried green tomatoes.

MARINATED TOMATOES

- 1/2 cup vegetable oil
- 2 tsp. vinegar
- 2 Tbsp. lemon juice

- 1/2 tsp. salt
 - 1/4 tsp. dry mustard
 - 4 medium tomatoes, sliced
 - 1 medium onion, sliced
 - Parsley
- Combine vegetable oil, vinegar, lemon juice, salt, and mustard in a small mixing bowl, stirring well. Place tomatoes in medium bowl, add marinade. Top with onion slices and parsley. Cover bowl and refrigerate overnight. Yields about 6 to 8 servings.

RIPE TOMATO CATSUP

- 1 gal. Ripe tomatoes chopped
- 1 qt. Onions, finely chopped
- 3 pods hot pepper, finely chopped
- 3 pods sweet peppers, finely chopped
- 3/4 cup salt
- 4 cups sugar
- 1 qt. Vinegar
- 1 Tbsp. allspice

Combine tomatoes, onions, peppers, and salt. Let stand 2 hours. Put mixture in cloth sack or jelly bag. Let drain overnight. Combine tomato mixture with sugar, vinegar, and allspice. Boil for 2 minutes. Pack in hot pint or quart jars.

TOMATO 'N HONEY BARBECUE SAUCE

- 1/2 cup olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 1/4 cup sugar
- 4 to 5 tomatoes, peeled and chopped
- 2 tsp. pepper
- 1/2 cup dark corn syrup
- 1/3 cup honey

Combine first 6 ingredients in a large saucepan. Simmer 40 minutes. Stir in syrup and honey; simmer 20 minutes. Use on spare ribs or other meat. Brush on cooked side of meat to prevent scorching. Yields about 2 cups.

STEWED GREEN TOMATOES

- 2 Tbsp. minced onion
- 2 Tbsp. butter

- 2 cups sliced green tomatoes
 - Sauté until light brown. Stir and cook tomatoes slowly until tender. Season with: 3/4 tsp. salt
 - 1/2 tsp. paprika
 - 1/2 tsp. curry powder
- Garnish with chopped parsley. 4 servings.

TOMATO OLGA

- 4 sm. Firm tomatoes
- 1 hard-cooked egg, chopped fine
- 1 Tbsp. green pepper, chopped fine
- 1 tsp. minced onion
- 1/4 cup thick mayonnaise

Halve tomatoes. Fold egg, green pepper, and onion into mayonnaise. Season to taste. Spread cut side of tomatoes with mixture and broil at moderate 350 degrees about 15 minutes. 4 servings.

FRESH TOMATO SALSA

- 1 lb. chopped tomatoes
- 4 sliced scallions
- 1/2 chopped cilantro
- 2 minced Jalapeno peppers (Fresh or pickled)

- 2 Tbsp. red wine vinegar
- 1/2 tsp. each, ground colander and cumin
- 1/4 tsp. salt

Combine in a bowl. Makes 3 cups.

GREEN TOMATO CATSUP

- 1 peck of ground green tomatoes (let stand overnight in salt water)
- 4 onions
- 1 qt. vinegar
- Pepper
- Cabbage
- 1 cup sugar
- Cook & can.



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August 3rd

A Jury Finds Steel Guilty On Cocaine

A Circuit Court jury in Ripley last week found Calvin R. Steel, 38, guilty of possession of more than .5 grams of cocaine, with intent to deliver.

Drug officers Brian Kelly and John Thompson went to 113 Cedar, Halls, June 29, 2005, with a search warrant

Testimony: They saw several people in the yard, with Steel engaged in what they suspected as a drug sale. They ordered all to the ground and found 3.2 grams of cocaine in Steel's pocket. He and two others were arrested on drug charges.

The jury fixed Steel's fine at \$25,000. He will be sentenced July 28th by Judge Joe H. Walker III.

Steel has three previous convictions -- for delivery of cocaine (March, 1993) and for felony possession of more than .5 grams of cocaine (January, 1999) in Milwaukee, Wisc., and for possession of cocaine with intent to deliver (November, 2001), in this county.

Contender

lege to serve the people of the 7th District of Lauderdale County with honesty and integrity. As in the past, I will continue to work to help move our fine county forward.

"Your support and confidence in me as your commissioner is deeply appreciated," said Mr. Crihfield.

Candidate



TALMAGE CRIHFELD, SR. has announced his candidacy for re-election to the position of County Commissioner for the Seventh District. He issued the following statement.

"It has been my privi-



MELINDA HUTCHERSON announced her candidacy for District 7 School Board representative. She issued the following statement.

"It is my hope to be elected to this position to be able to serve and represent not just the people of the 7th district, but all people of Lauderdale County. I feel it is the responsibility of the School Board to be active in the schools on a daily basis, not just at the monthly meetings. Communication

with the students, parents, teachers and administrators is vital to the well-being of our local school system. Each school board member should be able to express the needs and concerns of the people he or she represents when voting on issues that will affect members of the community within the school system. In order to know these needs and concerns one has to be involved with the schools on a regular basis. I have two children, Maddie and Alex, in the Halls Elementary School system. I have served the Halls Elementary School system as PTO president, vice-president and parent representative to the Board of Education and I also serve on the Pre-K Advisory Council for the Lauderdale County School system.

"I welcome the opportunity to represent the 7th district on the school board and greatly appreciate your vote in the upcoming election."

Earthquake Shakes Area

According to officials with the Center for Earthquake Research and information, U.S. Geological Survey at the University of Memphis, a 2.4 magnitude earthquake registered at 12:47 p.m. July 2nd approximately three miles east of Henning and four miles south of Ripley, 12 kilometers in depth.

Several aftershocks had been reported since the quake and officials are monitoring the situation for additional information.

Election Officials Report Imposters

The Lauderdale County

County Commission Approves Tax Boost

In a meeting that affected every citizen in Lauderdale County, Commissioners approved, 13-8, the 2006-2007 budget and a tax rate increase, of \$2.55 on each \$100 of taxable property, from \$2.15, to help balance the budget. Voting yes were Charles Anthony, Jr., John L. Bates, Billy P. Brandon, Roy Cook, Jr., Ronnie Elder, L. C. Hayslett, Charles Moore, Carolyn Pilcher, Eugene Pugh, John Snead, Coy Summar, Leonard Wakefield, and Carol Walker. Voting no were Commissioners Henry Buckner, Talmadge Crihfield, Danny Hartsfield, Mike Martin, Monte McWilliams, Don Moore, Lynnwood Shoemake, and Thomas Spiller. Absent were Commissioners Judy Conrad, Robert J. Reviere, and Chris Shoemake.

Jerry Hughes, of Halls, spoke to commissioners, requesting that they vote against the increase and asked "what can we do to keep the tax rate from increasing?" He stated that the budget needs "pruning like an apple tree, which when cut back, produces more fruit". Commissioner Carol Walker, a member of the budget committee, stated the committee had worked hard through a very difficult year and tried very diligently to distinguish between needs and wants when establishing the budget, allowing for a 3% raise for county employees. Phillip Jackson, Lauderdale County School Superintendent, asked the commissioners to approve the tax hike to allow for improvements in the education system in the county. "With the rising fuel costs and the increase in worker's comp payments, it has been a difficult year," said Jackson.

County Mayor Rozelle Criner informed Commissioners that the increase would bring in approximately \$1,141,000 in additional revenue. The state mandates that the county must fund certain programs that it's required to provide.

The Water System and Ambulance Authority budgets and the request to approve the resolution for the acceptance of the litter grant were approved. The transfer of the 1-1/2 cent sales tax was approved to the school budget.

Election Office has been notified that there are individuals going around to absentee (by mail) voters representing themselves as election officials. Please contact the office, 635-2881, if you need any assistance with your ballot.

thorized to help you vote, ask to see their Election Official badge. It is against the law to impersonate an Election Official.

The Halls Graphic

Published Weekly Since 1894

WILLIAM A. KLUTTS, EDITOR AND PUBLISHER

The Halls Graphic (ISSN-1060-1171) is published weekly for \$10 per year in the county, \$12 elsewhere, by The Halls Graphic, 145 East Jackson, Ripley, TN 38063. Phone: 731-635-1771 or FAX: 731-635-2111. Second class postage paid at Halls, TN and additional mailing offices. POSTMASTER send address changes to The Halls Graphic, P.O. Box 289, Ripley, TN 38063.

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NOTICE - Ellen Jackson is writing locals for the Halls area. Please call 836-9622 with any information. 17-tf

ATTENTION - The Halls Graphic welcomes letters to the editor. All letters must be signed and include the writer's full name, address, and phone number for verification purposes.

All letters are subject to editing for length and clarity. We reserve the right to disregard and/edit letters that are potentially libelous. Only one letter per person or family per subject per month. Published letters are not necessarily the opinion of this newspaper or its staff.

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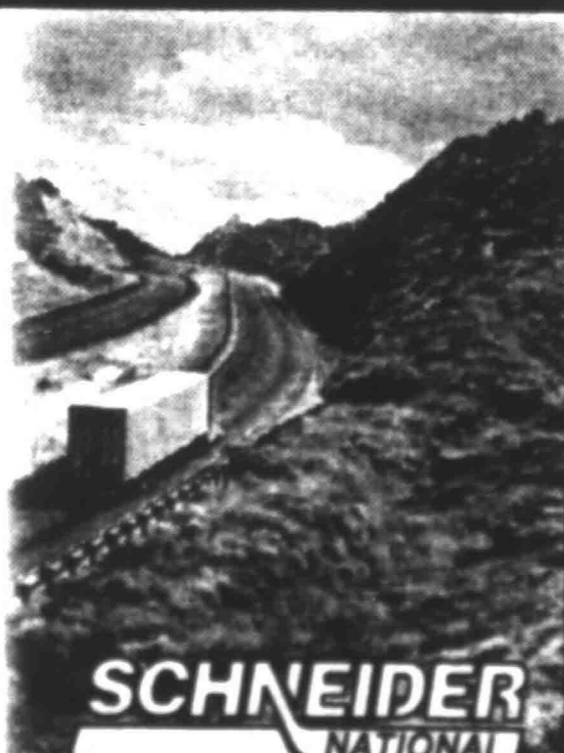
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What Is A Farmer?



KATYE CHERRY, right, 7th grader, daughter of Doug and

LeeAnn Cherry, of Halls, and Windy and Tommy Willette, of Gates, was named the winner of the "What Is A Farmer?" essay, held in June and sponsored by the Tennessee Farm Bureau. David Snell, left, representative of the Lauderdale County Farm Bureau, presented her with a check for \$50. Her county-winning essay, portraying the farmer of today as a checker, as he checks various things from the market, the weather, and his livestock, was submitted for the state level competition.

and Tina M. Camara, Dist. 2, 2 lots.

Dawn M. Hemby, Rodney Hemby, Sr. and Dawn M. Maness to Ricky Shane Adams, 0.48 acres.

Jeff Colvin and Lucretia A. Colvin to Jeff Colvin, Dist. 7, tract.

Rusty Kirby to Carter Custom Homes LLC, Dist. 10, 1.00 acres.

Maxine K. Forsythe to Carter Custom Homes LLC, Dist. 2, lot, and Dist. 2, 2 lots.

Maxine K. Forsythe to Carter Custom Homes LLC,

Dist. 2, 19.869 acres. Heather Gitchell and Heather Hughes Hopkins to Amanda R. Conrad, Dist. 11, tract.

Cats seem to go on the principle that it never does any harm to ask for what you want.

—Joseph Wood Krutch

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Grandparents Maynard & Mazie Harrell



Kim & Mike
Father James White

Justin & Dustin White
Plus not pictured, Chad

Mother & Step-Father Jay and Joyce Dunaway

Land Transfers

July 2nd to July 8th

Jack Scoggins, Sr., Christine Scoggins, and Jack Scoggins, Jr. to Geneva Riggs, Dist. 2, lot.

William T. White and Carole M. White to Kris D. Schneider, trustee, and Melody D. Schneider Revocable Trust, Dist. 2, 2 lots.

Gary L. Crowson to L. Wendell McManus, Jr. and Violet M. McManus, Dist. 12, 1.051 acres.

Judy G. Mooney and William E. Mooney to Lucretia A. Colvin, Dist. 7, lot.

James Orange Jarrett and Millye Louise Jarrett to Juanita R. Halfacre, Dist. 2, lot.

Jeri D. Ezell to Dustin Smith and Kala E. Smith, Dist. 6, 5.5452 acres.

Tom Greaves and Steve Cherry to Richard J. Camara

As you can see, my family's history in this county goes back for many generations. I have been here all of my life and I would like for my children to be able to say the same, years from now.

We need some changes in this county and I hope to be a part of the changes for the betterment of Lauderdale County!

To Move Forward, Vote Mike White, Register Of Deeds

A Register Of The People For The People!

Obituaries

Garry Jackson

Garry L. Jackson, 60, life-long resident of the Latham community near Martin, and the father of Darron "Mike" Jackson, of Ripley, died about 1:25 p.m. Friday in the emergency room of the Place Volunteer Community Hospital in Martin.

Rites were Monday in Hornbeak Funeral Chapel at Fulton, Ky., with burial in the cemetery of New Hope Baptist Church at Latham.

Born in Fulton County, Ky., son of the late Vodie and Rachel Stephens Jackson, he had retired after 29 years with the Goodyear Tire & Rubber Co. in Union City.

He had served in the National Guard.

Other survivors include his wife, Peggy Fuller Jackson, whom he married May 2, 1970; another son, Garry "Sonny" Jackson II, of Dresden; brothers, Roy Eugene Jackson, of St. Louis, Mo., and Vodie Jackson, of Kennett, Mo.; sisters, Betty McGuire, of South Fulton, Helen Hicks, of Fulton, Ky., and Mary Holland, of Wingo, Ky.; and two grandchildren.

R. S. Baker

Robert Sherwood Baker, 85, of Heber Springs, Ark., father of Susan (Mrs. Caleb) Peters, of Ripley, died Saturday.

A memorial service was held Tuesday in Heber Springs, where he had lived 29 years.

A pilot in World War II, he had been a food broker and a jazz musician.

He was a Shriner and a Paul Harris Fellow in the Heber Springs Rotary Club.

Other survivors include his wife for 62 years, Betty Lee Baker, a son, R. S., Jr., of Memphis; four grandchildren; and a great-grandchild.

Memorial gifts to the Herber Springs Humane Society or to Hospice Home Care, Searcy, Ark., would be appropriate.

John E. Lumley, Crash Claims Prison's Editor Truck Driver

John Earnest Lumley, 47, of Burlison, brother of Jackie Lumley, of Gates, died Thursday of last week in Baptist Hospital Tipton.

A self-employed landscaper, he had edited the Fort Pillow State Prison newspaper, 1983-84.

Rites were Saturday in Covington Funeral Home.

Other survivors include his wife, Reba Carol Lumley; parents, Lloyd A. Lumley, of Flint, Mich., and Shirley F. Ryberg, of Hermitage; and another brother, Robert Lloyd Lumley, of Hermitage.

Hattie Smith

Hattie Lue Smith, 87, of Halls, died Thursday of last week.

Rites were Saturday in Westside Baptist Church in Halls.

She leaves a daughter, Jean Taylor; four grandchildren; and nine great-grandchildren.

Mrs. Williams

Thelma Newman Williams, 89, of the Bells Retirement Center, died Wednesday of last week in Jackson Madison County General Hospital.

Rites were held Saturday in the Brownsville Funeral Home, with burial in Trinity Cemetery at Nut Bush.

She was the widow of Lucian Shelton, Dee Taylor, and Bill Williams.

She leaves sons, C. L. Shelton, of 102 Larkwood, Ripley, who managed the Ben Franklin Store, successor to W. E. Harlan's five and dime, on the northwest corner of the Square in Ripley, for many years before it closed, and Floyd Shelton, of Brownsville; daughters, Evelyn Gould, of Ripley, Ruth (Mrs. Fred) Boyd, of Fruitvale, and Faye Ownby, of Clinton; a sister, Lola (Mrs. Durwood) Foster, of Brownsville; six stepchildren; 11 grandchildren; and 14 great-grandchildren.

Ruth Stewart

Ruth Naomi Stewart, 57, of Fairfield, Ohio, wife of Gerald Stewart, formerly of Halls, died Sat., July 8th of injuries sustained in a one-car accident in Milan, Ind.

Services were set for 10:30 a.m. Thursday at the Advance Funeral Home and Crematory, Fairfield, Ohio, with burial at Rose Hill Park, in Ohio.

The daughter of the late Eula and Ottis Cox, of Kentucky, she was married May 22, 1993 to her husband, the son of the late James and Mary Katherine Thurmond Stewart, formerly of Halls.

A member of the Princeton Pike Church of God, she was an ordained minister and worked with the Bobby Groves Homeless Shelter.

Other survivors include a son, James Stewart; two daughters, Gina Buchanan and Shari King; her brothers, Robert and Jack Cox; a sister, Linda Brigman; and five grandchildren.

In lieu of flowers, memorials to the Humane Society would be appropriate.

SENIOR CENTER

The Lauderdale County Commission on Aging, the Senior Center, is located at 605 Airport Street, Halls, and is opened Monday to Friday from 7 a.m. to 3 p.m.

Friday, July 14th, Get Fit, Stay Fit begins at 10:30 a.m., weigh-in club begins at

James Sorensen

John James 'Jim' Sorensen, 78, of Ripley, died Monday, July 10th, at Milan General Hospital in Milan.

Services will not be held, Dilday Funeral Home, in Union City, in charge.

He was born March 30th, 1928, in Chicago, Ill., to the late John and Sue Sorensen.

He was a retired architect and a Lutheran.

He leaves his wife, Betty, whom he married December 17th, 1989; three sons, David, Paul and John Sorensen, Jr., all of Chicago, Ill.; and two grandsons.

CORRECTION

In the obituary of Rachel Louise Jackson last week, her half-sister, Goldie Holt, of Paris, was omitted

Interim Pastor Named



THE REV. AND MRS. BERNARD STEVENSON, of Martin, were named to serve as interim pastors for the Halls Full Gospel Lighthouse Church, 118 Fenton St., Halls. The Rev. Stevenson was reared in the Frog Jump Community and has relatives and friends in Halls and at Frog Jump. Married for 43 years, they have a son, who is married and is a respiratory therapist.

Birthdays

July 13 - Blake Ford, Ben Wilder, Gloria Hawks, Frank Alley, Kyle Ray, Leah Eva Hill, C. W. Brown, Sam Sloan, Rachel Hammond, Nicholas Curtis, Keishaun Hubbard, Garrett Morris, Hayley Jankovsky.

July 14 - Tonya Watson, Vicki Talley, Mark Hargett, Jr., Preston Brady, Carthell Ross, Johnny Little, Dawn Nottage, Allison Connor, Elana Dale Willis, Donna Hairston, J. D. Green, Madelyne Kate Fain, Larry Tucker, Belinda Gibson, David Rose, Sr., Ed Ray, Randy Castleman.

July 15 - Bill Davis, Elizabeth Garrett, Kim Kolb, Laura Keller, Brittany Nicole Goodwin, Brad Brown, Crystal Vin-

Urgent news for people who took

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Bryant Ward, Bobby Mann, Judy Bailey, Wade Privett, Erin Steelman, Norman Layne, Amy Smith, Kyle Harrell, Rusty Kirby, Bryant Ward, Kailyn Carmack, Gunner Carmack.

July 17 - Kay Pasley, Cindy Parham, Brooke Barnes, Mike Arender, Ronnie White, Frank Jones, Kalea Dean, Jerry Stanley, Garrett Pipkin, Tate Weiber.

July 18 - Rob Wilkins, Ted Sutton, Donny Noblin, Herbert Brown, Rita Hargett, John Dillard, Rodney Moore, Grammy Buckner, Dr. Sam Poisal.

July 19 - Georgella Davis, Jason Brewster, Jimmy Thompson, Clay Conrad, Joe Spencer, Ned Lewis, Bubba Hartman, JoAnne Jones, Frank Keel, Hayley Gillion, Alexander Bernard, Jimmy Brasfield, Mary Lou Coughlan, Steven Cassac, Joseph Ryan Westhoelter.

Simpson, Mr. and Mrs. Paul Avery, Jr.

July 16 - Mr. and Mrs. Ron Goforth, Mr. and Mrs. Tim Cas-tellaw.

July 17 - Mr. and Mrs. Craig Buckner, Mr. and Mrs. Bobby Mullins, Mr. and Mrs. Randy Schwinn.

July 18 - Dr. and Mrs. Brooks Harris, Mr. and Mrs. Mark Callender.

July 19 - Mr. and Mrs. Billy Ables.

A Gold Mine in Bedroom Drawers

Newswire: People are selling their old scrap gold that is gathering dust for its cash value because gold prices are so high. With the price of gold at a 25 year high (over \$650.00 per ounce), it makes sense. ScrapGold.com, a gold recycler, offers free insured recycle kits so people may cash in their scrap with 24 hour service and guarantee satisfaction. They accept broken and outdated items like chains, charms, rings and more. "Everyone has bits of gold just lying around which can be turned into cash" says Richard Zakroff, VP of marketing. "Even old dental gold has value." ScrapGold.com processes over 10,000 recycle Kits per month. People can get a free GoldKit at 1-800-283-4700 or ScrapGold.com.

NOTICE

The Town of Halls Board of Mayor and Aldermen - recessed meeting of Monday, July 3rd, will reconvene Thursday, July 20th at 6 p.m. at city hall.

NOTICE

The regular Planning Commission meeting will be held at Halls City Hall Monday, July 17th at 5 p.m. The public is invited to attend. Agenda as follows:

- A. Establishment of a Quorum and Call to Order
- B. Approval of Previous Minutes
- C. Old Business
- D. New Business
 - a) Review and consideration for approving the rezoning of land from B-1 (Neighborhood Business) to R-3 (High Density Residential) near the intersection of State Route 88 and Highway 51 for Wiley and Frances Hutcherson.
 - b) Discussion and recommendation for amending the text of the municipal zoning ordinance in order to repeal the existing flood regulations and replace it with revised flood ordinance as recommended by FEMA.
 - c) Discussion and recommendation for readopting the Town of Halls Municipal Zoning Map.
 - d) Discussion and consideration for amending the text of the Municipal Zoning Ordinance to include minimum square footage for additions to existing buildings before a site plan is required for planning commission approval.
 - e) Discussion and consideration for recommending a preferred I-69 in Lauderdale County for the consideration of TDOT.
 - f) Any properly presented business.
- E. Other
 - a) Presentation of 11X17 base map of the town.
 - b) Display TDOT maps.
 - c) Distribute TDOT comment forms.
- F. Adjournment

Vote for Integrity
Vote for Experience
Vote for Professionalism
Vote for a New Direction for
Lauderdale County Sheriff's Department
Vote STEVE SANDERS Sheriff
It's Time for A Change!



Paid for by Steve Sanders

St. Jude Bass Classic



T.J. WILLETTE and his son, **Tommy Willette**, both of Gates, participated in the St. Jude Bass Classic in May, held at Sardis Lake in Mississippi. The St. Jude Classic is a fishing tournament to raise money for the children at the hospital in Memphis. Mr. Willette, a native of Louisiana and retired veteran of the Air Force, along with his son, represented the Regional Medical Center Hospital in Memphis. Tommy is employed as a trauma nurse at the Med.

Students Named To Honor Roll

Local students named to the National Honor Roll include **Kristy Adkins**, **Catherine Carpenter**, **Jeffrey Edwards**, **Marisol Gonzalez**, **Crystal Jones**, **Ryan Massengill**, **Jennifer K. Nelson**, **Tiffany Wells**, **Ayla M. Woolls**, and **Deondra S. Wynn**, all of Ripley; **Carrie Doss**, **Ashley D. Ellison**, **Heather Fitzhugh**, **Jeremy Fitzhugh**, **Christopher Hardy**, **Heather McCloud**, **Michelle Meeks**, **Lotorya Patrick**, **Kristene Sebourm**, and **Megan P. Ward**, all of Halls; and **Christopher Fitzhugh**, **Britney A. Moore**, **Jessica R. Moore**, **Ciara Murphy**, **Kristen Obie**, **James Randle**, and **Phylcia C. Richmond**, all of Gates.

The National Honor Roll recognizes high-achieving high school and middle school students. Each student was asked to submit information about his or her grade

point average, interests, activities, and future goals. Only students with a B or better average are eligible to be listed in the National Honor Roll.

Marriages

June 30 – **James Louis Finch III**, 23, to **Lovie Louise Whitley**, 26, by **Willie Crews**.

July 1 – **Billy Wayne Littles**, 50, to **Crystal Ann Langley Burroughs**, 32, by **Billy P. Brandon**.

Donald Milton Johnson, 40, to **Darla Kaye Pittman**

Best, 41, by **Lee Cook**.

William Genesey, Jr., 35, to **Christy Rashella Bonds**, 32, by **William H. Jarrett**.

July 2 – **Russell Ray Stephenson**, 42, to **Vicky Darlene Campbell Buckner**, 46, by **Herman L. Reviere**.

HISTORICAL MEETING

The Lauderdale County Historical Society will meet Sunday, July 16th at 2:30 p.m. in Carney Hall at the Bank of Ripley on the square. There will be a presentation of the new Mississippi River National & Recreational Corridor Project.

For more information con-

tact **Beauton Matthews**, Bank of Ripley, 635-1230, bmatthews@bankofripley.com.

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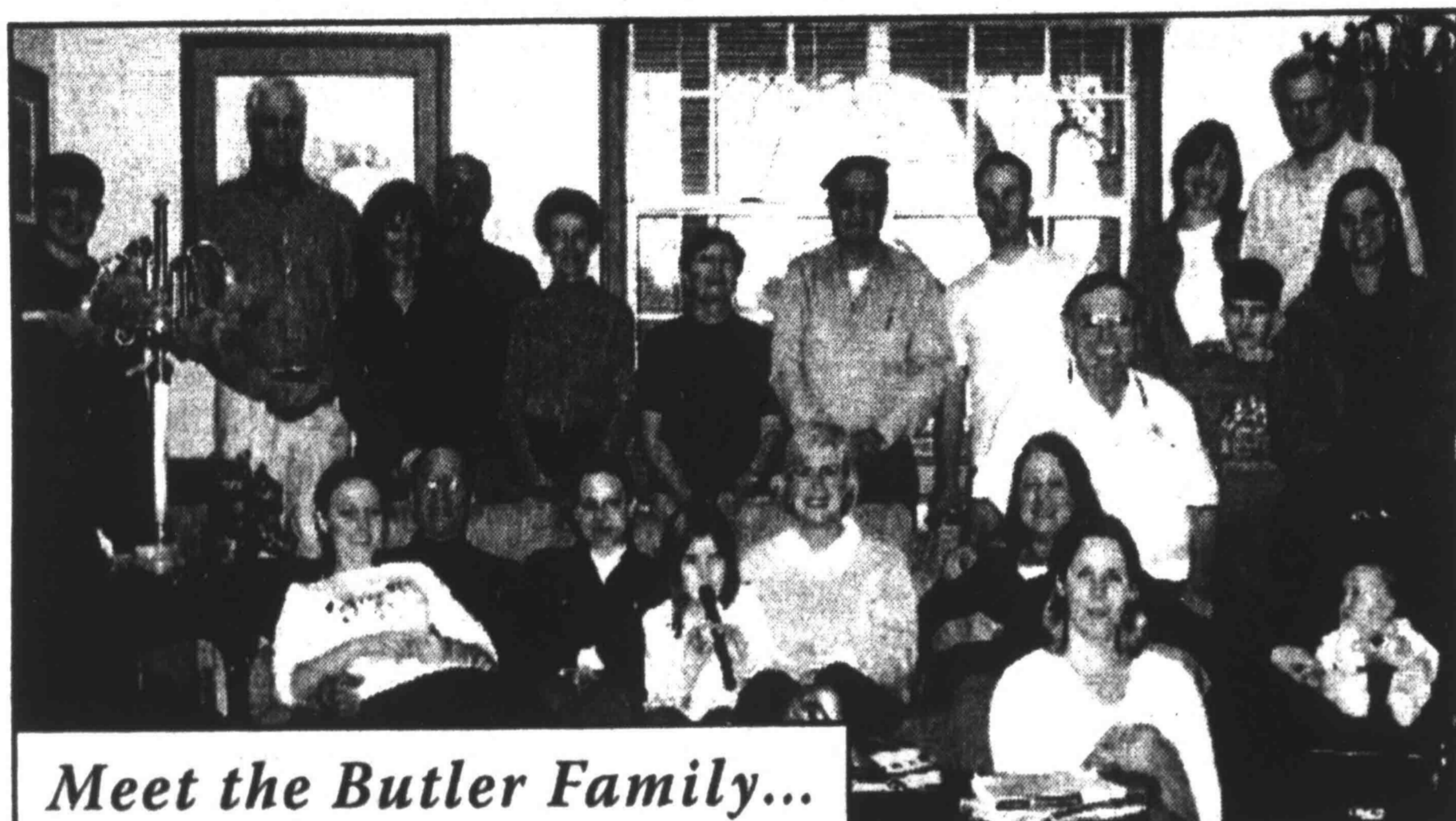
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Meet the Butler Family...

Steve Butler (seated to the right) with wife **Laurie**, grandson **Parker** and daughter **Suzanna** at a large family Thanksgiving gathering held last November at their home outside Oakland, Tennessee.



PLEASE ELECT STEVE BUTLER Chancellor

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PAID FOR THE THE COMMITTEE TO ELECT STEVE BUTLER, CHANCELLOR - GERALD "CHIP" PANTALL, TREASURER

In USSSA World Series Action



TEAM MEMBERS, of the Lauderdale Tigers, 10 and under AAA Division, are playing in the USSSA World Series this week in Southaven, Miss. The tournament has attracted teams from 25 states, with 66 teams arriving Sunday for opening ceremonies. The Tigers played two games Monday, losing the first to Texas Mustangs, 2-1. The Mustangs were the Texas State Champions with a record of 40-4. The Tigers defeated the New Lenox Rebels, 5-3, later in the evening. New Lenox won the World Series for 10 year olds last year. Tigers were scheduled to play their final pool game at 5:30 p.m. Tuesday against the St. Louis Shocks. Thirty-six teams will go to the championship play starting Wednesday.

Halls Coach Pitch Cardinals



MEMBERS, of the Halls Coach Pitch Cardinals, include, in front, from left, **Madison Johnson**, **Cameron Barlow**, **Brian Lussier**, **Nicholas Akin**, and **Will Hartman**, in middle, **Tabor Hurt**, **Haley McCallister**, **Conner Wright**, **Hunter Burks**, **Lane Klutts**, and **Andrew Harris**, and in rear, coaches, **Kevin Wright** and **Chris Hurt**.

MEET & GREET

Come by **Lee's Bar-B-Que** Sat., July 15th, 11 a.m.-2 p.m.

And Talk With **Mike White**

Candidate For **Register Of Deeds**

Also **Roland Lee** would like to thank his customers for their faithfulness.

Free Sandwich & Drinks Paid for by **Mike White**

13-11

WRITE IN



Gladys Crain

STATE EXECUTIVE COMMITTEEWOMAN

32nd District

Paid for by **Gladys Crain**

13-11p

Elect Linda Summar

County Clerk

23 Years

Experience in the Clerk's Office

Paid for by **Linda Summar**

29-1f



I would like to thank all of the citizens of Lauderdale County for allowing me to serve as an employee of the Sheriff's Department for the last 16 years. I still love going into work everyday and have no intention of retiring. My doctor ensures me that I am in great health. I will continue to remain loyal to the good people of Lauderdale County as well as the Sheriff's Department and Sheriff **Louis Craig**. Your vote and support will be greatly appreciated for Sheriff **Craig**.

Chief Ted Sutton

Paid for by **Ted Sutton**

Tennessee's 1st Annual Sales Tax Holiday In August Launched

Tennessee will hold its first annual sales tax holiday beginning at 12:01 a.m. Friday, Aug. 4th, and ending at 11:59 p.m. Sunday, Aug. 6th, so that consumers may purchase selected clothing, school supplies and computers without paying Tennessee's state and local sales tax on the items.

A sales tax holiday is designed to provide relief to taxpayers by instituting a temporary sales tax exemption on certain items for a specific period of time. Tennessee is among 13 other states and the District of Columbia that have enacted sales tax holidays.

During the holiday, the following items are exempt from sales and use tax: clothing with a price of \$100 or less per item, school supplies with a price of \$100 or less per item and computers with a price of \$1,500 or less per item. The exemption only applies to items costing under \$100; if the item cost over \$100, tax is due on the entire selling price.

For more information, call 800-342-1003 or visit <http://www.Tennessee.gov/revenue/faqs/salesandusefaq.htm>.

MAKING A DIFFERENCE

Surgeon general talks about second-hand smoke

By Rex M. Rogers

The U.S. Surgeon General's latest report is that secondhand smoke is dangerous to people's health - period. Surgeon General Richard Garmona says, "The debate is over." Secondhand smoke is a health hazard. According to the report, nearly 50,000 people die from secondhand smoke each year. People exposed to secondhand smoke at home or work are 30 percent more likely to contract cancer, heart disease, or other serious health problems.

Yet we are making progress. According to the U.S. Public Health Service, some 42 percent of adults smoked in the 1960s. Today less than 21 percent of adults smoke. I'm old enough to remember cigarette commercials and smoke-filled restaurants. I'm old enough to remember when cigarette commercials disappeared and when restaurants and other public spaces first developed "non-smoking" sections and then became "smoke free." If you aren't old enough to remember these things, watch movies from the 1960s and earlier and witness the actors, especially the women, smoke one cigarette after another.

What was cool then is not cool now. I like the smell of some cigar or pipe smoke, but frankly, I've never understood the appeal of smoking. It's a dirty - to one's teeth and one's breath, as well as the nearby physical space - unhealthy, expensive habit. It provides no nutritional value. It enslaves people to the need for the next smoke. It's no longer considered suave or debonaire.

Smoking is even threatening to the environment. I've long maintained that smokers litter more than any other person. Non-biodegradable cigarette butts clog city sewers, start forest fires, and otherwise pollute the landscape in manner that costs the public significant sums for clean-up. From a Christian point of view, though, I cannot say categorically that smoking is a sin. I could, like many people do,

make the scripturally based argument that one should not debase or destroy one's own body, made in the image of God and for believers the temple of the Holy Spirit. And this would be correct. God commands us to care for our own bodies. But he did not say, "You shall not smoke."

Then again, not everything we can do we should do. We can make a bodily stewardship argument about a lot of things, including perhaps alcoholic or caffeinated beverages, excessive sugar or salt, and desserts. And in today's American experience, we can also warn each other about overeating and becoming overweight.

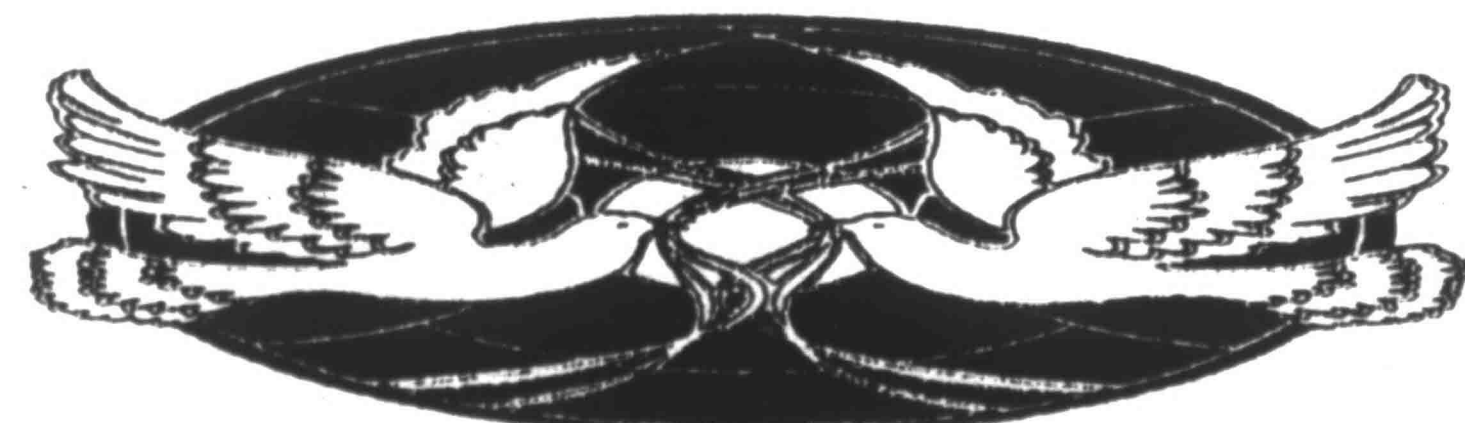
In any event, the secondhand smoke evidence allows us to encourage people to give up smoking. There are just too many good reasons not to take this step. If you quit smoking you protect your health and may extend your life. You protect the health of those around you. You save money on tobacco purchases and on health care. You don't pollute the environment. You're not enslaved to the next smoke, and you set a good example.

When I was a child of maybe 6 or 7, my Grandfather, Lewis "Bones" Davis, quit smoking. He didn't make any grand spiritual issue out of this act. He simply made the choice because he had three grandsons, of which I was one of the two oldest. Later, he eventually had 13 grandchildren in all. He quit smoking because he did not want any of us to see him smoke and then start smoking ourselves. To my knowledge only one grandchild ever smoked, and he quit after a time.

My grandfather's example bore good fruit and is still bearing it today. Smoking is not the worst habit someone can acquire, but it's not a good habit either. I'm not anti-smokers, just anti-smoking. I know it's difficult, but I encourage smokers to quit.

Rex M. Rogers, who holds a Ph.D. in political science from the University of Cincinnati, is a syndicated newspaper columnist in almost 100 newspapers and president of Cornerstone University, Grand Rapids, Mich., can be contacted at his blog at: www.rexmrogers.com

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Church Happenings

The list of churches is published the first week of each month, if your church is not included, please call to have it added. If the phone number and/or address is not correct, please call with the correct information.

Concord United Methodist Church, Concord Rd., near Gates, will hold homecoming services beginning at 11 a.m. Sun., July 16th with lunch at noon. The Finchers and the New Testimonies will perform gospel selections at 1 p.m. The public is invited.

Enon Baptist Church, at Nankipoo, will hold its Vacation Bible School from 6 to 8:30 p.m. July 17th through 21st for ages 3 through youth. The theme is 'Arctic Edge'. A special kick-off will be held at 6 p.m. Sun., July 16th with Melville Puppets, as guests. A fellowship meal will follow the evening services. The public is

invited.

South Fork Baptist Church, Chestnut Bluff-Maury City Rd., Halls, will hold revival services at 6 p.m. Sun., July 16th and continue at 7 p.m. nightly Mon., July 17th through Wed., July 19th with Bro. James Branscum, of Springhill Baptist Church, Dyersburg, as guest speaker. The public is invited.

Eureka United Methodist Church, in the Forked Deer Community, will hold homecoming services July 23rd. Lunch will be served at noon and gospel singing to follow. The public is invited.

Westside Baptist Church, 705 Sumrow St., Halls, will hold a gospel signing at 7 p.m. Sat., July 29th featuring Southern Heritage, of Memphis. A love offering will be taken. For more information, call 731-836-5193 or 731-589-2178. The public is invited.

Archer's Chapel United Methodist Church, located in the Frog Jump Community, will hold revival services at 7 p.m. Sun., July 16th and continue at 7:30 p.m. nightly Monday, July 17th through Wednesday, July 19th with The Rev. Jim Roper, pastor, delivering the message. Special singing will be provided each night. The public is invited.

South Fork Baptist Church, Chestnut Bluff-Maury City Rd., Halls, will hold a gospel singing at 7 p.m. Sat., Aug. 5th featuring Under Grace, of Atwood. The public is invited.

Please remember that these listings can only contain church revivals or gospel singings, etc. Church yard sales or flea markets cannot be included, if an ad is not purchased.

Send your church happenings to our office or call, 635-1771.



The holograph was invented in 1948 in Britain.

The Halls Graphic

PUBLISHED WEEKLY JULY 20, 2006 VOLUME 111-NUMBER 25

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August 3rd

Lauderdale County Has Two New Pre-K Classes

Phillip Jackson, Lauderdale County school board superintendent, stated, "Lauderdale County has two new pre-K classes, one each in Halls and Ripley, for a total of two classes in Halls and three classes in Ripley".

Governor Phil Bredesen and the Tennessee Department of Education announced \$20 million in new pre-K grants to open 227 new classrooms under the Governor's Voluntary Pre-K for All program. Ninety-six school systems across the state received funds to open new classrooms for the 2006-2007 school year, providing access to pre-K for 5,000 additional four-year olds.

State funding for pre-K has been increased to more than five times the funding level of 2003. When school resumes, funding from excess lottery prize money and increases in state funding will have allowed 527 new pre-K classrooms to open statewide in the past two years.

For more information or to register, call the Lauderdale County school board office at 635-2941.

Champion



CRAIG FITZHUGH, of Ripley, State Representative, was named one of AARP's 'Legislative Champions' for his leadership on key legislation passed during the 104th General Assembly. He was a leading advocate for three of AARP's main priorities during the past two years including choices in long-term care, access to affordable health insurance and protection from predatory mortgage lenders.

Fitzhugh responded by stating, "I am honored by this recognition. There are thousands of AARP members and other folks who are over 50 in my district. I'm glad to have been able to pass legislation that makes real improvements in the lives of these folks and for people of all ages and for people of all ages all across the state."

Early Ballots Cast



EARLY VOTERS, in Lauderdale County, have cast 1,166 ballots either in person or by mail, of the approximately 15,000 registered voters. The Lauderdale County Election Commission office, 217 N. Main, was busy Friday assisting voters with the new voting machines. Early voting will continue until July 29th, Election Day is August 3rd.

Foundation Scholarship



JANE GILLILAND, center, was presented the Lauderdale County Education Foundation Scholarship. A graduate of Halls High School, she is completing her third term at the Tennessee Technology Center, Ripley, with a goal to pursue a career as an information security specialist in the technology industry. She is the daughter of Mr. and Mrs. Floyd Gilliland, of Ripley. She is pictured with, from left, Dale Goodman, COT instructor, Tommy Durham, past president of the Lauderdale County Education Foundation, Stacy Manley, financial aid counselor, and Brian Collins, TTC director.

Halls Beauty Spot



THE HOME OF MR. AND MRS. TYREECE HENNING, at 220 Coleman St., Halls, was named the Halls Beauty Spot for July in area three. Other winners included, area one, Mr. and Mrs. Mike Cunningham, 420 Elm St.; area two, Mr. and Mrs. Doug Cherry, 406 E. Main St.; area four, Mrs. Margaret Roberts, 122 Pearl St.; area five, Mr. and Mrs. Mike Chisholm, 520 S. College; area six, Mrs. Jean Taylor, 654 Sumrow St.; area seven, Mrs. Gwila Cannon, 406 Park St.; area eight, Mr. and Mrs. Trey Hurt, 11911 Hwy. 51; area nine, Mr. and Mrs. Greg Thurmond, 267 Armour Rd.; and area ten, Mr. and Mrs. Ken Long, 76 Jan St. Winners are selected around the 15th of each month, through September, so citizens still have time to be selected to represent their neighborhood.

Accident Injures Two Countians

A fiery crash, at 1:20 a.m. Wednesday of last week, north of Halls, injured two Lauderdale Countians, Joel Goodman, 32, of Halls, and Paul Keon Faulkner, 28, of Ripley. According to an article in the Thurs., July 13th issue of Dyersburg's *State Gazette*, Goodman, driving a green pickup truck, was being pursued by Dyer County

Sheriff's Deputy Heath Walker when the truck collided with a BMW, driven by Faulkner, causing the car to reportedly "burst into flames".

Goodman was transported to the Regional Medical Center in Memphis, in critical condition, and Faulkner was transported to Baptist Hospital Lauderdale.

According to the article, the incident began when Deputy Walker observed Goodman driving as if he were under the influence and would not stop when he

reached approximately 85 miles per hour approximately a mile into Lauderdale County, when Goodman "sideswiped" a bridge and collided into the BMW.

Goodman has been charged with felony DUI, his fourth offence, in Lauderdale County, and felony evading arrest in Dyer County.

"Fourth DUI offense is a Class E Felony, which carries one to two years in prison," said Dyer County Sheriff Jeff Holt.

The Halls Graphic

Published Weekly Since 1894

WILLIAM A. KLUTTS, EDITOR AND PUBLISHER

The Halls Graphic (ISSN-1060-1171) is published weekly for \$10 per year in the county, \$12 elsewhere, by The Halls Graphic, 145 East Jackson, Ripley, TN 38063. Phone: 731-635-1771 or FAX: 731-635-2111. Second class postage paid at Halls, TN and additional mailing offices. POSTMASTER send address changes to The Halls Graphic, P.O. Box 289, Ripley, TN 38063.

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NOTICE - Ellen Jackson is writing locals for the Halls area. Please call 836-9622 with any information. 17-tf

ATTENTION - The Halls Graphic welcomes letters to the editor. All letters must be signed and include the writer's full name, address, and phone number for verification purposes. All letters are subject to editing for length and clarity. We reserve the right to disregard and/edit letters that are potentially libelous. Only one let-

ter per person or family per subject per month. Published letters are not necessarily the opinion of this newspaper or its staff.

ATTENTION - The Halls Graphic is not responsible for unsolicited material.



On November 28, 1929, Ernie Novers of the Chicago Cardinals celebrated Thanksgiving by scoring all 40 points (6 touchdowns, 4 points after) in the team's 40-6 win.

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Interviews between 1 p.m. & 3 p.m. July 13th and 14th at the Whole Hog Cafe, 5727 Quince Rd., Memphis, TN Ask for Smitty

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Marriages

Anderson, Jr., 46, to Sabrina Molden, 22, to Elizabeth 23, to Mary Kathryn Pursell, 22, by Drew Gay.
Joy Williams Gladden, 40, Marley Fitzhugh, 24, by David K. Elkins.
July 12 - Logan Benjamin July 15 - Charles McIver Benjamin Ryan Carmack,

If you don't know where you are going, you will probably end up somewhere else.

-Lawrence J. Peter

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Steve's Promise

"If elected chancellor, I hope to serve with the best interest of the people of the 25th Judicial District at heart. It would be my goal to provide the people of this district with the legal knowledge and experience I've gained over the past three decades."

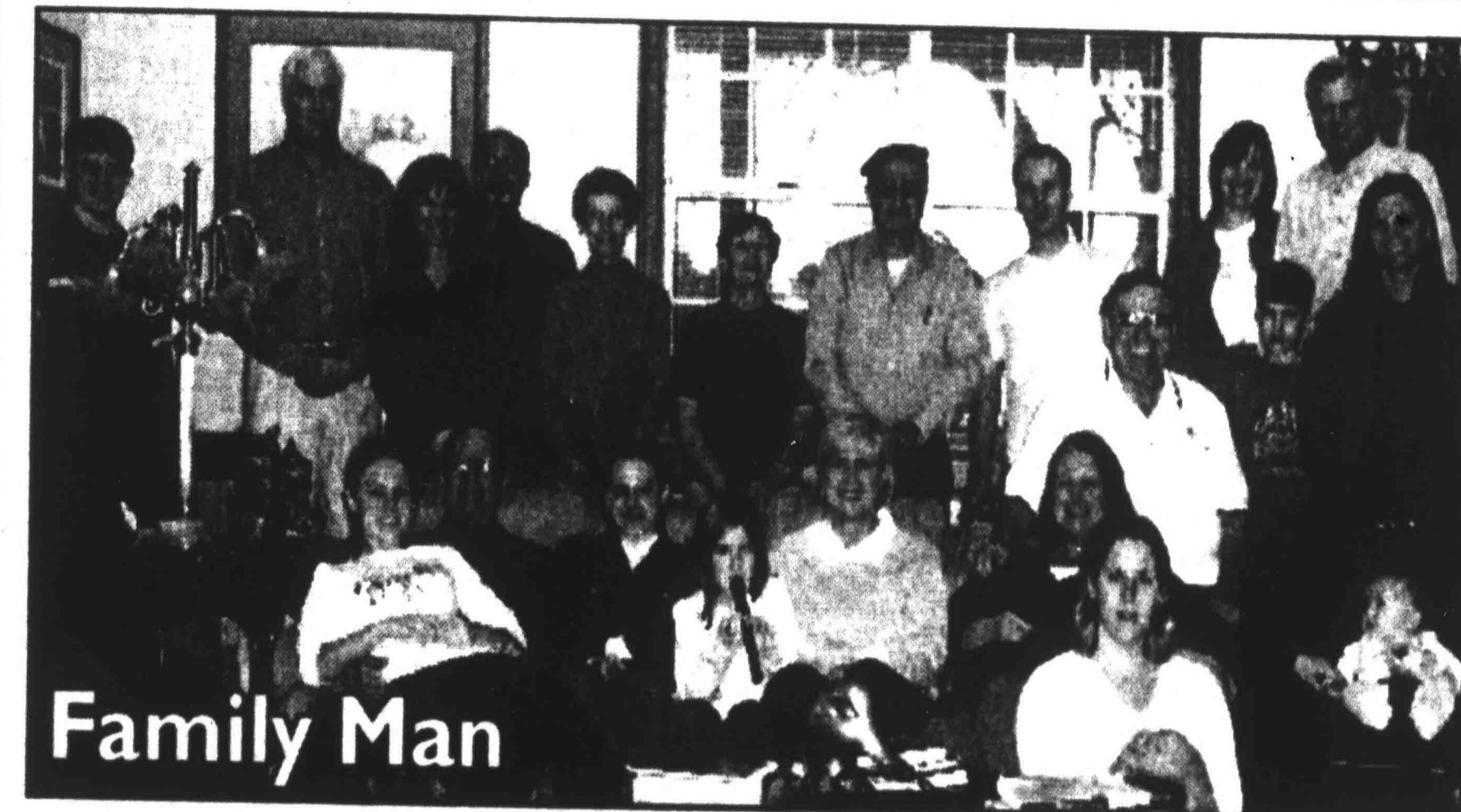
- Steve Butler

Steve's Experience

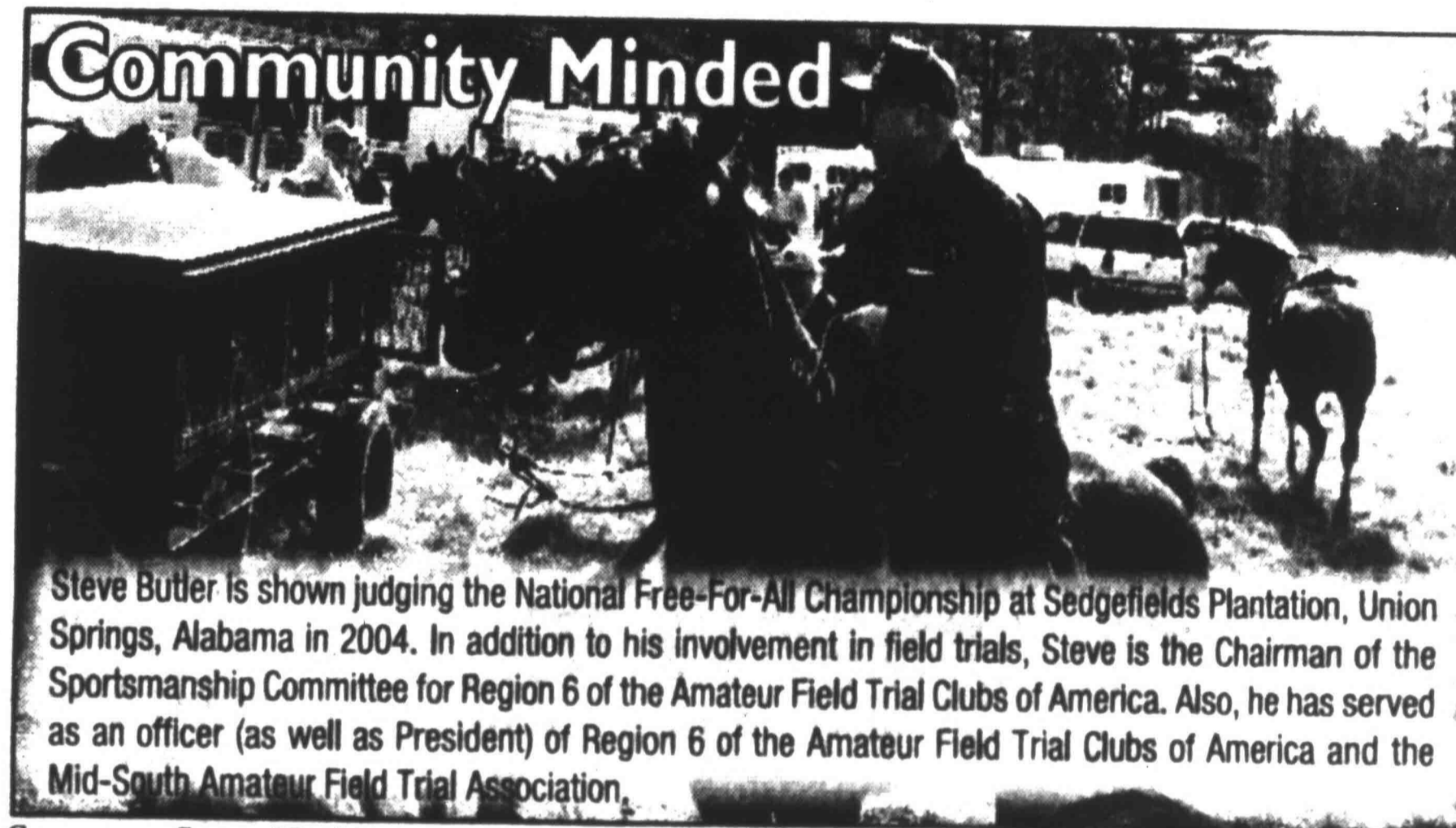
As a practicing attorney for more than 29 years, Steve Butler has a solid reputation and wealth of legal experience to serve as Chancellor of the 25th Judicial District, Part I. Staying active in his profession and the community, he has served on the Board of Directors of the University of Memphis School of Law Alumni Association, having filled numerous offices on that board, including President (1983-1984).

Steve's Qualifications

Steve is a 1969 graduate of Central High School in Memphis, and attended the University of Mississippi from 1969-70. He was graduated from the former Memphis State University in 1973 with a bachelor of business administration (BBA) degree. He received his law degree from Memphis in 1976. Butler has practiced before 9 United States District Courts, including the United States Virgin Islands and District of Columbia, and has argued cases in the 3rd and 6th circuits of the United States Court of Appeals. He has during his professional career been a member of numerous bar associations.

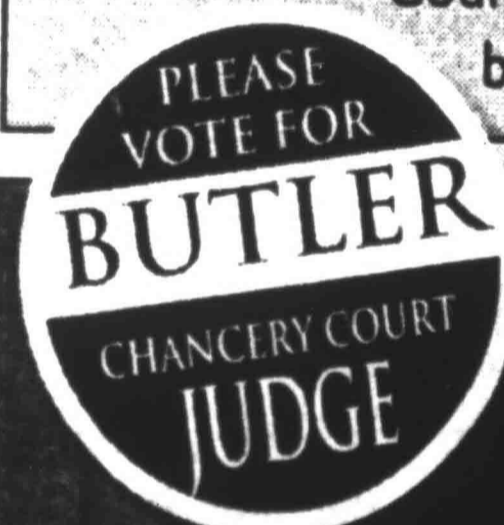


Family Man



Community Minded

Steve Butler is shown judging the National Free-For-All Championship at Sedgemoor Plantation, Union Springs, Alabama in 2004. In addition to his involvement in field trials, Steve is the Chairman of the Sportsmanship Committee for Region 6 of the Amateur Field Trial Clubs of America. Also, he has served as an officer (as well as President) of Region 6 of the Amateur Field Trial Clubs of America and the Mid-South Amateur Field Trial Association.



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25TH JUDICIAL DISTRICT, PART 1

August 3rd General Election

Early Voting July 14th - 29th

Obituaries

Shirley Merritt

Shirley Crumley Merritt, 61, of Harlingen, Tex., sister of Betty (Mrs. James) Smith and Mary Ward, of Halls, died Wednesday of last week in Valley Baptist Hospital in Harlingen.

Rites were held Tuesday in Dyersburg Funeral Home, with burial in Fairview Cemetery.

She had worked for the *Dyersburg Mirror* and for the *Dyersburg State-Gazette*.

She had retired as a customer service agent for SBC Telecommunications.

She was a Baptist.

Daughter of the late R. W. and Mary Crumley, she leaves a companion, Jack Davis; a son, Richard Lee Horner, of Dyersburg, and two grandchildren.

Walter Rose, Jr.

Walter D. Rose, Jr., 47, of Bartlett, father of Chrystal York, of Henning, died Saturday in his home.

Rites were Tuesday in Bartlett Funeral Home.

Survivors include his wife for 19 years, Phyllis; his father; his mother, Ellie Faye Pittman; two brothers, David Rose and Michael Pittman; and a grandson, Ryan York, of Henning.

Willie Jo Smith

Willie Jo Smith, 84, of Brownsville, was buried Saturday in Ripley Memorial Gardens, after services in Brownsville Funeral Home.

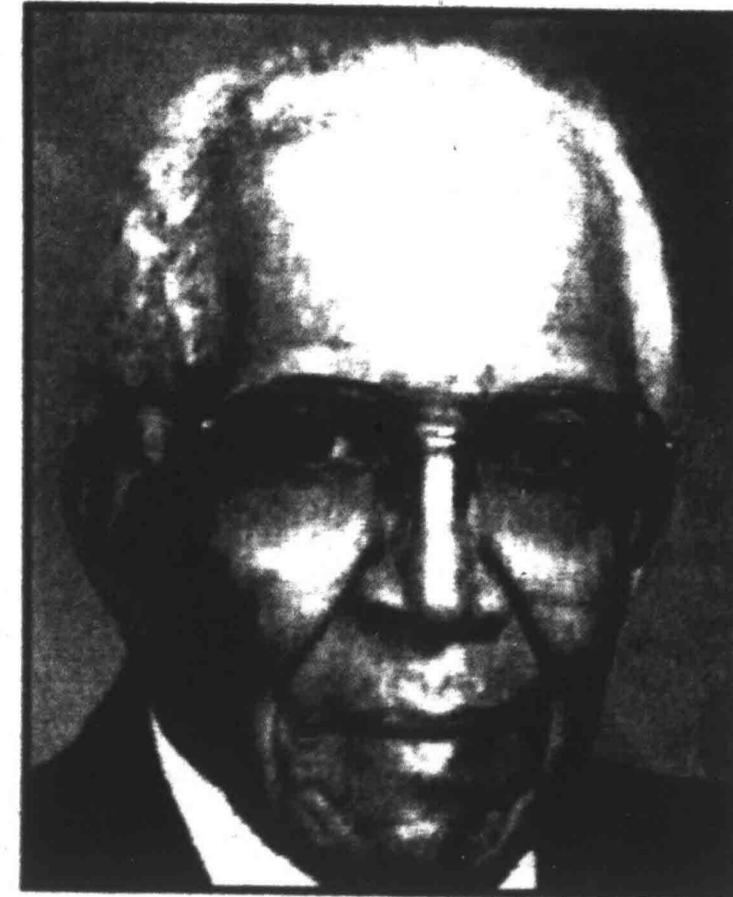
She died Thursday of last week in her home.

Her husband, Hubert Wilson Smith, died March 10, 1993.

Her survivors include one son, Dr. H. W. Smith, Jr., of Jackson; a brother, Richard Carraway, of Brownsville; sisters, Lell Walker Sullivan, of Brownsville, and Lula Morgan, of Kokomo, Ind.; and one granddaughter.

Memorial gifts to the Lebanon United Methodist Church, c/o Shirley Haynes, 396 Gene Haynes Rd., Brownsville, Tennessee 38012, would be appropriate.

Key Leader In Henning



Fred Montgomery Jr., 89, retired farmer and master plumber who had served as Mayor and City Judge of Henning, died Wednesday of last week in his Henning home.

Rites were Sunday in the New Hope Christian Methodist Episcopal Church in Henning, where he had been a trustee, steward, Sunday School superintendent, and male chorus member. Burial was in the Montgomery-Alston Cemetery, Barlow Funeral Home in charge.

A boyhood friend of Alex Haley, author of *Roots*, he closed his life as curator of Henning's Haley Museum.

Widower of Mary Earnestine Montgomery, he leaves sons, Derrik, of 149 Osborne, Ripley, Marvin, of 460 Barfield, Henning, and Larry, of Oceanside, Calif.; daughters, Ella Holloway and Shelia Dillard, of Henning, and Jerdine Jones, of Cleveland, Ohio; a sister, Callie Mae Alston, of Henning; 47 grandchildren; 26 great-grandchildren; and 14 great-great-grandchildren.

Herman B. Hall

Herman B. Hall, 73, of Covington, brother of Virginia Chaney, of Henning, died July 8th in Baptist Hospital Tipton in Covington.

Rites were Saturday in St. Stephen's Missionary Baptist Church in Covington, with burial in the Garden of Everlasting Life near Covington, Barlow Funeral Home in charge.

Survivors include his wife, Ann; sons, James Hall, of Dyersburg, Steve Harper, of Memphis, and H. B. Hall, Jr., of Birmingham, Ala.; daughters, Gwendolyn Hall, of Covington, Gloria Harper, of Memphis, Dr. Amitra Roberts, of La Vergne, and Beatrice Tyler, of Milwaukee, Wis.; brothers, Albert, Chester, and Robert Earl Hall, of Covington, Lawrence "Man" Hall, of Rosemark, and Frank Hall, of Flint, Mich.; other sisters, Annie Mildred Foster and Roberta Alston, of Covington, and Lula Hughlett, of Detroit, Mich.; six grandchildren; and three great-grandchildren.

Ivory Wesley

Ivory "Peggy" Wesley, 62, of 521 Joe Barfield Rd., Henning, wife of Howard Wesley, died Saturday in Baptist Hospital Lauderdale.

Rites were Sunday in Mt. Pleasant Missionary Baptist Church, south of Ripley, with burial in its cemetery, Currie's Funeral Home, of Henning, in charge.

Survivors include a daughter, Joyln Pette, and a sister, Pearlina Barnes, of Ripley; other daughters, Kimcoletta McKay, of Danville, Ill., and Tonette Johnson, of Marion, Ind.; a son, Tyrone Wesley, of Paducah, Ky.; a brother, Elmer C. Rouser, of Lawton, Okla.; two other sisters, Mary White, of Memphis, and Carrie Rouser; and two grandchildren.

Shirley Murphy Garton

Shirley Murphy Garton born Feb. 27, 1922, of Harold and Erlene Murphy, will be laid to rest on Saturday, July 22, 2006. A service, led by Minister Cooper of First United Methodist Church of Ripley, will be held at 10 a.m. at Mount Pleasant Cemetery, near Ripley. As she so wished, her cremains will eternally rest with the father of her only son and former husband, Thomas Harbert Kimble, Sr. (Cotton) Shirley is survived by her son, Thomas H. Kimble, Jr. She leaves behind three grandchildren and five spectacular great-grandchildren. Shirley spent her final years away from Ripley, living in West Palm Beach, Florida, closer to her family.

Roger D. Littles

Roger Dewayne Littles, 41, died Sunday, of heart failure, in his home at 4444 Jeff Webb Road, Ripley.

Rites were Wednesday in Ripley Church of God, with burial in Stanton Cemetery, Mailey-Yarbrough Funeral Home, of Covington, in charge.

He leaves his wife, Jeanette Smith Littles; a son, Steven, a daughter, Cristan Littles, his father, Jack Littles, brothers, Jerry and Mike, and sisters, Cindy Conrad and Judy Lenderman, all of Ripley.

Marie Carter

Marie Carter, 88, of Ripley, died Sunday in Baptist Hospital Lauderdale.

Rites were held Wednesday in Garner Funeral Home, with burial in Maury City Cemetery.

She leaves her husband, Avery Carter; sons, Avery, Jr., and Bobby, and a daughter, Betty White, of Ripley; seven grandchildren; nine great-grandchildren; and six great-great-grandchildren.

Ree Cook Cates

Ree Cook Cates, 73, retired from Tupperware in Halls, died Sunday in her home at Nankipoo.

Rites were held Wednesday in Enon Baptist Church, where she was a member, Halls Funeral Home in charge.

She leaves sons, Danny and Glynn, and a daughter, Debbie Steelman, all of Nankipoo; a brother, Tommy Cook, of Memphis; sisters, Anease McCue, of Camden, and Shirley Allison, of Sonora, Calif.; eight grandchildren; and nine great-grandchildren.

Jerry Trosper

Jerry Don Trosper, 63, died Monday in his home at 2821 Conner-Whitefield Rd.

Rites were Tuesday in Mary's Chapel Baptist Church, of which he was a member, with burial in its cemetery, Garner Funeral Home in charge.

He leaves his wife, Anita Elder Trosper; sons, Ashley Childress, of Ripley, Jonathon Trosper, of Paris, and Clint Trosper, of Ft. Sill, Okla.; his mother, Marjorie Cihfield, sisters, Patsy Cihfield and Marsha Reaves, and brothers, Bobby and Ocie Trosper, all of Ripley; other brothers, Billy, Quinton and Corky Trosper, all of Rockford, Ill.; his step-mother, Dolly Gamble, of Kennett, Mo.; step-brothers, Damon, Jim, and Tom Gamble, and step-sisters, Debbie Ross, Delane Tucker, and Lapelle Weaver, all of Missouri; and five grandchildren.

Memorial gifts to Crossroads Ministries, in which he was active, would be appropriate.

Mrs. Childress

Williemena 'Top' Townsend Childress, 87, of Millington, died Saturday, July 8th, at Methodist North Hospital in Memphis.

Services were at 11 a.m. Tuesday, July 11th, at Munford Funeral Home-Millington Chapel, with burial in Memory Hill Gardens.

She was born December 3rd, 1918, to the late Jim and Eva Grimes, in Ripley.

She leaves a son, Ron Townsend, and daughters, Madalyn Townsend and Pamela Forsythe, all of Memphis; and another son, W.G. 'Bill' Townsend, of Atoka; seven grandchildren; and five great-grandchildren.

NEW COURSE OFFERED

Dyersburg State Community College is offering a new course in Health Information Technology. This course will enable students to interpret and understand more than 10,000 complex terms. Enroll now for fall.

For more information, contact the DSCC Office of Admissions and Records at 731-286-3200.

Silas J. Escue

Silas J. Escue, 92, father of Cynthia (Mrs. Joe W.) Hunt, of 123 Westwood Circle, Ripley, died Monday in Brownsville's Sugar Creek Retirement Center.

Rites will be at 2 p.m. Friday in Westside Church of Christ in Brownsville, where he was a member, with burial in Brownsville Memorial Gardens, Brownsville Funeral Home in charge.

He was an Army veteran of World War II.

He was the widower of Jarratt Brummett Escue.

Survivors include a son, Jerry B. Escue, of Jackson; a sister, Jane Spencer, of Pelham, Ala.; five grandchildren; and seven great-grandchildren.

Readers Speak

Editor:

The citizens of Lauderdale County are again burdened down with still another tax increase. We again

hear the familiar cry for the supposed need of additional revenue because of a 'difficult year'.

I commend Jerry Hughes voicing his opposition to the tax increase, and I'm thankful to all the commissioners who rightly voted no to the tax hike. I'm amazed at the apathy of the people in this country who continue to have their taxes raised. They roll over like a whipped puppy without giving so much as a whimper, voting the same elected people back in office again.

Taxing the working people to death is not the solution to our problems. Yes, we should go to the polls and vote, but our real problem is we have gotten away from God. Big taxes are a result of increased sin in our land. "Righteousness exalteth a nation, but sin is a reproach

to any people". Proverbs 14:34 We Bible believing Christians have been warning for years that there are consequences for sin. We are now reaping what we have sown.

God's people will have to do what is right, and trust Him to meet our needs, even our needs of paying the higher taxes required of us. Romans 13:7

In these 'last days' the Bible

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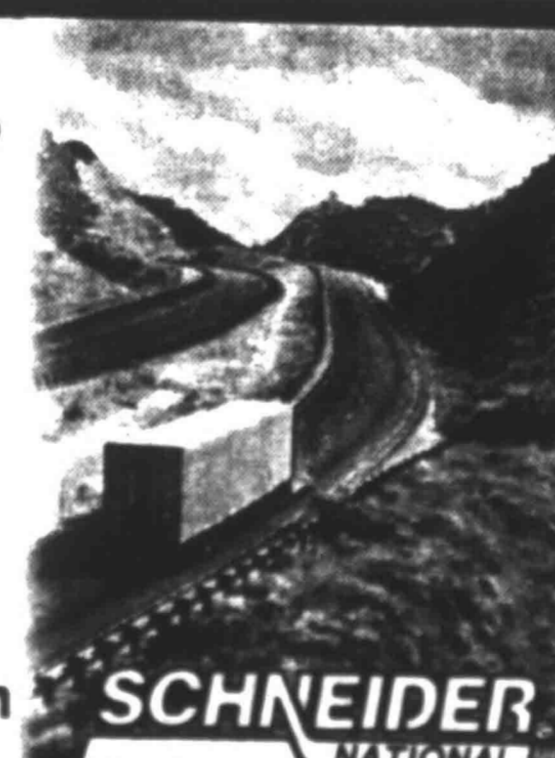
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says, 'perilous times shall come'. I Timothy 3:1 But our God does not leave us without hope or comfort.

Taxes are going up. Gas prices are going up. Crime rates are going up. Cost of

living is going up. But very soon, Jesus Christ is coming to get us, and we are going up! I Thes. 4:13-18 Praise the Lord.

Sincerely,
 Jerry Hickson, pastor
 Grace Bible Baptist Church

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29-4f

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13-2f

Storm Drains Are for RAIN!!

Not Yard Waster - Bag, compost or recycle grass, tree limbs, leaves and other yard waste. Don't rake, blow or hose yard waste into the gutter. If you leave the grass clippings on the lawn, they become natural fertilizer. Soggy yard waste is a major contributor to clogged storm drains, and street and neighborhood flooding.

Not for LITTER!! - Do not throw litter and debris in the street or on the sidewalk. Trash-laden gutters increase pollution and clog storm drains causing street flooding.

Please help keep the Town of Halls clean and help lessen the chance of flooding. The Town of Halls does have an ordinance and you may be cited to court if voluntary compliance is not successful.

20-2f

Baby Crawl Winners



WINNERS, in the Baby Crawl contest, sponsored by the Ripley Downtown Business Association for the annual Lauderdale County Tomato Festival, included Macey Clement, 9 months, daughter of Karen Clement, first place; Benton Ream, 9 months, son of David and Cindy Ream, second place; and Megan Coker, 9 months, daughter of Kenny and Christy Coker, third place.

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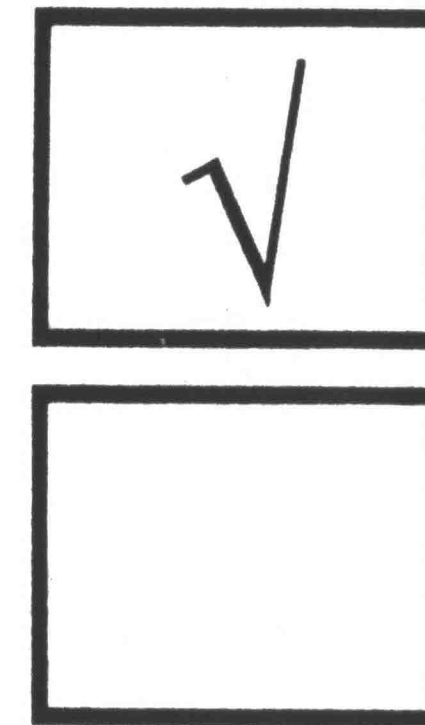
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THE CHOICE FOR COUNTY MAYOR IS CLEAR



EXPERIENCE

INEXPERIENCE

Lauderdale County's Future Is Too Important To Trust To Inexperience. Rozelle Criner Knows The Job.....And He Does It Well!

His Leadership Is Proven, Effective, Fair.

Let Experience Work For You!

CRINER: THE CHOICE THAT MAKES SENSE!

Re-elect Rozelle Criner County Mayor August 3rd (or Vote Early)

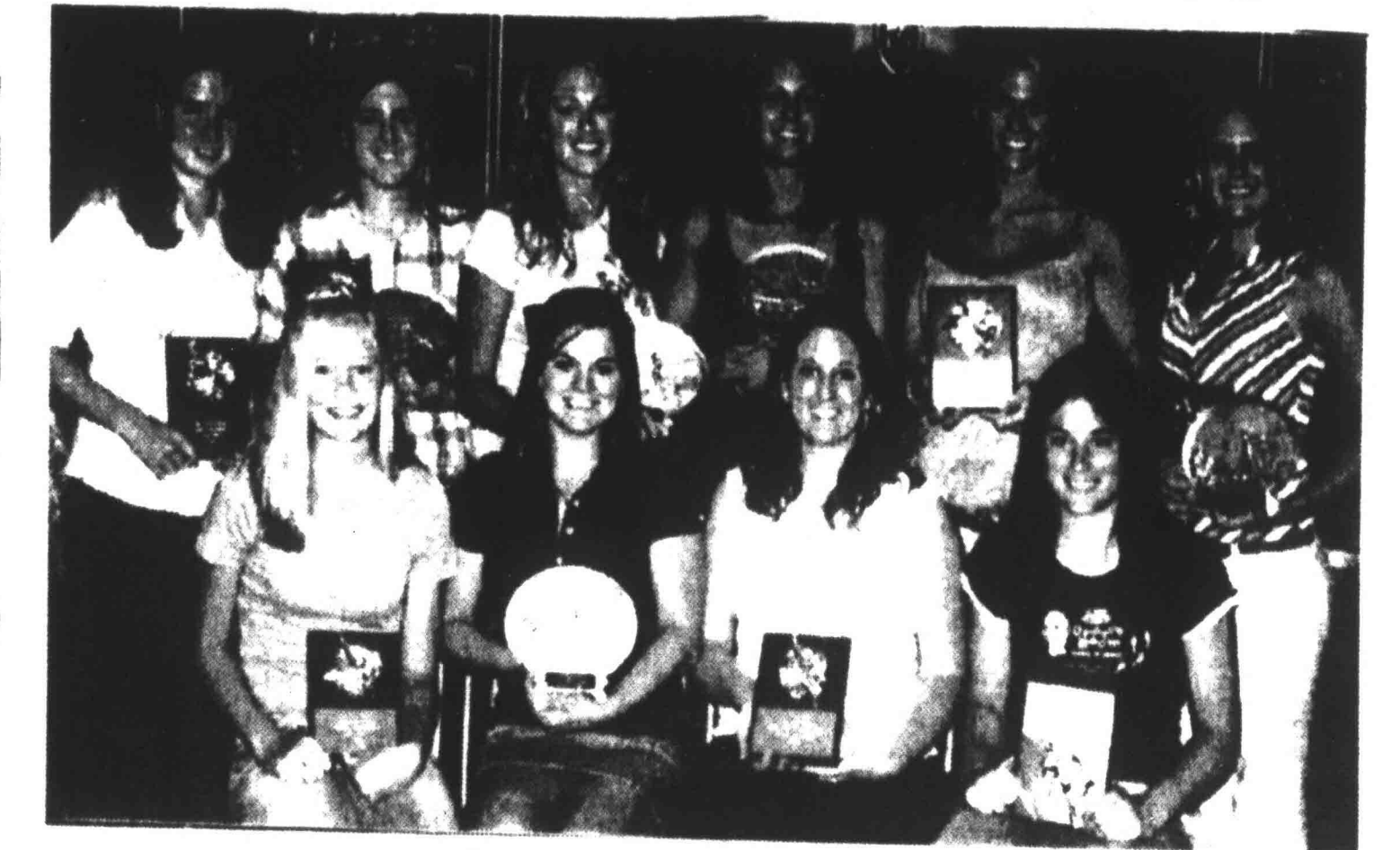
Paid For By Rozelle Criner

Halls AAA Dixie Youth Braves



TEAM MEMBERS, of the Halls AAA Dixie Youth Braves, sponsored by Arnold Drug Co., Jerry's Polaris, and Acu-Die, include, in front, from left, Jonathan Barham, Connor Stanley, Andrew Belton, Alan Lewis, and Garrett Steelman, in middle, Evan Reeves, Bryant Ward, Matthew Greer, Austin Frazier, Will Manness, Chad Lewis, and Chase Ward, and in rear, coaches, Pat Smith, Paul Ward, Robbie Ward, and Gary Steelman.

HHS Softball Awards



HALLS HIGH SCHOOL, softball team members, recognized with team awards at a banquet held at the end of May, include, in upper photo, in front, from left, Holly Crook, Most Improved Offense; Anna Claire Hartman, All District; Kim Blackwood, Most Improved Defense; and Christy Meeks, "Doing What It Takes" award, and in rear, Colby Smith, Lady Tiger award; Crystal Belew, Golden Stick and All District; Sally Jo Turner, Golden Glove and All District; Ashley Buckner, All District; Sarah Hargett, Most Improved; and Kellye Crook, MVP and All District. In lower photo, senior awards were presented to, from left, Sally Jo Turner, Ashley Buckner, Kimberly Blackwood, and Meagan Gay, pictured with, in rear, Coach Molly Tetelton, Anna Spray, manager, and Coach Joey Tetelton.

Newborn He's One She's Three



GAVIN T. BREWSTER, 6 lb. 7 oz. son of Mr. and Mrs. Vance Brewster, Jr., of Halls, was born July 12th in Baptist Hospital Tipton in Covington. Measuring 19-1/2 inches long, Gavin Thomas is the brother of Aubree Claire, 2, the grandson of Tammy and Mike Vaughn and Mr. and Mrs. Vance Brewster, Sr., all of Halls, the great-grandson of Mr. and Mrs. Hollis Adams, of Friendship, Mr. and Mrs. Forrest Brewster, of Halls, and Mr. and Mrs. Harold "Shorty" Vaughn, of South Fulton, and the great-great-grandson of Pazetta Adams, of Friendship.



BENNETT ALLAN STUTTS, son of Brent and Brandy Stutts, of Halls, celebrated his first birthday June 17th in his home with family and friends. Born June 14th, he is the grandson of Teddy and Johanne Stutts, of Halls, Cynthia and Tony Hughes, of Hornbeak, and Trent Wallace, of Henning, and the great-grandson of Elmer Sawyers, Jr., of Halls.



JAELO B. M. MCALISTER, daughter of Steven McAlister, of Halls, and Chaisty McAlister, of Dyersburg, will celebrate her third birthday July 23rd with family and friends. Jaelon Blane Marie is the granddaughter of Sterling and Mary McAlister, of Halls, and Tina Crews, of Dyersburg.

Anniversaries

July 13 - Mr. and Mrs. Dennis King, Mr. and Mrs. Dave Strong, Mr. and Mrs. Pharris Wright.

July 14 - Mr. and Mrs.

David Jones, Mr. and Mrs. Johnny Gibson.

July 15 - Mr. and Mrs. Brad Simpson, Mr. and Mrs. Paul Avery, Jr.

July 16 - Mr. and Mrs. Ron Goforth, Mr. and Mrs. Tim Castellow.

July 17 - Mr. and Mrs. Craig

24th Milan No-Till Crop Field Day

Buckner, Mr. and Mrs. Bobby Mullins, Mr. and Mrs. Randy Schwin.

July 18 - Dr. and Mrs. Brooks Harris, Mr. and Mrs. Mark Callender.

July 19 - Mr. and Mrs. Billy Ables.

July 20 - Mr. and Mrs. David Meeks.

July 21 - Mr. and Mrs. Louis Craig, Mr. and Mrs. J. W. Hilliard, Mr. and Mrs. Lee Gruett.

July 22 - Mr. and Mrs. John Yarbrough, Mr. and Mrs. John Alston, Mr. and Mrs. Jeff Buckner, Mr. and Mrs. Douglas Elmore.

July 23 - Mr. and Mrs. Roger Ferris, Mr. and Mrs. Glen Jones.

July 24 - Mr. and Mrs. Zach Maxwell, Mr. and Mrs. Hunter Mountjoy, Mr. and Mrs. Rusty Kirby.

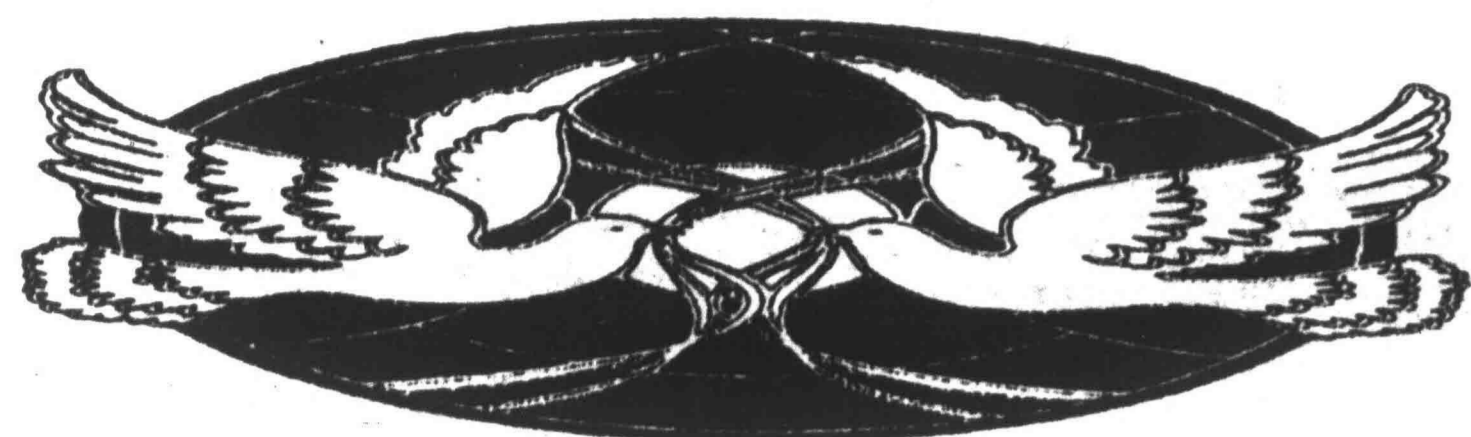
July 25 - Mr. and Mrs.

The 24th Milan No-Till Crop Production Field Day will begin at 7 a.m. Thursday, July 27th, at the University of Tennessee Research and Education Center at Milan's North Tract and will feature the latest information on current no-till agricultural practices.

For more information, call 731-686-7362.

Danny Simpson, Mr. and Mrs. Jack Newman, Rev. and Mrs. Lyle Larson.

July 26 - Mr. and Mrs. Whitney Pennington, Mr. and Mrs. Jerry Criffield, Mr. and Mrs. Ron Bales.



Church Happenings

The list of churches is published the first week of each month, if your church is not included, please call to have it added. If the phone number and/or address is not correct, please call with the correct information.

Eureka United Methodist Church, in the Forked Deer Community, will hold homecoming services July 23rd. Lunch will be served at noon and gospel singing to follow. The public is invited.

Westside Baptist Church, 705 Sumrow St., Halls, will hold a gospel signing at 7 p.m. Sat., July 29th featuring Southern Heritage, of Memphis. A love offering will be taken. For more information, call 731-836-5193 or 731-589-2178. The public is invited.

South Fork Baptist Church, Chestnut Bluff-Maury City Rd., Halls, will hold a gospel singing at 7 p.m. Sat., Aug. 5th featuring Under Grace, of Atwood. The public is invited.

Land Transfers

July 9th-July 15th

John M. Thompson and Lewis Terry Thompson to Russell Lynn Davis and Marion Thompson Davis, Dist. 7, 2 tracts.

Billy Chipman and Ann Parker Chipman to Kevin L. Daniels and Heather G. Daniels, Dist. 2, lot.

Billy G. Chapman, TR, and Billy G. Chapman, living trust, to Angela Cannon and Jimmy W. Goodman, Jr., Dist. 3, 5.00 acres.

O.B. Grear III to Christopher Scott Shepard, Tammy Ray Hickman and Shannon Shepard Massey, Dist. 14, lot.

Tim Carter to Susie A. Campbell, Dist. 6, tract.

Evelyn Mullikin and Evelyn Daniel to Glenda Vandiver, Dist. 6, lot.

Louis T. Graves to Cyrus Graves, Cheryl Parker and Patricia Palmer, Dist. 2, lot.

Roland C. Henderson and Betty J. Henderson to Deborah Osborne, Dist. 2, tract.

Pamela D. Ditto, Nikki Ditto and Amy Champagne Bennett to Todd Parmenter

and Dana Parmenter, Dist. 2, 7.82 acres.

William Dewayne Ellis to Willie Joe Stokes, Dist. 2, tract.

Chris Fleming to Andy Griggs, Dist. 6, 0.53 acre.

Mary Gene Cox to Billy Middleton, Dist. 6, tract.

Ronnie G. Rickard and Joyce N. Rickard to Brandi Hutchins, Dist. 2, lot.

Randall Keen and Beth Newman Keen to Ray Woody Farms, LLC, Dist. 2, 0.884 acres.

Amanda R. Conrad to Gary Drumwright, Dist. 11, tract.

First Citizens National Bank to William M. Harmon III and Brenda L. Harmon, Dist. 2, lot.

Household Financial Center, Inc. to Chris Fleming, lot.

Minnie Lou Walker Tyus to Minnie Lou Walker Tyus and Daniel Thomas Tyus, Dist. 1, 1.0 acre.

Verlie M. Holloway to Wilbert Holloway, Dist. 2, lot.

SENIOR CENTER

The Lauderdale County Commission on Aging, the

Karate



CHASE WARD, 8, son of Robbie and Teresa Ward, of Halls, competed in several Karate competitions in Jackson, Medina, and Hernando, Miss. He placed second in sparring in Hernando, and fourth in Jackson and Medina, out of approximately 12 boys. He is currently a brown-D belt and is a student at Scott's ATA in Dyersburg.

Senior Center, is located at 605 Airport Street, Halls, and is opened Monday to Friday from 7 a.m. to 3 p.m.

Friday, July 21st, Get Fit, Stay Fit begins at 10:30 a.m., weigh-in club begins at 11:30, and bingo begins at one; Monday, July 24th, Get Fit Stay Fit begins at 10:30 a.m.; Tuesday, July 25th, big breakfast at 9:30 a.m., Dining with Diabetes, UT Extension & Lauderdale Health Department at 10:30, and internet class at 1 p.m.; Wednesday, July 26th starts off with a devotion from The Rev. Haley, education course at 11:30 and internet class at 1 p.m.; Thursday, July 27th starts with Outreach at Center Point Apartments, internet class at 1 p.m.

For more information, please call 836-5444.

Birthdays

July 20 - Michael Woodard, Parker Chipman, Paul Thomas Pillow, Rita Benjamin, Lyle S. Morris, Tyler Klutts, Gary Brown, Dorthea McBride, John Beasley, Shelia Reynolds, Lucas Parker Hendren, Christopher Buckner, Krista Newman.

July 21 - Rebekah Angotti, Charles F. Walker, Tom Thebeau, Amanda Sanders, Chad Jones, Howard Adkins, Dawn Noblin Terry, Jerry Robison, Linda Williams, Billie Jean Curtis, Brad Bartlett, Jimmie C. Kent, Barbara Jones, Winnie Grimes.

July 22 - Hayden Klutts, Paul Hankins, Angie Escue, Kelley Sherman, Tammy Little, Halie Conrad, Natalie Sanders, Carol Ammons, Kristen Kennedy, Jamie Scarbrough, Valerie Theus, Bryan Kiestler, Tanya Beard, William Whitson, Naomi Jackson, Jason Scott, Natalie N. Pipkin, Judy Vandergriff, Gayle Maxwell.

July 23 - Carol Davis, James R. Caldwell, Randy Herron, Sam Sigman, Mickie Conrad, Tiffinne Runions Hayes, Brenna

Rhea Deaton, Carol Young, Kailyn Mitchell, Holford Swanner, Mary Lowry, Tom Pennington, Junior Turnbow, Roger Jetton, Tina Anderson, Martha Massongill, Richard Hargett, Sesley Welch, Brent Cain, Leah Hutchins, Landon Hutchins, Louise White, Robert Hartman.

July 24 - Arden Butler III, Warren Kelly, Hugh Miller, Cathy Thebeau, Charles Cook, Kay Baker, Missy Buckner, Paul McLemore, Jeffrey Hill, Marlee Grace Mooney, Romona Rhodes, Carol Bernard, Pam Hudson, Steven Kee, Adam Cherry, Jeffrey Hill, Wanda Moore, Nathan Ingle, Rick Tackett.

July 25 - Paulette Herron, Donna Hyde, Susan Mashburn, Ambria Platzke, Jane Vaden, Jimmy D. Clay, Gabe Pilcher, Gene Durham.

July 26 - June Hatch, Elaine Gruggett, Dolph Smith, Shelly Ogden, Lottie Savicz, Peyton English, Sandra Hughes, Shirley Webb, Vicki Edwards, Summer Edwards, Adron Wiggins, III, Lee Roberts, Teresa Chisholm, Alecia Wagoner, Jerry Elton Carmack, A. W. Howard, Debbie Walker, Ellis Fullen.



**Register By July 3rd!
Early Voting Begins
July 14th through 29th!
Election Day
August 3rd!
Avoid The Lines
& Vote Early**

The Halls Graphic

PUBLISHED WEEKLY JULY 27, 2006 VOLUME 111-NUMBER 26

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Candidate For Judge Betty Prescott Dies Is Hauled Into Court In Red Light Crash

Robert Stephen Butler, of Somerville, opposing William Cole, of Covington, to succeed Dewey Whittington, of Bolivar, as Chancery Court Judge serving this county, appeared in Circuit Court in Shelby County July 14th, charged with being more than \$140,000 in arrears on alimony payments



BUTLER

When Barbara Scott Butler divorced him in 1985, she was awarded, per month, \$1,000 in alimony and \$500 for child support.

Butler says that in 1994 he paid his ex-wife's mortgage, paid her a "lump sum", and proposed to pay \$750 per month in child support, dropping alimony. She did not accept the proposal.

He claims to have since paid, for mortgages, house repairs, and medical expenses, more than the \$140,000 claim for alimony.

However, his wife, who has not re-married, is now seeking the more than \$140,000 in alimony due under the original divorce

decreed. Judge James Russell ordered the payment of \$10,000, on July 17th, \$20,000 (for the redemption of fore-closed real property) by July 31st, resumption of alimony payments, at \$1,000 a month, and a hearing Sept. 22nd to establish the status of payments.

Investigation Underway After Voting Complaints

The Lauderdale County Election Commission has notified the proper authorities after receiving complaints from individuals who vote by mail. The complaints were filed after voters were pressured to vote for a selected candidate and were "helped" by individuals who posed as election office officials.

The Lauderdale County Election Office is not under investigation, only the person or persons who are impersonating election officials. If anyone is contacted by someone, who states they can help with a mail in ballot, please ask for identification. Contact the Election Commission office, 635-2881, if anyone without proper identification has assisted with a ballot.

Dual Enrollment Offered At School

Dyersburg State Community College and other colleges offer dual enrollment education options. Dual enrollment classes are offered in high school and counts toward college credit hours completed.

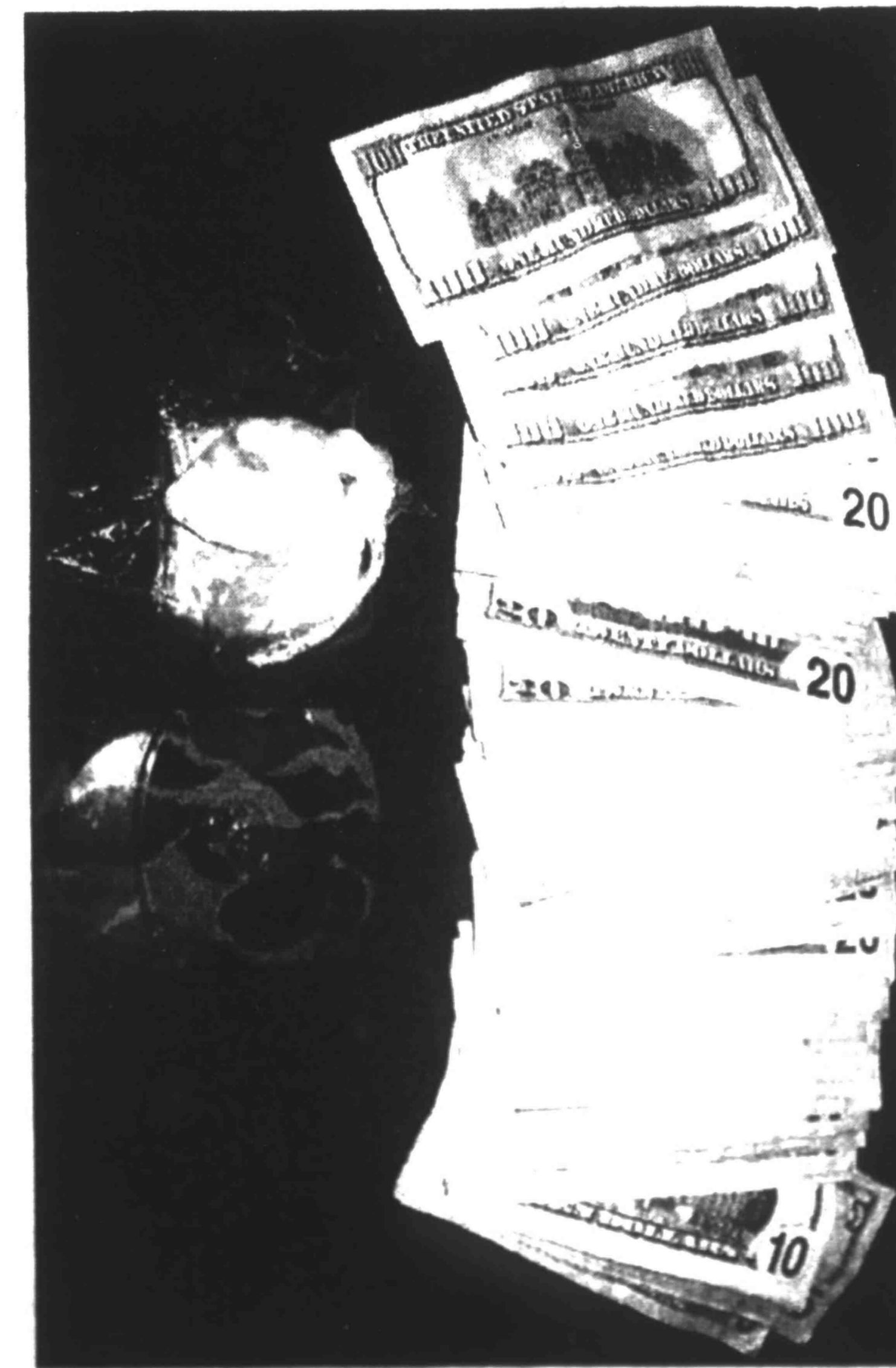
To be eligible for dual enrollment, a student must be a high school junior or senior and must have been a resident of Tennessee for one

(Continued On Page 6.)

Attention Candidates

All political ads must be in our office by noon Monday, July 31st to assure publication

Money Confiscated



NARCOTICS DETECTIVES, with the Lauderdale County

Sheriff's Department, executed a search warrant July 21st at 580 Sumrow St., Halls, at the residence of Stacy Jennings, 27, and Dontae Sawyer, 25, to search for cocaine and drug paraphernalia. Detectives confiscated 17 grams of crack cocaine, digital scales, and \$2,300 in U.S. Currency. Stacy was arrested and charged with possession of a Schedule II controlled substance over 0.5 grams, a Class B felony. She was arraigned Monday in Lauderdale County General Sessions Court and placed under a \$10,000 bond. Detectives are actively seeking Sawyer. He has been charged with possession of a Schedule II controlled substance over 0.5 grams. A warrant has been issued for his arrest and he has been entered into NCIC. Citizens with information as to the location of Sawyer, or any criminal information, are asked to call the Sheriff's office, 731-635-1311.

The Halls Graphic

Published Weekly Since 1894

WILLIAM A. KLUTTS, EDITOR AND PUBLISHER

The Halls Graphic (ISSN-1060-1171) is published weekly for \$10 per year in the county, \$12 elsewhere, by The Halls Graphic, 145 East Jackson, Ripley, TN 38063. Phone: 731-635-1771 or FAX: 731-635-2111. Second class postage paid at Halls, TN and additional mailing offices. POSTMASTER send address changes to The Halls Graphic, P.O. Box 289, Ripley, TN 38063.

FOR RENT - 1-bedroom apt., utilities furnished. \$85/week. Halls. 836-7611. 4-tf

NOTICE - Ellen Jackson is writing locals for the Halls area. Please call 836-9622 with any information. 17-tf

ATTENTION - The Halls Graphic welcomes letters to the editor. All letters must be signed and include the writer's full name, address, and phone number for verification purposes.

All letters are subject to editing for length and clarity. We reserve the right to disregard and/edit letters that are potentially libelous. Only one letter per person or family per subject per month. Published letters are not necessarily the opinion of this newspaper or its staff.

ATTENTION - The Halls Graphic is not responsible for unsolicited material.

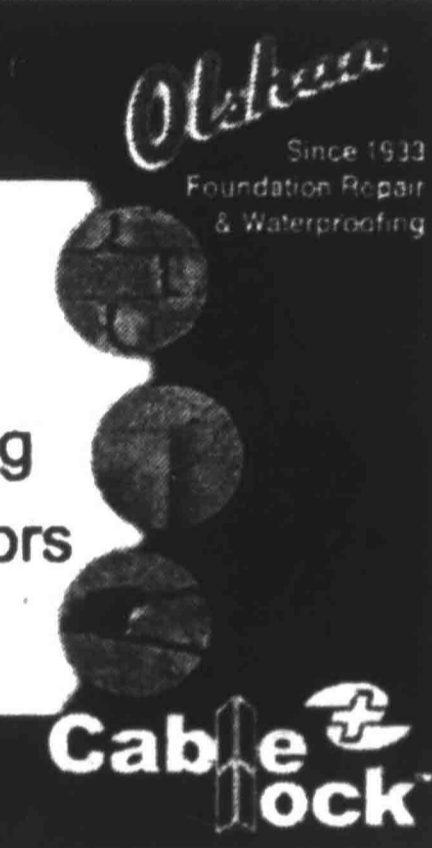
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NOTICE

The regular August meeting of the Town of Halls Board of Mayor and Aldermen will be at 7 p.m., Monday, August 7th at City Hall.

A public hearing at 6:30 p.m. will precede the meeting concerning:

- 2006-2007 Tax Rate Ordinance
- 2006-2007 Proposed Budget Ordinance
- Ordinance Municipal Flood Damage Prevention

- An ordinance to readopt the official Municipal Zoning Maps of the Town of Halls

27-11

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Bank Promotions



STAFF MEMBERS, of the Bank of Halls, from left, Judy Terry, Glenda Davis, and Judy Newman, have been promoted to the position of vice-president. Terry is in charge of the teller operation and serves as compliance officer for bank operations. She has been employed by the bank since 1973. Davis began her career with the bank in 1971. She is in charge of the loan operations department. Newman has been with the bank since 1978 and serves as executive secretary and assistant trust officer.

Birthdays

July 27 - Warren Nunn, Daniel Moore, Debbie McCormack, Blake Savely, Katie Curtis, Lindsey Bowie, Emilie Hendren, Matt Fullen, Geneva Criehtfield, Brandon Carnack, Susan White, Shakya Gooch, Tim McDaniel, Pam Arnold.

July 28 - Herman Reviere, Laddarrus Henderson, Leslie Hamby, Teresa Henderson, Rachel Anthony, Karl Prescott, Rita Dowling, Mike McBroom,

July 29 - Charles Thompson, Courtney Nix, Elizabeth Anthony, Matt Lemons, Carson Reynolds, Dylan Klutts, Will Jacques, Gwen Johnson, Michael McAlister, Jr., Regina McBroom, Lee Grugetz, Brandon Paige, Sandra Herder, Leslie Scallions, Jessica Myers.

July 30 - Beth Richards,

Amanda Winn, Jerry Horner, Rita Barnes, Ricky Horner, Heather Hickman, John Parsons, Laura Beth Hill, Jeremy "JP" Williams, Tracy Millner, Maggie Claire Criner.

Urgent news for people who took

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July 31 - Rhea Moore, Donna Booker, Joy Hunter, Ruby Moore, Haylie Rose, Seth Steelman, Beth Carnack, Jere Keen, Lucille Belton, Shawna Vaughn, Trey Hurt, Precious Harvey, Tracy Young, Woodson Criner, Aubrey Akin, Matt Powers, Danielle Welch, Austin Pilcher, Logan Oswald.

Aug. 1 - Stephen Herron, Camary Pearson, Carnie Rose,

Heather Hemby, Butch Hawks, Julie Pillow, Linda Ellis, Stephen Webster, Kim Coffey, Roger Gray, Samantha LeMar, Molly Clark, Dan Day, Lynne Lee.

Aug. 2 - Shane Latham, Suzette Stanley, Harriet Cannon, Fred Taylor, Gary Steelman, Jackie Belton, Blake McWilliams, Barry Harrell, Betty Lewis, Eric Smith, Luanne Duvall, Susan Newman, Julia Brooke Westhoelter, Marissa Riley.

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Do You Know The

"REST OF THE STORY....."

Sept. 04	Judgment on Lawsuits.....	\$38,000
Oct. 04	Legal Fees.....	50,000
Jan. 05	Legal Fees.....	50,000
Feb. 05	Legal Fees.....	50,000
May 05	Legal Fees.....	175,000
Sept. 05	Legal Fees.....	50,000
Oct. 05	SPECIAL MASTER to oversee JAIL By Order of Federal Judge.....	50,000
Dec. 05	Legal Fees.....	50,000
Jan. 06	Judgment - Compensatory Damages.....	95,000
March 06	Legal Fees.....	50,000
April 06	Judgment on Lawsuit.....	5,500,000
	Legal Fees.....	450,000
	Repay TNCARE Settlement.....	1,500,000
May 06	Legal Fees.....	50,000

(Above Information from COURT RECORDS for Lauderdale County SHERIFF DEPT.)

Are you brave enough to **ADD THE NUMBERS?**

Are you rich enough to **PAY THE EXTRA TAXES** because YOU, YOUR CHILDREN, AND YOUR GRANDCHILDREN are **TOTALLY RESPONSIBLE** for this **ENORMOUS DEBT!**

We definitely need a CHANGE. I am the **BEST CHOICE** to offer **REASONABLE, ACCOUNTABLE** Service to ALL Citizens - From HALLS to HENNING.

I WILL COME WHEN YOU CALL.

VOTE LARRY.McCOY FOR SHERIFF

Paid for by Larry McCoy

Obituaries

Emma Tea Davis

Emma Tea Davis, 75, of Ripley, a homemaker, died July 19th at Dyersburg Regional Hospital in Dyersburg.

Services are set for 11 a.m. Saturday, July 29th, at Holy Divine Church in Henning, with burial in Bethelhem Cemetery in Henning, Currie's Funeral Home in charge.

She leaves her husband, John D. Davis, sons, John, Jessie, James, J.C. and David Davis, and daughters, Vickie Hale and Odessa Davis, all of Ripley; another son, Bill Davis, and daughter, Betty Gray, both of Jackson; other daughters, Shirley Taylor and Emma Wesley, both of Henning; a brother, Paul Harvey, and sister, Ethel Mae Smith, both of Somerville; another sister, Alice Mae Cooper, of Memphis; 45 grandchildren; 18 great-grandchildren; and a great-great-grandchild.

Faye Harvey

Cecelia Faye Harvey, 72, of 511 Park, Halls, died Sunday in Jackson-Madison County Hospital.

Rites were Tuesday in Halls Funeral Home, with burial in Halls Cemetery.

She had retired from telephone sales for iTell.

She leaves daughters, Paula Lee Payton, of Nashville, and Myra Jo Hellender, of Ringgold, Ga.; her sisters, Frances Paige, of Halls, Juanita Beard, of Athens, Ala., and Carlene Adams, of Atlanta, Ga.; two grandchildren; and a great-grandchild.

Readers Speak

Editor:

This morning, July 23rd, I was sitting in church listening to a song which reminded me that we know how awe-

Annie Wesley

Annie Louise Jones Wesley, 58, of Collierville, formerly of Ripley and Chicago, Ill., daughter of Mrs. Freddie Jones Capers and sister of Patricia Taylor, both of Ripley, and a supervisor at a spray system company in Chicago, died Saturday, July 22nd, at her residence.

Services are set for 4 p.m. Thursday, July 27th, at Elam Missionary Baptist Church in Ripley, with burial in its cemetery, Currie's Funeral Home in charge.

She leaves her husband, Richard Wesley, and a brother, Arthur Jones, of Collierville; sons, Stacy Jones, of Milwaukee, Wisc., and Kelvin Rich, of Chicago, Ill.; a daughter, Patricia Wesley Lloyd, of Rockford; other brothers, Edward, Jackie and Jessie Jones, all of Milwaukee; another sister, Mary Jones, of Landover, Md.; and a grandchild.

Morlene Lackey

Morlene 'Tina' Lackey, 47, of Henning, a Tennessee Electroplating Mfg. Co. factory worker, died Monday, July 24th, in Baptist Memorial Hospital East in Memphis.

Services are set for 3 p.m. Saturday, July 29th, at St. Mark Baptist Church in Henning, with burial in Mt. Pleasant Cemetery in Ripley, Currie's Funeral Home in charge.

She leaves her husband, Clodest Lackey, and daughter, Angela Lackey, both of Henning; a son, Tony Rice, brothers, Charles L. and George Mack, and sisters, Pearlina Taylor and Martha Ann Mack, all of Chicago, Ill.; and other sisters, Willie Pearl Mack, Margie Mack and Esther Rucker, all of Ripley.

some God is by looking at creation itself. Well after riding through the countryside in Lauderdale County the author of this song might have revised or altered some of the wording. For a long time now I have complained, only to my husband, about the illegal garbage dumps

around the county, which, by the way, the road maintenance crew does maintain. (I'm sure our present board of commissioners approves this or it could not be done.) Now this same crew is covering every inch of county roadway they can find to spray weed killer which covers approximately 36 inches or less and kills not only weeds but grass, bushes, small trees and flowers. It seems that what they can't get with the weed killer they come back with the bulldozer to finish off. Has anyone noticed the 'beautiful' huge piles of brush piled along the roadside in places?

What possible difference could it make to kill a small patch of grass and weeds along the roadway and leave miles and miles that are not touched? (Thank God) If these workers need something to do, give them garbage bags and send them to

Highway 88 west of Halls, people are losing their garbage on the way to the illegal dumpsite. Dumpsters throughout the county may eliminate some of the dumping problem.

As far as the roadsides which look as though they have been torched, the greenery will come back. I plead with our officials, now and in the future, to take a

look at the beautiful scenery we have here right in our own backyards and please take pride in it. Our God is an awesome God; I think he would appreciate help from us. I plead with other citizens, if you have not taken a ride in the country lately, please do so and see if you don't agree.

Linda Mitchell,
Hwy. 88 West, Halls

With the qualities of cleanliness, affection, patience, dignity, and courage that cats have, how many of us, I ask you, would be capable of becoming cats?

—Fernand Mery

Re-Elect ✓ Don Ray

School Board Member, District 7
Quality Schools - Quality Education
Thank You For Your
Vote And Support

August 3rd

Paid For By Don Ray



20-3tp

Storm Drains Are for RAIN!!

Not Yard Waste - Bag, compost or recycle grass, tree limbs, leaves and other yard waste. Don't rake, blow or hose yard waste into the gutter. If you leave the grass clippings on the lawn, they become natural fertilizer. Soggy yard waste is a major contributor to clogged storm drains, and street and neighborhood flooding.

Not for LITTER!! - Do not throw litter and debris in the street or on the sidewalk. Trash-laden gutters increase pollution and clog storm drains causing street flooding.

Please help keep the Town of Halls clean and help lessen the chance of flooding. The Town of Halls does have an ordinance and you may be cited to court if voluntary compliance is not successful.

20-2t

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Bridal Courtesies



SAMANTHA WRIGHT BREWSTER, bride of Blake Brewster, of Halls, was honored with a wedding shower June 25th in the home of Mrs. Nick (Becky) Wright. The shower was co-hosted by Tracy Brown, Julie Wright, Teresa Reece, and Tammy Burruss, all of Halls. Heather Stanley made the cake. Special guests were the groom's mother, Nancy Brewster, and the bride's mother, Sandra LeAnne Wright, both of Halls, along with family and friends.

Marriages

by Ira D. Yarbrough.

July 20 - Antonio De-waun Norfolk, 23, to Erica Monique Henning, 25, by Jeffrey Person, 44, to Earma Lee Maclin, 44, Charlie James Peat.

Elect Linda Summar

County Clerk

23 Years

Experience

in the

Clerk's Office

Paid for by Linda Summar



29-1t

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Knowledge of maintenance, purchasing, internet technology, telephony, security, inventory control, report writing. Send resume to: Tennessee Technology Center, P.O. Box 427, McKenzie, TN 38201. EEOC/AA

27-1t

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Readers Speak

Editor:

I am writing this letter to ask someone to explain to me how one woman managed to take prayer and Bible reading out of public schools. I often hear talk about the separation of church and state. You will not find that anywhere in the U.S. Constitution. The first amendment to the constitution says that congress shall make no law prohibiting the free exercise of religion. I looked up the word church in the dictionary and it is defined as a congregation of public Christian worship. So, the separation of church and state is discrimination against one particular religion. Is our

government guilty of discrimination? Or, should there be a separation of the state from all religions? Is that possible? No, because religion is defined as any system of faith and worship. I have heard that some religions have over a million gods. You can make a god of anything. What if someone decided to make the federal government his god, and its documents his Bible? Would we have to declare the constitution to be unconstitutional in public places? That would be a paradox. Evidently, I'm missing something, so somebody inform me.

Sincerely,
Rickey Ozment,
Halls



A young fish is called a fingerling.

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Why does Steve Butler not accept special interest group endorsements?

Because Political Endorsements Come With Strings Attached, and Steve's Only Obligation Is To the Citizens of the 25th Judicial District.

More and more people are being turned off by political endorsements. Pick up a newspaper these days and you're likely to read about candidates accepting the endorsement of a special interest group.

Endorsements are not free, you know! They come with strings attached, and that's the reason Steve Butler has neither solicited nor accepted endorsements. Steve's only obligation will be to the citizens of the 25th Judicial District.

Vote Steve Butler for Chancellor and say "NO" to special interest groups along the way.

Early Voting Continues Now Through Saturday, July 29th.
PAID FOR BY THE COMMITTEE TO ELECT STEVE BUTLER, CHANCELLOR - GERALD "CHIP" PANTALLI, TREASURER

PLEASE ELECT

www.ButlerforChancellor.com

STEVE BUTLER



Chancellor
25TH JUDICIAL DISTRICT, PART 1

Enrollment xxx

(Continued From Front Page.)

year before September 1st of his or her enrollment date at D.S.C.C. Students must also have a 3.0 high school grade point average (GPA) or better and a recommendation from their high school guidance counselor. Eligibility will be determined by the student's counselor under special circumstances for those interested in the program with less than a 3.0 GPA. To take college-level English or math, a student

needs to score a 19 or better on the English and reading portions of the ACT. For other courses, there are not ACT requirements. Some dual enrollment classes are taught at the high school while others are offered on the DSCC campus and others are offered online.

Most students are eligible for the Dual Enrollment Grant of up to \$300 funded through Tennessee's Lottery Scholarship program.

For more information, call the DSCC office at 731-286-3330.

God's Word as Bro. Daymond reveals present day truth.

Archer's Chapel United Methodist Church, located in the Frog Jump Community, will hold a special service featuring Carroll Roberson, of Ripley, Miss., at 10:45 a.m. Sun., July 30th. Roberson and his wife, Donna, have two sons, Shane and Brandon, and attend Shady Grove Baptist Church in Ripley, Miss. His music has brought him national and international success, recording over 25 albums, and writing over 100 songs. The public is invited.

Westside Baptist Church, 705 Sumrow St., Halls, will hold a gospel signing at 7 p.m. Sat., July 29th featuring Southern Heritage, of Memphis. A love offering will be taken. For more information, call 731-836-5193 or 731-589-2178.

An "old time gospel favorites" singing will be held at 6 p.m. Sun., July 30th. The public is invited.

South Fork Baptist Church, Chestnut Bluff-Maury City Rd., Halls, will hold a gospel singing at 7 p.m. Sat., Aug. 5th featuring Under Grace, of Atwood. The public is invited.

Forerunner Baptist Church will hold a Back to School Bash at 6:30 p.m. Aug. 4th with a youth talent show, door prizes, school supplies, and refreshments. Categories for the free style/free spirit talent hour include poetry, dance, rap, song, and step. Door prizes include on the spot barber with haircuts for the boys and backpacks for the girls, plus much more. The clothes closet will be open with slightly used and new children's clothing. For more information, assistance, or to be part of the talent hour, call Amelia Sanders, 731-612-2005. The public is invited to the free event.

Please remember that these listings can only contain church revivals or gospel singings, etc. Church yard sales or flea markets cannot be included, if an ad is not purchased.

Send your church happenings to our office or call, 635-1771.

Donations Received By Cancer Society

Donations received for the American Cancer Society, in memory or in honor of loved ones, include:

In memory of Michael Day by Angie and Jimmy Koonce.

In memory of Courtney Wolfe by B.G. and Jodie Robbins.

In memory of Mrs. Lucille Tillman by the Ada Nixon Book Club, Dr. and Mrs. Joe W. Hunt and family, James and Tricia Sloan, and 24 Karat Club.

In memory of Virginia Campbell McFarland by June Cannon and Judy Nipp.

In memory of Jerry Don Trosper by Lauderdale County Courthouse friends, Linda, Jerry Don, Melissa, Greg, Rebecca, and Grant Summar, and Emison and Emison, P.C.

In memory of Roger Littles by Lauderdale County Courthouse friends.

In honor of Syvelia Winbush on her retirement by Bank of Ripley.

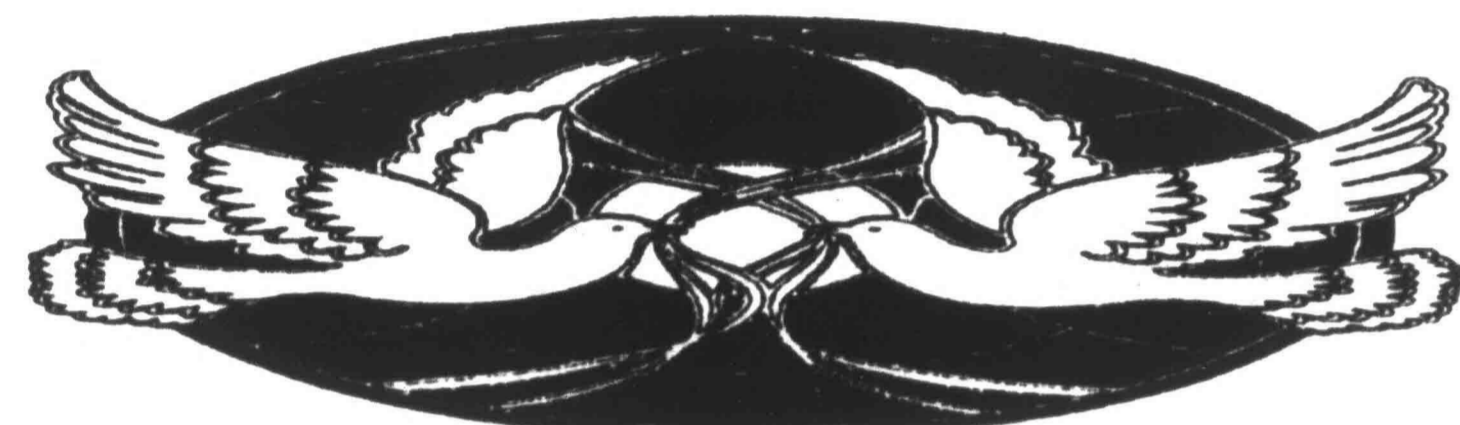
Donations to the American Cancer Society can be given to Annie Laura Jennings in the Register's Office in the Lauderdale County Courthouse.

Divorces

Sherry Robbins Pilcher vs. Terry Lynn Pilcher.
Heather Ralene Tomlinson Jones vs. Justin Chadwick Jones.
Jennifer Nicole Blakley

Childress vs. Kenneth Allen Childress.
Brian Keith Benson vs. Conswella Maylynn Marie Stover Benson.
Anita Renee Younger vs. Christopher Joe Younger, Jr.
David Wayne Henson vs.

Bridgett Annette Eskridge Henson.
Lauren Douglas Curtis vs. Christi Sherrod Curtis.
Debra Poole Buckner vs. Mark Anthony Buckner.
Barbara Gayle Miller vs. James Micah Miller.



Church Happenings

The list of churches is published the first week of each month, if your church is not included, please call to have it added. If the phone number and/or address is not correct, please call with the correct information.

Nelson Chapel Baptist Church, located on Coffee Shop Rd., will hold revival services at 7 p.m. nightly Aug. 6th through August 9th with Bobby Nesbitt, pastor, of Mount Pleasant, Gates, delivering the message. Inspirational music will be delivered by a different choir each night. The public is invited.

Halls' First Baptist Church, 102 E. Tigrett St., will hold a Christian Hip-Hop concert at 8:30 p.m. Aug. 11th with free admission. For more information, call Patrick, 731-676-4525, or Jason, 731-413-8373. The public is invited.

Lightfoot United Methodist Church will hold homecoming services beginning at 11 a.m. Sun., July 30th with a fellowship and pot luck luncheon afterwards.

Mary's Chapel Baptist Church, 279 Mary's Chapel Rd., near Ripley, will celebrate its 104th anniversary July 30th through August 2nd with Dr. P. J. Scott, as guest evangelist. Services will be held at 10:30 a.m. and 6 p.m. Sun., July 30th and continue at 7 p.m. nightly Monday through Wednesday.

Walnut Grove Baptist Church will hold homecoming services Sun., Aug. 6th with a pot-luck luncheon at noon. Gospel selections will be provided following. There will not be night services. The public is invited.

God's Place, located on Hwy. 51 By-Pass, Dyersburg, across from Parker Plaza, will host noted author, conference speaker, and prophecy teacher, The Rev. Daymond Duck, as special speaker. The public is invited to hear how today's news is lining up with

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Vote



August 3rd

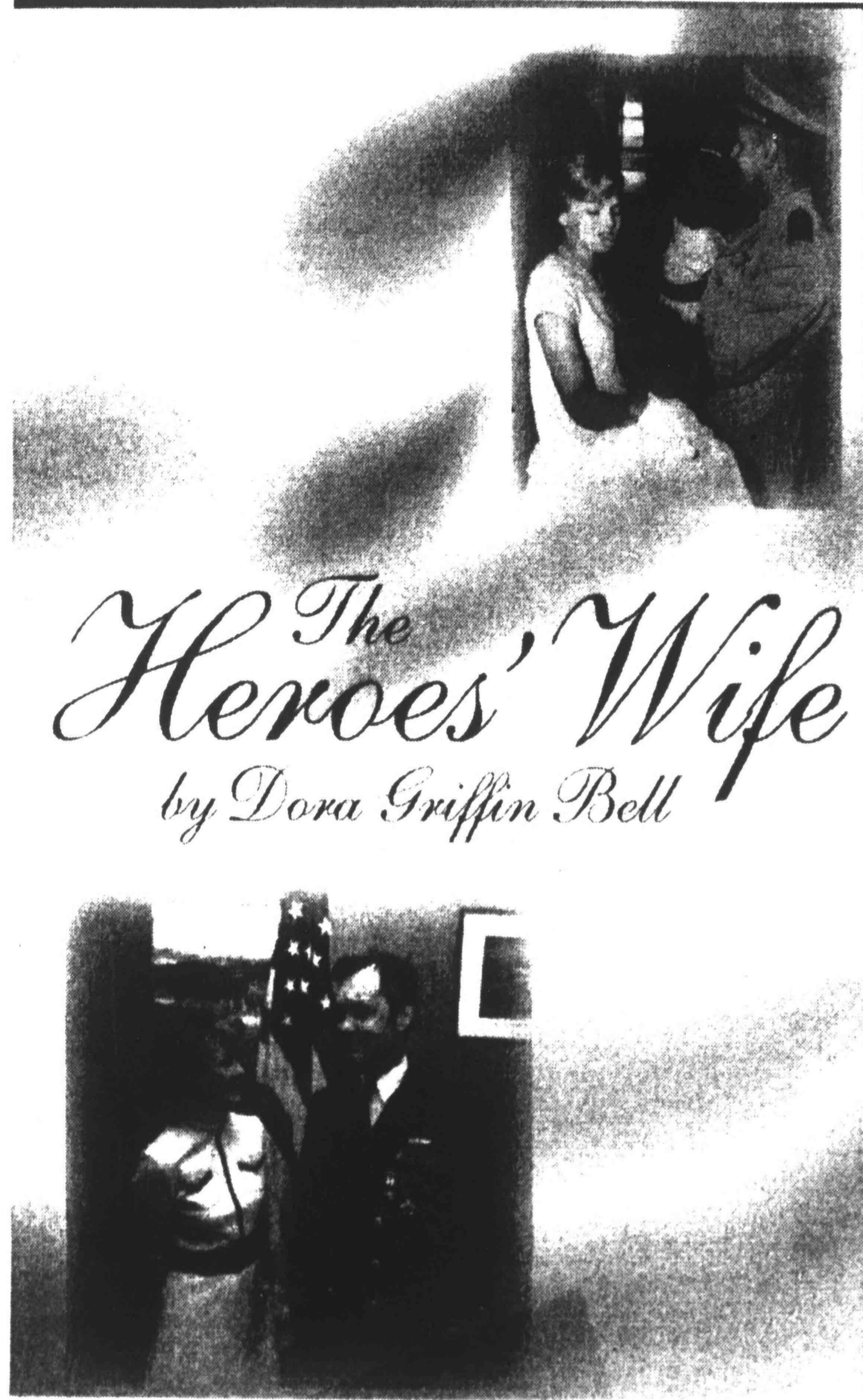
Your Opinion Counts!

Don't Neglect Your Right To Vote!

Stand Up And Be Counted!

Make Sure The Candidates Have Your Support!

Author Has Local Ties



THE HEROES' WIFE, written by Dora Griffin Bell, cousin of Dorris Irvin, of Ripley, has been released for publication. Mrs. Bell writes of her life with her first husband, James Lloyd Griffin, better known as Jimmie, his years as a navy pilot, and his loss in the Vietnam War. The couple were both born in the Forked Deer Community. Jimmie was shot down May 19, 1967, and his family was led to believe he was alive, when he actually died a short time later of his injuries in Hanoi. She believed that her husband was captured alive and held out hope of his return for almost six years.

She met her current husband, Jim Bell, also Navy pilot, who served with her late husband, after she sought information on Griffin from fellow POWs. After Griffin's remains were returned to Arlington Cemetery in 1974, Dora and Jim's friendship became a romance. They married several months later.

Mrs. Bell's book tells the story of hope, heartbreak, and the long road back to happiness that made up her years as a Navy wife. It is the story of two heroes and one military wife. She and her husband, Jim, reside in Alexandria, Va.

Readers Speak

Editor:

When a person can receive insurance coverage for Viagra and other sexual enhancement devices and some-

one needing an abscessed tooth pulled or eye glasses is not covered, then there should be some serious house cleaning with Medicare. Something bad is wrong there, and changes are in order. I believe they have their priorities a little mixed up. There

are a lot of unanswered questions in the minds of those that have been turned down for dental care and needed glasses. Most of those that depend on Medicare for the only coverage they have cannot afford to go out and buy insurance to cover all the important uncovered needs of our senior citizens that are on a fixed income, drawing small Social Security checks. And now that our utilities are spiraling out of control, most of our seniors need to get a loan to pay the bill every month. Many were already pushed to the limit with just their basic needs. Many cannot buy the food they need because the cost there is also extremely high. Our senior citizens are living longer, so changes are in order to help them with their needs.

Who will feed the poor? Who will help our handicap receive access to ramps and other needs? Who will help our homeless? Who will give aid to our elderly? The very same people that have pio-

neered our great country. The backbone of our great America, your parents and grandparents, y'all. What has happened to the hearts of man, our leaders, and our president? Where can these forgotten people go for the help they need, if our leaders and our president refuse to hear the cries of our needy?

Everyday there is someone new stepping into the shoes of those in a position to make a difference, but all too soon they also refuse to listen to the cries for help—they turn a deaf ear to the real issues of everyday lives. Most of our leaders would like for us to believe they are overworked and underpaid, more raises, but if people will just take a good look around, they will see that the real workers are the farmers, the firemen and policemen, the plant workers and roofers. These are the ones needing raises and help. I see no physical work from our president or most of our leaders, other than their running—running away from

the real issues that go unnoticed year after year and if there were any mental exhaustion, there would be evidence of this in the changes so desperately needed. What I do see is elaborate dinners and many vacations to exotic places for relaxation and fun. Time to play, to dine and relax, but no time to listen, no time to work on the problems of those needing help. Your desk is piled full of unopened letters, pleas from the poor, handicapped and elderly. You may as well begin to listen because these people are here, their needs are real and the problems won't go away just because you fail to pay attention. They will only grow larger and the people will scream louder and louder until someone hears their cries.

Ruby Clevenger
Halls

The family—that dear octopus from whose tentacles we never quite escape, nor, in our inmost hearts, ever quite wish to.

—Dodie Smith

Vote ROZELLE CRINER For COUNTY MAYOR



For Proven Leadership

Paid for by Rozelle Criner

Targeted Skincare for All Ages

Advances in technology and science have made it easier than ever for everyone to have beautiful skin. However, the abundance of options can make it difficult to navigate your way to a glowing complexion. If you know your skin, you can find the perfect skincare regimen to accommodate its needs, but don't forget that your skin will change greatly depending on your age. Read below for skincare tips for your 20s, 30s, 40s, 50s, or beyond.

20s: It used to be that advanced skincare systems were hard to find and very expensive. Today, effective anti-aging skincare regimens are more accessible and less costly. As a result, we are seeing women of all ages using anti-aging products whether they are looking to prevent future damage in their 20s or repair aging skin later in life," said Dr. Judith Hellman, a New York-based dermatologist. "I recommend Altaire to my clients who are looking to find an upscale beauty regimen that will help maintain beautiful skin at any age. It was developed in Paris by an established high-end beauty company and is available at BJ's Wholesale Club, making it both affordable and accessible."

30s: Twenty-somethings generally have supple skin with ample collagen. But emotional changes caused by stress can create skin problems like breakouts, which may still occur regularly due to high levels of oil in the skin. While women don't outwardly need a lot of anti-aging products at this age, it is a good time to begin a daily routine. Make sure to keep pores clean by using a daily cleansing lotion and toner. Try Altaire's Cream Cleanser to soften and remove dead skin cells, followed by the Firming Facial Toner, which kills bacteria and free radicals with white lily to invigorate the skin.

40s: Most women start to experience the initial signs of aging during their 30s. Those who spent years basking in the sun will begin to see the consequences as fine expression lines appear around the mouth and eyes, and overall coloring becomes slightly uneven. These changes are partially due to a loss of moisture, which can be combated by adding night cream to your skincare routine. At this age, it is also recommended that a beauty regimen have moisturizing anti-aging technology that will heal damaged skin. One option is Alttaire's Repairing Night Cream, which includes sunflower seed extract and soluble collagen that energizes skin and smoothes away fine lines.

50+: In your 40s, expression lines appear around the mouth and eyes, adding "character" to a person's face as elasticity and moisture decreases. At the same time, collagen breaks down making skin much more fragile, so it is important to find a skin regimen that is specifically catered to your skin type. In addition to using cleansing lotions and night creams, eye creams are key to keeping the dreaded crow's feet at bay. Try Alttaire's Time Fighting Eye Contour Cream, replete with nourishing plant extracts and cucumber to prevent and diminish the appearance of dark circles, fine lines and puffiness while hydrating the delicate eye area.

50+: By the time most women reach their 50s, they will have mature skin that should be treated with extra love and

skin's radiance and protects it against toxins and stress. This serum is formulated with vitamin E to boost collagen and minimize lines.

Land Transfers

July 16th-July 22nd

Ashport Baptist Church,

Inc. to Barbara Latham Tillman, Dist. 6, 3 tracts.

Carroll Kay Thompson Green and William H. Green to Byron F. Escue, Jr., and Amelia T. Escue, Dist. 1, 122.713 acres.

Household Financial Center, Inc. to Norene Douglas, tract.

Willie R. Griggs and Carolyn Griggs to Mary Jane

Mitchell, Dist. 2, lot.

Carrie Dell Maness to Pansy M. Nolen, Larry T. Olds, James M. Olds, Judy M. Belew, Billy Joe Olds, Michael D. Olds and Ronnie E. Olds, Dist. 11, 2 lots.

Todd White and Carole White to Mike Douglas and Leigh Douglas, Dist. 2, 3 lots.

Randall Moore and Ran-

dall's Auto Sales to Jimmie C. Murley, Dist. 2, 31.2 acres.



To remove fish odor from your hands, rinse them in fresh squeezed lemon juice or herb vinegar.

TO THE CITIZENS OF LAUDERDALE COUNTY

We have enjoyed visiting with you in your homes and you were very gracious to us. Thank you for the water and soft drinks you offered on those hot days.

We have tried to see as many of you as we could to humbly ask for your vote in person. If we missed you, please know we appreciate you and your vote for us.

We thank you for the encouragement you have given us, the concern and love you have for your county. We pledge to give you our best efforts with:

- C**ommitment to Economic Development and Jobs
- R**esponsible Fiscal Leadership
- I**ntegrity
- N**ever-ending Efforts to Improve Education
- E**nergy and Enthusiasm
- R**eal Knowledge of the Job

We thank all of the volunteers who have taken time to help us in our efforts. Words cannot express our gratitude to you. We invite all of you to join us as we continue to move Lauderdale County forward.

We will not be giving out cards on Election Day, so let us humbly ask for your vote and support at this time.

Targeted Skincare for All Ages

Advances in technology and science have made it easier than ever for everyone to have beautiful skin. However, the abundance of options can make it difficult to navigate your way to a glowing complexion. If you know your skin, you can find the perfect skincare regimen to accommodate its needs, but don't forget that your skin will change greatly depending on your age. Read below for skincare tips for your 20s, 30s, 40s, 50s, or beyond.

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30s: Most women start to experience the initial signs of aging during their 30s. Those who spent years basking in the sun will begin to see the consequences as fine expression lines appear around the mouth and eyes, and overall coloring becomes slightly uneven. These changes are partially due to a loss of moisture, which can be combated by adding night cream to your skincare routine. At this age, it is also recommended that a beauty regimen have moisturizing anti-aging technology that will heal damaged skin. One option is Altaire's Repairing Night Cream, which includes sunflower seed extract and soluble collagen that energizes skin and smoothes away fine lines.

40s: In your 40s, expression lines appear around the mouth and eyes, adding "character" to a person's face as elasticity and moisture decreases. At the same time, collagen breaks down making skin much more fragile, so it is important to find a skin regimen that is specifically catered to your skin type. In addition to using cleansing lotions and night creams, eye creams are key to keeping the dreaded crow's feet at bay. Try Altaire's Time Fighting Eye Contour Cream, replete with nourishing plant extracts and cucumber to prevent and diminish the appearance of dark circles, fine lines and puffiness while hydrating the delicate eye area.

50 +: By the time most women reach their 50s, they will have mature skin that should be treated with extra love and care. Since natural oils in the skin have decreased, fine lines and wrinkles will be most noticeable or prominent along the mouth and forehead. The skin around the neck may also begin to droop, as will eyelids. To counter these problems, it's time to bring out the full anti-aging arsenal, complete with day and night moisturizers, eye cream, and anti-aging serums like Altaire's Ageless Firming Serum, which restores

skin's radiance and protects it against toxins and stress.

This serum is formulated with vitamin E to boost collagen and minimize lines.

Land Transfers

July 16th-July 22nd

Ashport Baptist Church, Carolynn Griggs and Mary Jane

Mitchell, Dist. 2, lot.

Carrie Dell Maness to Pansy M. Nolen, Larry T. Olds, James M. Olds, Judy M. Belew, Billy Joe Olds, Michael D. Olds and Ronnie E. Olds, Dist. 11, 2 lots.

Todd White and Carole White to Mike Douglas and Leigh Douglas, Dist. 2, 3 lots.

Randall Moore and Ran-

dall's Auto Sales to Jimmie C. Murley, Dist. 2, 31.2 acres.



To remove fish odor from your hands, rinse them in fresh squeezed lemon juice or herb vinegar.

TO THE CITIZENS OF LAUDERDALE COUNTY

We have enjoyed visiting with you in your homes and you were very gracious to us. Thank you for the water and soft drinks you offered on those hot days.

We have tried to see as many of you as we could to humbly ask for your vote in person. If we missed you, please know we appreciate you and your vote for us.

We thank you for the encouragement you have given us, the concern and love you have for your county. We pledge to give you our best efforts with:

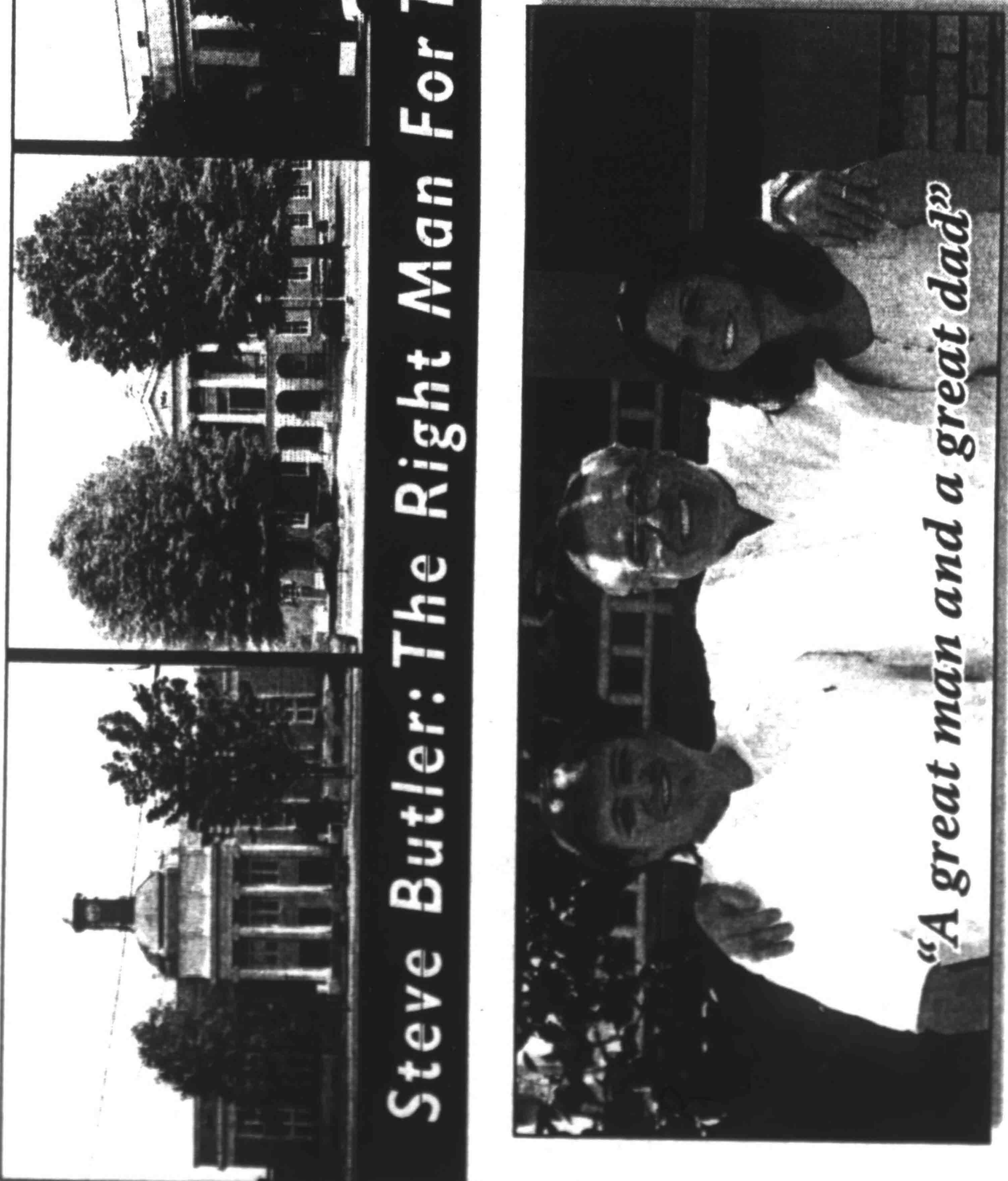
- C**ommitment to Economic Development and Jobs
- R**esponsible Fiscal Leadership
- I**ntegrity
- N**ever-ending Efforts to Improve Education
- E**nergy and Enthusiasm
- R**eal Knowledge of the Job

We thank all of the volunteers who have taken time to help us in our efforts. Words cannot express our gratitude to you. We invite all of you to join us as we continue to move Lauderdale County forward.

We will not be giving out cards on Election Day, so let us humbly ask for your vote and support at this time.

RE-ELECT ROZELLE CRINER for COUNTY MAYOR

Paid for by Rozelle Criner



"A great man and a great dad"

Steve Butler: The Right Man For The Job - Right Now!

Steve Butler is shown with his son Beau and daughter Suzannah. Son Robert Stephen "Beau" Butler is a 2003 graduate of Arkansas State University. He now resides in Osceola, Arkansas, where he is executive director of Main Street U.S.A. and the sports editor for the "Osceola Times" newspaper. "I would not have made it through 7 years of college and 27 years of life without my father's support. He is a great man and a great dad," Beau said. Daughter Suzannah Scott Butler is enrolled at Southwest Tennessee College in Memphis, where she is scheduled to graduate in 2007.

Steve is married to Laurie Kay (Angle) Butler, a supervisor in the department of instruction in charge of libraries and textbooks for the Shelby County Schools. Beau, Suzannah and Laurie are in complete support of Steve's campaign for Chancellor and would like to ask you to support him with your vote.

PLEASE ELECT

STIEVE BUTLER

Chancellor

25TH JUDICIAL DISTRICT, PART 1

Visit www.ButtlerforChancellor.com for more information.

August 3rd
General Election
Early Voting
July 14th - 29th

Strength Plus Fairness
Equals Justice

Anniversaries

July 28 - Mr. and Mrs. Jerry Parker, Mr. and Mrs. Timmy Green, Mr. and Mrs. Mark Holder, Mr. and Mrs. Brent Burton, Mr. and Mrs. Don Groenke.

July 29 - Mr. and Mrs. Barry McWilliams, Mr. and

Mrs. David Johnson, Mr. and Mrs. George Jones, Mr. and Mrs. Larry Cain.

July 30 - Mr. and Mrs. Gary D. Maness, Mr. and Mrs. Phillip Morris, Mr. and Mrs. Sammy Steelman.

July 31 - Mr. and Mrs. Leslie Sigman, Mr. and Mrs. Bernice Crain, Mr. and Mrs. Mike Chisholm, Mr. and Mrs. Roger Wright, Mr. and Mrs. Daniel

Walker.
Aug. 1 - Dr. and Mrs. Joe Harper, Mr. and Mrs. Rickey Terry, Sr., Mr. and Mrs. Dustin White, Mr. and Mrs. Clint McKinnie.

Aug. 2 - Mr. and Mrs. Danny E. Cates, Mr. and Mrs. Jimmy Hastings, Mr. and Mrs. Dave Sondgeroth, Mr. and Mrs. Darrell Schuh, Mr. and Mrs. Derek Young.

REGISTRATION SCHEDULE

August 2nd 8 to 10 a.m. or 4 to 6 p.m.

Ripley Primary
Ripley Elementary
Lauderdale Middle, grades 7th and 8th
Halls Elementary
Halls Junior High

Ripley High School

July 27th 8 to 10 a.m., Seniors
July 28th 8 to 10 a.m.
Aug. 2nd 8 a.m.
Noon to 2 p.m., Juniors
Sophomores & Second Year Freshmen
Freshmen: plan to stay all day

Halls High School

July 27th 8 to 10 a.m., Seniors
July 28th 8 to 11 a.m.
Aug. 2nd 8 a.m.
10 a.m. to Noon, Juniors
Sophomores & New HHS Students
Freshmen, plan to stay all day

Ripley Primary School will hold a parent orientation meeting from 5 to 6 p.m., Aug. 3rd
Kindergarten classes will phase in Aug. 7th through 11th with all students attending by Aug. 14th, students should be 5 years old by Sept. 30, 2006.

First grade students will phase in Aug. 7th and 8th, all first grade students will attend by Aug. 9th.

Alternative school registration - 7:45 a.m. Aug. 7th, parent must attend.

Re-Elect



Roy Cook, Jr.
Commissioner
District 8

Your Vote And Support Is Appreciated!

Paid for by Roy Cook, Jr.

27-1ip

WHY is it that my opponent and his supporters are spreading *untruths* and *slander* to attack my reputation?

WHY have they stooped to blackmarket emails and underground letters?



STEVE BUTLER

" I humbly ask you - the voters of Tipton, Fayette, Hardeman, McNairy and Lauderdale counties - to **CONSIDER THE SOURCE** when you hear attacks against me and my family. **"**

-STEVE BUTLER

Strength Plus Fairness Equals Justice

PLEASE ELECT

STEVE BUTLER

www.ButtlerforChancellor.com
Chancellor
25TH JUDICIAL DISTRICT, PART 1

PAID FOR THE FULL COMMITTEE TO ELECT STEVE BUTLER, CHANCELLOR - GERRARD "COP" PASTAL, TREASURER

PUBLIC NOTICE

The Town of Halls, Tennessee hereby provides certain financial information for the 2006-2007 Fiscal year budget in accordance with provisions of Chapter 484 Public Acts of 1991, as amended. There will be a public hearing concerning the budget at City Hall at 6:30 p.m., Monday, August 7th. Any interested citizens are welcome to attend and participate.

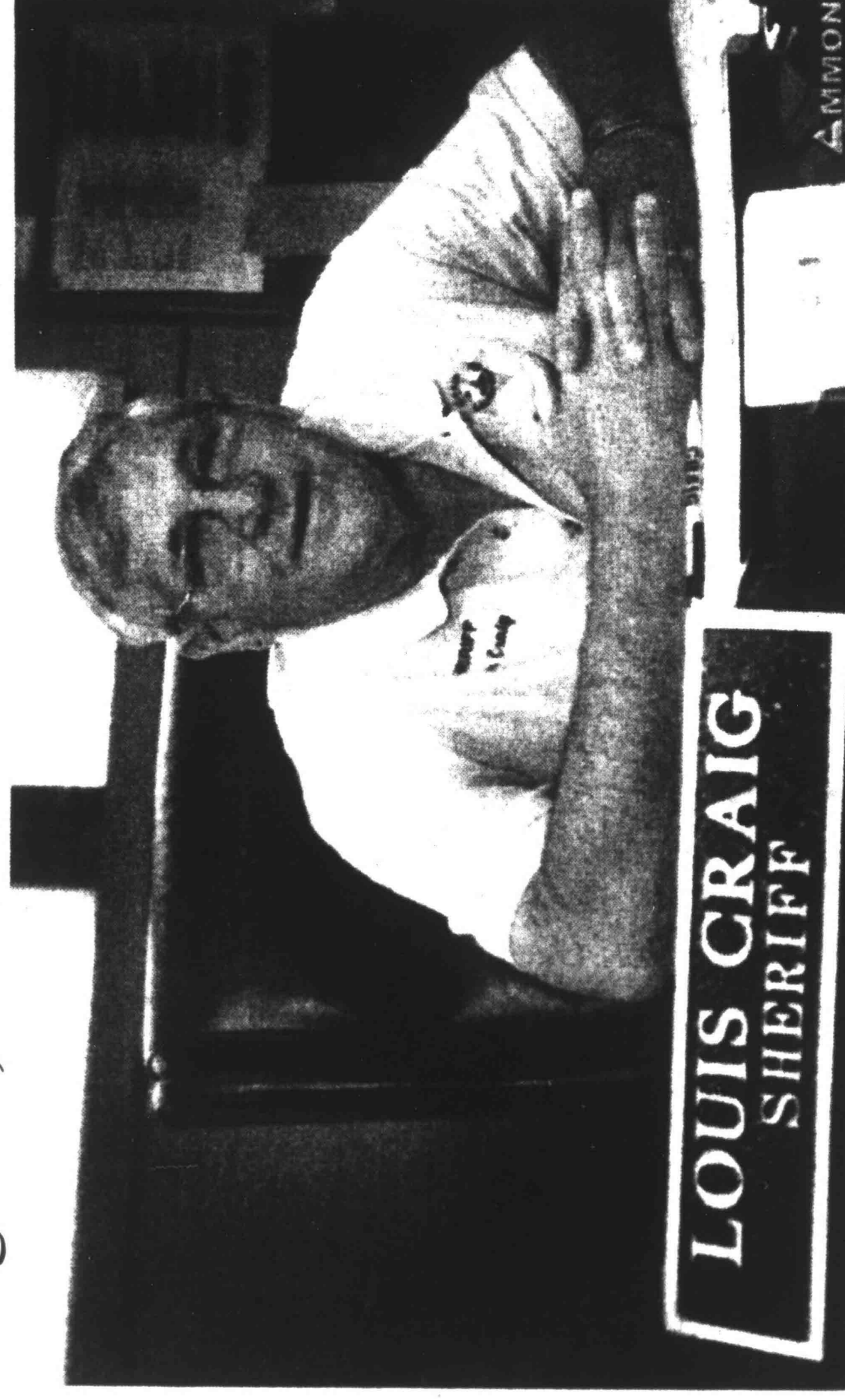
General Fund	Actual 2004 - 2005	Estimated 2004 - 2005	Proposed 2006 - 2007
Estimated Revenue			
Local Taxes	605,125	589,276	557,796
State of Tennessee	277,526	205,063	398,036
Other Sources	82,109	85,843	196,372
Total	964,760	880,182	1,152,204
Estimated Expenditures			
Salaries	321,961	339,527	397,899
Other Costs	543,569	566,549	752,799
Total	865,530	906,076	1,150,698
Estimated Fund Balances			
Beginning	366,495	400,000	432,997
Ending	432,997	305,873	435,000
Employee Positions	36	36	37
State Street Aid Fund			
Estimated Revenues			
State of Tennessee	65,531	64,500	76,000
Other Sources	5,067	0	450
Total	70,598	64,500	76,450
Estimated Expenditures			
Salaries	0	0	0
Other Costs	27,646	63,700	75,500
Total	27,646	63,700	75,500
Estimated Fund Balance			
Beginning	37,541	37,541	80,483
Ending	80,483	38,341	82,000
Employee Positions	0	0	0

To All Citizens of Lauderdale County,

As August 3rd Election for Sheriff draws near, I have run a positive campaign. I have talked with many people and appreciate the overwhelming encouragement and support that I have received. I do wish that I could have talked with every person in this County; however, I still carry out my elected duties as your Sheriff.

The August 3rd Election is only a few days from now. I am sure you have made up your mind who you want to vote for; therefore, I will not have people working at the polls. You should be able to go to vote without someone annoying you.

I do appreciate your continuing support and vote on August 3, 2006.



Louis L. Craig

Paid for by Louis L. Craig