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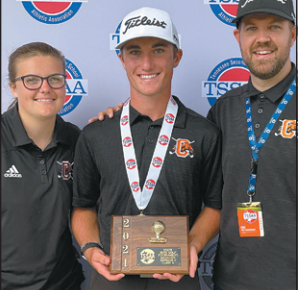
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Breaking news

Denise 'Punkin' Graham, wife of Bedford County Mayor Chad Graham, died Wednesday at her home in Shelbyville. Funeral arrangements are incomplete and will be announced by Doak-Howell Funeral Home.

Big Event
Count logos in Tuesday section and win

Count logos in Tuesday section and win



Look back at 2021

Sports/6A

A PRIZE WINNING NEWSPAPER

UT-TPA PRESS AWARD 2021

Rain
69/53



Vol. 140, No. 155

Paramedic to government official

Graham reviews City-County partnership

By ZOË HAGGARD
zhaggard@t-g.com

When Bedford County Mayor Chad Graham decided to go into the paramedic program at the University of Alabama in the late 1980s, it was still a relatively "new" profession, he said.

In fact, it was 1972 when the first residency program to train medical professionals for emergency medicine practices was established at the University of

Cincinnati, according to the Journal of Emergency Medical Services.

Early on, it was called "ambulance services" while emergency medical care was primarily Basic Life Support. Essentially, Graham explained, the objective was to take the patient to the care, instead of the care to the patient. Ambulances went from being "Black Maria's" (as early ambulances were dubbed in the 1940s) to

emergency room care brought to people's front doors.

"Bedford got some grants early on in the '80s and got some defibrillators, which were computerized," Graham said, "so technicians would not have to diagnose the patient's problems."

But as educational programs developed, paramedics are now trained to assess, determine, and medicate what they see

going on in the patient, Graham said.

With these advancements in place, Graham helped build the County's Advanced Life Support EMS while serving as director of the EMS program in Bedford from 1997 to 2014.

The winds of change were forming. "I felt like that relationship could be put into motion if we could just get the right people to hold tight for a minute and

recognize there is a give-and-take on both sides," Graham said.

Graham said when he entered his position as Bedford County Mayor in 2018, the City of Shelbyville stepped up with ideas to make local economic development "more robust."

Plans to revitalize the historic Shelbyville downtown served as a catalyst for the City and the

▶ See **Graham**, Page 2A

Businesses honored for CTRC support

T-G STAFF REPORT

Community Tennessee Rehabilitation Centers (CTRC) is transforming its services to be community-based and provide a larger variety of services for both internal and external customers.

The CTRC at Shelbyville piloted what it calls its VR Pre-Employment Program (PREP) this past summer. The event involved providing at-risk youth independent living, community involvement, and career readiness services.

"We partnered with our Pre-ETS specialist, VR field staff, and business employment consultant internally," said Linda Fisher, CTRC Region 6 area manager.

Division of Rehabilitation Services

"Our CTRC provided PREP participants tours of local businesses and organizations and speakers from those not available for touring. The people there



Linda Fisher of Community Tennessee Rehabilitation Center (CTRC) recently presented Community Clinic staff with a certificate of appreciation for their work with participants in the pre-employment program. From left, Fisher; Marlene Maldonado, assistant medical receptionist; Nicole Campbell, PA; Janice Brandon, RN; Fredia Lusk, executive director; Judy Cochrane, RN and volunteer nurse since the clinic's inception in 2003; Pat Simmons, medical receptionist; Monica Rodriguez, Spanish translator; Brenda C. Hodge, RN, assistant clinic nurse.

explained what they do and how employees obtain their various positions."

VR PREP participants were offered an opportunity to participate in community-based training/internships following completion of VR PREP. Eligible participants would be paid during training through the WIOA youth program.

Three participants chose

to participate in the community-based training/internship option. Three local employers offered them opportunities to learn, grow, and understand the world of work and become more involved in their community. Two of the three employers also provided tours during the VR PREP pilot, according to Fisher.

Community-based internship

The Community Clinic of Shelbyville and Bedford County offers a large variety of medical and dental services. Individuals living at or below poverty level obtain needed care for free or at a significantly reduced cost.

The director of the

clinic, Fredia Lusk, sits on the CTRC Shelbyville Advisory Board and looks for ways to serve as many individuals as possible, Fisher said. "Our participants toured the clinic and received first-rate attention. They even provided gifts the participants could use at home for self-care! One of our participants

▶ See **CTRC**, Page 2A

Ray Ray's Smokehouse starts new year



Ray Ray's Smokehouse is going strong in the food truck industry.

By DAWN HANKINS
dhankins@t-g.com

Ray Ray's Smokehouse was among several local barbecue teams helping out local fireman Aldo Gonzalez through a recent Christmas Eve fundraiser. Owners Raymond and Melissa Meadows are a part of their local community and have volunteered in such endeavors since moving there 16 years ago.

Active in the community

Ray Ray's own Raymond and Melissa moved to Bedford County as teenagers with their respective families and moved out to the Flat Creek community in 2005. The Meadows family now includes three daughters, Hailey, 16; Megan, 13; and Shelby, 11.

The smokehouse idea

What started out as a hobby for Raymond has become a lifestyle for his family in 2020. They've already experienced since then how the food business can at times be stressful.

Still, there's no denying they're doing something right; they usually sell out of food. "We're excited in what the future may hold," says Melissa.

She adds how it was following one Father's Day when the inspiration for the barbecue food truck came to fruition.

Raymond had asked for and received a Pellet Smoker as a gift. After experimenting with it, he realized he really enjoyed this type of cooking. The Meadows decided then to open up a food trailer, establishing it in 2020, mainly because they discovered how the upfront costs were lower.

Melissa says in hindsight how they both work full time, so they spend several late evenings a week gathering the supply list, going through trailer checks, cleaning and preparing for the weekend. Ray Ray's Smokehouse truck generally runs every Saturday.

Though often parked at Shelbyville's Rite Aid lot, Melissa

▶ See **Ray Ray's**, Page 10A

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DEATH NOTICES

Judy Gail Brackin

December 25, 2021

Judy Gail Brackin, 65, of Shelbyville died Saturday, December 25, 2021 at The Waters of Shelbyville.

A graveside service was held Thursday, December 30 at Hazel Cemetery in Bell Buckle.

Doak-Howell Funeral Home handled arrangements.

Sherry Denise 'Punkin' Potts Graham

December 29, 2021

Sherry Denise "Punkin" Potts Graham, 49, of Shelbyville died Wednesday, December 29, 2021.

Funeral arrangements are incomplete and will be announced by Doak-Howell Funeral Home.

OBITUARIES

Al Cooper

December 28, 2021

Mr. Al Cooper, age 70, of Unionville died Tuesday, December 28, 2021.

Born in Bedford County, Mr. Cooper was a son of the late Jimmie Lee Cooper and Mary Elizabeth Asherbraner. Al was a self-employed construction worker.

He is survived by his wife of 21 years, Ronda Hargrove Cooper of Unionville; 3 daughters, Amber Shae Teal of Unionville; Taryn Whitney Smith of Shelbyville and Marika Torie (Kayla) Smith of Bell Buckle; 3 brothers, Terry Cooper of Shelbyville, Danny Cooper of Unionville, Roger Cooper of Atlanta, GA; 3 grandchildren, Nathan Moore, Hayden Moore and Ayeva Teal.

Visitation will be Friday, December 31, 2021 from 11 a.m. - 1:30 p.m. at Lawrence Funeral Home in Chapel Hill. A graveside service will be at 2 p.m. Friday at Simpson Cemetery in Rover.

In lieu of flowers, donations may be made to Mr. Cooper's funeral expenses.

Kelly Ray Jones

December 26, 2021

Mr. Kelly Ray Jones, age 51, a resident of Mt. Pleasant, Tennessee passed away unexpectedly on Sunday, December 26, 2021.

A memorial service will be held on Sunday, January 2, 2022, at 3:00 PM at Haskins Chapel Assembly of God, 1000 Haskins Chapel Road, Lewisburg, TN 37091. Heritage Funeral Home is assisting the family with arrangements.

Born on November 11, 1970, in Detroit, Michigan, Kelly was the son of the late James Franklin Jones and the late Juliette Ann Copeland Jones. He was a history buff and renaissance man who loved reading and researching. A true outdoorsman, Kelly loved fishing, and traveling and could be best described as an explorer. He also enjoyed gardening, landscaping, and antiques. He never met a stranger and will be deeply missed by those who knew and loved him.

He is survived by his sisters, Tina (Brian) Grandon of Sand Lake, MI, Sherry (James) Smith of Shelbyville, TN, brothers, Steve Jones of Lewisburg, TN, Randall (Patricia) Jones of Shelbyville, TN, Timothy (Diane) Jones of White House, TN, Darren (Teresa) Jones of Shelbyville, TN, Kevin (Michelle) Jones of Wheel, TN, Christopher (Jennifer) Jones of Mt. Pleasant, TN, Jerry (Darla) Jones of Chapel Hill, TN, Tracey Jones of Mt. Pleasant, TN, aunt, Virginia Seal of Shelbyville, uncle and aunt Harry and Patricia Copeland of Wheel, TN, several nieces, nephews, great-nieces, great-nephews, and several cousins, second cousins, and third cousins.

In addition to his parents, he was preceded in death by his sister, Vicki Jones, paternal grandparents, Clyde Lee Jones and Annie Elia Shires Jones, maternal grandparents, Harry Lindle Copeland and Mary Jessie Moses Copeland Wyatt, and special friend, Peggy Perry.

Fred Avery Prosser Sr.

December 27, 2021

Funeral services for Fred Avery Prosser Sr., age 85, of Shelbyville were held Thursday, December 30, 2021 in the chapel of Doak-Howell Funeral Home with Bob Smith officiating. Burial followed at Rosebank Cemetery. Mr. Prosser passed from this life Monday, December 27, 2021, at Vanderbilt Wilson County Adult Hospital.

A native of Bedford County, Fred was born December 26, 1936 to the late Cad Huston Prosser and Corrie Blessing Prosser. Along with his parents he was preceded in death by two brothers, Franklin "Dewey" Prosser and Cad Huston Prosser, Jr.

Fred was a graduate of Shelbyville Central High School class of 1955 and attended Motlow State Community College. He worked with American Can as a mechanical supervisor and retired after 39 years of employment. He was a member of Eastview Baptist Church, and enjoyed riding Harleys, farming, and dirt track racing in the modified class. Above all the things Fred enjoyed, he loved his family the most.

He is survived by: loving wife of 65 years, JoAnn Vandygriff Prosser; children, Paula "Penny" (Doug) Richardson of Wartrace, Fred (Ann) Prosser, Lori (Kenny) Browning, and Lana (Alan) Sawyer all of Flat Creek; sister, Pauline Crick of Shelbyville; grandchildren, Katrina (Jeff) Wright, Jennifer (Guy) Sublett, Samantha (Michael) Brown, Megan (Colby) Frazier, Jenny (Quentin) Beck, Jennifer Curbow, Nathan Curbow, Chad Browning, Kenady Browning, Chad (Tayloe) Locke,; great grandchildren, Jayda Wright, Brady Wright, Bailey Sublett, Hannah Grace Brown, Jayden Frazier, Hunter Frazier, Ethan Curbow, Jeremiah Curbow, Sawyer Locke, and Steedman Locke; also many nieces and nephews.

Memorial donations may be made to a charity of your choice.



OBITUARIES

Clyde Shull Rollins

December 29, 2021

Clyde Shull Rollins, age 82, of Shelbyville passed from this life Wednesday, December 29, 2021 at St. Thomas Rutherford after an extended illness.

A native of Bedford County, Clyde was born May 30, 1939 to the late Lon Crawford Rollins and Vina Pearl Houston Rollins. Along with his parents he was preceded in death by: sisters, Nell Pyrdom, Peggy Campbell, Bertie Mae Donegan, Lucille Davis, Edith Fredrickson, and Mary Ruth Lynch.

Clyde was a graduate of Community High School class of 1958, in that same year he married his wife Erma and started his family. He worked with Tillet Brothers, M.C. West Construction, and the Tennessee Department of Transportation before becoming Highway Superintendent with Bedford County Highway Department. He held that office from 1980 until his retirement in 2000. In his retirement he enjoyed: bowling with the "Swinging Seniors", helping his grandson raise dogs and goats, gardening, and any type of farm work when he was able.

He is survived by his loving wife of 63 years, Erma Bernice Cook Rollins; sons, Daniel Glenn (Susan) Rollins, and David Lynn (Missy) Rollins; brothers, Earl, G.B., Houston, William "Bill", Franklin D. and Crawford Rollins; grandchildren, Joshua Caleb Rollins, David Glenn (Valerie) Rollins, and Casey Lynn (Jason) Plunkett, great grandchildren, Matthew Utley, and Micahla Plunkett; step-grandchildren, Chelsea (Mike) Beasley, Merritt (Alex) Bauer, and Paige (Parker) Christy; step-great grandchildren, Michael, Ava Claire, Maddox, Jude, and Oliver.

Funeral services will be held at 1:00 p.m. Friday, December 31, 2021 in the chapel of Doak-Howell Funeral Home with Mike Bayne and Stanley Smotherman officiating. Burial will follow at Pleasant Valley Cemetery. Visitation will begin at 11 a.m. Friday.

Memorial donations may be made to the Mt. Lebanon Methodist Church Youth Ministry.

CTRC

(Continued from Page 1)

recently graduated from high school and wanted to work as a receptionist. She completed our employee development training and VR PREP. She possesses a bright intellect, charming personality, and a strong desire to work."

Fisher said that the participant's medical condition is an observable one, and she was having a hard time finding employment. Following the tour of the clinic, the young woman stayed a few minutes and spoke with the office manager, Patricia Simmons, about working in the office, Fisher explained. The CTCR Manager contacted the director upon returning to the center. The director had already spoken with her office manager and decided to provide the participant an opportunity for the community-based internship!"

Fisher presented a certificate just recently to honor the Community Clinic of Shelbyville and Bedford County staff for their hard work, dedication, and service to this community as well as for providing a participant with her first opportunity to demonstrate that she is able to work and contribute to her community.

Dishwasher job

Southern Connections Catering operates the cafeteria at the Tennessee College of Applied Technology (TCAT)-Shelbyville and caters community events. One VR PREP participant wanted to work as a dishwasher, Fisher explained.

"He had the ability to work and just needed an opportunity, Fisher said.

Laura Monks, TCAT Shelbyville president, sits on the CTCR Shelbyville Advisory Board. When asked about participants touring TCAT, she readily arranged it, Fisher said.

"During the tour, the person leading it was asked about how the dishes were washed in the cafeteria. She took the time to show the participant the cafeteria and dishwashing area," advised Fisher.

Following the tour, the CTCR manager contacted the owner of Southern Connections Catering, Joe McCurry, about providing a community-based training opportunity for the participant. Curry immediately offered to interview him. The participant is now in a community-based training with Southern Connections Catering as a team member washing some dishes and learning to do many other duties, Fisher said.

Fisher recently presented certificates of appreciation to Southern Connections Catering for providing this first taste of employment after high school to the VR



T-G Photo by Zoe Haggard
Bedford County Mayor Chad Graham explains preliminary drawings for the Shelbyville downtown revitalization plan at the last State of the County address.

Graham

(Continued from Page 1)

County working together, Graham said. It also led to the Shelbyville-Bedford Partnership in which both City and County leaders are involved.

A key piece to the "culture change," Graham emphasized, was the change in how the County operates with the City.

County-City cooperation

"The City in the past has felt like they stepped up and put money toward some of these things and the County didn't put any. And that may or may not be true," Graham added. "But the truth is, the City and County are united on this approach."

Graham said Shelbyville leaders liked being proactive, aggressive and wanted to be a part of the solution, not the problem," said Graham. "And

that has been one of the heavy glues that's kept the City and County together we're on the same page and we're both committed to the Shelbyville-Bedford Partnership."

For example, the City and County have "back-fielded" with investments in the 231 North Industrial Park that they just simply hadn't made in the past, according to Graham.

Those culture changes

Talking about culture changes, Graham said he wants to sit with folks and hear their challenges with a fresh set of eyes. He avoids being a government official who-once in office—sets out to undo everything and wind up destabilizing the office to the point of where nothing is accomplished.

"The solutions are in the middle," said Graham. "They're not on the far right, they're not on the far left."



Tire & Muffler USA works with the state's Workforce Innovation and Opportunity Act (WIOA) program—one administered by Tennessee Department of Labor and Workforce Development. Participants are provided with community-based training/internship opportunities. Linda Fisher, Community Tennessee Rehabilitation Center (CTRC) regional manager, recently presented an honorary certificate of appreciation. Accepting on behalf of Tire & Muffler USA were: Jeanne Pace and Dawn Jones.



Photo by Linda Fisher

Southern Connections Catering staff was recently honored by the State of Tennessee and Community Tennessee Rehabilitation Center (CTRC) of Shelbyville for its commitment to helping clients reach their maximum potential in the workforce.

participant.

Auto mechanic

Tire & Muffler USA works with the WIOA Youth Program to provide community-based training/internship opportunities, Fisher said. The business was honored with its honorary certificate of appreciation this week.

"It just so happens that one of the VR PREP participants likes to work on automobiles," Fisher said. "He has experience doing that for family members and friends.

His last day of VR PREP, the WIOA Title I career advisor surprised him with an interview for a community-based training opportunity with Tire & Muffler USA. He interviewed and received the opportunity!"

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FIVE GENERATIONS



Submitted photo
Family celebrating five generations, front, Mary Lou Holden holding Knox Timberlake, Christi Bailey, Dale Brady and Brady Timberlake.

SMALL BLAZE



Shelbyville Fire-Rescue personnel put out a small fire contained within a wall Tuesday afternoon at Krystal, Madison Street. Wood pulled from within the wall is inspected as firefighters within the room (partially obscured by a reflection of a police vehicle) take a closer look.

T-G Photos by David Melson



Armed man charged with refusing to exit car

By **DAVID MELSON**
dmelson@t-g.com

A man carrying a loaded pistol and additional ammunition in his car was arrested after allegedly refusing to get out during a traffic stop Monday night,

Jimmy Amos Thomas, 37, of Midland Road was clocked at 47 mph in a 30 mph zone on North Main Street, Officer Dylan Farrar's report said.

Thomas was confronted in the drive-through line at Taco Bell. He allegedly repeatedly insisted the speed limit was higher.

A computer check showed Thomas had outstanding warrants. Thomas refused to get out of his car for some time and had to be forcibly handcuffed, Farrar said.

Officers found a loaded pistol and 30 rounds of ammunition in a fanny pack

in the car's passenger seat and another 16 rounds of ammo in the console.

Thomas was charged with resisting arrest, speeding and driving without insurance, and served the previous warrants for violation of probation and show cause. He was held on \$7,000 bond.

Theft suspect

A suspect in four thefts from Walmart was arrested Monday morning following a traffic stop.

Elmer Wesley Matthew Minton, 43, of U.S. 231 North was stopped for speeding on North Main Street by Officer Brandi Merlo. A computer check showed four active warrants, each for theft under \$500.

Minton posted \$1,000 bond.

Thefts

•Valve stems were taken from all four tires on a vehicle overnight Sunday at a Deery Street home. The owner damaged the tires further by driving several blocks on four flat tires, police said.

•A Shadow Drive resident told police Tuesday several phone chargers and two toboggans have been stolen from his rented room. Surveillance footage showed no suspicious activity, according to police.

•Wheel lifts were stolen from a rollback trailer on a truck parked at a Warners Bridge Road in November, a Bedford County deputy was told Monday. A suspect was named.

•A Nikon Coolpix camera accidentally left outside a home on College Street in Wartrace last August is

missing. The owner just noticed the theft due to having an identical camera inside the home.

Jail intake

The following were charged since Monday by the Shelbyville Police Department, Bedford County Sheriff's Office, Tennessee Highway Patrol or 17th Judicial District Drug Task Force. They are only charged; guilt or innocence will be determined by the courts.

•Kaylyn Sue Benson, 29, East Lane Street; no driver's license, light law; released on recognizance

•Nelson Reese Cates, 40, Carlisle Avenue; domestic assault, interference with 911; held, \$5,000 bond

•Nathan Kyle Cooper, 19, North Evans Street; public intoxication, illegal consumption; held, \$4,000

bond

•Jesse Tyler Crosslin, 27, East Parkway; failure to appear; held, \$2,500 bond (60-day sentence for reporting late)

•Paul Blandon Haradon II, 45, Kingston Corner Road; possession of drug paraphernalia; released on recognizance

•Jessica Jade Henderson, 29, Old Columbia Road; domestic assault, violation of no contact order; held, \$10,000 bond

•Elmer Wesley Matthew Minton, 43, U.S. 231 North; theft under \$500 (four counts); released, \$1,000 bond

•Elizabeth Morales, 43, Belmont Avenue; no driver's license/exhibited on demand, running stop sign; released on recognizance

•Michael Cody Mullis, 35, Murfreesboro; violation of probation; summons

issued

•Francisco Padillo Dominquez, 30, Highway 64 West; no driver's license/exhibited on demand; released, no bond

•Tiffany Dawn Taylor, 37, Barksdale Lane; theft (shoplifting); released on recognizance

•Jimmy Amos Thomas, 37, Midland Road; resisting arrest, speeding, financial responsibility, violation of probation, show cause hearing; held, \$7,000 bond

•Daniel Bayless Waldrum, 57, Columbia; violation of order of protection; released, no bond

•Patrick Richard Walker, 54, Archery Lane; DUI (second offense), driving on revoked license (second offense); held, \$6,000 bond

•Michael Chad Wilson, 46, Midland Road; probation revocation; released on recognizance

Moose Lodge brightens Christmas for families

By **DAVID MELSON**
dmelson@t-g.com

More than a few people were happy to see a Moose at their door on Christmas Eve morning.

That's "Moose" as in Moose Lodge – the Shelbyville charitable group that donates food and gifts to needy Bedford County families and their children each year.

The tradition continued this year as 50 families were

recipients of food boxes and toys, derived from money raised through an annual fundraiser. Moose Lodge members distributed the items on Christmas Eve morning.

A spokesman for the club, who asked not to be named, said 13 bags of toys went to 33 children in the families helped.

Each child received \$50 worth of toys; the number of toys varied, depending

on cost per toy and the family's needs. For example, one mother of very young children preferred to receive \$50 worth of diapers.

The Moose Lodge spent more than \$3,700 this Christmas on food and toys. Each family also received a hen donated by Tyson Foods.

"It's a good thing, it feels good," said the spokesman of his personal involvement.

He "cherry-picked" the food items in each family's box, attempting to make the dollars go as far as possible by watching for sale items in grocery store advertising circulars within the Times-Gazette.

A typical box contains nine cans of vegetables, sugar, flour, meal, two boxes of cereal, peanut butter, jelly, 5 pounds of potatoes, a dozen eggs, two boxes of cake mix – basi-

cally, staples to provide for a good Christmas dinner and meals for several following days.

"We're just trying to be a community service and help others," the spokesman said.



Submitted photo

Some of the food boxes and toy bags distributed to the needy by the Shelbyville Moose Lodge this Christmas.

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Community gives back at Christmas

Many had food, gifts, kind words

By **DAWN HANKINS**
dhankins@t-g.com

Feel proud, Bedford County, you've earned it. This Christmas, lots of groups, schools and churches "gave back" to others. I will mention some in a few.

But first, I would like to emphasize how important it is that we "give back" all year long. Many do, others put the thought of helping "the least of these" away until next year.

There are so many groups needing a hand, whether that be in the way of volunteerism or just a few dollars a month. It's amazing what God can do with our small offerings.

I've always heard that when you give something away, to make it truly genuine, you give someone something that means something to you. That really means, I believe, it should come from the heart.

So if someone compliments a favorite watch or necklace, guess what? Let your giving be earnest.

Of course the best way to model "giving" is through scripture.

The Widow's Offering (Luke 12:41-44)

Jesus sat down opposite the place where the offerings were put and watched the crowd putting their money into the temple treasury. Many rich people threw in large amounts.

But a poor widow came and put in two very small copper coins, worth only a few cents. Calling his disciples to him, Jesus said, "Truly I tell you, this poor widow has put more into the treasury than all the others. They all gave out of their wealth; but she, out of her poverty, put in everything—all she had to live on."

Some schools gave generously to various causes during Christmas as



Beth Ray's first graders at Cascade Elementary gave to local animal shelters rather than exchanging gifts with one another this year.

well. Cascade Elementary students brought in supplies for the local animal shelters instead of bringing gifts for fellow classmates.

That's real dedication on the part of a first grader. Thank you!!

Community Elementary students embarked on a new venture by sponsoring a "holiday store." It was just a small way of giving back to students in need.

I understand students from The Webb School in Bell Buckle visited with East Side students. The Webb students reportedly raise money all year to "give back" to elementary students with Santa and the works! These students even wore reindeer antlers during a program. What a cool group!

Eakin students were also treated to a holiday house, thanks to generous donations! I know there were more. Feel free to send pictures to the T-G.

During the Shelbyville Community Soup Kitchen drive-by Christmas celebration last week, volunteers handed out over 100 boxes laden with non-perishable foods and toiletries,



It takes a village to operate a lot of non profits, but together, a community can "give back."

along with a canned ham for each family. Christmas stockings and goodie bags were made by a Sunday school class to be given to the children.

Everyone who wanted was invited to "shop for free" from tables that were filled with various items from toys to home goods to clothing and blankets. Flyers were handed out by the Johnson family inviting anyone wishing to

have Christmas dinner on the 25.

A story about the Johnsons appeared in the Dec. 24 Life and Leisure section. What a great family to feed others on Christmas Day.

One SCSK volunteer said recently, "I'm so grateful to live in a caring community that reaches out with human love to its less fortunate."

SCSK resumed its

regular schedule of meals last Tuesday. Saturday breakfasts are also served at 9:00 a.m. Both meals continue to be served as drive-by from the parking lot of the old Save-a-Lot.

Yes, Bedford County, you have much in which to be proud. Future generations are learning from serving adults how to love their neighbor. (See Mark 12:31.)

CHURCH ACTIVITIES

Send church news to tgnews@t-g.com.

Baptist

Calvary Baptist Church's Sunday morning service will be at 10 a.m. led by pastor Jimmy Gray. The service will be livestreamed.

Sunday at **Eastview Baptist Church** the choir will perform "Blessed Jesus Hold My Hand" followed by a message from Pastor Mark Rosson, "Remember your Gifts!" from 1 Timothy 4.

"There is Hope" from Hebrews 6:13-20 will be pastor Jimmy West's message at **Edgemont Baptist Church**. Services are livestreamed.

"A New Year; A New You" from John 3: 9-15 will be the message at **Grace Baptist Church**. Services are livestreamed.

Christian (Disciples of Christ)

A new sermon series, "Enrolling in the School of Prayer," begins 10 a.m. Sunday at **First Christian Church**. "The Power of Prayer" from Exodus 17:8-13 will be the message.

Church of Christ

The message at **Fairlane Church of Christ** will be "More" from Philippians 3:12-15. Services are livestreamed and broadcast on WLJ (98.7 FM/1580 AM).

Sunday morning's lesson at **Southside Church of Christ** will be "The Lord's Church and Being ONE!" from John 17:20-23, part of "The Lord's Church" series. Prayer and parent groups meet at 6 p.m. Sunday and a study of 1 Peter continues at 6 p.m. Wednesday. Livestreams are Sunday morning and Wednesday evening at cofcsouthside.com.

Methodist

Blankenship United Methodist Church will be serving a community breakfast on Saturday, Jan. 1 at 8 a.m. Sunday's 9 a.m. message will be "Behold the Lamb of God" from John 1:19-51. This will begin a series from the Book of John and take a deeper look into the Bible and how it came to us. Messages will be livestreamed on Facebook.

Rev. Dr. Paul H. Mullikin's message at **First United Methodist Church** message on Epiphany Sunday will be "Follow That Star" based on Matthew 2:1-12. This will be a Service of Word and Table which will include communion. Services are livestreamed and broadcast on WLJ (98.7 FM/1580 AM).

OPINION:

Blackburn: Stop 'The Left's' excess spending

By **TIM MEADS**
Daily Wire

Special submitted to T-G
In an exclusive press release given first to The Daily Wire, U.S. Sen. Marsha Blackburn (R-TN) will be introducing the "Stop The Inflationary Spending Spree Act" to increase the voting threshold from 60 votes to a 67 vote supermajority for spending packages during periods of high inflation.

On Tuesday morning, the Department of Labor announced that wholesale prices have increased a record-setting 9.6% in year-over-year average.

"Tennesseans cannot afford the left's endless spending spree," Blackburn said in a statement. "Joe Biden's radical economic agenda has resulted in decades-high inflation, and in return, the White House and Congressional Democrats have refused to slow their spending. The Stop The Inflationary Spending Spree Act will force them to work on bipartisan solutions instead of forcing through increased spending that will hurt our economy."

The act would specifically "amend Senate Rule XXXII to increase the voting threshold to two-thirds to invoke cloture on general appropriations bills during periods that the Consumer Price Index sits above



U.S. Sen. Marsha Blackburn

4.0%."

Last week, several economists — including President Barack Obama's advisor and President Bill Clinton's for Treasury Secretary Larry Summers — warned that inflation was here to stay and that American consumers could expect to see rising costs over the next couple of years due in part to "Biden's proposed Build Back Better plan."

When asked during the interview if Biden's multi-trillion-dollar leftist spending bill would worsen inflation, Summers responded, "I think the inflation rate would be slightly higher in 2022 and 2023 with the Build Back Better than it would be without the Build Back Better."

Summers said that the latest Consumer Price Index (CPI), which was 6.8%, "confirmed" that the inflation that has erupted under

Biden is "not transitory," like the administration has tried to claim.

"And I think everybody recognizes now with the statements from Chairman Powell, with the statements from Secretary Yellen, that this isn't going to just go away of its own accord," Summers warned. "That the Fed's going to have to take substantial action to control inflation ... we put in motion for the first time in 40 years, excessive inflation, caused by overheating of the economy, and that's going to have to be worked out of the system and that's probably not going to be such an easy thing."

According to Blackburn's office, the Tennessee senator will be "joined on this legislation by Senators Roger Marshall (R-KS), Joni Ernst (R-IA), and Rick Scott (R-FL)."

To that extent, Marshall issued a statement in the release in part saying: "Inflation hurts everyone but none more than our seniors and young hard-working families living paycheck to paycheck. I'm proud to partner with my colleagues to introduce this legislation to halt Democrats' out-of-control spending and restore a flourishing free market economy for the American people."

Ernst of Iowa noted that the proposed bill would

"force Congress to work together—across party lines—to rein in its out of control spending and address the rising costs that continue to punish hard-working families."

Likewise, Scott added that "Congress should not pass laws that fuel inflation and raise prices on hard-working families."

It is expected that

the Stop The Inflationary Spending Spree Act would be introduced Tuesday afternoon.

•The Daily Wire is one of America's fastest-growing conservative media companies and counter-cultural outlets for news, opinion, and entertainment. Tim Meads is a regular author for that publication.

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Drop off your entry form at the Times-Gazette office or one of the 6 locations of Serv-N-Go.

Top local sports stories from 2021

By **CHRIS SIERS**
sports@t-g.com

Earlier this week, we took a look at the first four highlights from the 2021 year. Here are the top four stories that hit the headlines among Bedford County.

No. 4

Webb girls basketball wins title

The Webb Lady Feet capped a special season among perhaps the most difficult of any circumstances in our lifetime amidst the global pandemic.

Webb (28-2) finished their historic season, defeating Providence Christian Academy (22-10) on the floor of the Hooper-Eblen Center on the campus of Tennessee Tech, beating the Lady Lions 54-38 to claim the Division II Class A state championship.

"It's pretty special. We've made history all year, with the first regular season district championship, district tournament championship, region tournament championship and now the state championship. Those were all firsts this year," Webb coach Matt Shewmake said following the team's first-ever state title.

The victory finished what's been a remarkable turnaround for the program, having won just four games a year ago.

For the second-straight game, senior Lashae Dwyer took over the game and led all scorers to guide the Lady Feet to the win.

Against PCA, Dwyer finished her high school career on a high note with 23 points and 12 rebounds.

The state championship marked the fifth time Webb and PCA faced off this season, with Webb laying claim to all five meetings.

"They played a lot more zone today. Like I told my team, it really has nothing to do with the other four games. This game is this game. They have to all come in and perform. That mindset kind of put them in the right mindset to finish," Shewmake said.

Even in his first year at the helm for Webb, Shewmake hopes the run this season is a sign of the change in culture at Webb.

"This is a historically prestigious academic school. We can do both here. We can excel in athletics and excel in the classroom," he said.

In addition to the typical new coaching challenges, Shewmake also had to account for COVID-19 restrictions.

"Early in the year, we only had four to practice. One kid was quarantined for 24 days. We were fortunate enough to not have any cases, but we were contract traced to death. It was challenging figuring out ways to practice with four, was challenging. We want to be over-achievers. It made an extra competitive edge for us," he said.

"Everybody had to deal with it and we tried to make the best out of it. Being at Webb helped. Being a small school and being where we have kids boarding on campus really helped."

In addition to Dwyer's tournament MVP honors, Simpson-Whitely and Vann also earned all-tournament honors, with the Webb cheerleaders earning the spirit award.

"It's pretty special. Not a lot of people in this century can say they're the first-ever in school," Shewmake said.

• Original reporting by Chris Siers

No. 3

Evan Woosley-Reed wins third title

In 2018, the state of Tennessee got a taste of what then-freshman Evan Woosley-Reed could do on the major stage with his second-place finish in the state tournament.

Woosley-Reed followed his runner up finish in '18 with three-straight state titles to cap what's been one of the most storied golf careers.

At Willowbrook Golf Club, he posted a cool 142, two-day score and finished second in the Small Class tournament.

He followed with back-to-back state titles at Willowbrook as a sophomore and junior, and to be frank, not much has changed atop the leaderboard in the past three seasons.

Woosley-Reed completed his historic career on Friday at Sevierville Golf Club, the site of the 2021 state championship and recorded his third-straight state title to end his career at Cascade.

In perhaps his toughest fight of his high school career, Woosley-Reed out-duelled North Greene's Aidan Collier to win by one stroke to record his state title.

Through the first day of competition, Woosley-Reed posted a 66, two strokes up on Collier, but saw the North Greene standout shoot a 65, one stroke up on Woosley-Reed, on the second day of the tournament.

Even with Collier's 65 on Day 2, Woosley-Reed was able to keep his composure and make back-to-back birdies on 14 and 15 on Day 2 before closing out with a birdie on the Par 5 Hole 18 to secure his third-straight title.

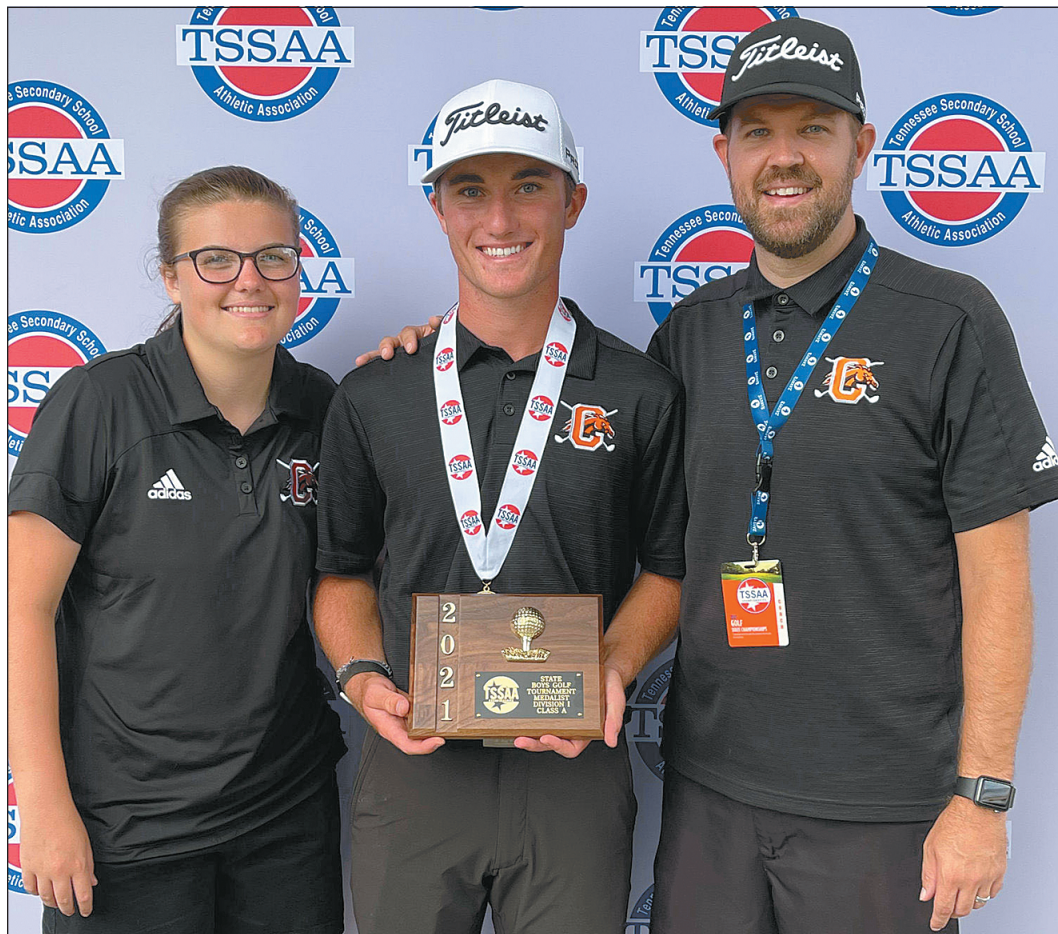
Woosley-Reed wasn't the only Cascade golfer to make an appearance in the state championship.

After the conclusion of his senior season, Woosley-Reed made it official and signed his letter of intent to continue his golf career at the University of Tennessee.



The Webb Lady Feet hoist their state championship trophy after defeating PCA on the campus of Tennessee Tech earlier this season.

T-G Photo by Chris Siers



Evan Woosley-Reed poses after winning his third-straight state title.

Submitted photo



Keon Johnson departed the University of Tennessee after his freshman season and was drafted 21st overall in the 2021 NBA Draft.

Photo by Andrew Ferguson/Tennessee Athletics

His career closely mirrored that of his mother, former Shelbyville Central Golden Eaglette Tiffany Woosley.

His three state titles followed that of his mother, Tiffany Woosley, and nearly mirrored her career.

It seemed only fitting he continue fulfilling the legacy by attending the University of Tennessee, just like his mother.

Being able to follow in his mother's footsteps

meant a lot to the three-time state champion.

"It means a lot. A lot more opportunity for myself. It gives me a chance to prove myself when I'm not only at Tennessee, but even past it. She's helped me a lot throughout the way and I just can't thank my parents enough. Every step of the way, they've been there to help," he said.

• Original reporting by Chris Siers

Viqueens split in Christmas tourney

T-G STAFF REPORT
WATERTOWN

In their first game of the AFLAC Christmas Shootout, the Community Viqueens dropped a heart-breaker in overtime to DeKalb County.

After clinging to a slim lead in the first half, DeKalb County rallied and eventually downed the Purple and Gold in overtime, 59-53.

During that overtime period, DeKalb Count outscored the Viqueens 13-7 to complete the rally.

M.J. Simmons did her part for Community and posted a team-high 18 points, while Zoey Dixon added 10.

Ella Van Vranken led all scorers with 19 points.

Community 8 14 12 12 7 — 53
DeKalb Co. 8 10 13 15 13 — 59
Community: M.J. Simmons 18, Zoey Dixon 10, Addison Brothers 8, Breanna Whitaker 7, Shelby Cawthron 6, Haley Mitchell 4.
DeKalb Co.: Ella Van Vranken 19, Kadee Ferrell 15, Maddison Martin 8, Avery Agee 7, Natalie Snipes 3, Ally Fuller 3, Ella Hendrixon 2, Dare Collins 2.
3-Point goals: DeKalb Co. (5): Vranken 3, Snipes, Agee; Community (2): Brothers, Whitaker.
Halftime score: Community 22, DeKalb Co. 18.

Community 39, White House 28

After falling to DeKalb County in the first game of the AFLAC Christmas Shootout, the Viqueens rallied to grind out a low-scoring victory against White House in a 39-28 victory.

Simmons was the lone Viqueen in double figures as she led the winners with 11 points.

Community built a 13-11 lead at the half and saw that lead balloon in the third quarter as Community went on a 12-6 run to blow the game wide open.

The Viqueens closed the game on a 14-11 run to finish off White House.

Community connected on four treys in the win, with Breanna Whitaker knocking down a pair.

Community played one final game in the tournament held at Watertown High School, but the results were unavailable by press time on Thursday.

Community 7 6 12 14 — 39
White House 7 4 6 11 — 28
Community: M.J. Simmons 11, Breanna Whitaker 8, Zoey Dixon 7, Haley Mitchell 6, Shelby Cawthron 4, Addison Brothers 3.
White House: Marley Hyde 12, Faith Johnstone 8, Chloe Hart 4, Carmen Perkins 2, Abigail Bradley 2.
3-Point goals: Community (4): Whitaker 2, Dixon, Brothers.
Halftime score: Community 13, White House 11.

Madden is dead at 85

By **JOSH DUBOW**
AP Pro Football Writer

John Madden, the Hall of Fame coach turned broadcaster whose exuberant calls combined with simple explanations provided a weekly soundtrack to NFL games for three decades, died Tuesday morning, the league said. He was 85.

The NFL said he died unexpectedly and did not detail a cause.

Madden gained fame in a decade-long stint as the coach of the renegade Oakland Raiders, making it to seven AFC title games and winning the Super Bowl following the 1976 season. He compiled a 103-32-7 regular-season record, and his .759 win-

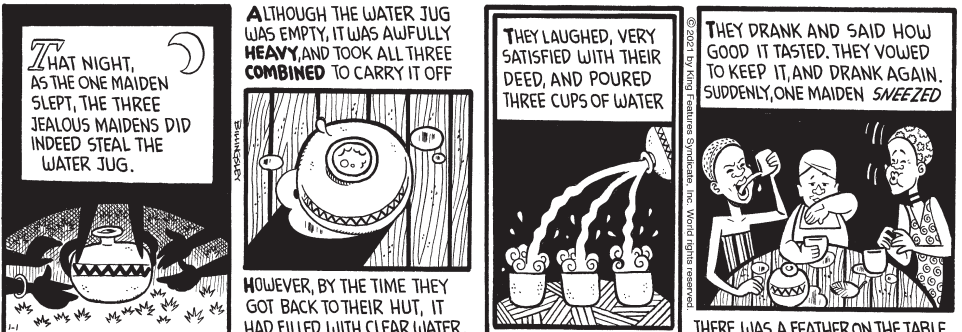


Madden

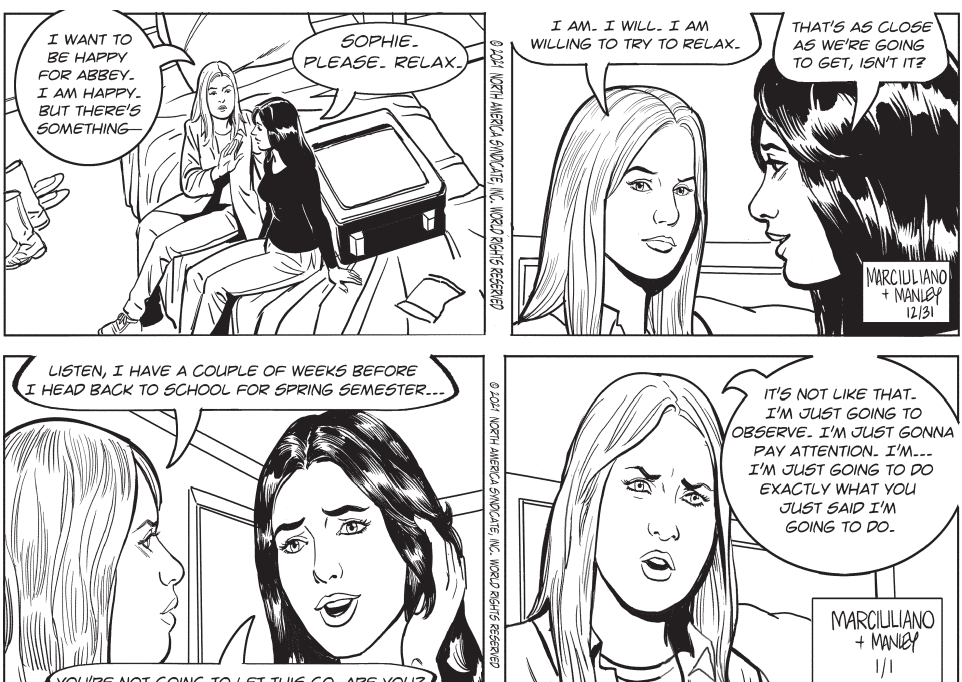
THE AMAZING SPIDER-MAN® by Stan Lee-Larry Lieber



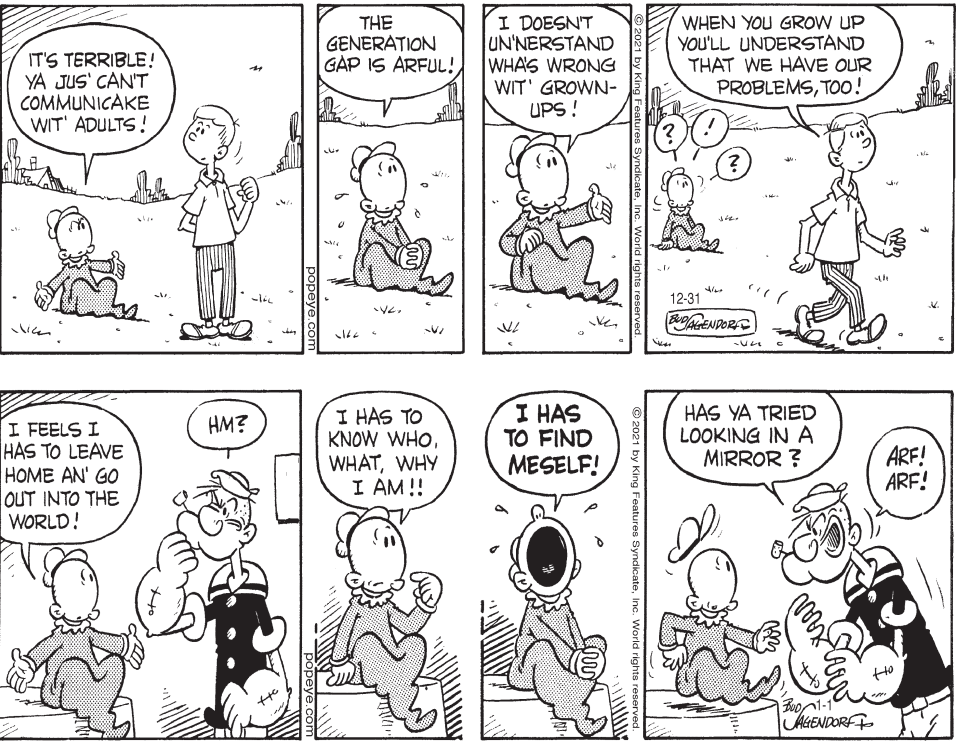
CURTIS® by Billingsley



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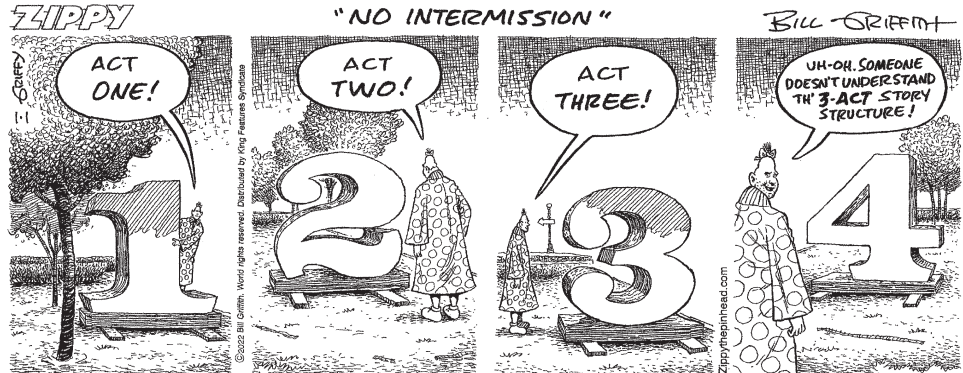
HOW TO PLAY: Each row, column and set of 3-by-3 boxes must contain the number 1 through 9 without repetition.

SUDOKU

8	6	5						
	7							4
			3	1	2			
	2		4	5				
	4				9			
6								
1			3	6				8
5		8	7					1
			9				3	

See answers to the Sudoku on Saturday's page 4A

ZIPPY THE PINHEAD® by Bill Griffin



TAKE IT FROM TINKERSONS® by Bill Bettwy



BLOOD DONATION WORD SEARCH

A L R N C L U K E G N I R Y S O C S B B
 Y K K N A B O O T H E R A P Y E L D A E
 U C I S M I P S P E T R Y K L D O N N D
 P A K U G R T I M E T S R L M R I G M D
 B U D M E D O S A G E O S C G L R O S U
 A I L A I L E H T O D N E E U A C I S P
 L D S A T Z N S P E G Z N B D B A B C D
 L Y A N T I B O D Y A E O S U H L G M O
 E S B T U B I Y Y I T L O Y T A I A L C
 L E O I P Z B L U I G R K L S N B Y R I
 E M T G G R H E C I P I A Y D C R H E H
 U Y E E D K E S T T U E S O D N A C G A
 T Z I N S P M N I D H D N U O P T T P B
 Z N H U D M A O N R Z U E A N K I A K R
 R E U G K S N O B G G G N R A T O M R K
 E L G T N A N I M O D O C A T R N S O D
 S P H M N G R O U P K N N E I Z Z S N O
 R N Y I B L N R I Z P Z U L O U T O O O
 P H D T A S Z E I G S T M N N K K R D L
 H L U M P H K D P D I S E A S E Y C Z B

Find the words hidden vertically, horizontally, diagonally, and backwards.

WORDS

- ADSORPTION
- ALLELE
- ANTIBODY
- ANTIGEN
- ANTIGLOBULIN
- BANK
- BLOOD
- CALIBRATION
- CELLS
- CODOMINANT
- CROSSMATCH
- DISEASE
- DONATION
- DONOR
- DOSAGE
- ENDOTHELIAL
- ENZYMES
- GENETIC
- GROUP
- HEALTH
- STEM
- SYRINGE
- THERAPY
- TYPE

CRYPTO FUN

Determine the code to reveal the answer!

- Solve the code to discover words related to blood donation. Each number corresponds to a letter. (Hint: 4 = O)
- A. 13 20 26 15**
Clue: Category
 - B. 5 4 22 4 23**
Clue: Person who gives something
 - C. 21 14 4 4 5**
Clue: Flows through body
 - D. 9 15 16 14 13 9**
Clue: State of being well



Answers: A. type B. donor C. blood D. health



Ray Ray's Smokehouse truck, established in 2020, can be seen at most local events, including Bell Buckle Craft Fair and at many fundraising events. See the food truck's Facebook (Ray Ray's Smokehouse, Shelbyville, TN) page for location and time details. Some of the good things on the menu: nachos, plates with meat and two or three vegetables, sandwiches and seasonal desserts. Call 931-619-2867 for more information.

Ray Ray's

(Continued from Page 1)

says they don't have a "permanent location," so they ask people to check their Facebook page for Saturday stops. "We love serving our hometown, so we try and set up in Shelbyville at least two times per month."

The shiny, silver truck—one recognizable for its steer head logo—specializes in flavorfully seasoned pork, brisket, ribs, loaded nachos, barbecue grilled cheese sandwiches and tacos.

As something new, the team offered a "Thanksgiving meal" this year, featuring Ray's smoked turkey and/or ham along with homemade sides from custom recipes from Melissa's late father, Fred Denton. The truck also provided a Christmas menu—one complete with smoked pork loin, cinnamon apples and banana pudding. Melissa says the smokehouse menu consists of many of the same recipes their family has traditionally enjoyed together.

Celebrating a new year

The year 2021 was busy for the Meadows. They admit how much of their time has consisted of learning the art of smokehouse barbecue, which can be as varied as you want it to be, from smokey to spicy. They must be doing something right as their truck has truly caught the interest of the



community.

"This was absolutely a new venture and neither of us have ever owned or even worked in the food industry," explains Raymond. "We had a lot to read and study going into it. We enjoy trying new recipes and tried so many different flavors before we got our signature flavor we were both 100% delighted with. We have gotten great feedback, but of course have made a few mistakes along the way."

Raymond says he's mostly a "self-taught cook," but learned a few things from his late father, Robby Scroggins. But the smoking technique, well, that credit goes to Raymond. That distinct barbecue flavor also goes into whole meats which are available, such as

bologna and ham.

"We still offer pre-orders for large meat orders and [the] catering menu's based on customer needs on an individual basis."

Their food truck keeps them up late at night as well testing recipes. Some of course have been more tried and true to local taste-buds of course than others.

As for the future of their barbecue kitchen, well, that's uncertain. "We have talked about putting more time in during the week nights, but haven't decided anything long-term," advises Melissa. "We just really enjoy feeding Shelbyville and surrounding areas and enjoy bringing a little food joy in a world of so much uncertainty."

Ascend assists Leukemia and Lymphoma Society

TULLAHOMA, Tenn. —Ascend Federal Credit Union recently announced it has donated \$10,000 to the Tennessee Chapter of the Leukemia & Lymphoma Society (LLS) to support Light the Night. Credit union employees and members also contributed an additional \$4,568.

The fundraising initiatives go to advance cancer research and provide support services to cancer patients and their families. The donations make Ascend one of LLS's top corporate donors in Tennessee.

Light the Night is an annual event that was held virtually this year on Nov. 4. That evening, the greater Middle Tennessee community joined together on Zoom to view scheduled activities to bring light to the darkness of cancer and celebrate top supporters. Programming included a Circle of Survivors story time, Remembrance Pavilion to honor and remember loved ones lost to cancer with photos and special messages, as well as a Supporter Celebration, where participants used augmented reality filters to create unique virtual lanterns to Light the Night.

In addition to the Light the Night corporate donation, this Halloween, employees at Ascend locations throughout Middle Tennessee participated in the LLS annual fundraiser "Costumed for a Cure," dressing up in their most creative costumes and decorating pumpkins. Anyone who visited an Ascend branch could vote for their favorite costume or pumpkin with a contribution

to LLS. Donations also were accepted through a custom fundraising website. As stated above, the event raised \$4,568 from employee and member donations — \$818 more than 2020, bringing the 15-year total for Costumed for a Cure to \$41,671.

"We are grateful to our friends at Ascend Federal Credit Union for their continued support," said Jeff Parsley, LLS Tennessee Chapter executive director. "Donations like this allow us to continue our investment in cutting-edge research to advance treatments and cures for cancer patients. In addition, the funds will help blood cancer patients and their families throughout their journey as they fight this deadly disease."

"Ascend has been a supporter of LLS for 15 years," said Caren Gabriel, Ascend president and CEO. "We sincerely hope that our donation can help in funding the advancement of research and assistance for cancer patients. LLS is a forerunner in the search to find a cure to defeat cancer and we are proud to partner with them."

LLS is the leader in advancing breakthroughs in immunotherapy, genomics and personalized medicine for blood cancers. The goal is to dramatically shift the standard of care, moving from therapies that can leave patients with lifelong health challenges to treatments that precisely target cancer without harm to the rest of the body.

For more information about LLS, visit www.LLS.org.

MMC OBGYN: Patient-Centered Specialty Practice

MURFREESBORO, Tenn. — Murfreesboro Medical Clinic's (MMC) OBGYN department, which provides the full spectrum in obstetrical and gynecological care to women in middle Tennessee, has been recognized by the National Committee for Quality Assurance (NCQA) as a Patient-Centered Specialty Practice (PCSP).

Following an intensive vetting process based on industry-leading best practices, the department was notified that it had achieved this status which recognizes its commitment to continuous quality improvement and a patient-centered approach to care. With this announcement, MMC OBGYN becomes not only the first obstetrical and gynecological practice, but the first specialty practice in the state of Tennessee to earn this prestigious recognition.

"This is a huge accomplishment and one that we are all very proud of," said Denise Flanagan, MMC's Chief Operating Officer. "It demonstrates our physicians' and staff's commitment to excellence and the patients that we serve."

Practices that become recognized under Patient-Centered Specialty Practice Recognition have demonstrated commitment to patient-centered care and clinical quality through: streamlined referral processes and care coordination with referring clinicians, timely patient and caregiver-focused care management and continuous clinical quality.

"NCQA Patient-Centered Specialty Practice Recognition distinguishes



Submitted Photo
Murfreesboro Medical Clinic's OBGYN department has been recognized as a Patient-Centered Specialty Practice by the National Committee for Quality Assurance (NCQA.)

practices that communicate, collaborate and integrate care in ways that patients want and that improve quality," said NCQA President Margaret E. O'Kane. "I commend the team at Murfreesboro Medical Clinic Obstetrics and Gynecology for its achievement, and for its commitment to continuous improvement."

Earning NCQA Patient-Centered Specialty Practice recognition shows consumers, private payers and government agencies that the practice has undergone a rigorous review of its capabilities and is committed to sharing information and coordinating care. Recognition also signals to primary care practices that the specialty practice is ready to be an effective partner in caring for patients.

"The OBGYN department has done an excellent job transforming their practice into a Patient-Centered Specialty Practice," said Collette Thomas, MMC's Quality Coordinator. "The strain of the pandemic has not made this an easy process. Revising existing workflows and implement-

ing new processes that ensure coordinated care took a great deal of teamwork and collaboration. I'm thrilled to see it all come together."

MMC's OBGYN department joins a distinguished group of fewer than 400 other specialty care practices from across the United States that have also earned PCSP Recognition.

Individuals interested in learning more about the NCQA's Patient-Centered Specialty Practice Recognition program can do so by visiting the committee's website.

To learn more about MMC's OBGYN physicians and services, visit the department's website.

About Murfreesboro Medical Clinic

MMC OBGYN is a part of Murfreesboro Medical Clinic, a multi-specialty, physician-owned medical practice committed to offering patients the best of both primary and specialty care. Visit www.mmclinic.com/obgyn for more information.

FCM: 'Best of Georgia'

First Community Mortgage has been named a 2021 Best of Georgia winner in Georgia Business Journal's annual readers' poll. Georgia Business Journal readers and editors weighed in on the best of everything in the state, honoring thousands of businesses and organizations in more than 25 business and community sectors.

"We are proud and grateful for this recognition," said Dan Smith, FCM president. "It's especially heartening that this comes, in part, as a result of reader input, meaning citizens across Georgia recognize us as 'best.' We're always setting the bar higher and take this as a challenge to provide even more families with the opportunity to achieve the American Dream of homeownership."

FCM is licensed to lend in 46 states; its strong Georgia presence is headquartered in Buckhead, with mortgage originators and teams across the state.

The GBJ "Best" process starts with a nomination on the Best of Georgia website. Voting is open throughout the year, with tens of thousands of votes ultimately received. The process culminates with the annual Best of Georgia Keepsake Annual, along with a statewide publicity campaign.

Best of Georgia winners and nominees are chosen by a combination of readers' votes and editors' input, and are vetted through several ranking sites, Better Business Bureau complaint

reports and voting pattern analysis reports.

Winners are named in hundreds of individual categories, providing Georgia Business Journal readers with a go-to-guide for the best of everything in the state. The Journal recognizes three levels of winners: The Best of Georgia, Best of Georgia Regional Winners and Honorable Mentions. Within each cat-

egory, there are multiple honorees named in each tier, depending on the size of the market sector.

First Community Mortgage, Inc., headquartered in Murfreesboro and operating an office in Shelbyville, completing business nationally and as a wholly owned subsidiary of First Community Bank of Tennessee.

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Doug Dezotell
Musings and Memories

Showers of blessings

I grew up along the Red River of the North in the river town of Grand Forks, North Dakota.

The Red River Valley was at one time the floor of the glacial Lake Agassiz, and the silt-loam sediments from that glacier formed one of North America's most fertile farming regions, extending up into Canada.

My mother's parents were immigrants from Norway who settled in that vast prairie land of what was soon to become the new state of North Dakota.

My grandparents came to America, along with many other Norwegians, full of hopes and dreams, ready to set up homesteads and farm that rich soil they had heard others talk about.

My grandfather, Andreas Tangen, and his brothers, settled in an area not far from Grand Forks, and they established several large farms.

When my grandparents passed away their sons, my uncles Einar and Arnot, inherited Evergreen Farm, and they grew wheat and potatoes and sugar beets on those large tracts of fertile farm land.

I remember one year when the land was experiencing a period of severe drought, Uncle Arnot took me walking out onto the dry, cracked soil on his farm.

I was able to drop little pebbles down into those big cracks on that dry grey dirt, in what was normally rich, black soil.

Uncle Arnot made the comment that what was needed was "rain showers, long and steady showers of blessings from Heaven."

Growing up in my household we often heard my parents and other adults talking about the weather, and what kind of weather the farmers needed. That was ingrained in the minds of the families of Norwegian farmers in the Red River Valley.

One thing that all those Norwegian Lutheran settlers had in common was their deep abiding faith in a God of abundant provision.

Those farmers prayed and trusted God to send the sunshine and the rain needed to grow their crops.

Even though my parents raised us in the city, we spent a lot of time out on the farm, and we would often listen to the adults talk about those "showers of blessings."

When I think back on my uncle's words I am reminded of the gospel

▶ See **Doug**, Page 3B

COOKING WITH A VETERAN WITH DAVE ROGERS

@cookingwithaveteran
dave-rogers1969@live.com

YouTube SUBSCRIBE FOLLOW



Army Veteran Dave Rogers and his service dog, Grunt.

Veteran Dave Rogers' debut 'Cooking with a Veteran'

By **DAWN HANKINS**
dhankins@t-g.com

U.S. Army Veteran Dave Rogers hails from big ole New York City, New York. But, since moving to Shelbyville about two months ago, he and his service dog, "Grunt" are finding their new home pretty peaceful.

The two have already become acquainted with the Veterans of Foreign Wars (VFW) in Murfreesboro. "I know lots of veterans down here in Tennessee."

Since getting moved in, he's moved his online cooking segment, "Cooking with a Veteran" to the city with him. He began the Facebook segment—posted once a week now—during the start of the pandemic.

"I found out that, there were a lot of World War II and Korean War veterans who weren't getting hot meals. They were getting food, but weren't getting hot meals anymore."

He said that is a problem when most veterans aren't able to stand at the kitchen and cook. "I started cooking for home-bound veterans. They liked my food . . . wanted me to share what I put into it."

He admits 2020-2021 was a bit of "drop and go," system, due to COVID-19.

"I started putting together videos of what I was cooking . . . hoping to encourage other veterans to learn things/skills about what they



Chicken and Dumplings

can do with cooking."

Now he's doing videos while preparing such dishes as Chicken Cordon Bleu and Blueberry Pie, Grunt Style.

His cooking mentor? This military veteran with 14 years service says simply, that would be his grandmother.

Mainly, she stepped in, he says, because his mother's cooking was well . . . "She could burn Cheerios."

So granny taught him how to cook. "She took me into the kitchen

and showed me some things. That was my beginning . . . inspiration."

As an adult, he joined the U.S. Army and traveled the world. "I wasn't afraid to try something. In addition to his service to his country, Rogers says he had the opportunity to sample a lot of international cuisine.

"There's not much I want eat or try to eat."

A veteran of Operation Desert Storm, he's been to the Middle East and even to Asia, which is where

▶ See **Veteran**, Page 3B



Mark McGee
My Take

New Year

So, Dr. Anthony Fauci is telling us not to attend large New Year's Eve gatherings with strangers. Of all the advice Fauci has delivered during what appears to be a never-ending COVID pandemic, the warning about New Year's parties is one I can find no complaints with the terms of possible restrictions on my personal life.

I have never understood New Year's Eve parties. We celebrate the end of a year which has been filled with good moments and also not so good moments. Regardless of whether it was a good year or bad year for you, basically you are celebrating the passing of another year of your life.

On the other hand, New Year's Eve parties welcome in a new year filled with new possibilities. But as we have learned, especially over the past two years, a new year is filled with unpredictability and uncertainty. Optimism may reign on January 1, but what can we really expect from a new year?

In the past few New Year's Eve's, I have spent an evening at an excellent restaurant with my longtime girlfriend. COVID prevented us from eating out last year on New Year's Eve. I wonder what will happen this year with Omicron on the rampage.

New Year's Eve parties are filled with alcohol and are amateur nights for so many people not used to heavy drinking. Instead of a time for partying, I see Dec. 31 as a time for serious reflection. What did we do or not do the previous 364 days? What do we expect from ourselves in the new year ahead? What is practical? What is possible?

Only God knows what is in store of each of us in 2022. And he usually doesn't give any hints about the future.

We can look back on our history as a country and we can point to many eras we can refer to as "troubled times." But I don't recall a time when there is so much hatred, so much distrust, so much frustration, so much violence and so much confusion.

I don't think the present situation of our country calls for a party. Truth be known, parties of any sort are not high on my priority list.

I have spent New Year's Eve at Disney World in Orlando, Fla., and a couple of times on Bourbon Street in New Orleans, La. I don't need a big extravaganza. Been there. Done that.

If our dinner isn't canceled due to COVID, we will have a nice meal and then maybe watch some football.

I have to admit my favorite New Year's Eve was several years ago when I spent the evening and the better part of the after-midnight hours watching a marathon of movies featuring the Marx Brothers and W.C. Fields.

I don't need much on New Year's Eve. A laugh or two will do just fine.

• *Mark McGee is executive director of United Way of Bedford County and a former editor of the Times-Gazette.*



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Danny Tyree
Tyrades

Remember the Las Vegas vampire?

Many of you just watched the late Darren McGavin as Ralphie's father in the umpteenth rerun of 1983's "A Christmas Story," but we're approaching the 50th anniversary of another iconic McGavin role.

On January 11, 1972, ABC aired "The Night Stalker" —which entered the American psyche as the highest-rated made-for-TV movie up until that time.

Granted, the film was aided by being nestled between "The Mod Squad" and "Marcus Welby, M.D." and competing against a "crowd-pleasing" NBC documentary about Northern Ireland factions (apparently NBC's documentary about post-nasal drip wasn't completed in time); but it was a milestone, nonetheless.

It was impossible for discriminating viewers to say no to the movie. The screenplay was by Richard Matheson (famed as author of "I Am Legend" and the screenwriter of 16 "Twilight Zone" episodes as well as Steven Spielberg's directorial film debut "Duel") and the producer was Dan Curtis, the creator of the gothic soap opera "Dark Shadows" (which etched the image of Rev. Trask being sealed alive inside a wall into the memories of a generation).

In those days before social media and "watch it whenever" streaming, "The Night Stalker" was the sort of shared experience that dominated officer water cooler conversations and school playground chatter on January 12.

McGavin portrayed Carl Kolchak, a down-on-his-luck investigative journalist digging into serial killings that plagued Las Vegas — serial killings that seemed more and more the work of a vampire. The wisecracking Kolchak got on the wrong side of the Powers That Be because news of a bloodsucker in town could dampen the tourist trade. (That's the same reason the buffet for the annual Extended Warranty Association convention is always sequestered in a secret room.)

Although "The Night Stalker" broke ratings records, spawned follow-up TV-movie "The Night Strangler," generated the 1974-75 series "Kolchak: The Night Stalker," inspired Fox's "The X-Files" and garnered a cult following, nitpickers like to nitpick.

Some whine about the shoestring budget, even though director John Llewellyn Moxey did a masterful job of building suspense within his financial constraints. Shoestring budgets were the reality, and network executives tried to economize even more. ("Are you sure you need the little plastic things on the end of the shoestrings? You're killing me!")

Yes, viewers spoiled by modern special effects might be underwhelmed by the simplicity of the film. But those people would even find fault with heaven. ("There's no CGI? Forget that! Give me a ticket to the other place.")

Filmgoers addicted to today's standards of gore might bemoan the restrained nature of the movie, but the Network Standards and Practices people had spent 20-plus years protecting viewers from disturbing elements. ("Quick! More parents with dead spouses! More people smoking cancer sticks! But no karate chops!")

Some fume that vampire Janos Skorzeny wasn't given a more nuanced, sympathetic treatment. They wouldn't be satisfied unless Kolchak took along a social worker to coax the vampire into experiencing a "Wow! I could'a had a V8!" moment.

Like every year, 2022 will be a buyer's market for columnists wishing to write about cultural anniversaries; but I couldn't in good conscience pass up this occasion.

Not when "The Night Stalker" left such an indelible mark.

My trip to Las Vegas in the mid-1990s is still a blur, but I was supposedly screaming, "Don't show me the room with the HIGH stakes — show me the one with the WOODEN stakes!"

• Danny Tyree welcomes email responses at tyreetyrades@aol.com and visits to his Facebook fan page "Tyree's Tyrades."



WIG BANK FUNDED

Maury Regional Health Care Foundation has received a \$5,600 grant from the Community Foundation of Middle Tennessee, dollars which will be designated to the Women's Center Fund, which will assist in providing free mammograms, camisoles, wigs, lymphedema garments and more to those who qualify. Maury Regional Health Care Foundation was recently among nearly 500 middle Tennessee nonprofits to receive grant funding from the charitable foundation.

Submitted Photo

HOLIDAY COOKIE SWAP



Submitted Photo

Veteran Joe Cartwright got into the spirit of cookie decorating during his Christmas family celebration.

STORM CLOUDS HOVER



T-G Photo by Dawn Hankins

Storm clouds were strong early Wednesday morning, hovering over the Normandy area.

Warm up with Wassail

By **DAWN HANKINS**
dhankins@t-g.com

A great way to toast to good health is with a steaming hot cup of traditional Wassail.

The practice of wassailing is a time-honored tradition that has spanned centuries. When wassailing, people go door-to-door, singing and offering a sip of drink from something called a wassail bowl. Most do it to spread holiday cheer and wish good health on their neighbors.

I've always loved the song, "Here We Come A-Wassailing," which is an old English Christmas carol. I guess it brings out some English heritage.

Here we come a-wassailing
 Among the leaves so green;
 Here we come a-wand'ring
 So fair to be seen.

REFRAIN:
 Love and joy come to you,
 And to you your wassail too;
 And God bless you and
 send you a Happy New Year
 And God send you a Happy
 New Year.

The rest of the lyrics are kind of set to an English tone of life. The entire lyrics are of course available online.

The word "wassail" is actually derived from the Anglo-Saxon phrase "waes hael," which loosely translates to "good health" or "be whole." Wassailing remains popular

in some communities, though caroling has overtaken it as a way to spread cheer through singing.

Traditional Wassail drink was originally made from mulled ale, curdled cream, roasted apples, eggs, cloves, ginger, nutmeg, and sugar, according to the holiday customs and traditions resource WhyChristmas. Most wassails are now mulled ciders.

The drink was traditionally enjoyed on Twelfth Night (Jan. 5 or 6) but it can be used to toast to good health and merriment at any time during the holiday season.

There are many versions of wassail beverages, including this "Traditional Wassail," courtesy of "The Farmer's Almanac."

Traditional Wassail

- Serves 8 to 12
- 5 to 6 large baking apples, peeled and cored (such as Baldwin, Gravenstein, McIntosh, or Stayman Winesap)
- 1 C. sugar
- 2 quarts beer or ale (non alcoholic versions use apple or orange juice and lemonade.)
- 2 cinnamon sticks, broken in half, or 2 teaspoons ground cinnamon
- 1 tsp. ground ginger
- Zest of 1 lemon
- 1 1/2 C. sherry, sweet red wine (non alcoholic versions use sweetened cranberry or



Drink to a healthy and happy new year.

pomegranate juice.)

Garnish with lemon slices and cinnamon sticks

Preheat oven to 400 degrees. Cut the apples into thick slices, and arrange in layers in a covered casserole dish, sprinkling a few teaspoons of sugar over each layer. Cover and bake for 30 minutes. (The apples will get puffy and soft.) While the apples bake, com-

bine the beer, spices, lemon zest, and remaining sugar in a large saucepan. Heat slowly, bringing just to a simmer. (Don't let the mixture boil.) When it is hot, add the sherry and keep heating until the mixture reaches a simmer again, still not boiling. Place the hot baked apples in a punch bowl, and pour the hot wassail over them. Serve hot.

Veteran

(Continued from Page 1)

he discovered a whole new world of produce and seasonings. “Growing up, paprika was something they put on potato salad in the deli.”

Now, he’s experimenting in the kitchen with sweet and smoked paprika. He did not cook in Army, but he’s participated in food fundraisers over the years.

He has no formal chef training. It’s just a love of being at the stove, trying new recipes.

Biggest part of the picture, he’s trying to keep veteran needs in the spotlight. He knows from experience how big a struggle it can be re-adapting to civilian from years of military life.

“When I got out, I wasn’t told where to go or what to do. I got a medical discharge. I broke my neck. One day I was in the Army. Then I’m sitting at home, get a letter, saying: ‘You’re no longer in the Army, go to the VA.’ I didn’t know what that meant. There was no real guidance what to do.”

That was back in 2005. He says many things have since changed for the better regarding veteran services.

“My unit was deployed to Iraq and they said ‘go to the VA.’ I was angry and screaming . . . There was a guy from the VFW who helped me get my benefits. That’s why I joined the VFW—to give back to veterans.”

Rogers said through his involvement with the veteran organization, he’s begun several programs. One of those, he calls, “Coffee with a Veteran.”

“The idea behind it was to have veterans sit with civilians and tell their stories. It doesn’t have to be war stories.”

Rogers says truthfully, most veterans get more



DAVE ROGERS

therapy telling funny war stories. “Those kind of stories are more healing. You can tell the silly stuff that happened while you were in.”

During the pandemic, he took “Coffee with a Veteran” to daily Zoom conferencing. This opened more doors to work with veteran needs, he says.

Rogers tells of a middle school in Queens, New York, which opened up to its first veteran visits. “This gave us the opportunity to bring in veterans, not just local veterans; we were able to bring veterans from nine different states into this middle school to talk about their experiences . . .”

With a laugh, Rogers says he wasn’t bored during the pandemic. “For me it was important, because when I got out, I self-isolated.”

He said when people talk about quarantines and isolation, he tells them what it’s like to be a veteran following service and about that feeling of isolation. “I tell people

you don’t know what it’s like to be a veteran and self-isolate. You question everything you’ve done and why you did it. You’re just at home; you don’t want to be around anybody.”

The Army veteran says he never compares one veteran of military service over another or one war above another. He’s had his own degrading experiences.

“I’ve been spit on. I’ve been called a ‘baby killer.’ I’ve had people question why I’ve served.”

He said in uniform, a soldier has a greater understanding of his or her mission. But eventually, they have to get out into the civilian life.

For Rogers, he didn’t fair well in his first job, due to a lack of moral aptitude within employees in the business in which he was hired.

Rogers said in the military, there’s no ‘I don’t feel like working’ comments ever made. “I couldn’t adapt to that lifestyle.”

It was a hard adjustment, so he strives to help

other veterans through those difficult times of transition these days. One being that’s helping him through each day of civilian life is his black lab/service dog, “Grunt.”

“Truthfully, without Grunt, I wouldn’t do a lot of things I do today. I’m more sociable, because of Grunt. At the same time, it’s difficult having a service dog. People are jerks . . . I’ve had people grab him, yell at him, throw food at him. I’ve had businesses try to deny me service, because of him. People get angry when I say, you can’t play with my dog. Part of that is because there are so many fakes out there.”

The two of them now are “trying to enjoy retirement.” Rogers jokes that more people remember “Grunt” than “Dave.”

Rogers has his own view on military service among Americans. “Honestly, I’m one of those, I believe everyone should serve two years. I believe there should be mandatory service, because you have an appreciation and better understanding for what it’s all about.”

For himself, he admits, “It was a journey.”

The two have already become acquainted with the Veterans of Foreign Wars (VFW) in Murfreesboro. “I know lots of veterans down here in Tennessee.”

“Cooking with a Veteran” Chicken and Dumplings

By Dave Rogers, 14-Year Combat Army Veteran

This is a dish that is easy to make and can be made in a couple of different ways. While I tend to be more on the traditional style of Chicken and Dumplings, those that don’t have time to make dumplings or not sure about making a broth can cheat a little and use cream of mushroom and Pillsbury

grands cut in chunks for dumplings, but if you want the more traditional this is the way.

The ingredients you will need for this meal include:
 6 Tbsp. butter
 1 C. chopped yellow onion
 1 C. matchstick carrots
 1 C. diced celery
 4 cloves garlic, minced
 3 Tbsp. all-purpose flour
 12 oz. (1 can) evaporated milk
 32 oz. (1 quart) chicken stock
 4 C. shredded cooked chicken (you can buy this, but if you are going to make it I suggest a mixture of breast and thighs)
 1 Tbsp. fresh thyme (or 1 teaspoon dried thyme)
 2 tsp. freshly cracked black pepper (or to taste)
 1 tsp. of white pepper salt, to taste

Homemade Dumplings:

2 C. all-purpose flour
 1 Tbsp. plus 1 tsp. baking powder
 1 tsp. freshly cracked black pepper
 1 tsp. salt
 1 Tbsp. fresh thyme (or 1 tsp. dried thyme)
 3/4 C. (6 oz.) whole milk
 4 Tbsp. butter, melted

As always, I start by brining my chicken, by adding pepper, white pepper, adobo, and kosher salt. I place it in the fridge for 2-3 hours. Place the chicken in a preheated pan for three minutes on each side, cover with chicken stock and let cook for another 7-10 minutes. Shred the chicken and place to the side. I prefer more of a chunk, but you can shred the chicken smaller if you like.

I have always been a big fan of Chicken and dumplings and while many places make it, very few still do drop dumplings. Places like Cracker Barrel will do what is known as a rolled dumpling where they make the dough and

flatten with a roller, but to me that takes the flavor out. So for this I am going to stick with what made me love the dish to begin with “Dropped Dumplings”.

Before I make the soup, I want to prep by making the dumplings. In a bowl place your ingredients for the homemade dumplings (flour, baking powder, black pepper, salt, and thyme) and mix them together. Add your milk and melted butter and mix until a soft dough.

In a heated pot (I recommend a Lodge Dutch Oven) melt in your butter, and add your garlic, onion, carrots, and celery sautéing them. Add ¼ cup of flour, to help thicken and stir. Add your evaporated milk and chicken stock (I am adding the chicken stock from the cooked chicken as well). If you are like me and like a thicker gravy I add a little more flour, some corn starch and heavy cream. Bring to a boil and drop in your chicken. Stir and let cook for 5 min.

Once the soup base is ready, take your dumplings, roll them into little balls (not too hard, you want them to be fluffy) and drop them in the soup. Lower to a simmer, cover and let cook for 15 minutes.

You can watch this episode of “Cooking with a Veteran” on Facebook at <https://www.facebook.com/CMDRDaveRogers/videos/333203865050077>. Don’t forget to like and share the page with others, Dave says.

If there is a dish you would like to see Dave make, or want to find out more about the show and the project, you can email Dave at dave-rogers1969@live.com. Dave is also looking for guests to come on the show, so if you are a veteran or help veterans and would like to share your love for cooking feel free to email Dave.



FIRST PLACE WINNER

During the holiday season, Evie Gessler did some pretty awesome coloring within the T-G Coloring Contest. Evie took first place; her grandfather, Mitchell Boyce, encouraged her to enter.

T-G Photos by Dawn Hankins



This is the artwork which earned Evie Gessler, age 7, the rights to first place in T-G coloring contest. She is a student at Robert E. Lee Elementary in Tullahoma and granddaughter of Mitchell and Sonya Boyce of Shelbyville.

Doug

(Continued from Page 1)

song that has been one of my favorites over the years.

There shall be Showers of Blessing.

The lyrics are as follow: There shall be showers of blessing:

This is the promise of love; There shall be seasons refreshing, Sent from the Savior above.

Refrain: Showers of blessing, Showers of blessing we need:

Mercy-drops round us are falling, But for the showers we plead. There shall be showers of blessing, Precious reviving again; Over the hills and the valleys, Sound of abundance of rain.

There shall be showers of blessing; Send them upon us, O Lord;

Grant to us now a refresh-

ing, Come, and now honor Thy Word.

There shall be showers of blessing:

Oh, that today they might fall,

Now as to God we’re confessing,

Now as to Jesus we call!

There shall be showers of blessing,

If we but trust and obey;

There shall be seasons refreshing,

If we let God have His way.

Refrain: Showers of blessing, Showers of blessing we need:

Mercy-drops round us are falling, But for the showers we plead.

Major Daniel Webster Whittle wrote the lyrics to this song of joyful thanksgiving, and his friend,

James McGranahan, composed the music for the hymn.

“There Shall Be Showers of Blessing” was first published in 1883.

Following their conver-

sion to Christ, Whittle and McGranahan often traveled together preaching and singing about Jesus.

Major Whittle told about his conversion experience during the Civil War in the book “Twice Born Men.”

He writes, “When the Civil War broke out, I left my home in New England and came to Virginia as lieutenant of a company in a Massachusetts regiment. My dear mother was a devout Christian, and parted from me with many a tear, and followed me with many a prayer. She had placed a New Testament in a pocket of the haversack that she arranged for me.

“We had many engagements, and I saw many sad sights, and in one of the battles I was knocked out, and that night my arm was amputated above the elbow.

“As I grew better, having a desire for something to read, I felt in my haversack, which I had been allowed to keep, and found the little Testament my

mother had placed there.

“I read right through the book—Matthew, Mark, Luke, to Revelation. Every part was interesting to me; and I found to my surprise that I could understand it in a way that I never had before.

“When I had finished Revelation, I began at Matthew, and read it through again. And so for days I continued reading, and with continued interest; and still with no thought of becoming a Christian, I saw clearly from what I read the way of salvation through Christ.”

While Daniel was laying in the hospital, a young man begged a nurse to pray for him, but she refused. He then begged Daniel who said ‘I can’t pray. I never prayed in my life. I am just as wicked as you are.’

The young man begged Daniel to pray for him. Finally, Daniel felt God speaking to him, so he knelt at the boy’s bedside confessing first his sins

and then praying for the young man. By the time he finished, the young man had peacefully passed from this life.

Major Whittle wrote “I dropped on my knees and held the boy’s hand in mine. In a few broken words I confessed my sins and asked Christ to forgive me. I believed right there that He did forgive me. I then prayed earnestly for the boy. He became quiet and pressed my hand as I prayed and pleaded God’s promises.

“When I arose from my knees, he was dead. A look of peace had come over his troubled face, and I cannot but believe that God who used him to bring me to the Savior, used me to lead him to trust Christ’s precious blood and find pardon. I hope to meet him in Heaven.”

He was given the rank of Major by the end of the Civil War, and he was thereafter known as Major Whittle.

When the war was over, Whittle went to work for

the evangelist, Rev. Dwight L. Moody, and his evangelistic association. He served as an evangelist and hymn writer.

One of the songs he wrote was, ‘There Shall Be Showers of Blessings,’ and Whittle also wrote the hymn, ‘I Know Whom I Have Believed.’

D. L. Moody once said, “I think Major Whittle has written some of the best hymns of the century.”

I can just hear my Norwegian Farmer Uncle, singing, at the top of his voice, “There shall be showers of blessing; Send them upon us, O Lord; Grant to us now a refreshing, Come, and now honor Thy Word.

“Showers of blessing, Showers of blessing we need:

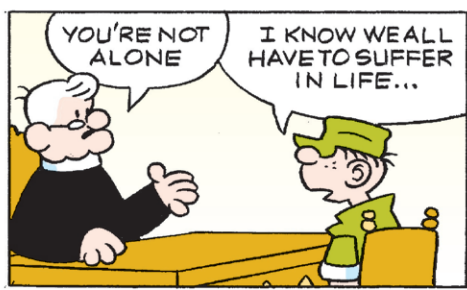
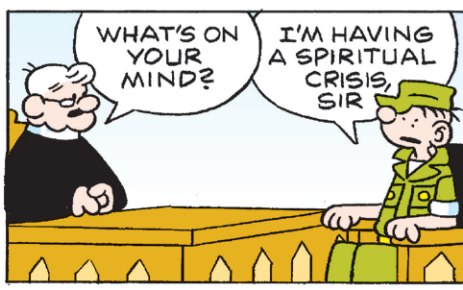
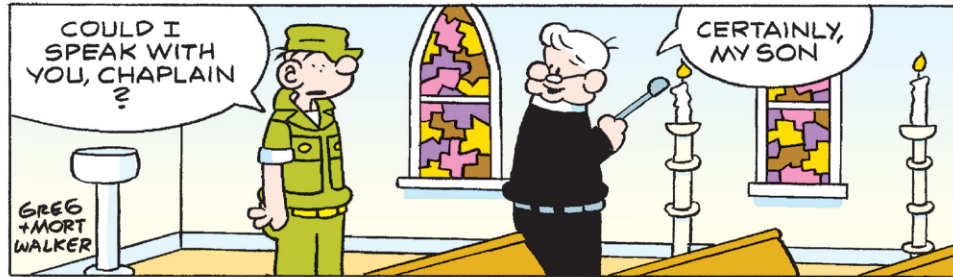
Mercy-drops round us are falling, But for the showers we plead.”

Doug Dezotell is a columnist for the Times-Gazette, and he is the pastor of Cannon United Methodist Church. He can be contacted at dougmddezotell@gmail.com or at 931-607-5191.

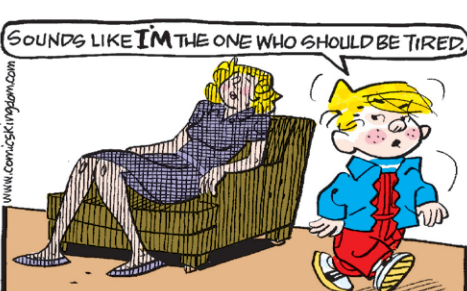
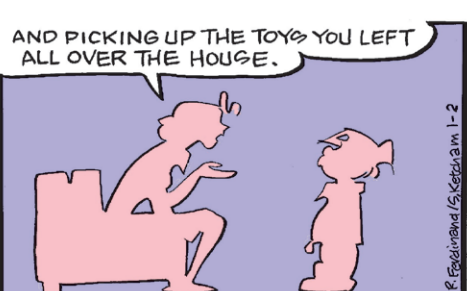
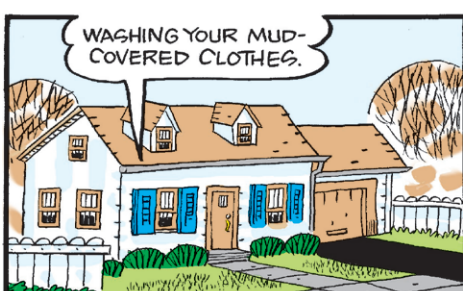
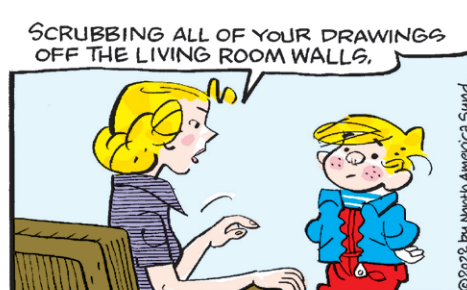
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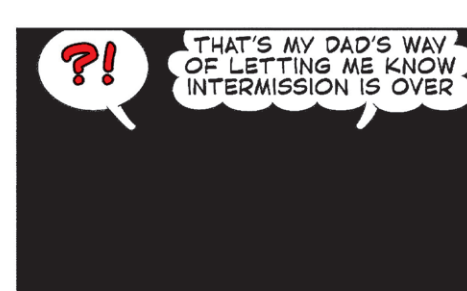
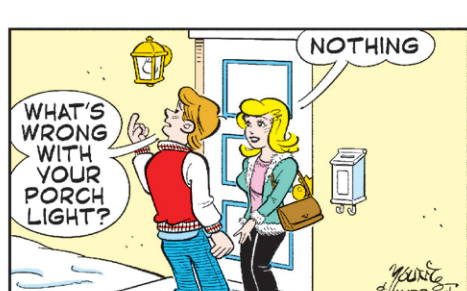
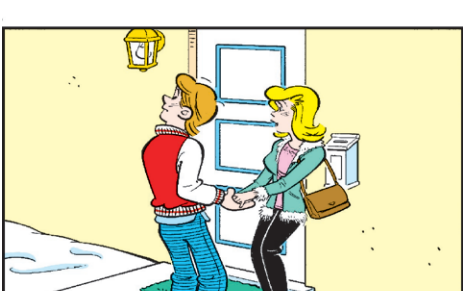
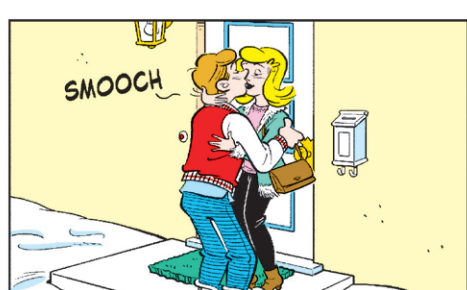
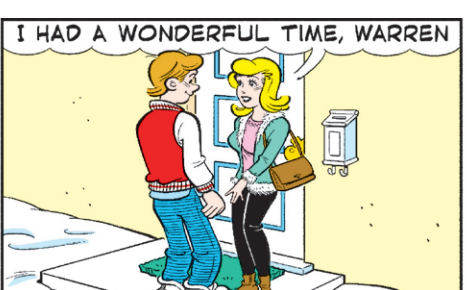
Mort Walker's beetle bailey



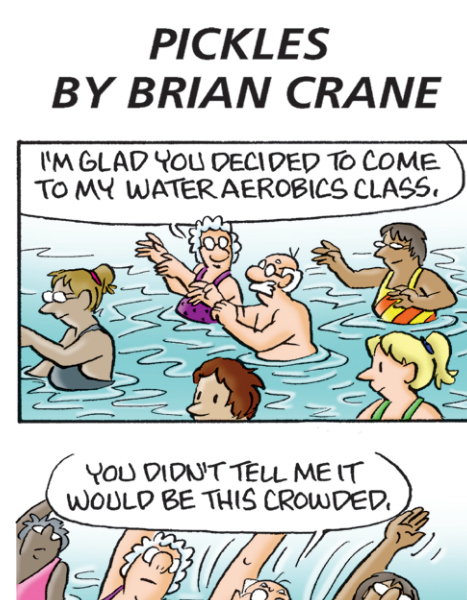
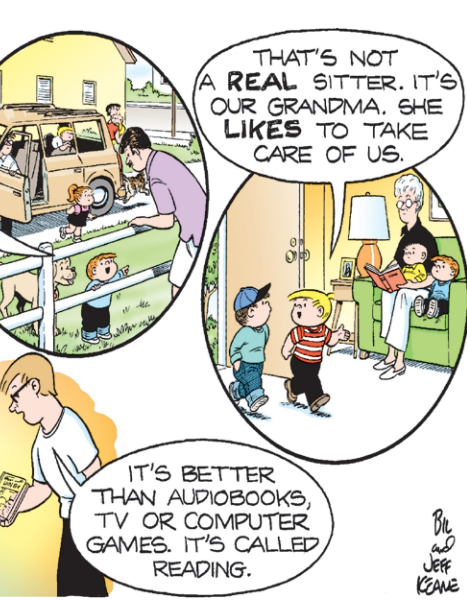
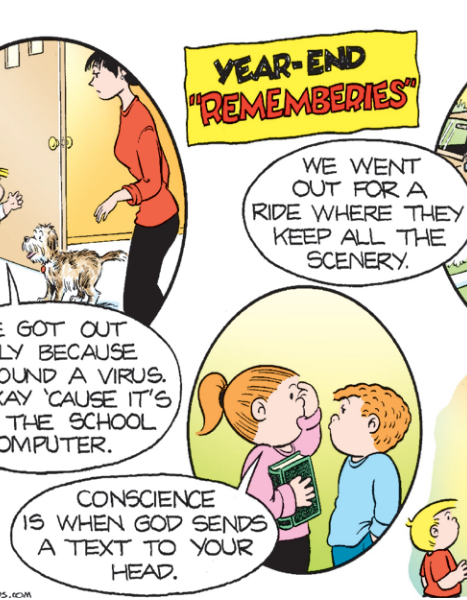
Wank Ketchum's Dennis the Menace Busy Signal



BLONDIE BY SEAN YOUNG & JOHN MARSHALL



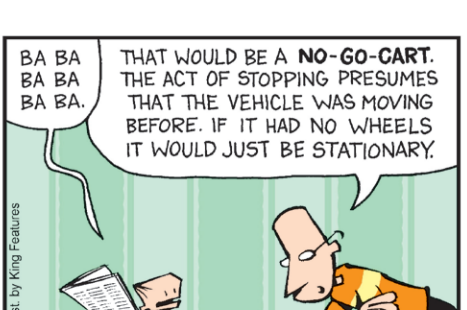
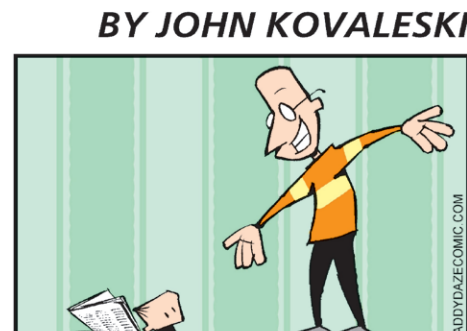
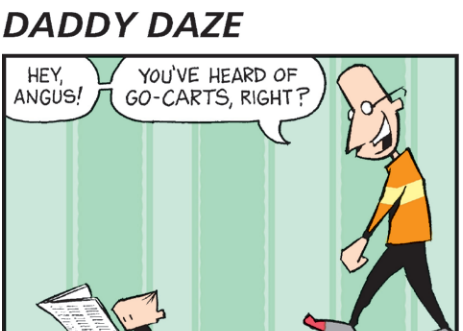
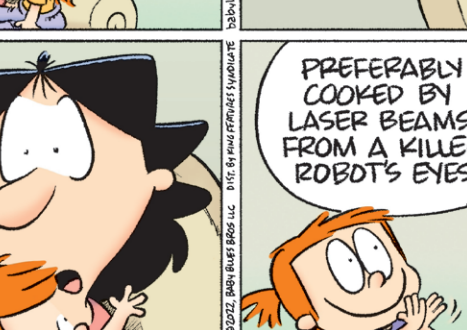
The FAMILY CIRCUS BY BILL KEANE



BABY BLUES BY RICK KIRKMAN & JERRY SCOTT



DADDY DAZE BY JOHN KOVALESKI



SALLY FORTH

by Francesco Marciuliano

3, 2...

WELL, HERE'S TO ANOTH—

HILARY HERE, INTERRUPTING A BELATED HAPPY NEW YEAR'S BIT TO ANNOUNCE "THE SALLY FORTH 40TH ANNIVERSARY SPECIAL!"

WHAT...WHAT'S HAPPENING?

"40TH ANNIVERSARY"? DID WE MARRY WHEN WE WERE TWO?

THAT'S RIGHT! FORTY YEARS OF ALL THE CHARACTERS AND STORYLINES YOU LOVE, LOATHE OR COULDN'T CARE LESS ABOUT BECAUSE IT'S NOT LIKE YOU DON'T HAVE OTHER THINGS ON YOUR MIND.

HIL, WHAT ARE—

AND TO CELEBRATE, WE'LL HAVE FLASHBACKS! WE'LL HAVE SPECIAL GUESTS! WE'LL HAVE UNEARNED SELF-CONGRATULATIONS A FULL DECADE BEFORE WE SHOULD BE DOING THIS SORT OF THING!

SO GET READY, BECAUSE THE FUN AND THE MEMORIES START TOMORROW! SEE YOU THEN!

HIL, I FEEL WEIRD COMING OVER AT 8 A.M. TO FILM YOUR FOLKS IN THEIR PAJAMAS.

WAIT, DID YOU RECORD ALL THAT IN PORTRAIT MODE? WE HAVE TO DO IT AGAIN IN LANDSCAPE.

WHAT IS GOING ON HERE?!

I FIND THE BEST WAY TO GET THROUGH NONSENSE IS JUST TO SMILE— BUT WITH OUR EYES. LET OUR INNER BEAUTY SHINE THROUGH.

The PHANTOM

by Lee Falk

THE FIRST VOYAGING CANOE HOME ON THE MORI COAST!

THE PHANTOM LEARNS OF THE RUNAWAYS, ABEO AND NAYO...

LIKE THE BANDAR, THE MORI HAVE THEIR BABUDAN... ...THAT MASTER PATH-FINDER WHO CAN TRACK ANYONE, ANYWHERE...

THANKS TO HIM, I KNOW WHERE TO FIND NAYO AND ABEO.

IF ADVENTURE IS WHAT THE GIRLS ARE AFTER, THEY MAY FIND THE BEST AND WORST OF IT IN MAWITAAN, DEVIL!

WHAT DO YOU SAY WE HEAD FOR THE CAPITAL CITY IN THE MORNING?

JUST IN CASE...

Hi and Lois

by Brian and Greg Walker

GEEZ, THAT WAS FAST!

I CAN'T BELIEVE IT'S 2022.

TIME FLIES WHEN YOU'RE HAVING FUN.

LAST YEAR I GOT PASSED OVER FOR A PROMOTION... YOU HAD A FENDER BENDER...

CHIP GOT CUT FROM THE FOOTBALL TEAM...

DITTO GOT STRAIGHT Cs...

DOT HAD A FIGHT WITH HER BEST FRIEND... AND TRIXIE FELL OUT OF HER CRIB.

SO WHAT'S YOUR POINT?

TIME FLIES EVEN WHEN YOU'RE NOT HAVING FUN!

ZITS BY JERRY SCOTT AND JIM BORGMAN

OH, WAS THIS YOUR BOX OF CHRISTMAS FUDGE?

THE LOCKHORNS

BY BUNNY HOEST AND JOHN REINER

"I REMEMBER WHEN MY BRAIN WAS SMART AND MY PHONE WASN'T."

"FEEL FREE TO POKE ME IN THE RIBS WHEN IT'S OVER."

"IT'S BEEN SO LONG SINCE WE'VE TRAVELED ANYWHERE WE DIDN'T MIND ALL THE TIPPING."

FUNKY WINKER

by Tom Batiuk

HOW GREAT THOU ART...

HOW GREÁ...

THERE HE IS!!

SLYLOCK FOX and COMICS FOR KIDS BY BOB WEBER JR.

After a long day of sleuthing and seeking justice, it's game night for Slylock Fox, Max Mouse and their friends Tiffany Fox and Melody Mouse. As usual, Max has a riddle challenge: What seven-letter word is spelled the same way backward and forward? Hint: It speeds from start to finish, lap after lap. Slylock knows the word -- do you?

Solution -- Racecar.

Spot six differences between these panels.

"LET'S SHARE AN APPETIZER AND JUST KEEP ASKING FOR MORE BREAD."

HOW TO DRAW a parrot

YOUR DRAWING Today's terrific artist is Eshika, age 10

Which of the following birds eat with their feet?

a) Eagles
b) Crows
c) Parrots

Answer -- Chimney, bone, flashlight, bush, worm and mouth.

NEW! Spot the Six Differences collection is here! Get your fun-filled book at www.slylockfox.com

"LET THE GAMES BEGONE."



T-G Photo by Diandra Womble



Kassie Montross and Tanya Coffey

SWC members visit the Coffey home

French antiques highlight Christmas tour

By **DAWN HANKINS**
dhankins@t-g.com

This is the last article in a series of four on Shelbyville Woman's Club's Christmas Tour of Homes. As an interior designer and owner of Dwell Interiors in Shelbyville, Tanya Coffey incorporates her design philosophy into her Shelbyville home, which she recently shared during Shelbyville Woman's Club's Christmas Tour of Homes.

"It is a space that represents our personalities and passions, from my love of French antiques throughout the house to my husband's love of hunting in the trophy room," says Tanya. "Our house is a combination of European antiques sourced from our travels around the world mixed with modern art and accessories that creates a perfect blend of old and new."

Tanya says her goal in designing the house, which she and husband David enjoy, was to create a comfortable, stylish and inviting atmosphere that is welcoming for all who enter the doors.

"It was an honor to be asked by the Woman's Club to open my house for their yearly tour. It was wonderful being able to host the members who were friends and clients and also to meet many new acquaintances who attended."



Photos submitted by Tanya Coffey



Toasting in 2022 with hearty cornmeal

Cornmeal is the star ingredient in the recipes shared below. It's a staple which has remained fairly affordable and used in homes for generations.

Leave it to the western dairy council folks to come up with a great chili recipe using cornmeal—one perfect for serving at local parties or family gatherings on New Year's Eve. **Chili-Cheddar Cornbread Waffles** are easy to serve to those getting ready to count down the new year.

A few cornmeal basics

Cornmeal is made by grinding dried corn. It is a staple in many kitchens because it has a variety of uses. It can be cooked and served as a hot cereal called cornmeal mush. Cornmeal can be used as a coating for fried foods or as a meat extender. It is the main ingredient in cornbread and spoonbread and can be used in pancakes, muffins, cookies or desserts.

One 5 pound bag of cornmeal is about 15 cups. One pound of cornmeal is about 3 cups of dry mix. Because cornmeal swells during cooking, 1 cup of dry cornmeal makes about 4 cups of cooked cornmeal.

Most cornmeal has been processed to remove the germ and enriched with iron and three B vitamins — thiamine, riboflavin and niacin. The package label will note if the cornmeal has been enriched with calcium and vitamin D. Cornmeal provides energy to the body: The iron helps build healthy blood, while the B vitamins help the body produce energy in all body cells.

One-fourth cup of enriched cornmeal has 150 calories, .5 grams fat, 32 grams carbohydrate, 2 grams fiber and 3 grams protein, and provides 10% of the recommended dietary allowance for iron (missouri.edu.)

Even for cookies

This holiday weekend, expand your cookie repertoire with these festive

Cornmeal Raspberry Linzer Cookies. They're a great go-to option since they use many ingredients you may already have in your pantry. If you're looking to make them extra special, purchase a Linzer cookie cutter set, which can make cutting these cookies a snap.

Be a responsible drinker

While cola or beer is generally the go-to drink for chili night, try a light sparkling wine with these dishes on Dec. 31. A festive drink in a crackle wine glass is the perfect way for a host to achieve the perfect toast in 2022. Have a happy new year!

Chili-Cheddar Cornbread Waffles

- 1 15 oz. can chili or homemade
- 2 C. shredded cheddar cheese, divided
- 1 (8.5 oz.) pkg. corn muffin mix
- 3/4 C. buttermilk
- 1 large egg
- unsalted butter for greasing waffle iron
- 1/2 C. sour cream
- 3 scallions, thinly sliced

Pour chili into small saucepan. Heat on low, stirring frequently until fully heated throughout. Keep chili warm until ready to use. Whisk 1 cup cheddar cheese, corn muffin mix, buttermilk, and egg together in a large bowl until smooth. Heat waffle iron until hot. Lightly coat the iron with butter, then, working in batches, add batter to waffle iron and cook until light golden-brown and fully cooked, about 4-6 minutes. Batter amount and cook time may vary; follow manufacturer instructions for best results. Repeat with remaining batter. Top warm waffles with chili, remaining cheddar cheese, sour cream and scallions.

Cornmeal Raspberry Linzer Cookies

- 3/4 C. (11/2 sticks)



Chili-Cheddar Cornbread Waffles

- unsalted butter, softened
- 3/4 C. granulated sugar
- 1 large egg
- 1 1/2 C. all-purpose flour
- 1/2 C. yellow cornmeal
- 1/2 tsp. salt
- 1/2 C. seedless raspberry jam
- powdered sugar, for dusting

Combine butter and granulated sugar in a large mixing bowl. Beat with an electric mixer on medium-high speed until light and fluffy, scraping down the sides of the bowl as necessary. Add egg and beat until combined. Add flour, cornmeal, and salt and mix thoroughly on low speed, scraping down the sides of the bowl several

times if necessary. Divide the dough in half. Pat each portion into a flattened round. Wrap each round in plastic wrap and chill in the refrigerator for 1 hour or until easy to handle. Preheat oven to 375 degrees. Remove one portion of the dough from the refrigerator and let it stand for 5 minutes. Roll out the dough on a lightly floured surface to 1/8 to 1/4-inch thickness. Using a 2 1/2-inch cookie cutter, cut the dough into the desired shapes. Place the cutouts 1 inch apart on a large non-stick cookie sheet. Using a 3/4-inch cookie cutter, cut shapes from centers of half the cookies. Re-roll the scraps as necessary. Repeat with the remain-

ing portion of dough. Bake in batches, if necessary. Bake for 7 to 10 minutes or until the edges are light brown. Transfer the cookies to a wire rack to cool. To assemble the cookies, spread a scant teaspoon of the raspberry jam on each cookie bottom (with-out cutouts). Top with the cookies with cutout centers. Serve within 2 hours. Right before serving, dust with powdered sugar.

Cornmeal Gingerbread

- 1 C. flour
- 1 C. cornmeal
- 1/2 tsp. salt
- 1 tsp. baking soda
- 2 tsp. ginger

- 1/2 C. margarine, butter or shortening
- 1/2 C. brown sugar, packed
- 1 egg
- 1/2 C. molasses
- 3/4 C. hot water

Mix flour, cornmeal, salt, baking soda and ginger. Set aside. Mix fat, sugar and egg. Beat well. Stir in molasses. Mix in half the flour mixture until smooth. Stir in half the hot water. Mix in rest of flour mixture until smooth. Stir in rest of hot water. Fill greased 9-by-9-by-2-inch baking pan half full. Bake at 350 degrees F (moderate oven) for about 45 minutes, until gingerbread springs back when touched near the center.

Tips for storing and serving champagne

No New Year's Eve celebration would be complete without a champagne toast to ring in the new year. Champagne is a vital component of many special occasions, such as anniversaries, retirement parties and weddings.

Champagne is a sparkling wine from the Champagne region of France, though the term "champagne" is often mistakenly used in reference to any type of bubbly.

Champagne is a wine and, like Merlot or Pinot Grigio, it has specific storage and serving temperatures to ensure top flavor. According to ThermoWorks, wines have specific layers of flavor that are most effectively enjoyed when they're experienced at the proper temperature. In wine, temperature affects alcohol, acid and aromatics. ThermoWorks suggests a temperature of 45 degrees for champagne.

In addition to controlling temperature, there are other ways to help ensure champagne reaches the palate in optimal fashion. Grape Escapes, a wine

tasting and touring company, says that champagne is already aged properly before being sold, so it does not necessarily benefit from extra aging in the bottle. When kept too long (beyond 10 years for vintage) some effervescence may be lost and the flavor will change.

Bottles of champagne should be stored horizontally in a well-chilled environment. They should be kept away from bright or artificial light. Chilling also will help reduce the "pop" and overflow of the bubbly. If you purchase champagne and need to chill it for serving, you can achieve this by either chilling it in the fridge for three hours before serving, or in a Champagne bucket in a mixture of ice and water for 30 minutes.

Etiquette experts say it is preferable to open a bottle of champagne with a hiss rather than a large pop. To achieve this, chill the champagne and also open the bottle very slowly and with a great deal of control.

When the champagne is opened, Daniel Brennan, public relations and com-

munications director at Champagne Laurent-Perrier, advises taking your time pouring a little champagne into each glass to allow the bubbles to settle. Then return to the first glass to pour more, helping to make the champagne less likely to froth. Do not tilt the glass like pouring a beer, rather pour the champagne gently down the inside of the glass.

The shape of the glass comes down to preference. Traditional coupes look the part, but tulip-shaped flutes will produce more bubbles and help capture the flavor and aromas of the champagne.

It's ideal to drink all of the champagne in a bottle, as it will begin to lose its fizz immediately after opening, yet that isn't always possible. A specialized champagne stopper will help keep the champagne fresh for up to two days after opening. Refrigerate any leftovers.

Do not wash champagne glasses in the dishwasher. Hand wash and allow to drip dry. Soap or fibers from towels can impede bubble formation in the glass.



PEACEFUL COUNTRY SIDE



T-G Photo by Dawn Hankins
New Bethel Baptist Church off Highway 64 West is surrounded by a peaceful backdrop of farmland within the Bedford community.

Plan ahead for weekend worship

When planning to attend church services this holiday weekend, such as WatchNight, traditionally held on Dec. 31, check Facebook pages or call ahead if uncertain about worship times. (See also the T-G Faith Page today for listings.) COVID-19 protocols remain in place in many area churches, with some opting still for more online streaming.



BEHOLD, IT WAS VERY GOOD

Those who rise early in Bedford County on winter mornings will likely see such picturesque scenes from their porches or while driving into work.

T-G Photos by Dawn Hankins



BEDFORD COUNTY DEVOTIONAL PAGE



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