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James E. Prince III

**ASSOCIATE EDITOR
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Michael Simmons

LAYOUT & DESIGN

Rachel Browning Truong

**CONTRIBUTING
PHOTOGRAPHERS**

Chris Todd

CONTRIBUTING WRITERS

Duncan Dent,

Jana Hoops & John Lee

**ADVERTISING
ACCOUNT EXECUTIVE**

Casey Arbuckle

casey@onlinemadison.com

601.853.4222

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SMOKY MARTINI

by Duncan Dent

I got a cocktail smoker for Christmas. It is a fairly simple set of tools. Wood chips are loaded into a metal mesh cutout in a wooden top that covers the glass and a small hand torch is used to light the woodchips. Smoke then cascades down into the glass and infuses flavor into the liquor.

Still, in the early stages of trial and error research, I cannot say the kit has revolutionized my drink making but it has been fun to see its effects on familiar spirits. Interestingly it tends to cut the burn and bite of straight liquor.

Smoking a cocktail seems like an obvious step, even if it is used as a gimmick but the practice is not even 20 years old. Mixology historians seem to agree that incorporating smoked ingredients started with New York Bartender Eben Freeman who made a cocktail that used smoked Coca-Cola syrup in his elevated Jack and Coke.

Surprisingly, it took this long to get too smoked cocktails considering we have been smoking meat forever. It is an easy way to inject depth of flavor into an ingredient and also gives a showy aspect that a good bartender can exploit.

I remember a bartender at the now defunct county seat serving me a cocktail at the bar that he pulled out

the form under a dome of glass full of smoke. Impressive stuff.

Smoking can be a fussy enterprise though and I have definitely ordered a “smoked” drink before that just tasted like rubber. Also impressive stuff but not in a good way.

Ultimately I think the reason the smoked cocktail took so long to exist is because of the smokey reputation of scotch. A good scotch- blended or single malt, it is up to you- may be the easiest way to inject a little smoke into a drink whether you use it to rinse the glass or mix it in the drink itself.

I have heard tell of putting scotch in a martini to add a little smoke. Though no one seems to be able to nail down how true this is there is a fairly common story in cocktail history that this was invented by the British during World WarII. Unable to import vermouth from Italy and France, the brits started making their martinis with scotch subbed in for the vermouth.

I must admit, when I first heard anyone was mixing gin and scotch I thought they might be a bit crazy but after mixing one- and then quite a few-I have to say it is a very refreshing drink.



MAKE YOUR OWN

INGREDIENTS

2.5 ounces Gin
.25 ounces Scotch
1 lemon

Combine the gin and scotch in a cocktail shaker with ice and shake until well chilled. Strain into a chilled martini glass and garnish with a lemon twist.

BLUEHEALTH BAPTIST: THE NEXT GENERATION OF PRIMARY CARE CLINIC IN MADISON



Do you want a personalized and holistic approach to your healthcare? Look no further than BlueHealth Baptist, the new primary care clinic in Madison, MS, that is transforming the healthcare experience.

Located off I-55, BlueHealth Baptist is staffed by a physician-led team with a nurse practitioner, pharmacist, wellness coach, nurse and care coordinator all working collaboratively with you to prevent disease, not just treat disease after the fact. The partnership between Blue Cross & Blue Shield of Mississippi and Baptist Memorial Health Care has enabled BlueHealth Baptist to redefine the traditional healthcare experience.

The clinic's focus on personalized care is what sets it apart from other primary care clinics. The BlueHealth Baptist Team believes patients are individuals with unique needs and circumstances. The clinic's multidisciplinary team takes a holistic view of your health, considering the bigger picture and working towards improvement. You'll feel less like a patient and more like a person.

"We want to provide a holistic health experience, and we do that by meeting people where they are. It may be a virtual visit if that's most convenient for the patient. The main thing is to simplify your health care experience and design our experience in a way that works for you," says Price Davis, Executive Director at BlueHealth Baptist.

BlueHealth Baptist offers a range of services that are specific and unique to you, including healthy living resources, disease management, comprehensive primary care access, outpatient care optimization, and outcomes-based care coordination. The commitment to innovation extends beyond your doctor's visit. There's a nutrition bar, onsite wellness activities and wellness coaching. You're also greeted by name as soon as you walk in and continue to receive support even after you walk out. The goal is not only to help you improve your health but to improve your overall quality of life.

"We have a big focus on prevention," Dr. Chen, Medical Director at BlueHealth Baptist, said. "Everyone knows someone who is dealing with major health issues or is dealing with it themselves. What if we could help you never get there?"

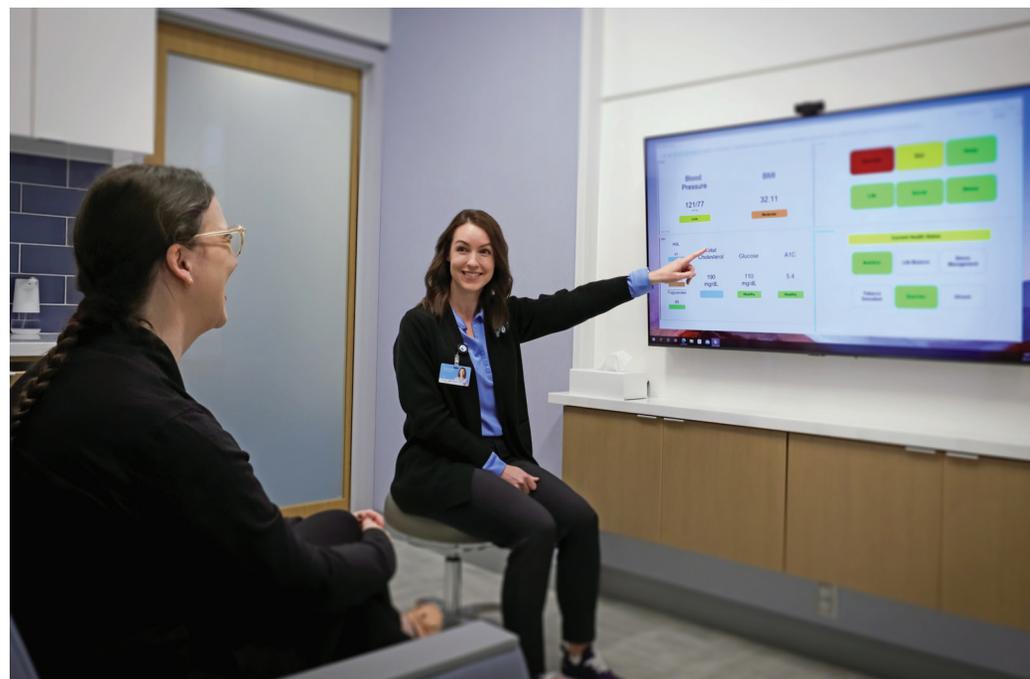
Nurse Practitioner, Melissa Wood understands the struggle we all face when it comes to making our health a priority. "We know reaching health goals can be hard to do on your own. If you need an accountability partner, we'll be right here to help you stay on track. We collaborate with your specialists on your care plan and then follow up to make sure you are following your plan cor-

rectly and are able to ask questions."

BlueHealth Baptist is dedicated to members of BlueCross BlueShield. This allows their team to have expert knowledge of patients' health plans, making the healthcare experience simpler and more efficient.

At BlueHealth Baptist, your health is first priority. BlueHealth Baptist is transforming primary care with its personalized, holistic approach, and dedication to innovation. Experience the difference for yourself and take ownership of your health.

For more information or to make an appointment, visit BlueHealthBaptist.com



After a long stretch of uneasiness revolving around Covid concerns, travelers who had sat it out and stayed home are proving that that vacations are back for good.

The sharp uptick in leisure travel in 2022 came with its share of fits and starts as airline cancellations, staff shortages and gas prices didn't make it easy – but the “pent-up demand” for leisure travel following the pandemic was no match for weary travelers determined to enjoy a vacation.

The good news is that things are looking brighter for 2023!

According to AAA (American Automobile Association), American travelers are poised to “go their own way” as restrictions have been lifted almost everywhere around the globe. Whatever your travel preferences, a new wave of destinations is now on the move – along with your familiar favorites, as well.

While many destinations will never fade away (beach trips, big-city get-aways, state and national parks; snow skiing destinations and mountain excursions), many others are gaining in popularity in 2023.

There is a new interest in traveling sustainability, with everything from “off-grid-style vacations” to luxury self-care/wellness experiences, nostalgia adventures, and even wilderness survival schools.

Travel experts at McGehee Cruise & Travel at Highland Village in Jackson report that the travel business locally is “on the move.”

Jessica Byrd, travel manager and advisor at McGehee, said post-pandemic travel business is going in the right direction, although the industry has faced its share of bumps in the road.

“We have experienced a surge of travelers since Covid restrictions have relaxed and travel has opened back up,” she said. “The industry is still on the road to recovery, due to understaffing and the fact that airlines are cutting routes. The demand is higher than the supply, which is causing the prices to be really high right now, and there have also been service disruptions at resorts due to understaffing. It is important to us to help our clients manage their expectations of what post-pandemic travel is like right now.”

Still, the wheels are turning in the right direction.

2023 VACATION Travel TRENDS

By Jana Hoops



HOTTEST TRENDING DESTINATIONS FOR 2023

So, just what are the hottest destination trends travelers expect for 2023?

“Greece is super-hot right now, as well as Italy,” Byrd said. “Since the Covid restrictions have dropped throughout most of Europe, all of Europe is really popular this year! Hawaii is also hot right now. Up and coming hot spots are New Zealand and Japan. Iceland is another destination that has exploded in popularity.”

Surprisingly, Byrd noted a new trend known as “TV tourism” that has developed thanks to the settings of several popular television shows.

“Destination trends can be driven by popular shows such as Game of Thrones, Outlander and White Lotus,” Byrd said. “We get a lot of calls for Iceland, Croatia, Scotland, Hawaii and the Amalfi Coast in Italy.”

Other such “TV” destinations cited by Expedia include Paris and New York.

And for many couples, families, and seniors, intergenerational traveling together is becoming more travel-trendy, as they’ve found that sticking together can be rewarding and fun as they explore the hot spots.

Other travel options gaining in popularity for groups such as seniors, incentive rewards and high school senior trips include Alaska cruises and treks to the Caribbeans and Mexico, Byrd said.

CRUISES

Cruises, a longtime vacation staple, are definitely back, Byrd said.

“The Caribbean is always the most popular cruise destination, as well as the Mediterranean and Alaska,” she said. “We have seen a massive uptick in cruise bookings overall since the cruise lines dropped their Covid restrictions.”

Among its top 10 travel predictions for 2023, AAA is forecasting that, thanks to the deployment of new ships coming “onboard” since last year, cruising at all levels will come back even stronger than in its robust return in ’22 – with bookings on cruises to new destinations like the Arctic Circle and the Galapagos Islands also on the rise.

AAA also predicts a resurgence of European river cruises in 2023.

OTHER INTERNATIONAL DESTINATIONS GAINING POPULARITY

Another AAA travel predication is a trend toward visiting less-crowded European and Caribbean destinations. While Italy, Ireland and the Caribbean will maintain their positions as “must-see” locations, travelers are also wanting to explore lesser-known, unique areas that allow them to interact with locals and engage in their culture and foods – a trend dubbed as “experiential traveling”.

Interest in visiting the European cities of Paris, London, Barcelona, and others should remain strong, while another rising vacation destination – Iceland - is also gaining in popularity.

MCGEHEE’S “MOST POPULAR” VACATION QUICK-LIST

McGehee shares its list of “tried-and-true” destinations below.

FAMILY BEACH VACATIONS – The Beaches’ Turks and Caicos All-Inclusive Resort is the most popular for family-oriented beach vacations.

HONEYMOON SITES - Mexico and the Caribbean. Many resort chains offer adults only, all-inclusive resorts that are popular with honeymooners, such as Sandals and Secrets resorts.

LUXURY VACATIONS - Private guided luxury tours in Europe, Amalfi Coast (southern Italy), private yacht charters, St. Barts Island, the Maldives islands, Nevis Island, luxury African safaris and Bora Bora

HOTTEST SKIING DESTINATIONS - Aspen, Jackson Hole, and Vail

HOTTEST, STABLE DESTINATIONS THAT ARE ALWAYS BUSY, IN TERMS OF STEADY BOOKINGS - Mexico and the Caribbean are the destinations that have always been popular.

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TRAVELER'S TRENDS FOR THIS YEAR:

Pop-up hotels

People wanting to take “bucket-list” trips

Wellness trips to focus on health and
nutrition

Sustainability lodging and travel where
possible

More upscale airport lounges

Rise in nature-based outings such as
wilderness adventures

Upgraded sleeping quarters

More roadside electric tanks for road trips

SMART VACATION PLANNING

Though many people believe they no longer need travel agents because they can set up their travel excursions on the internet, Byrd points out why travelers should think twice.

“We save clients time because we can help them quickly narrow down which destination, resort or tour would work best for them based on what they are looking for,” she said. “We also help clients navigate entry/exit requirements and Covid restrictions in destinations that still have restrictions.”

The knowledge, skill and expertise of professionals can go a long way in making sure your vacation is stress-free, she noted.

Along with Jessica Byrd, McGehee staff members contributing to this article include Senior Travel Advisor JoBeth Avdoyan; Luxury Travel Advisor Crystal Black and Manager/Advisor Jennifer Lippiatt. Together they have more than 120 years of experience in the travel business.





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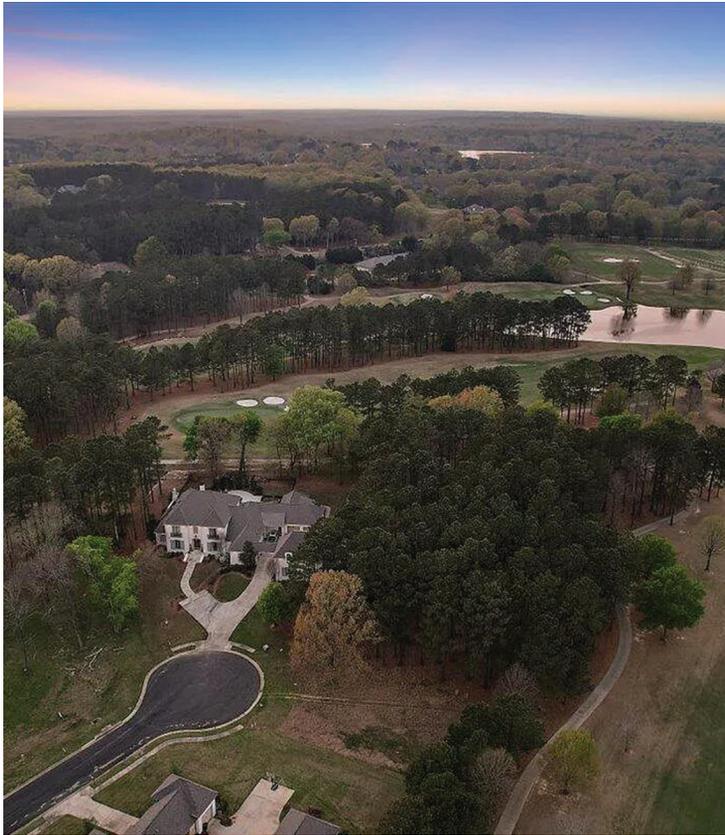
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Proposed Main Entrance & Guard House

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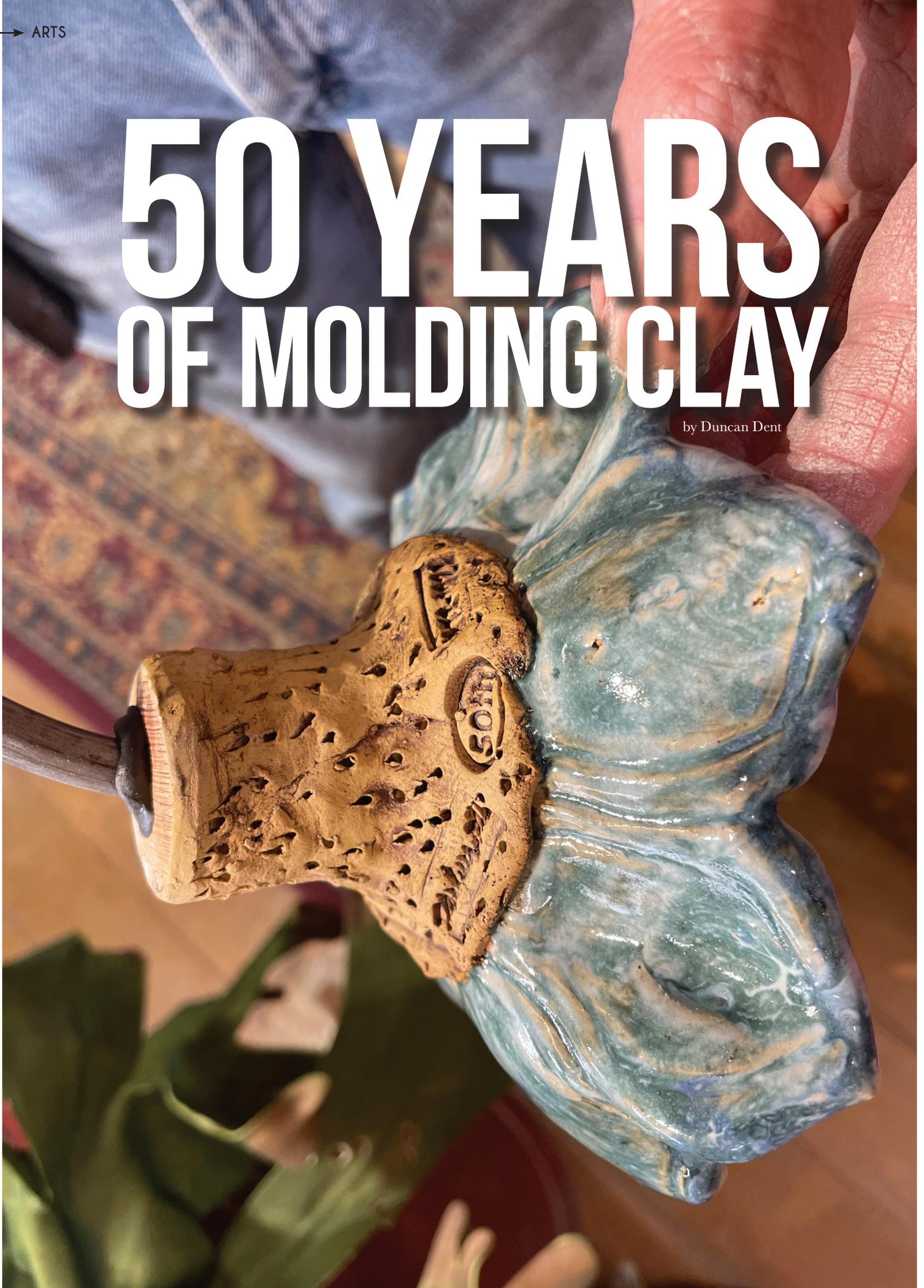
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50 YEARS OF MOLDING CLAY

by Duncan Dent





Just as spring flowers bloom every year, Robert Pickenpaugh of Pickenpaugh Pottery makes his signature clay flowers in time for the season but this year be a particularly special run.

Pickenpaugh founded the business in 1973 with his wife Merry. Fifty years later they are Madison's oldest business operated by the original owner.

To mark the occasion, Robert will stamp everything they make and sell this year with a special 50th-anniversary stamp.

Robert has always signed his pottery and started dating his pieces in the early eighties. In 1998 on the occasion of the store's 25th anniversary, he developed the idea of a commemorative stamp to mark the occasion.

This includes their signature flowers, every one unique, which Robert is in a rush to make enough to sell for Easter.

Robert first encountered pottery during his time at Delta State where he studied photography. His faculty advisor, Kent Prince, signed him up for pottery. Robert said he took to the craft quickly and was informed by his professor, Malcolm Norwood, that he had an "A" in the class after the first day and that he was a "natural" potter. He would then change his major to Art and spend all his free time in the pottery lab, roughly 80 hours a week at his most obsessive.

"I'm not afraid of clay because I see it as a basic element from which both simple and complex art forms can be developed," Robert is quoted saying in a booklet he had made in 1998 commem-





orating the business's 25th anniversary. "I receive a certain joy from taking something as abundant and plain as dirt and creating a vessel that is both utilitarian and aesthetic. The potter is the creator of the vessel and therefore can put into it heart, soul and feelings. I am hampered only by whatever limitations I impose on myself and my own imagination. When imagination is lost, I believe, its void is replaced with complaints and other forms of negative energy."

Since its opening Pickenpaugh Pottery has had two locations on Main Street in Madison including the one they inhabit to-

day at 2034 Main Street which is flanked by Pickenpaugh Lane, which was renamed in the store's honor around 2015.

Robert is also the last living charter member of the Craftsmen's Guild of Mississippi.

MARKET ON MAIN

By John Lee

Kick off your spring festivities this year with a visit to Madison's spring-themed Market on Main, which will assuredly have something different for everyone.

Madison Community Partners Director Amy Cummins said the city's Merry Market last December did so well that the market is returning to Main Street with a spring flare. The market will offer tons of options, including arts and crafts, home-baked goods, local authors selling their books, face painting for the kids, home boutiques, candles, woodwork, jewelry, children's clothing, pottery, and much more.

On top of the huge selection of spring items, shoppers can expect an array of food options from vendors, such as fair-type food, a coffee truck, snow cones, kettle corn, barbecue, pizza, and funnel cakes.

"Madison never had a market before, so we wanted to try one out for the holidays and did it with the Merry Market," Cummins said. "It went so well and we had such a great response from vendors and the community. The vendors themselves even asked for a spring-themed market."

Madison is delivering on that request with Market on Main, which takes place Saturday, April 15 from 9 a.m. to 4 p.m. on Main Street, in the same location as Merry Market. Shoppers are invited to walk down Main Street and check out all the local shops while browsing for items in the spring market.

Cummins noted that parking is at First Baptist Church of Madison, and handicapped parking is also available. She said vendor spaces are limited, but some spots may still be available.

"For Christmas, we had 127 vendors and it went over very well," Cummins said. "We plan to have around 130 vendors for Market on Main, close to the number we had

for Merry Market. Families came out shopping and the community absolutely loved it. We're trying out the spring market now and we'll see how it plays out. It's just another way for us to bring the community together and families out. It also showcases some of our more home-based businesses that don't have storefronts, but want to showcase what they make. We'll have a wide variety of things and there will be something for everyone."

Main Street will be closed for the market from 6 a.m. to 6 p.m. on April 15, from the railroad tracks up to the intersection on Highway 51.

For more information about Market on Main and to inquire about a vendor slot, call Cummins at (601) 856-7060, or email her at acummins@madisonthecity.com.







AUDIENCE FAVORITE “FROZEN HEART” RETURNS TO STAGE

Mississippi Metropolitan Ballet, under the direction of Jennifer Beasley, presents the full-length ballet “Frozen Heart” on Saturday, March 25, at 3:00 p.m. and Sunday, March 26, at 2:00 p.m. at Jackson Academy Performing Arts Center. Based on “The Snow Queen” fairytale by Hans Christian Andersen and set to a classic score by Hugo Alfven, the ballet features nearly 100 local dancers who are members of the ballet company and guest artists from Ballet Memphis and Manassas Ballet Theatre.

Commissioned by MMB in 2015 and premiered to sold-out audiences in 2016, “Frozen Heart” was choreographed by Kristy Nilsson. The company prepared the ballet for performance in spring 2020, but the production was canceled due to the pandemic. Houston-based Nilsson is a former professional dancer with the Atlanta Ballet, and her choreography has earned awards from Regional Dance America, the Southeast Regional Ballet Association, and Dance Canvas.

Nilsson’s version of the classic fairytale follows Snow Queen Elsan-

dra as her heart is frozen by the evil Troll King. Her younger sister, Princess Gerda, and the sister’s handsome new love, Kai, venture into the frozen kingdom to melt the Snow Queen’s heart and free her from her icy prison. “Kristy’s own concepts are melded with Andersen’s original tale to tell a unique story through innovative choreography. Audiences may recognize a few elements from the animated movie “Frozen” as well,” says artistic director Beasley. “The intricate and sophisticated choreography is sure to please both



young fairytale fans and serious ballet-goers alike.”

Filled with captivating images of the ice palace, the ballet has roles for sleigh-drawing reindeer, ice skaters on the frozen pond, and the Snow Queen’s stoic ice maidens. Rebecca Trowbridge of Madison will dance the role of Princess Gerda, the Snow Queen’s younger sister. Trowbridge is a soloist with MMB. Dancing the role of the Snow Queen Elsa is MMB principal dancer Brellyn Binkley of Brandon.

Binkley, who is a senior at Northwest Rankin High School, has been dancing with Mississippi Metropolitan since she was three. “MMB has been my second home since I can remember, and we are like one huge family. Rebecca and I definitely have fun performing our roles of sisters in the ballet.” Binkley values the cooperation and coordination required of the dancers in bringing an MMB performance to the stage. She credits Beasley and artistic associate Crystal Skelton with shaping the dancers into the best they can be. “I can’t wait to see how the show comes together, and I can’t wait to be on stage performing with my best friends.”

Nurlan Kinerbayev from Taraz, Kazakhstan, will dance the role of Kai. He received his training from Almaty Choreographic College and University Bolashak. He has danced with State Academic Opera & Ballet Theatre, Samara Academic Opera



& Ballet Theatre, Moscow City Ballet, and the Russian National Ballet. This is Kinerbayev's first season with Manassas Ballet Theatre in Manassas, Virginia.

The Troll King will be danced by guest artist Oscar Fernandez of Ballet Memphis. Fernandez is a favorite of MMB audiences, having danced guest roles in "The Nutcracker" and many MMB spring productions including "Alice in Wonderland" and "Cinderella." He is from the village of Santillana de Mar of the state of Cantabria, in the North of Spain. He trained in classical, contemporary and Flamenco dance at the Real Conservatorio de Dance Mariemma in Madrid before joining San Francisco Ballet School on scholarship. He joined Ballet San Jose as corps member in 2014 where he performed in George Balanchine's "Theme and Variations," Ben Stevenson's "Cinderella" and Ohad Naharin's "Minus 16" among others. Fernandez joined Ballet Memphis in 2016 and performed in Steven McMahon productions including Romeo in "Romeo and Juliet," the Scarecrow in "The Wizard of Oz," and Cavalier in "Nutcracker." He also has performed in George Balanchine's "Square Dance," Matthew Neenan's

"Water of the Flowery Mill," and Mark Godden's "Midsummer Night's Dream." Fernandez teaches Adult Ballet and Latin Dance in the Ballet Memphis School.

MMB soloists appearing in the production include Eleanora Ellis of Flowood, who will dance the role of Royal Herald. Jack Frost will be danced by soloist Hart Maley of Jackson. Senior company members from Madison County include Avery Shifflett, Mary Emerson Swindell, Grace Gardner, Emily Garner, Sophia Huang and Amelia McCaughan. Joley Cox, Caroline Ellis, and Annalyse Binkley are senior company members from Rankin County.

A Royal Reception and Promenade in celebration of "Frozen Heart" will follow each matinee performance. Young royalty are invited for light refreshments before journeying through the winter forest to the Snow Queen's enchanted Ice Palace. Along the promenade royal guests will encounter photo and souvenir stops featuring the cast members from "Frozen Heart."

"Frozen Heart" performance tickets are \$30-\$35. Royal Reception and Promenade tickets are \$15 and are sold separately. Accompanying adults receive complimentary admission to

the Royal Reception and Promenade. For tickets and more information, visit www.msmetroballt.tix.com or call 601-853-4508.

MMB is a non-profit regional ballet company celebrating 30 years of dance excellence in the metro Jackson area. Based in Madison, MMB is the only ballet company in Mississippi that is a member of Regional Dance America/Southeast, which provides advanced training and performance opportunities to dancers through its annual adjudication and scholarship auditions. Members of MMB are serious dancers selected through audition from the students of Mississippi Metropolitan Dance Academy, the official dance school of MMB.

Support for MMB's 30th anniversary season is provided by The Mississippi Arts Commission; the Gertrude C. Ford Foundation; Larry and Michael Johnson Family Foundation; South Arts; Blue Cross & Blue Shield of Mississippi; Cadence Bank; Harper, Rains, Knight and Co.; Eventful; The Pig & Pint; and Hilton Garden Inn Jackson/Madison. MMB and its dancers are grateful for their generosity.



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RECIPES FROM THE FLORA SUPPER CLUB



DUCK WITH MUSHROOM FARROTTO AND GHOST PEPPER MAPLE SYRUP

I love this combination of flavors. Earthy, savory, sweet and spicy. We have all of these ingredients at The Flora Butcher but you can find them in local, higher end, grocery stores as well. The only one that may not be as accessible is the syrup but I strongly discourage you from trying to substitute anything else. If you can't find it, come get a bottle from us and you will love how well it goes with waterfowl and pork in particular.

4 Duck Breasts, skin on
 8 oz Farro Intero d'Abruzzo
 4 oz Extra Virgin Olive Oil
 3 large Shallots, small diced
 3 large Garlic Cloves, minced
 8 ounces Crimini Mushrooms, sliced
 4 large sprigs Fresh Thyme
 1 cup Dry White Wine
 2 quarts Chicken Stock
 1 cup Parmesan Cheese, freshly grated
 Salt and Pepper To Taste
 Midland's Ghost Pepper Maple Syrup for drizzling

Take the duck breasts and season the skin side with Kosher salt. Place them, skin side down, in a nonstick skillet on medium low heat. The goal here is to gently render as much fat as you can from the skin and gradually brown them at the same time. Depending on the flame level on your range, it will take 20 minutes at least but keep an eye on it. It takes a while but it is worth the effort.

In the meantime, soak your farro in warm water for 20 minutes. While it is soaking, sauté your shallots, and garlic in olive oil, until tender, over medium heat. You will need to use a medium sized saucepan to accommodate everything. Add the mushrooms, thyme and white wine. You want to cook, stirring occasionally, until the liquid has cooked out almost completely. The mushrooms themselves will put out a lot of water as they cook.

Drain the farro and stir it into the mixture, Let it "toast" a bit and then add the chicken stock. Just enough to cover the mixture. Let it simmer gently, stirring often, until the liquid is almost gone and then add enough stock to cover and repeat the process. This will draw out the starch and give you a creamier end result. Continue to cook and add stock until the farro is tender and then add the Parmesan and adjust the seasoning.

At this point, it is ready but I have seen people add all kinds of things to alter the texture and increase the richness. Cream cheese, butter, mozzarella.... It's something that I recommend playing with to find the right texture for you.

Keep the farrotto warm and put your rendered duck breasts, skin side up, in a 400 degree oven and cook until the internal temperature reaches 135. Let it rest for 5-10 minutes in a warm part of the kitchen. Slice each breast right before it's time to eat. 1 duck breast will probably give you 7 or 8 slices.

Put the warm farrotto on the plate and lay the slices on top or alongside it. Then, drizzle the maple syrup and serve immediately.

IN THE KITCHEN



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During the last few months we launched a very exclusive global culinary experience in the form of The Flora Supper Club, a multi-course wine pairing dinner right here in central Mississippi. Over the last decade the sleepy little town of Flora has grown into a foodie destination with a special emphasis on the growing farm-to-table movement. After honing my skills as a chef all over the world, from Japan and Australia to Italy and Denmark, the desire to apply what I had learned within a unique dining experience has become a runaway success. The concept was inspired by the legendary Delta Supper Club of years past. The Flora Supper Club is located in the Flora Station district within the historic Dave's Triple B building on Main Street. Reservations are open to all by contacting Anne Marie Smith at (601)879-7803 or annemarie@makeitraines.com. You can also visit us on Facebook via <https://www.facebook.com/profile.php?id=100086601717014> to learn more about dates and cost.



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SHACKLED IN THE PAST

OLD JAIL OFFERS A GLIMPSE INTO THE PAST

By John Lee

One of the many Antebellum attractions to see here is the Priestley House, a Greek Revival built in 1852, but there are lesser-known landmarks such as the Old Madison County Jail built five years after the Civil War.

Multiple historic homes line Peace Street and the area just east of the Square. Canton is definitely worth a day trip, especially during the annual Flea Market held twice a year.

And there is, of course, the well-known 1855 Greek Revival Courthouse, the Canton Cemetery and the train depot dating back to the late 1700s and early 1800s.

The old jail, at 234 East Fulton St. in the center of town, was built in 1870 by Valentine Warner and designed by architect C.W. Oates at a cost of \$25,000, the more aesthetic jailer's quarters in the front and the unimposing cell block at the rear.

The Old Jail was actually the third jail built in Madison County at the time. The

first jail was in Livingston in 1833 that no longer exists. The second jail was one on Center Street that burned before 1870, possibly before the Civil War.

Then the Old Jail on Fulton was built and remained in operation until 1969 and today is the headquarters for the Canton-Madison County Historical Society. But the bars on the windows serve as a reminder of the building's former use.

The well-preserved interior is another indication. Not only is the building one of Mississippi's best preserved 19th century penal facilities, but it is also a significant example of post-Civil War architecture, according to local historians.

Currently, the jail is designated as a historical landmark, a recognition it received in June 2020.

Having the title of a historical landmark is what enabled the Historical Society to apply for and to receive a Community Heritage Preservation Grant in January.



Photos courtesy Mississippi Department of Archives and History

The \$250,250 grant is being used to fix roofing issues and the outside walls. The total for the entire project is \$292,281.13 after local matching funds.

After the jail stopped housing inmates in 1969, it was turned into a venue for programs and events.

The old jail is also a venue for the annual Canton Flea Market

Historical Society members wanted to promote the jail as a museum after purchasing the building from Canton.

President of the Canton-Madison County Historical Society Maureen Simpson said the history and legacy of the jail will be preserved thanks to the grant, and it will continue being a venue for the vendors of the flea market.

“It is quite good the jail is getting some recognition from the state, and its history can continue to be preserved,” Simpson said. “We are trying our hardest to keep the legacy going. It’s an extraordinarily rich piece of history.”

Simpson said the renovations of the jail will continue the legacy and also boost the jail’s availability. She said in years past, children have been invited to the jail to get a taste of Mississippi’s history, and she hopes to resume hosting tours once the renovations are complete.

The jail is a two-story structure with the cell blocks being to the south of the building, with two rooms on each side of the hall on both floors. The building also has a bathroom and kitchen where the jailers who used to live in the building could prepare food.

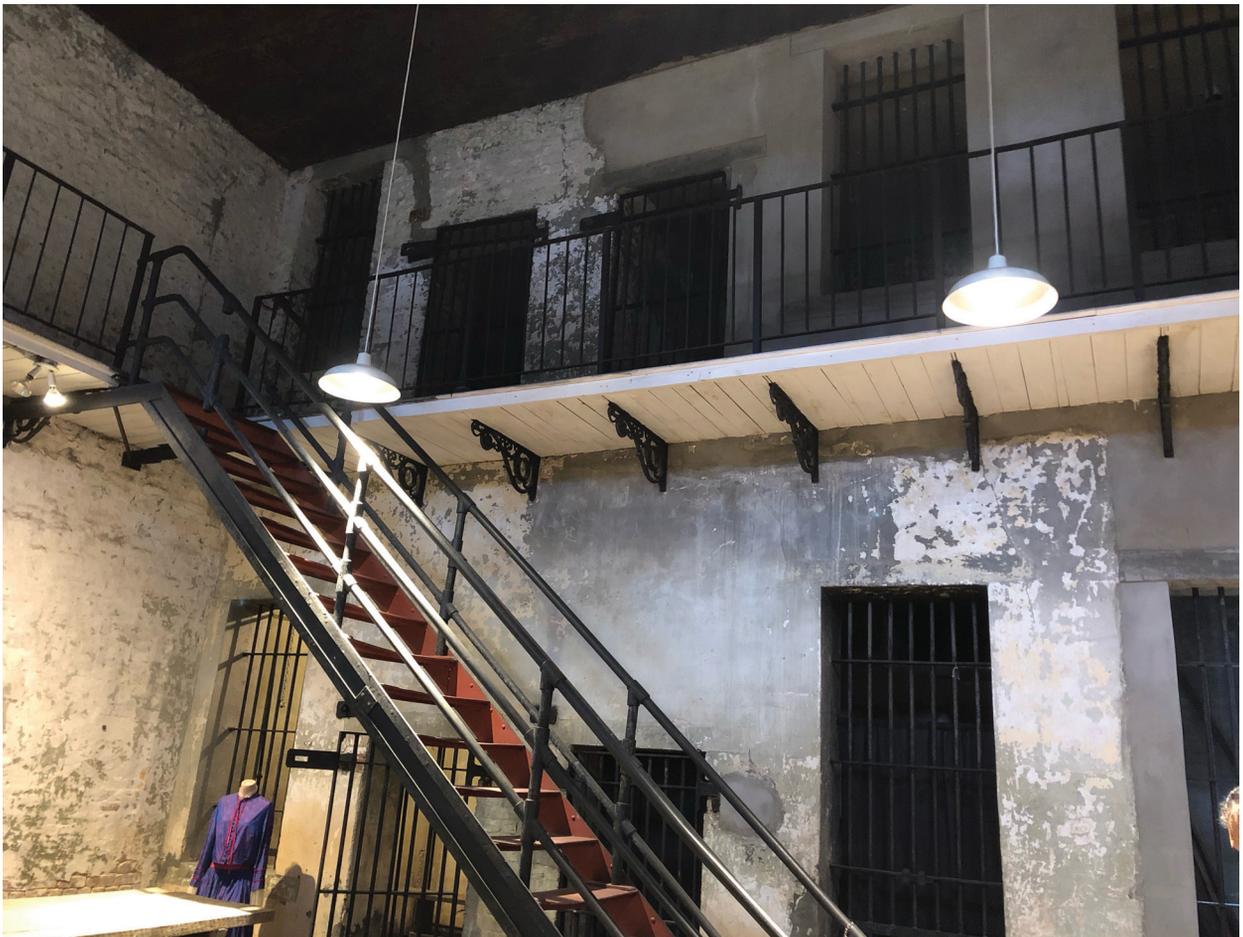
According to the National Register of Historic Places, the front section of the jail is “less forbidding” than the rear, since the front section was planned to house the jailer and his family and offers an interesting architectural contrast to the cell block right behind it.

The entrance to the building is a double door on the north elevation, covered by a modern single-bay Colonial Revival porch. It is flanked by windows trimmed with stone lintels and windowsills.

A one-story wing containing a dining room, kitchen and bath was added to the east elevation of the jail sometime in the early 1900s.

The cell block is still mostly intact. It can be accessed through an iron-sheathed door leading from the jailer’s office and then through double iron doors into the large bullpen inside the cell block.

In the past, cave-like cells lined the east wall on both the ground level and balcony level. Three of those cells are still intact, while the other cells were removed to make



room for larger, more efficient steel cages with a lever-locking system bearing a patent date of 1916.

The cell block was originally heated by a wood-burning fireplace on the south wall of the ground level of the block. Later on, the heat was provided by a stove and gas-fired heaters.

In addition to the jail, the grounds also include a historic log cabin built in the early 1800s, and a cemetery that you can tour. Dating back to 1777, the cemetery is believed to be the town's original cemetery.

Touring an old jail is intriguing enough on its own, but there are other reasons that make a visit to this jail even more interesting.

Reviews on the tourism website TripAdvisor say that the jail is a "hidden gem" and touring the building is a must when visiting the town, and a great activity for children to learn Mississippi History.

The old jail can be found at 234 East Fulton Street. For more information about the jail, visit www.cmhistoricalsociety.org, or their Facebook page at <https://www.facebook.com/Cantonmadisoncountyhistoricalsociety/>. Visit www.cityofcantonms.com for more on the City of Canton.





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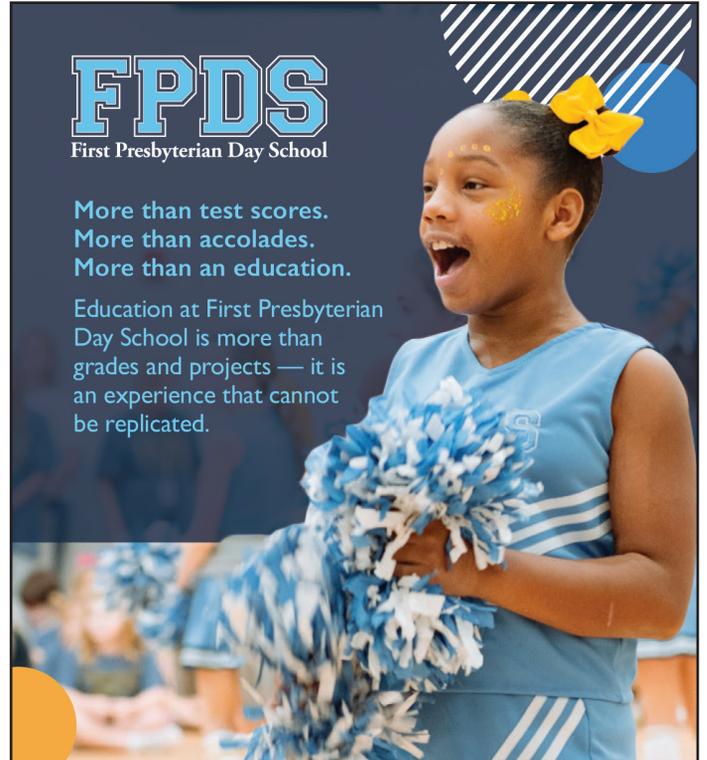


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RECIPES



EGG SALAD SANDWICHES

- 1/4 cup mayonnaise
- 1/2 tsp yellow mustard
- 1/2 tsp fresh lemon juice
- 1 tsp sweet pickle relish
- 2 tbsp finely diced celery
- 1 tbsp finely chopped green onions
- 1 tsp minced chives
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/8 tsp paprika
- Salt and pepper to taste
- 6 cold hard boiled eggs, peeled and chopped
- 4 rolls, cut in half
- Lettuce

DIRECTIONS

In a medium bowl, combine the mayonnaise, yellow mustard, lemon juice, sweet pickle relish, celery, green onions, chives, garlic powder, onion powder, paprika and a pinch of salt and pepper. Stir until thoroughly combined. Fold in the hard boiled eggs. Taste egg salad and add salt and pepper as needed.

Spread the egg mixture on the rolls. Add lettuce.

EGGS BENEDICT

FOR THE HOLLANDAISE SAUCE

3 egg yolks
1½ tbsp lemon juice
175 g unsalted butter,
melted and kept
warm

FOR THE EGGS

4 eggs, at room
temperature
2 English muffins, spit
in half and toasted
4 slices leg ham

DIRECTIONS

To make the hollandaise sauce:

Put the egg yolks, lemon juice and 1 tablespoon of water in a food processor and blitz until smooth.

With the motor running, slowly add the warm butter and keep mixing until the sauce is thick and glossy.

Season to taste with sea salt and white pepper and keep warm until needed.

To poach the eggs: pour 5cm water into a frying pan and place over a high heat.

When the water boils, turn off the heat and break the eggs carefully into the water.

Put a lid on the pan and leave for 3 minutes until the whites are opaque. Lift out with a slotted spoon and drain on kitchen paper.

To serve:

Put a muffin half on each plate, top with a slice of ham and then a poached egg.

Spoon hollandaise sauce over the egg and serve immediately.





DEVILED EGGS

12 medium eggs (24 halves)
 80g unsalted butter, soft
 2 tsp mayonnaise
 2 tsp mustard
 Salt to taste (if using unsalted butter)

DIRECTIONS

Hard-boil the eggs. Let them cool down before peeling the shells off.

Cut each egg in half, take out the yolks and place them in a food processor. Add the rest of the ingredients and process until smooth. Taste it. Add more seasoning, if required.

Fill a piping bag with the egg mixture and fill the egg whites.

Garnish with parsley or paprika and serve.

EASTER EGG OMELETTE

Peanut oil (best for this because it has a high smoking point)

Eggs, beaten

Grated cheddar cheese

Sliced green onions

Finely chopped red and/or green bell pepper

Mushrooms fresh, chopped

Olives, chopped or sliced

Ham or bacon, cooked, diced

Tomatoes, chopped

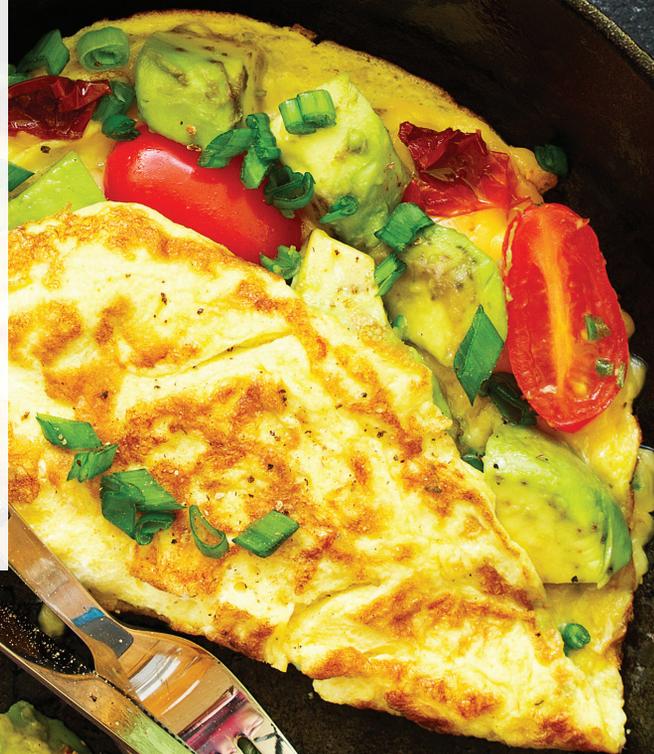
DIRECTIONS

Heat a drizzle of peanut oil in skillet until hot, tilting pan to coat bottom well. If the pan is heated too high, the eggs will cook too quickly and toughen. If the pan is not hot enough the eggs won't bubble, swell and steam the fillings to doneness.

Add eggs and immediately sprinkle preferred toppings evenly over top.

Cover and cook up to maybe 2 minutes or until bottom is golden brown and top has just barely set. If you overcook omelette, it will crack and split as you try to fold.

Fold one third of omelette toward the center and then lift underneath and fold that part again to remaining portion to seal in the filling. Serve immediately with condiments of choice.



O'DONNELLS MAKE \$1.5 MILLION COMMITMENT TO RENOVATIONS OF CHILDREN'S OF MISSISSIPPI BATSON TOWER

By Annie Oeth



After helping make the Kathy and Joe Sanderson Tower at Children's of Mississippi a reality, Priscilla and David O'Donnell of Ridgeland have made a \$1.5 million gift toward the renovation of the Blair E. Batson Tower.

The couple's 2017 gift of \$1 million created the Priscilla and David O'Donnell Pediatric Intensive Care Unit Cardiac Wing located in the Sanderson Tower. The unit includes 12 dedicated cardiac beds for management of medical and surgical (including pre- and post-operative) care for children with congenital heart defects.

The O'Donnells' new \$1.5 million commitment supports the renovation of the cardiac step-down and medical-surgical floor in the Batson Tower. The tower named for Dr. Blair E. Batson, the first pediatrics chair of the University of Mississippi Medical Center, was opened in 1997 and is home to the medical-surgical units of the state's only children's hospital.

Patients are treated in the seven-story Batson Tower for many diseases and injuries, including cancer, neurological disorders, congenital heart disease, orthopedic surgical conditions, trauma, respiratory concerns and many other conditions.

"This recent gift from Priscilla and David O'Donnell continues their commitment to Mississippi children with heart conditions," said Dr. Mary Taylor, Suzan B. Thames Chair and professor of pediatrics, and an expert in pediatric cardiac critical care. "The O'Donnells helped create the state-of-the-art Pediatric Intensive Care Cardiac Wing in the Sanderson Tower, and this latest gift will allow us to offer the same state-



of-the-art facilities in the Batson Tower."

About one in 100 children are born with congenital heart conditions, making it the most common type of birth defect. Surgery and continuing care can allow many of those children to live a healthy, active life.

"We are happy to be blessed with the ability to contribute to such a worthy organization," said David O'Donnell, owner of the W.E. Bowers Group, a mechanical contractor in Washington, D.C.

The couple, who together have five daughters ages 25 to 34, want to ensure that families have access to world-class health care facilities and providers right here in Mississippi.

"Because I remember when the Batson Tower opened," Priscilla O'Donnell said, "I continued to think of it as new."

"After a recent visit to the new PICU wing it gave us great joy to see what the Sanderson Tower has accomplished so far in the lives of these young children. After seeing the new facility, we knew that we wanted to be continued supporters of the Children's Hospital," said Priscilla.

Dr. William Moskowitz, professor and chief of pediatric cardiology and co-director of the Children's Heart Center, said hav-

ing cardiac surgical step-down rooms near the PICU will dramatically improve care.

"Renovation of the Batson Tower and advancements for cardiac care in our medical-surgical units will make the transition from intensive care easier for patients and their families," he said.

A gift to the cardiac step-down was "a logical progression in the family's continued support," David said. "We hope that this effort will positively impact the wonderful, deserving children receiving life-saving treatment at Children's of Mississippi. Although we will not know these fortunate children personally, we know that the care they will receive will be by some of the best doctors and staff in the country and will get them on the road to recovery."

The O'Donnells see the Batson Tower updates as an extension of their commitment to children's health care in Mississippi.

"The children of Mississippi need and deserve world-class health care facilities, and we are grateful to play a role in helping to make this possible," said David O'Donnell.

To learn more about the Batson Tower renovation contact Suzanne Crell, major gifts officer, at (601) 815-8778 or screll@umc.edu.

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Madison County & Jackson, MS MSA

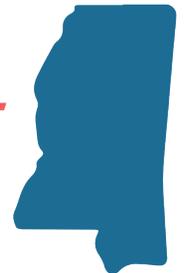


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EVENTS



HAL'S ST. PADDY'S PARADE AND FESTIVAL

March 25

Central Mississippi's annual celebration of Spring has been described as a "green Mardi Gras" and as a "lighthearted homecoming where everyone is king-and-queen-for-a-day." It is also a celebration of the rebirth of Mississippi's capital city, a joyous observance of what is "good and encouraging" about the heart of our state. It is a time to honor the good work of the UMMC's Blair E. Batson Hospital for Children. This rambling, outrageous, hilarious ride, starting and ending at Jackson's favorite gathering place—Hal & Mal's—will from this day forward be known as "Hal's St. Paddy's Parade" in honor of Hal White.



TOWNSHIP JAZZ FESTIVAL

April 1

The Jazz Festival is the brainchild of Raphael Semmes (a mainstay in the metro music scene for decades) and Tripp Douglas (owner of Fusion Coffeehouse). After three years of hosting top-notch live jazz sessions at Fusion Coffeehouse, the crowds were easily overwhelming the small venue. So the logical next step was to take it "outside the box."

It took more than two years to get the event off the ground, but the big break came when Kerioth Corp. (developer of The Township at Colony Park) threw their weight behind it. And the event couldn't have happened without the support of the dozens of local sponsors.

The inaugural festival in 2008 was a huge success, with over 1,000 people enjoying jazz in the sun on May 30, 2008. The crowds continued to grow as subsequent festivals featured headliners like Mose Allison, Jason Marsalis, Delfeayo Marsalis, Ezra Brown, Astral Project, Benny Golson, Eddie Henderson, and Nicholas Payton.

Now in its second decade, the event is known as one of the premier family-friendly spring events in the Jackson metro area.



ART, WINE AND WHEELS

May 5-7

Art, Wine and Wheels brings together three of Ridgeland's signature events to create one epic weekend of cultural and outdoor experiences. Visitors can partake in the Ridgeland Fine Arts Festival, Sante South Wine Festival and the Natchez Trace Century Ride, Mississippi's premier cycling event.

CANTON FLEA MARKET

May 11

With a population of just over 13,000, the town of Canton, Mississippi, is relatively small. But this number significantly increases when the bi-annual Canton Market Arts and Crafts Show is in town. This fantastic event attracts over 1,100 superior artists and craftspeople to showcase their artisan creations to thousands of shoppers, making it one of the largest markets in Mississippi.

The market itself is hosted on the beautiful grounds of Madison County Courthouse and throughout the neighboring areas. The show runs for one day at a time and is held on the second Thursday of May and October.

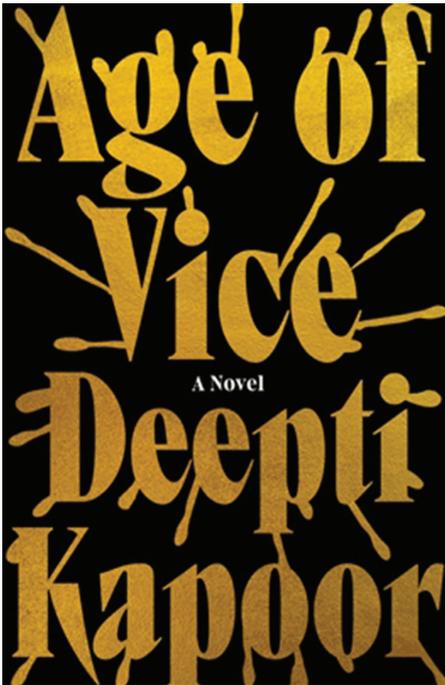


MISSISSIPPI MAKERS FEST

May 13

MDAH's Mississippi Makers Fest is a day-long celebration of the state's rich and diverse music and art. The festival will take place on Saturday, May 13, 2023 on Entergy Plaza at the Two Mississippi Museums in Jackson, MS. This free festival will feature Mississippi artisans, live music, make-and-take activities, food trucks, and more.

BOOKS



AGE OF VICE

Age of Vice is the 1st novel in a forthcoming trilogy.

This is the age of vice, where money, pleasure, and power are everything, and the family ties that bind can also kill.

New Delhi, 3 a.m. A speeding Mercedes jumps the curb and in the blink of an eye, five people are dead. It's a rich man's car, but when the dust settles there is no rich man at all, just a shell-shocked servant who cannot explain the strange series of events that led to this crime. Nor can he foresee the dark drama that is about to unfold.

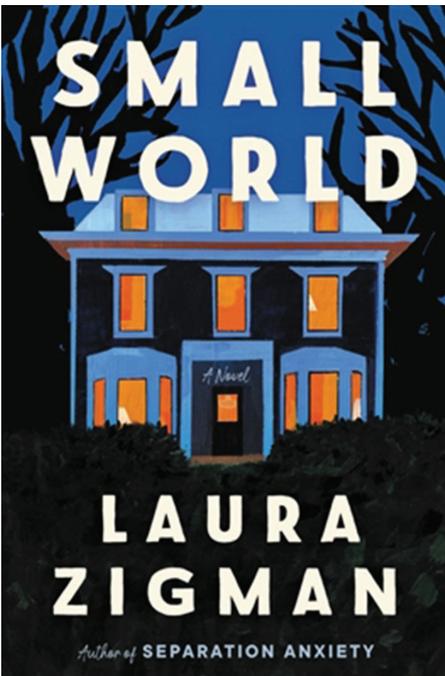
Deftly shifting through time and perspective in contemporary India, Age of Vice is an epic, action-packed story propelled by the seductive wealth, startling corruption, and bloodthirsty violence of the Wadia family -- loved by some, loathed by others, feared by all.

In the shadow of lavish estates, extravagant parties, predatory business deals and calculated political influence, three lives become dangerously intertwined: Ajay is the watchful

servant, born into poverty, who rises through the family's ranks. Sunny is the playboy heir who dreams of outshining his father, whatever the cost. And Neda is the curious journalist caught between morality and desire. Against a sweeping plot fueled by loss, pleasure, greed, yearning, violence and revenge, will these characters' connections become a path to escape, or a trigger of further destruction?

Equal parts crime thriller and family saga, transporting readers from the dusty villages of Uttar Pradesh to the urban energy of New Delhi, Age of Vice is an intoxicating novel of gangsters and lovers, false friendships, forbidden romance, and the consequences of corruption. It is binge-worthy entertainment at its literary best.

DEEPTI KAPOOR grew up in northern India and worked for several years as a journalist in New Delhi. The author of the novel *Bad Character*, she now lives in Portugal with her husband.



SMALL WORLD

From bestselling author Laura Zigman comes a heartfelt novel about two offbeat and newly divorced sisters who move in together as adults—and are finally forced to reckon with their childhood

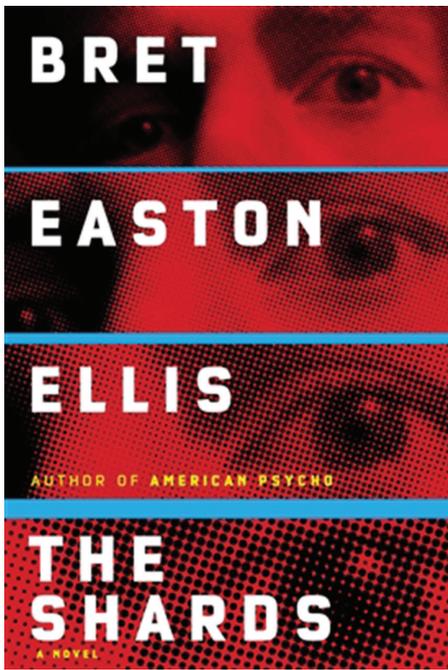
A year after her divorce, Joyce is settling into being single again. She likes her job archiving family photos and videos, and she's developed a secret comforting hobby: trolling the neighborhood social networking site, *Small World*, for posts that help solve life's easiest problems. When her older sister, Lydia, also divorced, calls to tell her she's moving back east from Los Angeles after almost thirty years away, Joyce invites Lydia to move into her Cambridge apartment. Temporarily. Just until she finds a place of her own.

But their unlikely cohabitation—not helped by annoying new neighbors upstairs—turns out to be the post-divorce rebound relationship Joyce hadn't planned on. Instead of forging the bond she always dreamed of having with Lydia, their relationship frays. And they rarely discuss the loss of their sister, Eleanor,

who was significantly disabled and died when she was only ten years old. When new revelations from their family's history come to light, will those secrets further split them apart, or course correct their connection for the future?

Written with wry humor and keen sensitivity, *Small World* is a powerful novel of sisterhood and hope—a reminder that sometimes you have to look back in order to move ahead.

LAURA ZIGMAN is the author of *Separation Anxiety*, *Animal Husbandry*, *Dating Big Bird*, *Piece of Work* and *Her*. She has been a contributor to the *New York Times*, the *Washington Post*, and the *Huffington Post*. She lives in Cambridge.



THE SHARDS

A novel of sensational literary and psychological suspense from the best-selling author of *Less Than Zero* and *American Psycho* that tracks a group of privileged high school friends in a vibrantly fictionalized 1980s Los Angeles as a serial killer strikes across the city.

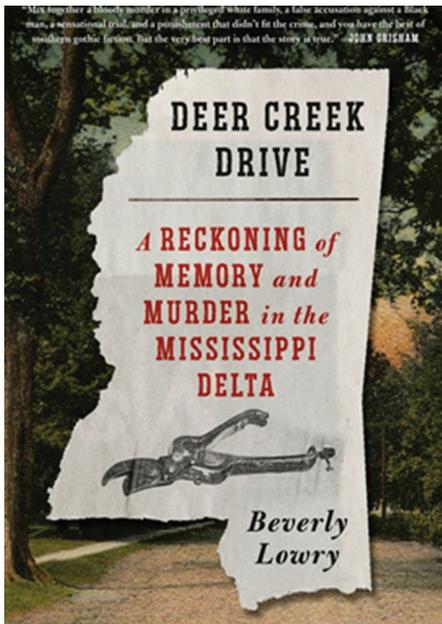
Bret Easton Ellis's masterful new novel is a story about the end of innocence, and the perilous passage from adolescence into adulthood, set in a vibrantly fictionalized Los Angeles in 1981 as a serial killer begins targeting teenagers throughout the city.

Seventeen-year-old Bret is a senior at the exclusive Buckley prep school when a new student arrives with a mysterious past. Robert Mallory is bright, handsome, charismatic, and shielding a secret from Bret and his friends even as he becomes a part of their tightly knit circle. Bret's obsession with Mallory is equaled only by his increasingly unsettling preoccupation with the Trawler, a serial killer on the loose who seems to be drawing ever closer to Bret and his friends, taunting them—and Bret in particular—with grotesque threats and horrific, sharply local acts of violence. The coincidences are uncanny, but they are also filtered through the imagination of a teenager whose gifts for constructing narrative from the

filaments of his own life are about to make him one of the most explosive literary sensations of his generation. Can he trust his friends—or his own mind—to make sense of the danger they appear to be in? Thwarted by the world and by his own innate desires, buffeted by unhealthy fixations, he spirals into paranoia and isolation as the relationship between the Trawler and Robert Mallory hurtles inexorably toward a collision.

Set against the intensely vivid and nostalgic backdrop of pre-*Less Than Zero* L.A., *The Shards* is a mesmerizing fusing of fact and fiction, the real and the imagined, that brilliantly explores the emotional fabric of Bret's life at seventeen—sex and jealousy, obsession and murderous rage. Gripping, sly, suspenseful, deeply haunting, and often darkly funny, *The Shards* is Ellis at his inimitable best.

BRET EASTON ELLIS is the author of six novels, a collection of essays, and a collection of stories, which have been translated into thirty-two languages. He lives in Los Angeles and is the host of the Bret Easton Ellis Podcast available on Patreon.



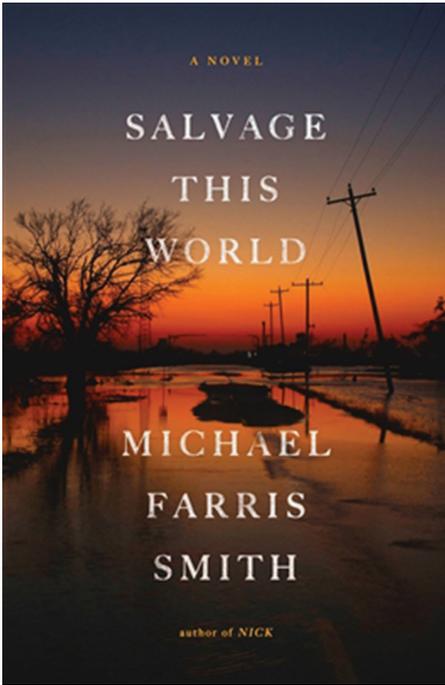
DEER CREEK DRIVE

The stunning true story of a murder that rocked the Mississippi Delta and forever shaped one author's life and perception of home.

In 1948, in the most stubbornly Dixiefied corner of the Jim Crow south, society matron Idella Thompson was viciously murdered in her own home: stabbed at least 150 times and left facedown in one of the bathrooms. Her daughter, Ruth Dickins, was the only other person in the house. She told authorities a Black man she didn't recognize had fled the scene, but no evidence of the man's presence was uncovered. When Dickins herself was convicted and sentenced to life in prison, the community exploded. Petitions pleading for her release were drafted, signed, and circulated, and after only six years, the governor of Mississippi granted Ruth Dickins an indefinite suspension of her sentence and she was set free.

In *Deer Creek Drive*, Beverly Lowry—who was ten at the time of the murder and lived mere miles from the Thompsons' home—tells a story of white privilege that still has ramifications today, and reflects on the brutal crime, its aftermath, and the ways it clarified her own upbringing in Mississippi.

BEVERLY LOWRY is the author of six novels and four previous works of nonfiction. Her writing has appeared in *The New Yorker*, *The New York Times*, *The Boston Globe*, *Vanity Fair*, *Rolling Stone*, *Mississippi Review*, *Granta*, and many other publications. She has received awards from the National Endowment for the Arts, the Guggenheim Foundation, the Texas Institute of Letters, and the Mississippi Institute of Arts and Letters. She lives in Austin, Texas.



SALVAGE THIS WORLD

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

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

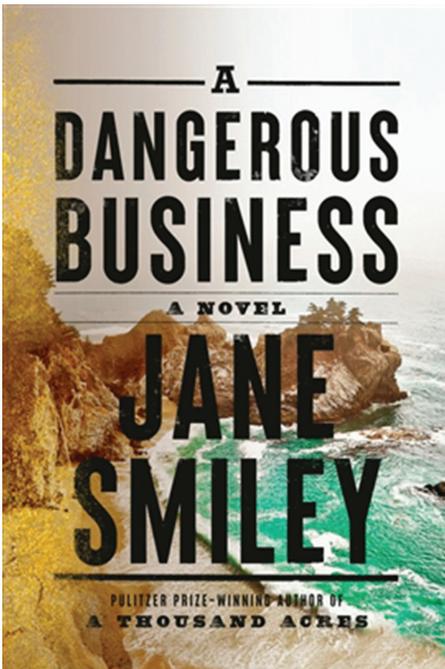
In the hurricane-ravaged bottomlands of South Mississippi, where stores are closing and jobs are few, a fierce zealot has gained a foothold, capitalizing on the vulnerability of a dwindling population and a burning need for hope. As she preaches and promises salvation from the light of the pulpit, in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

Elsewhere, Jessie and her toddler, Jace, are on the run across the Mississippi/Louisiana line, in a resentful return to her childhood home and her desolate father. Holt, Jace's father, is missing and hunted by a brutish crowd, and an old man witnesses the wrong thing in the depths of night. In only a matter of days, all of their lives will collide, and be altered, in the maelstrom of the changing world.

At once elegiac and profound, *SALVAGE*

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

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



A DANGEROUS BUSINESS

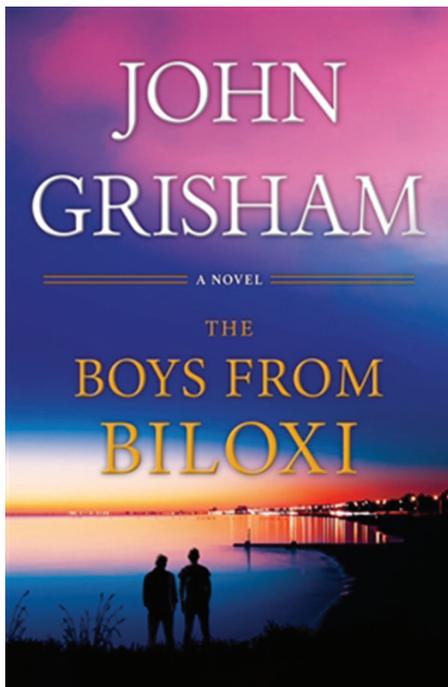
From the beloved Pulitzer Prize-winning and best-selling author of *A Thousand Acres*: a mystery set in 1850s Gold Rush California, as two young prostitutes—best friends Eliza and Jean—follow a trail of missing girls.

Monterey, 1851. Ever since her husband was killed in a bar fight, Eliza Ripple has been working in a brothel. It seems like a better life, at least at first. The madam, Mrs. Parks, is kind, the men are (relatively) well behaved, and Eliza has attained what few women have: financial security. But when the dead bodies of young women start appearing outside of town, a darkness descends that she can't resist confronting. Side by side with her friend Jean, and inspired by her reading, especially by Edgar Allan Poe's detective Dupin, Eliza pieces together an array of clues to try to catch the killer, all the while juggling clients who begin to seem more and more suspicious.

Eliza and Jean are determined not just to survive, but to find their way in a lawless town on the fringes of the Wild West—a bewitching

combination of beauty and danger—as what will become the Civil War looms on the horizon. As Mrs. Parks says, “Everyone knows that this is a dangerous business, but between you and me, being a woman is a dangerous business, and don't let anyone tell you otherwise ...”

JANE SMILEY is the author of numerous novels, including *A Thousand Acres*, which was awarded the Pulitzer Prize, and the *Last Hundred Years Trilogy*: *Some Luck*, *Early Warning*, and *Golden Age*. She is the author as well of several works of nonfiction and books for young adults. A member of the American Academy of Arts and Letters, she has also received the PEN Center USA Lifetime Achievement Award for Literature. She lives in Northern California.



THE BOYS FROM BILOXI

#1 New York Times bestselling author John Grisham returns to Mississippi in his most gripping thriller yet.

For most of the last hundred years, Biloxi was known for its beaches, resorts, and seafood industry. But it had a darker side. It was also notorious for corruption and vice, everything from gambling, prostitution, bootleg liquor, and drugs to contract killings. The vice was controlled by small cabal of mobsters, many of them rumored to be members of the Dixie Mafia. Keith Rudy and Hugh Malco grew up in Biloxi in the sixties and were childhood friends, as well as Little League all-stars.

But as teenagers, their lives took them in different directions. Keith's father became a legendary prosecutor, determined to "clean up the Coast." Hugh's father became the "Boss" of Biloxi's criminal underground. Keith went to law school and followed in his father's footsteps. Hugh preferred the nightlife and worked in his father's clubs. The two families were headed for a showdown, one that would happen in a courtroom.

Rich with history and with a large cast of unforgettable characters, *The Boys from Biloxi* is a sweeping saga of two sons of im-

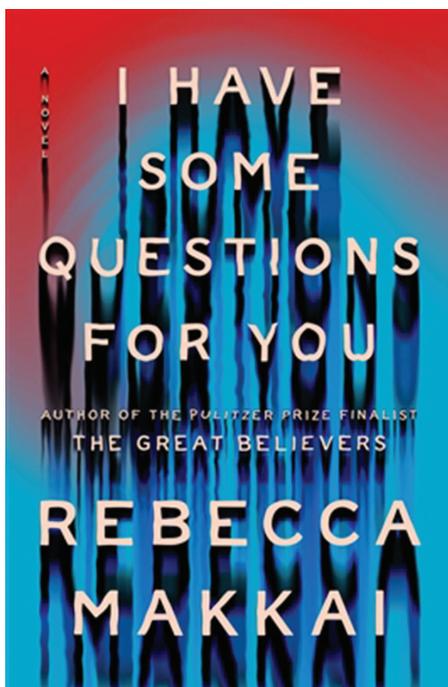
migrant families who grow up as friends, but ultimately find themselves on opposite sides of the law. Life itself hangs in the balance.

JOHN GRISHAM is the author of forty-seven consecutive #1 bestsellers, which have been translated into nearly fifty languages. His recent books include *The Judge's List*, *Sparring Partners*, and his third Jake Brigrance novel, *A Time for Mercy*, which is being developed by HBO as a limited series.

Grisham is a two-time winner of the Harper Lee Prize for Legal Fiction and was honored with the Library of Congress Creative Achievement Award for Fiction.

When he's not writing, Grisham serves on the board of directors of the Innocence Project and of Centurion Ministries, two national organizations dedicated to exonerating those who have been wrongfully convicted. Much of his fiction explores deep-seated problems in our criminal justice system.

John lives on a farm in central Virginia.



I HAVE SOME QUESTIONS FOR YOU

Named a Most Anticipated Book of 2023 by *Good Housekeeping*, *Today.com*, *Southern Living*, and *CrimeReads*

The riveting new novel from the author of the Pulitzer Prize and National Book Award finalist *The Great Believers*

A successful film professor and podcaster, Bodie Kane is content to forget her past—the family tragedy that marred her adolescence, her four largely miserable years at a New Hampshire boarding school, and the murder of her former roommate, Thalia Keith, in the spring of their senior year. Though the circumstances surrounding Thalia's death and the conviction of the school's athletic trainer, Omar Evans, are hotly debated online, Bodie prefers—needs—to let sleeping dogs lie.

But when the Granby School invites her back to teach a course, Bodie is inexorably drawn to the case and its increasingly apparent flaws. In their rush to convict Omar, did the school and the police overlook other suspects? Is the real killer still out there? As she falls down the very rabbit hole she was so determined to avoid, Bodie begins to wonder if she wasn't as much of an outsider at Granby as she'd thought—if, perhaps, back in 1995, she knew something that might have held the key to solving the case.

In *I Have Some Questions for You*, award-winning author Rebecca Makkai has crafted her most irresistible novel yet: a stirring investigation into collective memory and a deeply felt examination of one woman's reckoning with her past, with a transfixing mystery at its heart. Timely, hypnotic, and populated with a cast of unforgettable characters, *I Have Some Questions for You* is at once a compulsive page-turner and a literary triumph.

REBECCA MAKKAI'S last novel, *The Great Believers*, was a finalist for both the Pulitzer Prize and the National Book Award; it was the winner of the ALA Carnegie Medal, the Stonewall Book Award, the Clark Prize, and the Los Angeles Times Book Prize; and it was chosen as one of the Ten Best Books of 2018 by *The New York Times*. Her other books are the novels *The Borrower* and *The Hundred-Year House*, and the collection *Music for Wartime*—four stories from which appeared in *The Best American Short Stories*. A 2022 Guggenheim Fellow, Rebecca is on the MFA faculties of the University of Nevada, Reno at Lake Tahoe and Northwestern University, and is Artistic Director of StoryStudio Chicago.



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