

MADISON

JULY / AUGUST 2023

C O U N T Y

THE
FOOD
ISSUE



A photograph of a man with short dark hair and a light beard, wearing a teal t-shirt, holding a young child with curly brown hair in a white long-sleeved shirt. They are both smiling and looking at each other. The background is a soft-focus bokeh of green and yellow light, suggesting an outdoor setting with trees and sunlight.

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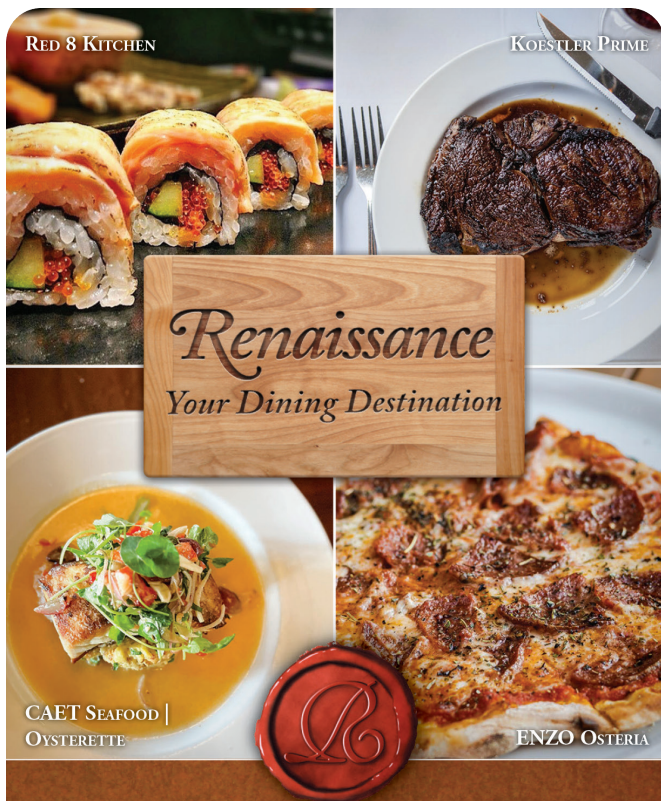
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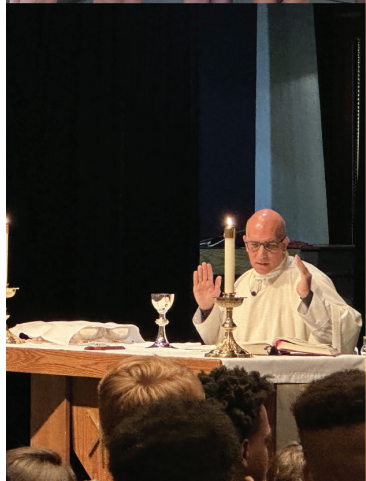
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PUBLISHER

James E. Prince III

**ASSOCIATE EDITOR
& PUBLISHER**

Michael Simmons

LAYOUT & DESIGN

Rachel Browning Truong

**CONTRIBUTING
PHOTOGRAPHERS**

Kasi Beck

CONTRIBUTING WRITERS

Duncan Dent, Jana Hoops

John Lee & Susan Marquez

**ADVERTISING
ACCOUNT EXECUTIVE**

Casey Arbuckle

casey@onlinemadison.com

601.853.4222

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EASY FROSÉ

by Duncan Dent

Something is refreshing about the word Rosé, the way it rolls off the tongue evokes images of linen clothes and leisure.

There is something very laid back about the chilled pink liquid. You don't have to worry if it pairs well with the fish or your hamburger. The answer is "yes."

It is next to impossible to nail down the first wine labeled "Rosé" though historians tend to think wines enjoyed well before the ancient Greeks and Romans and on into the Middle Ages likely were more similar in color to what we would today call "Rosé" based on what we know about winemaking at the time.

The closest thing to Rosé as we know it came post-World War II when Mateus and Lancers, two Portuguese wine labels, released sweet, slightly sparkling Rosés in the European and American markets. Both wines sold well and remain available to this day.

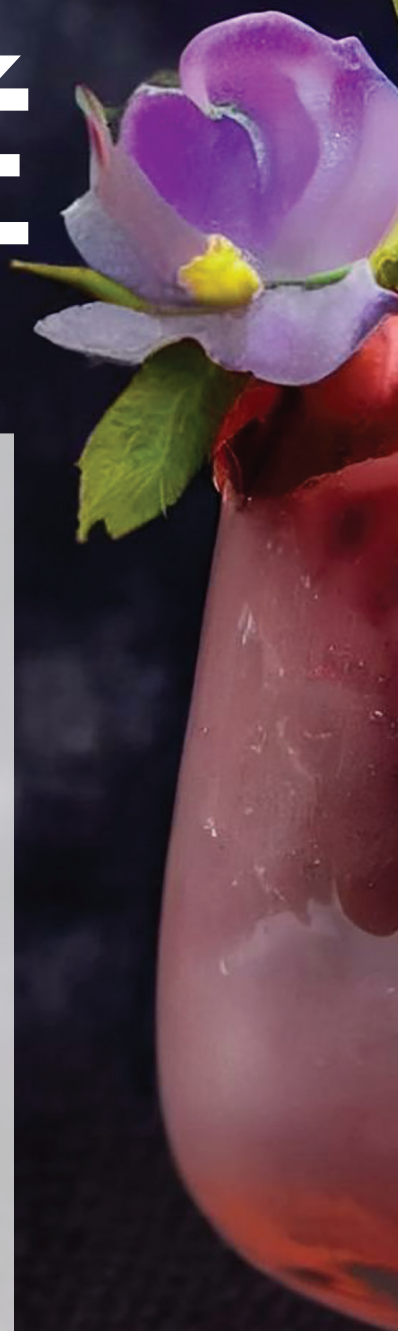
The standard set by these Portuguese vintners continues with much of the innovation coming from California wine country.

This summer there is another way to say "yes" to rosé, you can make homemade frozen cocktails known simply as Frosé.

Frosé is a mix of rosé, sugar, fruit and fruit juices. It can also be fortified with your choice of any number of liquors or liqueurs. Basically, it is a sangria slushy.

The drink was popularized in New York City in 2016 and can now be seen gently swirling in frozen drink machines behind bars all over the globe.

This recipe can be made on demand for around the pool or on the porch and is a great platform to build your own mixture off of. Any frozen fruits could be included and the concoction is easily fortified with about two ounces of your liquor or liqueur or choice.





MAKE YOUR OWN

INGREDIENTS

- 375 ml of dry Rosé wine
- 1 1/2 cups frozen strawberries
- 1 tbsp sugar
- 1 1/2 cups of ice

Combine the frozen strawberries, rose wine and sugar in a blender. Blend on high until smooth. Pour the mixture through a strainer to strain out any strawberry seeds. Pour the strained mixture back into the blender and add the ice cubes. Blend again until a smooth mixture remains. Serve in wine glasses with a fresh strawberry garnish. Serve in a wine glass.





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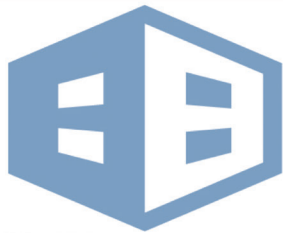


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DORM DECORATING

By Jana Hoops

The “decorated dorm” fever that young women heading into their first year of college seem to contract every summer shows no signs of cooling down, as its popularity that began two decades ago continues.

Gone are the days when freshman students arrived to find the girls’ quarters awash with drab walls, regulation furnishings and concrete tiled flooring. Back then, students were expected to embrace the reality that they could get by with a few wall posters placed gingerly with a couple of Commander strips or hooks and a few colorful throw pillows.

Dorm decorating is now a serious business, and while some things have changed about this craze, others have become traditional “rites of passage” for those who crave a hospitable, and sometimes even luxurious - home away from home. Moving away for the first time can often take some adjusting, and a warm and inviting dorm room does wonders to ease the uncertainty of this milestone.

(By the way, while there may well be the few freshman guys who participate in the dorm delirium, this trend is, by far, in the domain of the young women!)

The “room enhancement” fervor enjoyed by this group allows students to express their own personalities while creating a comforting sanctuary. Whatever her tastes – and that of her roommate’s – a well-calculated plan can ensure an end product that reveals the vibe they seek, be it contemporary, vintage, boho, preppy, or just cozy. While this is not an inexpensive undertaking, a keen strategy can help them cut some corners as they craft this special place.

Jackson resident Dawn Thomas –

who is often recognized as the first “dorm decorator” in the nation – says she started the frenzy when she decorated her daughter’s room at Ole Miss 18 years ago.

It was after Thomas had put that room together, “People started asking for my help,” she said. After she finished her second dorm do-over (this time for her niece), that room “won a Dorm Room Design competition, and the business started to grow.”

Soon after, she received a call requesting an interview from a student interning for Town and Country magazine. “The night the article went online my website got 50,000 views in a matter of one hour,” Thomas said.

What followed were invites to appear on several national TV shows, and inquiries from college students asking her to travel from “UCLA to Yale” to decorate their rooms.

“I explain that this is a southern school exercise. I do northern clients, but they are coming to a southern school, or a southern client going to a northern or midwestern school,” she said.

Though some describe her work as “glam,” Thomas insists that her room makeovers are practical and well-designed. “My rooms aren’t ‘glam’ and my mothers don’t want to be associated with ‘glam,’” she said. “They just want a classic room.”

While she says she “touches 50 to 100” dorm design projects each year, Thomas actually installs around 20 to 25 rooms, for clients who live far away and want to arrive to find a fully put-together room from top to bottom.

How to plan and decorate that freshman dorm room yourself? Take a look at the trends and tips below to help you express your own vibe!

MORE GREEN PLANTS... real or fake, adding dashes of greenery to small spaces lends a feeling of hominess. Among the most popular live plants are succulents, which are small and need little water and maintenance.

HEADBOARDS – one trend for the lingering question of how to create a comfortable and eye-pleasing headboard is to paint one on the wall (or, more likely, paint it onto a material like plywood). How to install it? Depending on its weight and size, either mount to the wall with adhesive strips and hooks (yes, this is possible!) rest it on the bed, or have it made specifically to mount to dorm bed frames.

You may also consider using fabric (think tapestries) cut to whatever shape you can imagine.

One more trendy look? Just press a life-size poster or painting of a headboard above your pillow to create the illusion of a real bedpost. Project done – and it requires no fussy care!

REMOVABLE FAUX BRICK WALLPAPER – easily transforms walls, without damage

RUGS - abstract-shaped area rugs, or any rugs made from recycled hemp, leather, or cotton

RECYCLED STORAGE BOXES – made from wicker, wool, cotton and other “earthy” materials

COLORFUL SMALL APPLIANCES – dorm-size microwaves, coffee makers, fridges and more are now available in aqua green, red, pink, blue, black, white, yellow, orange, and, yes, purple!

TRENDY STORAGE ITEMS FOR SMALL SPACES – includes everything from recycled footboard caddies; to bedside trays to keep jewelry, small lamps, phones, etc.; to tall, narrow vertical storage drawers on wheels

FURNITURE WITH BUILT-IN MIRRORS – another clever way to save space in a small room



TIPS

- 1 One of the upcoming college students' best friends is dormify.com – a virtual haven of everything it takes to outfit any dorm room in the world, with Pinterest.com and Instagram great sources for images of finished rooms.
- 2 When you're planning your room décor, Thomas suggests starting with bedding, as this is the largest furnishing in your room. When you and your roommate decide what your color scheme will be, work other furniture and décor around that palette.
- 3 Don't skip the discount stores when you're doing your shopping. You may be surprised at what deals you may find – and, Thomas advises, remember that you are decorating this space for just one school year; don't go overboard for perfection.
- 4 Allow around 10 hours to sort and arrange your belongings on move-in day. To save time, be sure to bring a few essential tools: tape measure, screwdriver, duct tape, step stool, extension cords, power strips, curtain rods and a boatload of Command strips and hangers. You'll be surprised at how many trips you'll have to make to Walmart if you don't come prepared!

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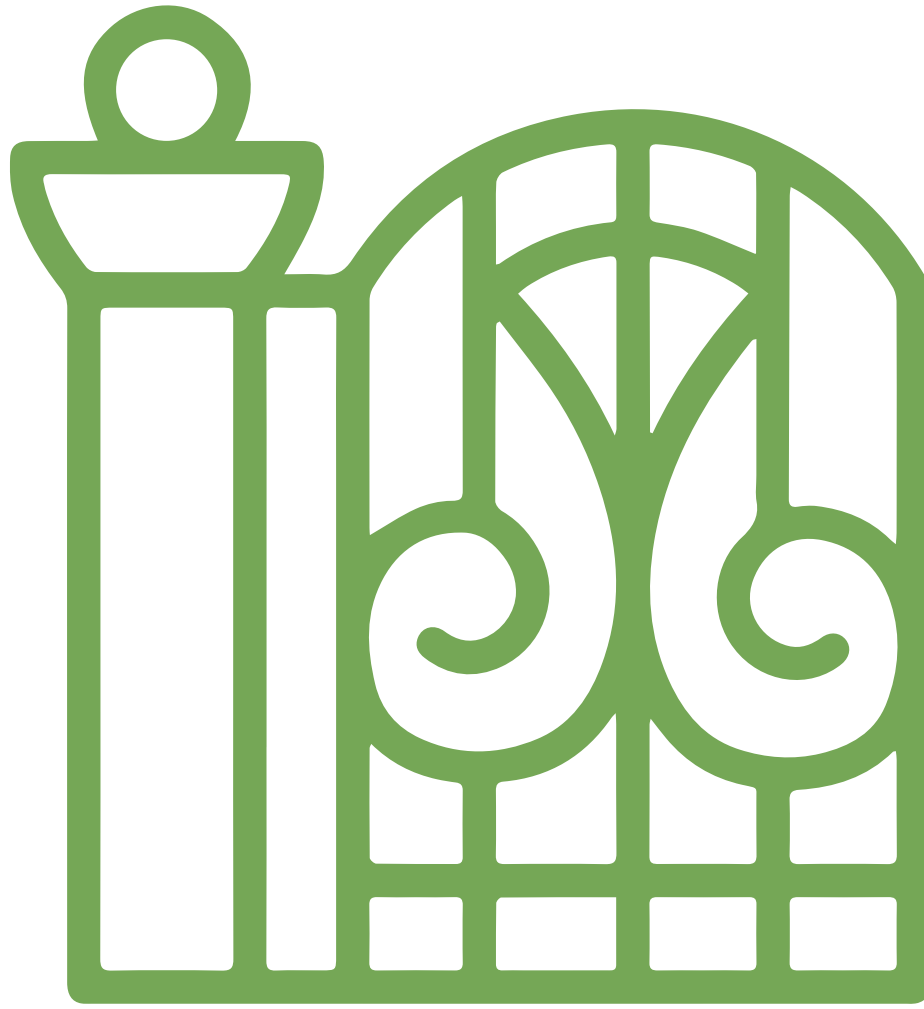
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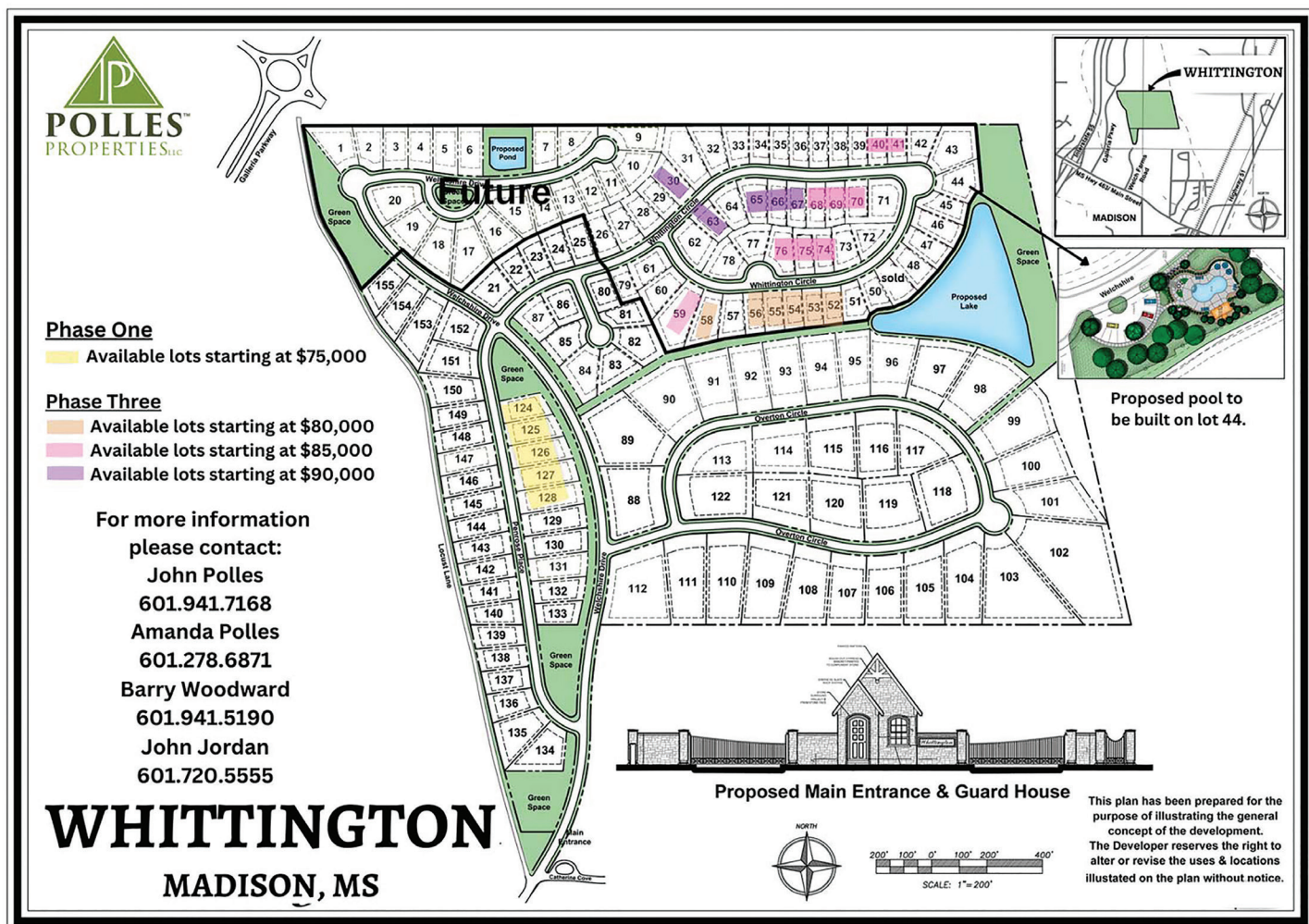
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THE SEARCH FOR D.B. COOPER

by Duncan Dent

A Ridgeland-based attorney, Madison County native and amateur sleuth, along with a small team of fellow internet investigators, has developed a novel suspect in a well-known case that has left the Federal Bureau of Investigation scratching their heads for the past fifty years.

Just before Thanksgiving in 1971, an unknown man jumped out of Northwest Airlines Flight 305 with a bag full of \$200,000 in cash — worth upwards of \$1.5 million in today's money — and a parachute over the Pacific Northwest.

He has never been identified-though his composite sketch is among the most famous of all time — and is only known by the fake name he gave the ticket counter, Dan Cooper. The case is most famously known as the D.B. Cooper case and remains one of the only skyjackings in world history where the perpetrator has never even been identified. Some say he got away with it while others speculate he died during his daring jump. The case would go on to ignite the imagination of many including around 15 copycats — nearly all of whom were shot or captured — and an unlimited army of enthusiasts.

To this day only about \$5,800 of the money has been recovered when it was found on a sand bar in February of 1980. Investigators estimate the money was found some 20 miles outside of the area authorities searched in the aftermath of the crime nine years earlier. Serial numbers of the cash

matched those the FBI had on record for the Cooper ransom money though no one has ever developed a satisfying theory about how the money got there.

To this day the FBI has come up empty and discontinued the investigation in July of 2016 after investigating hundreds of suspects, eliminating all but a handful.

An article recounting the facts of the case on the FBI website features the disclaimer noting that the bureau “redirected resources” to “focus on other investigative priorities” in 2016.

“The daring hijack and disappearance remain an intriguing mystery — for law enforcement and amateur sleuths alike,” the article reads.

C. Ryan Burns, a Ridgeland-based criminal defense attorney and Madison County native, is one of those amateur sleuths. He has helped develop a unique suspect in the decades-old case — Milton B. Vordahl.

Burns describes Vordahl as a “mad scientist” who held a number of patents and worked on the Manhattan Project. He helped develop the Fat Man bomb that decimated Nagasaki, Japan during World War II. he was also said to be an early advocate for jogging.

Vordahl passed away living his life in relative obscurity in 2002 in Washington state.

But how did Burns, along with other online researchers, develop Vordahl as a possible suspect?

During his time in law school, Burns became interested in the D.B. Cooper case. Burns graduated from the University of Mississippi School of Law in 2008.

Cooper, whoever he was or whatever his actual motives, exists in the popular culture as a kind of gentleman thief. Though his threats involved an alleged bomb in a briefcase he had with him, no one was hurt and accounts from the crew members who interacted with him say he was charming, dressed in a suit and tie, coolly smoking cigarettes while holding court with the lovely stewardesses.

A fan theory for the acclaimed AMC drama series “Mad Men” that circulated in 2015 as the final season was airing speculated that the show may end with its central character, the dapper adman Don Draper, could be revealed to be Cooper.

Burns says he does not want to downplay the severity of the hijacking — hijacking an airplane was a capital offense at the time — but noted that nobody was hurt on that November evening.

The interest he first picked up in law school would spark a hobby that Burns enjoys to this day, learning everything he can about any and all aspects of the case.

“It felt like a mystery that could be solved,” Burns said. “I can’t go to some island and look for Amelia Earhart’s plane. Somebody was Cooper and the more I learned about it the more, I saw it could be solved.”

Burn has done a number of tests himself

C. Ryan Burns



including seeing how long rubber bands could last in a hole in his backyard and has made friends with skyjacker Martin McNally — the only Cooper copycat to make it off a plane with cash in hand. He's also met Bill Mithcell, who sat across the aisle from Cooper on the plane.

With the wealth of information available and the FBI dropping 500 entries from their case files related to the investigation a month, Burns went on to describe the case as “the perfect crime for the internet era.”

Through the internet, a driven researcher or a team of driven researchers could pour over spreadsheets of data. This particular spreadsheet he and his associates chose was an itemized list of over 100,000 microscopic particles found on the discarded clip-on tie Cooper was said to have worn when he boarded the plane. The tie was examined by electron microscope by McCrone Associates of Chicago.

Three of the 100,000 particles recorded “stuck out like a sore thumb” to the team. An alloy with a unique combination of titanium and antimony, known as TiSb. The particular TiSb alloy they found was developed by a Pittsburgh firm called Rem-Cru that worked closely with the Air Force and commercial air industry. The alloy was never mass-produced commercially.

“This alloy never left the lab,” Burns said.

All patents produced by Rem-Cru featuring this alloy had one name on them, Milton Vordahl.



Cooper composite next to Vordahl's passport photo. FBI description of the composite reads: “FBI artist rendering of so-called D.B. Cooper, who hijacked Northwest Orient Flight 305 out of Portland (Oregon), demanded and received ransom money upon landing in Seattle, then parachuted into the woods and was never found again.”

Vordahl would have been in his late-50s at the time of the hijacking and lived in the Pacific Northwest. Using his draft card they were able to confirm he was the right height. At first, they thought he was too old. Vordahl would have been in his late-50s at the time of the heist and Cooper was believed to be a decade younger than that.

But then the words of Bill Mitchell came to mind. Mitchell, a college student at the time of the hijacking, was a bit jealous of all the attention Cooper received from the attractive stewardesses and dismissively described him as a “geeky old man.” The initial estimate of a flight attendant that interacted with Cooper put him in Vordahl’s age range as well.

Another feature nailed Vordahl for the team. His pronounced lower lip, a key feature of all the Cooper composite sketches made.

Burns and his team discovered Vordahl in July of 2022, and by September he had crept to the top of their list just in time to present their findings to a large assembly of fellow enthusiasts at Cooper Con in Portland, Oregon, that November. Burns said when they showed Vordahl’s passport photo next to the famous composite photo they were met with amazed gasps.

Finally, Burns has met with and talked to living relatives of Vordahl who have not discounted his theory and even supplied Burns with some pictures of the man.

Burns and his team have documented a number of other connections as well.

With all that research, Burns is nowhere near saying he has cracked the case. He puts the likelihood at maybe four percent, but for a decades-long unsolved case that is pretty exciting.

“I am not saying he is Cooper,” Burns said definitively. “We think he is somebody worthy of being looked into more.”

He went on to say they do not take the act of accusing someone of a capital crime lightly.

To view more of Ryan Burns’ work visit Norjak.org or to join the search go to the “D.B. Cooper: Mystery Group” on Facebook where Burns is an administrator and group expert. Burns said he is also working on a book on the FBI investigation on the case.



Money recovered in 1980 that matched the ransom money serial numbers.



The canvas bag that contained one of the parachutes given to D.B. Cooper in 1971. Cooper asked for four chutes in all; he jumped with two (including one that was used for instruction and had been sewn shut). He used the cord from one of the remaining parachutes to tie the stolen money bag shut.



One of the unused parachutes requested but never used in the FBI’s so-called NORJAK case.



During the hijacking, Cooper was wearing this black J.C. Penney tie, which he removed before jumping; it later provided the FBI with a DNA sample over 100,000 particles including the rare titanium antimony alloy developed by Vordahl.



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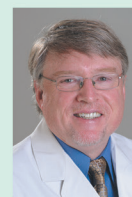
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FLORA SUPPER CLUB

by Susan Marquez

On a rainy night, thirty souls braved the bad weather to drive to Flora for a unique dinner experience. They entered a small brick building next to the railroad tracks where they were greeted inside by beautifully set communal tables lined with softly glowing votive candles. An artful multi-level charcuterie board was heavy with sausages, pastrami, and other savory meats along side a variety of cheeses, peppers, grapes and more. Each guest was offered a glass of rose' and invited to visit amongst themselves. Soon the guests were asked to be seated as The Flora Supper Club was about to begin.

Chef David Raines stepped out of the kitchen and into the dining room to announce each of the six courses throughout the evening. Each dish featured locally sourced ingredients, including salad greens from Salad Days, vegetables from Two Dog Farm, and grits from the Original Grit Girl in Oxford. A representative from a winery in California paired wines with each course and talked to the guests about each wine. By the end of the evening, guests were satisfactorily satiated, many saying they would like to do it again soon.

As a matter of fact, despite the premium price of the evening, there have been many who have been to the Flora Supper Club on repeat. It's more than just a meal. The entire evening is an experience. Time is taken between courses and people enjoy visiting. For four hours, thunder clapped, and lighting flashed outside the little brick building, but inside plates of food were served and wine was poured. Each course was savored, and guests discussed the flavors with one another. Conversations led to food memories of meals eaten at restaurants around the world. There is no doubt that the people who attended The Flora Supper Club on that rainy night will remember the experience for a long time to come.

Raines enjoys the freedom the supper club gives him to exercise his creative muscles in





the kitchen. "I have not served the same dish twice since I've been doing this," he says. The first event was held last winter, and so far there have been thirty dinners, all open to the public on a first come, first served basis. "We are doing about four dinners a month," he says. "I am doing the kind of cooking I really enjoy."

After living and working in exotic places around the globe, one may wonder how Michelin-trained chef David Raines ended up in Flora, Mississippi. "My wife liked it here," he says. "She thought it would be a great place to raise our two children. After being in the area a while, I had to agree with her."

Being a chef is a second career for Raines, who first worked in the financial sector. But when he decided to dive into the culinary world, the Monroe, Louisiana native did it in a big way. He received his culinary degree from the prestigious Johnson & Wales and continued his education in the culinary field with classes in international bread making at New York's French Culinary Institute, Master of Regional Italian Cuisine in Jesi, Italy, and intense classes in wine at the Guild of Master Sommeliers in New Orleans.

His work took him abroad to Japan Australia, Italy and finally to Denmark, where he met his wife. The couple moved to New Orleans where he cooked at Emeril Legasse's Nola before he landed at Restaurant R'evolution in the heart of the French Quarter, creating award-winning cuisine inspired by the gastronomic traditions of the seven nations associated with New Orleans history.

When the owners of Restaurant R'evolution opened Seafood R'evolution in Ridgeland in 2012, they brought Raines in for the launch. Raines made it clear he would only be there for one year. "I thought we would be here for a year and move on," he says. It was during that year that Raines' wife fell in love with Madison County.

After leaving Seafood R'evolution, Raines acquired an historic building in downtown Flora and spent a year of planning before opening his farm-to-table butcher shop, Flora Butcher, in 2016.

Raines learned the art of butchery from Chef Ryan Farr at 4505 Meets in San Francisco. The old-world-style shop has become a destination store for residents in Hinds, Rankin and Madison Counties and beyond who drive to the store to purchase Japanese Waygu beef, raised on his father's cattle farm in north Louisiana. The store also carries Prime Angus beef, and Raines works with local farmers to source other proteins. The shop sells a variety of packaged made-in-Mississippi products as well, ranging from stone ground grits to seasonings and sauces.

With business going well at his butcher shop, Raines set his sights on opening a restaurant down the street. Dave's Triple B, celebrating barbeque, beer and blues, opened in



2018. Last year, it seemed a natural for Raines to open Raines Cellars next to Flora Butcher. Raines can recommend wines for customers purchasing steaks at the butcher shop and they can go next door to buy it.

Post-Covid, Raines decided to pull the plug on Dave's Triple B and start the supper club concept. He had heard about other popular supper clubs, including the long-running Delta Supper Club, and he liked the idea. While he did a great job with it, barbeque just wasn't his thing. With The Flora Supper Club, he can draw on his training, experience and talent to create memorable meals for people who enjoy a true culinary experience.

For more information on The Flora Supper Club, visit their Facebook page where you can find a schedule of upcoming events.



ORIGINAL “HOGWINE” FAMILY RECIPE BECOMES BOX STORE SUCCESS

by John Lee



What began as an original family recipe has become a beloved sauce that can be found in stores everywhere, and Keeper of the Sauce David Wilson said it all stems back to his uncle's masterpieces in the kitchen.

Wilson, a Delta native, said the idea for what is now known as “HogWine” originated in Greenville in 1976. His uncle, Fig Newton, developed an original sauce that resembled apple cider vinegar. Wilson recalled the sauce being on an indoor rotisserie and described it as “absolutely delightful in sight and taste.”

Wilson described his uncle as a true southern gentleman who could drink an adult beverage, smoke a cigarette, and play a round of golf with one arm, as he had lost his right arm in a farming accident when he was 30.

“My uncle was one of the finest chefs I knew growing up in the middle of the Mississippi Delta and he would dominate the kitchen and create sauces and marinades from whatever ingredients were within arm's length,” Wilson said. “Watching him create masterpieces is what inspired me to create HogWine in the comfort of my own kitchen.”



Years later, Wilson emulated his uncle's creation as best he could, and it became a smash hit right off the bat. Over the next two decades, Wilson made the sauce for an excess of around 10,000 people and recalls his children always telling him about someone new coming to the door asking if they could have some of the sauce.

After being asked more times than he could remember about when he would start bottling and selling the sauce, Wilson finally conceded to his family and friends, and what began as an experiment in 1976 became affectionately known today as "HogWine," and is based right here in Madison.

The sauce is made from a blend of 17 herbs, spices, and other fresh ingredients and can be basted over meat or vegetables, or used as a dipping sauce.

"When you try to mass produce a sauce, you find that it can be difficult," Wilson said. "I first went to Panola Pepper Company, which is based in Louisiana, and talked with a wonderful young man there named Bubba Brown. I knew I wanted four different characteristics for the sauce: color, aroma, texture, and taste. After not being able to replicate it there, I was led to Reed Food Technology in Pearl, who started making our sauce.

Originally, the sauce was called "HogWash," but after selling around 50,000 bottles, Wilson found out a woman in Texas had already trademarked the name. Thinking on his feet, Wilson decided to change the name to HogWine and discovered that name was still fair game.

In September 2022, Wilson and his son, David M. Wilson (known as Keeper of the Dream) traveled to Bentonville, Arkansas, the home of Walmart, to pitch the sauce to their store shelves.

"They told us we had a two percent chance of success," Wilson said. "We made it, and we're very blessed. Walmart told us in October 2022 that they would like to have us, and on January 6, 2023, they informed us they wanted to put HogWine in 614 stores. The company wouldn't be here without my son, David, and our advertising guru, Matt Whitfield, also known as 'Keeper of the Brand.' Matt works with a PR company called Spicy Pxl, and they've done well targeting the areas HogWine is in with their marketing. And with that, the team was complete. God was at the helm, and we found that HogWine sells itself if given a try. Our duty was clear: get it in the hands of people that cook, and people that don't."

Wilson said that with everything HogWine does, he tries to invoke a different

place in time with his product. He said the company believes in loosening up and having fun with the customers.

"We think fun times with good friends and family gatherings that include laughter, patriotism, and giving thanks to God help bond our customers and build trust with our brand," Wilson said. "Years ago, HogWine placed a bet on itself."

He said it always warms his heart knowing what is now a box store success originated in the Mississippi Delta.

Today, HogWine can be found in various box stores in the Southeast such as Walmart, Kroger, and Piggly Wiggly, and local stores right here in Madison County such as Mac's Grocery in Ridgeland. Wilson noted he is also attempting to get HogWine into Costco and is working on developing a larger bottle to go with the store's bigger bulk products. Wilson said the sauce is even making its way to restaurants in large gallon-sized containers, including some places in Latin America. The sauce can also be ordered off Amazon and the HogWine website.

HogWine is best served on things like steak, pork, fish, baked chicken, baked po-

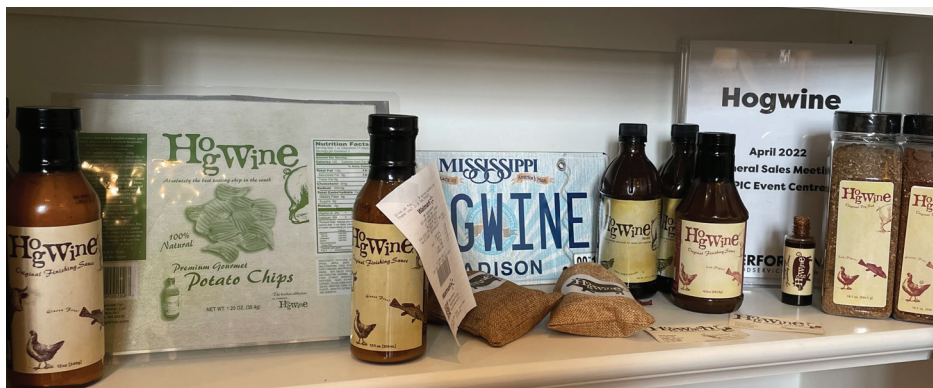
tatoes, and chicken wings, but it even works with foods like mushrooms and crackers.

The company sells the original HogWine sauce blend, Hogwine Reserve, a Keto-friendly version of the sauce, and HogWine dry rub, which uses the same blend of spices as the sauce.

Wilson said even today, his company is based on old-time values and he believes the sauce can be a staple at cookouts and social gatherings. He believes that no one can truly emulate what HogWine is about, since it is more than just a sauce.

"We are selling a good time," he said. "It's a family thing, and it's something we created that is a feel good process. We're still building the company and we've tried to associate ourselves with the best of manufacturers. We have a method to our madness. Building a company from scratch has been both challenging and fulfilling, and numerous people have contacted HogWine asking how to build their own company."

For more information about HogWine, you can visit the company's website at www.hogwine.com, or call David Wilson at (662) 378-7888.





A guide to COOKING WITH KIDS

Children may start their culinary careers crafting mud pies in their backyards, but that creativity and imagination soon may translate into foods they can actually eat. Many kids love cooking because it can be fun and messy, which are two qualities that children find hard to resist.

PARENTS CAN FOSTER THEIR CHILDREN'S LOVE OF COOKING AND HELP THEM ALONG THE WAY WITH THESE TIPS.

BE PATIENT.

Going into the cooking experience knowing there will be a mess, typically when young children are involved, can help you prepare. Toddlers have not yet mastered manual dexterity, so they're bound to spill and drop. Put a plastic tablecloth under the work area and on the floor to help catch what falls. Also, cooking with youngsters likely will take more time than it normally would, so set aside extra preparation and cooking time.

TEACH KIDS GOOD HYGIENE.

Hygiene is important and can prevent foodborne illnesses. Make sure everyone involved in cooking, including children, washes his or her hands before cooking begins and continues to do so after handling foods, particularly raw meat and poultry. Hair should be tied back, and separate prep surfaces should be designated for produce and meats.

ASSIGN AGE-APPROPRIATE TASKS.

Consider age and maturity levels when assigning tasks in the kitchen. Even children as young as 3-years-old can chop food if they are provided a serrated butter knife with a rounded point and soft vegetables or fruits. This helps teach knife skills that kids can develop more thoroughly in the future. Children can mix and add ingredients as well. As kids get older, parents can decide the right time to let them use the stove.

EXPERIMENT WITH DOUGH.

Kids can have a blast with dough, particularly rolling out pie crusts and pasta. They also can make dumplings and then fill them with vegetables. Many cookware retailers sell small rolling pins that are easy for kids to handle.

PRACTICE MEASURING TOGETHER.

Let children read the recipes and be in charge of portioning out ingredients. This reinforces classroom lessons about temperature, ratios and fractions.

MOVE ON TO MORE SOPHISTICATED TASKS.

Around age eight or nine, children can take on jobs like opening cans, scooping batter, pounding poultry, proofing yeast, skewering kabobs, and slicing bread, according to cooking educator Julie Negrin. Negrin notes that children between the ages of 10 and 12 can start working independently in the kitchen so long as an adult is in the home. Ultimately, children can cook without close supervision.

Children also can be involved in cooking by helping to draft shopping lists and taking trips to the supermarket. This shows kids the complete process of gathering ingredients for meals, what they cost and how they are made before foods make it to the dinner table.



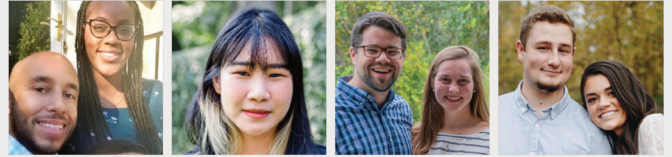
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1: SHAGGY'S ON THE REZ:



Ever wondered what the restaurant was on the Reservoir? Well, it's Shaggy's on the Rez! With other locations in Gulf Port, Pensacola, Pass Christian, and Biloxi, Shaggy's is a popular place that as they like to say allows you to "bring your vacation to dinner with you." So come drop in, bring the kids, unwind and enjoy yourself at Shaggy's on the Rez, located on the Ross Barnett Reservoir. For more details, visit <http://shaggys.biz>.

2: ANJOU:



at Anjou in Ridgeland. Enjoy extraordinary and unique dishes created by Chef Christian Amelot who boasts over 40 years of culinary prowess learned in France, so a little bit of France is satisfactorily brought to every table with every dish. Anjou also hosts many interesting and enjoyable events. For more information, visit <http://anjourestaurant.net>.

Ditch the kids for a romantic night of low lights and delicious, French cuisine

3: FRATESI'S:



Perfetto! Known as the "Home of the world-famous Fratesi's salad dressing" for over 25 years in Ridgeland, Fratesi's has been one of Mississippi's best authentic Italian restaurants for many years. The restaurant's seafood lasagna is mouthwateringly tasty, and their classic spaghetti with homemade meatballs can't be beat. Try it today along with their famous dressing and fresh baked garlic bread. You won't regret it!

4: MM SHAPLEY'S:



This legendary Ridgeland steakhouse has been reinvented over the last couple years with the return of Mark and Mary Shapley at the help.

The selection of wines accompanying their steak and cuisine has never disappointed. The steak itself cannot go without mentioning either. The return of the distinctive flavor and savory brand of Shapley's steak has been highly anticipated. New fans and former patrons of Shapley's can bet they will be returning to true restaurant excellence. Find their menu and other information at www.mmshapleys.com.

5: ENZO OSTERIA



The newest dining addition to Renaissance at Colony Park in Ridgeland, Enzo Osteria is the brainchild of Mississippi culinary legend Robert St. John. The restaurant features authentic Italian dishes along with the classic American

Italian features everyone loves. Whether it's the Daily Antipasto as a starter, the roasted tomato soup with San Marzano tomatoes, or one of the number of pasta dishes on the menu, the whole family will leave happy and full. The restaurant is open for lunch, brunch on the weekends, and dinner.

6: THE GATHERING:



An upcoming, beautifully designed restaurant in a newly developing neighborhood...what's a better dining experience than that? While the architecture and interior design is fabulous, the food is fantastic and well worth a

night out. Located in Flora, Mississippi, The Gathering boasts the best chicken and waffles in the south. For more information, visit <http://thetownoflivingston.com>.

7: KOESTLER PRIME:



Opening in their new location at Renaissance at Colony Park two years ago, Koestler Prime looks like a sure bet to retain their recent status as a staple in Ridgeland's dining life. Formerly located on Centre Street, Koes-

tler Prime will join the Renaissance's particular aesthetic of stylish and elegant cuisine like it's always been there. Scott Koestler's special brand of seafood and steak crafting will be available to enjoy in a cozily familiar atmosphere. Happy patrons have referred to Koestler's filet as some of the best in the state. You won't be able to pass up a dessert of scrumptious bread pudding after your cream spinach and steak either. With Koestler's name behind the kitchen, the tender sirloin will be unforgettable. Check out their Facebook page or website at www.koestlerprime.com for more information.

8: BASIL'S:



Need a quick pickup for your lunch break? Owned by Rooster's, Basil's offers a wide variety of paninis, salads, pastas, and tasty pizza. After 28 years of wide success, Rooster's spread its wings with Basil's, a couple of doors down, in Fondren. Wildly successful, Basil's quickly opened a second location at The Renaissance in Ridgeland. If you're longing for a yummy lunch with lighter choices, Basil's is perfect for you, and the food is always prepared fresh. Try Basil's for a quick lunch break; you won't think twice!



9: COCK OF THE WALK:



Want a country-filled experience packed with Mississippi's best catfish right on the reservoir? Head on over to Cock of the Walk. An exciting place for casual celebrations and a pleasing place to eat for the

entire family, this is the ideal restaurant for you. Along with their excellent catfish, their menu includes some of Mississippi's classic southern foods like creamed corn, turnip greens, black-eyed peas, mashed potatoes, corn on the cob, fried okra, fried pickles, fried chicken, and fried onion rings. Experience a taste of classic Mississippi at Cock of the Walk!

10: CAET SEAFOOD



Located in Renaissance at Colony Park in Ridgeland, CAET (said "Kate") is the newest offering from Chef Derek Emerson and Jennifer Emerson. CAET features a menu ideal for an upscale yet casual seafood and oyster bar dining experience, along with a full bar. Whether it's oysters or wine you're craving, CAET is there to satisfy.

11: BILL'S CREOLE AND STEAK DEPOT:



A humble depot off the beaten path, Flora's premiere Cajun and Creole location has all the fixings of a world-class Southern-style restaurant. Their menu is filled with country staples:

po-boys, fried green tomatoes, catfish, and baked potatoes. To provide some of that Cajun and Creole flavor, they also have Louisiana Boudin balls, shrimp and grits, seafood gumbo, and jambalaya. Ever heard of a Mudbug Delight? Bill's crawfish, grape tomatoes, and red bell peppers in Cajun cream sauce is made specially to give you a taste of Louisiana's bayou fare. Their comeback sauce is also a fan favorite. If you're hankering for something sweet, try their sea salt caramel cheesecake. Bill's easy-going family atmosphere includes a game room with corn hole and ping pong. Bill's can also cater for your event's Southern dining needs. Check out their Facebook page for location details and their menu.

12: STRAWBERRY CAFE



The Strawberry Cafe is located in the historic railroad depot at the heart of Madison. Originally opened in 1987, Strawberry Cafe was Madison's first restaurant named after the strawberry farms that grew in the area! In 2005 the Wade & Bach Family took over and have developed

The Strawberry Cafe into what it is today. This locally-owned and operated family business provides an assortment of freshly prepared food, made from scratch, and served to order. The comfortable atmosphere is the perfect place to enjoy a great meal with friends and family gathered around the table. After dinner, make sure to finish the meal with a piece of Strawberry Shortcake.



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As families and friends gather on patios and decks to enjoy the warmth of summer and meals fresh off the grill, many are searching for that perfect ingredient that can complement salads, appetizers, main courses, desserts and more.

This year, you can turn to pecans to elevate meals and give your guests something to rave about. Iconic for their flavor versatility - shining in a wide range of profiles from sweet and spicy to salty, smoky and savory - they're a tasty addition for favorite summertime recipes.

From an enjoyable crunch to comforting creaminess and a satisfying chew, pecans deliver a perfect bite and texture. These Grilled Pork Chops with Peach Pecan Salsa, for example, are loaded with fresh flavors for an easy, nutritious warm-weather meal.

Taste is just the beginning - pecans also pack a nutritious punch with a unique mix of health-promoting nutrients and bioactive compounds. Known for their rich, buttery consistency and naturally sweet taste, pecans have a longstanding tradition as a nut topping. They're sprinkled atop this Spiced Pecan Grilled Peach Salad with Goat Cheese for a refreshing seasonal salad with a nutty crunch.

To find more recipes that take summer entertaining to the next level, visit EatPecans.com.

SPICED PECAN GRILLED PEACH SALAD WITH GOAT CHEESE

Prep time: 5 minutes
Cook time: 50 minutes
Servings: 4

SPICED PECANS:

- 1 large egg white
- 3 tablespoons dark brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon kosher salt
- 2 cups pecan halves

SALAD:

- 1/4 cup, plus 2 teaspoons, extra-virgin olive oil or pecan oil, divided
- 1/4 cup white wine vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon garlic powder
- 1/8 teaspoon kosher salt
- pepper, to taste
- 2 large peaches, halved and pits removed
- 6 cups mixed baby greens (such as arugula, spring mix and spinach)
- 4 ounces soft goat cheese

To make spiced pecans: Preheat oven to 275 F. Line rimmed baking sheet with parchment paper and set aside.

In medium bowl, whisk egg white, brown sugar, cinnamon, cayenne pepper and salt until well combined. Fold in pecans and mix until evenly coated in mixture. Spread in single layer on prepared baking sheet.

Bake 45-50 minutes, stirring occasionally until pecans are fragrant and golden brown. Allow to cool completely.

To make salad: Heat grill to medium-high heat.

In small bowl, whisk 1/4 cup olive oil, white wine vinegar, Dijon mustard, garlic powder, salt and pepper, to taste. Set aside.

Brush cut sides of peach halves with remaining olive oil and grill until grill lines appear and peaches become tender, 3-5 minutes. Remove peaches and cut into slices.

Divide greens among four plates. Top with grilled peach slices and goat cheese. Divide 1 cup spiced pecans evenly among salads and reserve remaining cup for snacking. Drizzle each salad with vinaigrette.

GRILLED PORK CHOPS WITH PEACH PECAN SALSA

Cook time: 25 minutes
Servings: 4

- 4 boneless pork loin chops (each 1-inch thick)
- 3/4 teaspoon, plus 1/8 teaspoon, kosher salt, divided
- freshly ground black pepper, to taste
- 2 medium peaches, diced
- 2/3 cup raw pecan pieces
- 2 tablespoons red onion, diced
- 2 tablespoons chopped fresh basil
- 1 teaspoon minced jalapeno pepper
- 2 teaspoons lime juice

Season pork chops with 3/4 teaspoon salt and black pepper, to taste.

Heat grill or grill pan to medium-high heat.

Grill pork chops until browned, about 5 minutes. Flip and cook 5-6 minutes until food thermometer inserted in center registers 135 F.

Transfer to plate and rest at least 5 minutes until internal temperature rises to 145-160 F.

Gently stir peaches, pecans, onion, basil, jalapeno, lime juice and remaining salt.

Add salsa on top of each pork chop with remaining salsa on side.

Photo Credit: American Pecan Promotion Board



TAKE SALADS AL FRESCO FOR A SWEET SUMMER MEAL

Get out of the kitchen and head outdoors this summer for fresh, delicious meals that call for lighting the grill and relaxing in the warmth of the season. Take some of your favorite courses - like salads, for instance - to the next level by adding grilled ingredients for that perfect bit of char.

This Grilled Sweetpotato and Blueberry Salad offers all the tastes of the season with spring salad mix, fresh blueberries, walnuts and blue cheese. Topped with homemade lemon honey vinaigrette, it's a light yet filling meal fit for warm days thanks in part to the superfood that takes it to new heights: sweetpotatoes.

As one of the most versatile vegetables that's easy to add to a variety of recipes for flavor and nutrition enhancement, sweetpotatoes can be a key ingredient in simple or elevated, sweet or savory dishes alike. Whether they're cooked on the stove, baked, microwaved, slow-cooked or grilled to a perfect doneness with a crispy char, they can be an ideal addition to better-for-you summer meals.

Plus, they're a "diabetes superfood" per the American Diabetes Association because they're rich in vitamins, minerals, antioxidants and fiber, all of which are good for overall health. When enjoyed with the skin on, one medium sweetpotato contains more than 100% of the recommended daily amount of vitamin A, an important vitamin affecting vision, bone development and immune function. They're also a good source of fiber and rich in potassium.

Another fun fact: the National Sweetpotato Collaborators officially adopted the one-word spelling in 1989 to avoid confusion with equally unique and distinctive potatoes, which are also grown and marketed in the U.S. Sweetpotato is a noun, not an adjective, meaning "sweet" is not a descriptor but part of the actual nomenclature. This is different than other potatoes using adjectives like white, red or russet to describe an entirely different vegetable.

Find more nutritional information, fun facts and summer recipe ideas at NCSweetpotatoes.com



Photo Credit: North Carolina Sweetpotato Commission

GRILLED SWEETPOTATO AND BLUEBERRY SALAD

Recipe courtesy of the North Carolina Sweetpotato Commission and Andrea Mathis (beautiful eats and things.com)

Servings: 4

LEMON HONEY VINAIGRETTE:

6 tablespoons olive oil
1/4 cup lemon juice
2 tablespoons Dijon mustard
2 1/2 tablespoons honey
salt, to taste
pepper, to taste

3 medium sweetpotatoes,
peeled and sliced
2 tablespoons olive oil
salt, to taste
pepper, to taste
4 cups spring salad mix
1 cup fresh blueberries
1/3 cup chopped walnuts
1/4 cup blue cheese crumbles
lemon wedges, for garnish
(optional)

To make lemon honey vinaigrette:

In bowl, mix olive oil, lemon juice, Dijon mustard and honey. Season with salt and pepper, to taste. Refrigerate until ready to serve.

Preheat grill to medium heat. Drizzle sweetpotatoes with olive oil and season with salt and pepper, to taste. Grill sliced sweetpotatoes on each side about 5 minutes, or until sweetpotatoes are tender and slightly charred. Remove from grill and let cool.

To arrange salad, spread spring salad mix onto large platter and top with grilled sweetpotatoes, blueberries, walnuts and blue cheese crumbles.

Top with lemon honey vinaigrette and garnish with lemon wedges, if desired.



GRILLED MAINE LOBSTER TACOS

Total time: 25 minutes

Servings: 8

VINEGAR SLAW:

- 2/3 cup apple cider vinegar
- 1 teaspoon celery seeds
- 2/3 cup white sugar
- 1 cup water
- 1/2 small head green cabbage, shredded or cut thinly (approximately 8 cups)

CILANTRO LIME CREMA:

- 1/2 cup sour cream
- fresh cilantro leaves, chopped
- 1/2 cup mayonnaise
- 4 teaspoons fresh lime juice
- 1 lime, zest only, minced
- 1/2 teaspoon minced garlic
- kosher salt, plus additional to taste, divided
- freshly ground black pepper, to taste

LOBSTER TACOS:

- Extra-virgin olive oil
- 4 large (4-6 ounces each) Maine Lobster tails, defrosted
- 4 tablespoons unsalted butter, melted
- salt, to taste
- pepper, to taste
- 8 small flour tortillas
- pico de gallo
- 1 lime, cut into wedges for serving

To make vinegar slaw: In small saucepan over medium heat, heat apple cider vinegar, celery seeds, sugar and water; stir until sugar dissolves. In large bowl, pour mixture over cabbage; cover and refrigerate.

To make cilantro lime crema: In blender, blend sour cream, cilantro, mayonnaise, lime juice, lime zest and garlic. Season with salt and pepper, to taste; refrigerate.

To make lobster tacos: Preheat grill to medium-high heat.

Brush grill grates with oil to prevent sticking. Using kitchen shears, cut lobster shells in half lengthwise. Place skewer through meat to prevent curling during cooking.

Brush lobster meat with melted butter and season with salt and pepper.

Grill lobster tails meat side down 5 minutes then flip.

Brush meat again with butter and cook 5 minutes, or until opaque throughout. Cook to 140 F internal temperature.

Remove meat from shells and cut into bite-sized chunks or leave whole, if desired.

Place tortillas on grill 30-60 seconds per side, or until warmed and slightly brown.

Add drained slaw to tortillas. Top with lobster meat, pico de gallo and cilantro sauce. Serve with lime wedges.

For easy, delicious recipe inspiration and to order seafood straight to your door, visit SeafoodfromMaine.com.

5 WAYS TO SAVOR FRESH-GRILLED SUMMER SEAFOOD

Keep the grill cooking all summer long with a family favorite, seafood. While some people assume seafood is challenging to cook, it can actually be an easy meal for home chefs of all skill levels.

From crustaceans to a wide selection of unique-tasting oysters and sea scallops, mussels and clams, Maine Seafood offers something for all seafood lovers.

Get inspired by these Maine Seafood grilling tips, sure to elevate your at-home seafood experience with the state's superior taste and quality:

LITTLENECK CLAMS: Heat grill to medium-high heat then place littleneck clams directly on grill grates or in a single layer on a large baking pan. After 5-7 minutes on the grill, clams will begin to open. Without spilling juice, carefully place clams on a serving platter. Serve with melted butter or in pasta. Discard clams that don't open.

OYSTERS: Place oysters cupped sides down directly on grill heated to medium-high. Cover the grill and cook until oysters open and meat is opaque and cooked through, about 5 minutes for smaller oysters and 8-10 minutes for larger ones. Place on a serving platter, remove top shells and run a sharp knife along insides of bottom shells to detach oysters. Top with garlic butter and serve with lemon.

SALMON: Heat grill to medium-high heat. Pat salmon dry; brush with olive oil and top with seasonings. Place salmon skin side down on grill grates and cook 6-8 minutes, or until meat turns opaque. You can also try a grill-safe cedar plank to infuse added flavor.

HADDOCK: Heat grill to medium-high heat. Pat haddock - flaky white fish that's sweet and delicate - dry and brush with olive oil. Wrap fillets in aluminum foil with herbs and seasonings; completely seal with seam sides facing upward. Grill 8-10 minutes, or until meat turns opaque.

LOBSTER TAIL: For a delicious twist this summer, enjoy these tender, tasty Grilled Lobster Tacos with vinegar slaw and cilantro lime crema.

FRESH SUMMER

FLAVORS

FIT FOR THE PATIO

Gatherings in the summer sun are all about easy, convenient recipes combined with the joy warm weather brings. Spend those special occasions with those you love most and make this summer one to remember with flatbreads, sliders and sweet treats for all to share.

Keeping cooking simple means more time on the patio or in the backyard engaging with guests, and these Chipotle Chicken Flatbreads, Chicken Shawarma Sliders and Lemon Cheesecake with Fruit let home chefs skip complicated kitchen duties without skimping on flavor.

SUMMERY FLATBREADS FOR FAMILY AND FRIENDS

When dining outdoors with family, friends and neighbors, there are few things better than a tasty dish the whole family can enjoy like these Chipotle Chicken Flatbreads.

Perfect for al fresco entertaining when served alongside a fresh salad, they're simple to make and allow guests to personalize with preferred toppings before popping in the oven. As a colorful and fresh dish, it's an ideal meal for get-togethers on the patio.

SHAREABLE SLIDERS FOR A NUTRITIOUS SUMMER MEAL

These Chicken Shawarma Sliders are a delicious example of how to grill healthy summer meals without forgoing favorite flavors. They're part of a curated 12-recipe collection of healthy, balanced dishes from the snacking experts at family-owned Fresh Cravings, known for its chilled salsas, hummus and other dips, which teamed up with eMeals, America's leading provider of meal plans.

"These sliders are a fantastic - and healthy - option for your next gathering," said eMeals Senior Nutrition Writer and Editor Rachel West, RD. "The marinade uses a mix of pantry-friendly dried herbs and fresh garlic to give the lean grilled chicken breast some oomph. The lettuce and red onion add cool crispness and crunch to the sandwiches while Fresh Cravings' creamy, flavor-packed hummus gets some nutritional bonus points by providing a dose of protein and fiber."

UNFORGETTABLE FRUITY FLAVOR

Summertime often brings cravings for fresh fruits that add a hint of sweetness to warm-weather gatherings. Serving up a delicious dessert for family and guests starts with favorite produce in this Lemon Cheesecake with Fruit.

The touch of tangy tartness is enough to bring loved ones to the dessert table even after a filling meal as fresh lemon juice in the cheesecake base is complemented perfectly when topped with orange slices and raspberries. Garnished with mint leaves, this brightly colored treat is even sweeter when shared with loved ones.

Visit Culinary.net to find more simple summer recipes to share with loved ones.

CHIPOTLE CHICKEN FLATBREADS

Recipe adapted from butteryourbiscuit.com

- 2 flatbreads
- 2 cups shredded mozzarella cheese
- 1 clove garlic, diced
- 4 chicken tenders, cooked and cubed
- 1 pint cherry tomatoes, quartered
- salt, to taste
- pepper, to taste
- 1/2 cup ranch dressing
- 1 1/2 teaspoons chipotle seasoning
- 2 tablespoons cilantro leaves, chopped

Preheat oven to 375 F. Place parchment paper on baking sheet and add flatbreads. Sprinkle cheese on flatbreads. Top with garlic, chicken and tomatoes. Season with salt and pepper, to taste. Bake 16 minutes until cheese is melted.

In small bowl, mix ranch and chipotle seasoning.

Drizzle ranch dressing on flatbreads and sprinkle with cilantro leaves.



CHICKEN SHAWARMA SLIDERS

Recipe courtesy of eMeals Registered Dietitian Rachel West

Prep time: 25 minutes
Cook time: 10 minutes

- 2 pounds boneless, skinless chicken breasts
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 1/2 tablespoon smoked paprika
- 1/2 tablespoon ground cumin

- 1/2 tablespoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1 package (12) slider buns
- 1 container (17 ounces) Fresh Cravings Honey Jalapeno Hummus
- 1 package (8 ounces) shredded lettuce
- 1/2 small red onion, sliced

In zip-top plastic bag, use meat mallet or heel of hand to pound chicken to even thickness. Cut into 2-inch pieces and place in large bowl. Add oil, garlic, paprika, cumin, coriander, salt and cayenne; toss.

Cover chicken and chill 8 hours, or up to 2 days.

Preheat grill or grill pan to medium-high heat. Grill chicken 4-5 minutes per side, or until done.

Serve chicken on buns with hummus, lettuce and onion.



LEMON CHEESECAKE WITH FRUIT

Servings: 6-8

Preheat oven to 350 F.

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup butter, melted
- 2 packages (8 ounces each) cream cheese, softened
- 1 can (14 ounces) sweetened condensed milk
- 3 eggs
- 1/4 cup fresh lemon juice
- 1 teaspoon vanilla extract
- 1 orange, peeled and separated
- 8 raspberries
- 3 mint leaves, for garnish

In medium bowl, combine graham cracker crumbs, sugar and melted butter. Press firmly into 9-inch springform pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, fresh lemon juice and vanilla extract; mix until combined.

Pour into pan. Bake 50-55 minutes, or until center springs back when lightly pressed.

Chill in refrigerator until completely cooled. Arrange orange slices around border of cake and place raspberries in middle. Top with mint leaves.



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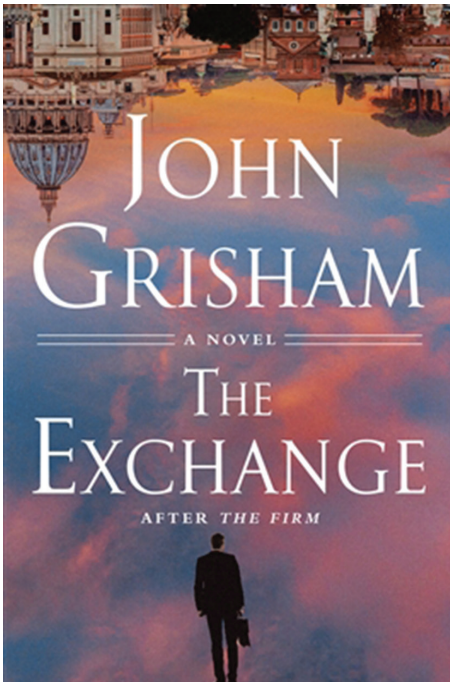
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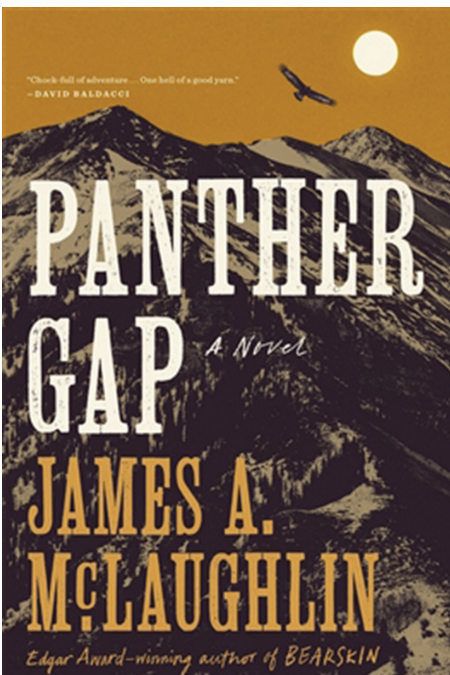
THE EXCHANGE

#1 New York Times bestselling author John Grisham delivers high-flying international suspense in a stunning new legal thriller that marks the return of Mitch McDeere, the brilliant hero of *The Firm*.

What became of Mitch and Abby McDeere after they exposed the crimes of Memphis law firm Bendini, Lambert & Locke and fled the country? The answer is in *The Exchange*, the riveting sequel to *The Firm*, the blockbuster thriller that launched the career of America's favorite storyteller.

It is now fifteen years later, and Mitch and Abby are living in Manhattan, where Mitch is a partner at the largest law firm in the world. When a mentor in Rome asks him for a favor that will take him far from home, Mitch finds himself at the center of a sinister plot that has worldwide implications—and once again endangers his colleagues, friends, and family. Mitch has become a master at staying one step ahead of his adversaries, but this time there's nowhere to hide.

JOHN GRISHAM is the author of forty-eight consecutive #1 bestsellers, which have been translated into nearly fifty languages. His recent books include *The Boys from Biloxi*, *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.



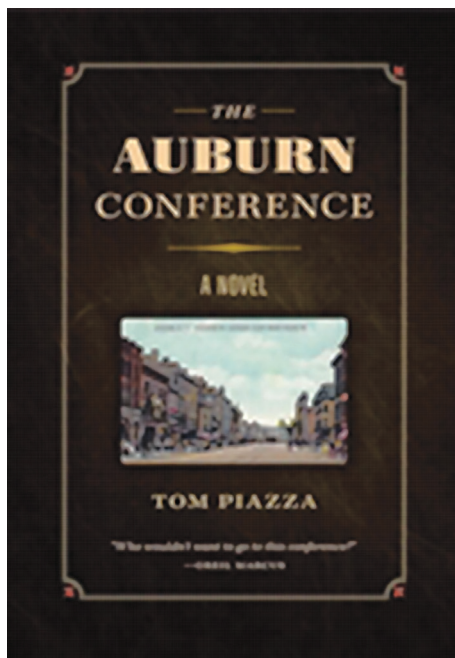
PANTHER GAP

The thrilling follow-up to the Edgar Award-winning *Bearskin*, about two siblings on the verge of inheriting millions but who discover dark secrets in their family's past.

Siblings Bowman and Summer were raised by their father and two uncles on a remote Colorado ranch. They react differently to his radical teachings and the confusions of adolescence. As young adults, they become estranged but are brought back together in their thirties by the prospect of an illegal and potentially dangerous inheritance from their grandfather. They must ultimately reconcile with each other and their past in order to defeat ruthless criminal forces trying to extort the inheritance.

Set in the rugged American West and populated by drug cartels, shadowy domestic terrorists, and nefarious business interests, *Panther Gap* shows James McLaughlin's talents on full display: gorgeous environmental writing, a white-knuckle thriller plot, and characters dealing with legacy, identity, and their own place in the world.

JAMES A. MCLAUGHLIN is the acclaimed author of *Bearskin*, winner of the Edgar Award. A native of Virginia, he now lives in Utah, at the base of the Wasatch Mountains, with his wife.

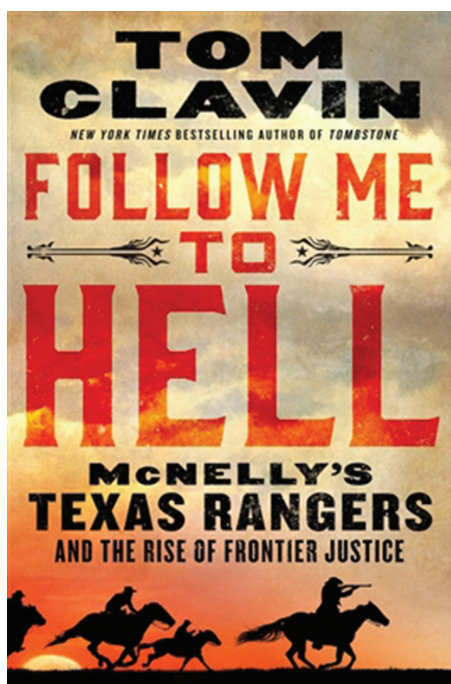


THE AUBURN CONFERENCE

It is 1883, and America is at a crossroads. At a tiny college in Upstate New York, an idealistic young professor has managed to convince Mark Twain, Frederick Douglass, Herman Melville, Walt Whitman, Harriet Beecher Stowe, Confederate memoirist Forrest Taylor, and romance novelist Lucy Comstock to participate in the first (and last) Auburn Writers' Conference for a public discussion about the future of the nation.

By turns brilliantly comic and startlingly prescient, *The Auburn Conference* vibrates with questions as alive and urgent today as they were in 1883—the chronic American conundrums of race, class, and gender, and the fate of the democratic ideal.

TOM PIAZZA's twelve books include the novels *A Free State* and *City of Refuge*, the story collection *Blues and Trouble*, and his nonfiction work *Why New Orleans Matters*. He was a principal writer for the HBO series *Treme*, and lives in New Orleans.



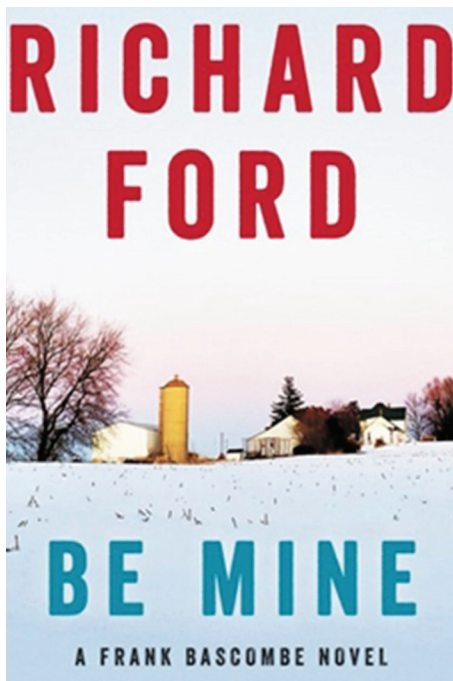
FOLLOW ME TO HELL

New York Times bestselling author Tom Clavin's incredible true story of the Texas Rangers and the legendary captain, Leander McNelly.

Set against the backdrop of 200 years of thrilling Texas Rangers history, this is the explosive true story of how legendary Ranger Leander McNelly and his men brought justice to a lawless frontier.

In the turbulent 1870s in Texas, this revered and fearless Ranger captain led his men in one dramatic campaign after another, throwing cattle thieves, desperadoes, border ruffians, and other dangerous criminals into jail or, if that's how they wanted it, six feet under. One of the highlights of "McNelly's Rangers," as the nation came to call them, was the retrieval of stolen cattle that required the 26 Rangers to invade Mexico and successfully take on hundreds of enemy troops with their Sharps rifles and six-guns. This page-turner takes readers into the tough life along the Texas border that was tamed by a courageous, yet doomed, captain and his team of fearless Texas Rangers.

TOM CLAVIN is a #1 New York Times bestselling author and has worked as a newspaper editor, magazine writer, TV and radio commentator, and a reporter for *The New York Times*. He has received awards from the Society of Professional Journalists, Marine Corps Heritage Foundation, and National Newspaper Association. His books include the bestselling *Frontier Lawmen* trilogy—*Wild Bill*, *Dodge City*, and *Tombstone*—and *Blood and Treasure* with Bob Drury. He lives in Sag Harbor, NY.



BE MINE

From Pulitzer Prize winner Richard Ford: the final novel in the world of Frank Bascombe, one of the most indelible characters in American literature

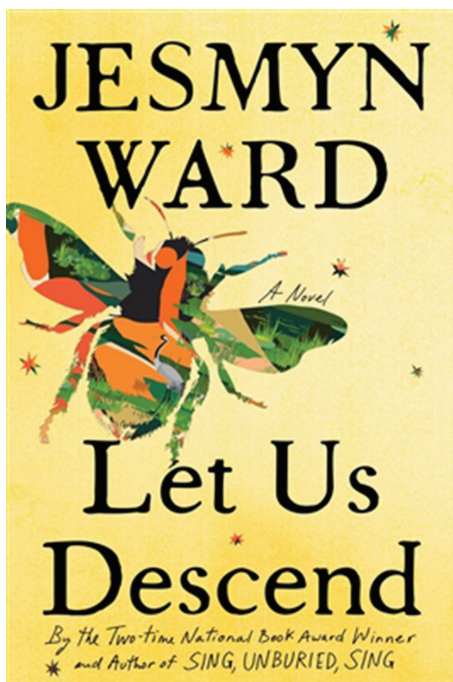
Over the course of four celebrated works of fiction and almost forty years, Richard Ford has crafted an ambitious, incisive, and singular view of American life as lived. Unconstrained, astute, provocative, often laugh-out-loud funny, Frank Bascombe is once more our guide to the great American midway.

Now in the twilight of life, a man who has occupied many colorful lives—sports writer, father, husband, ex-husband, friend, real estate agent—Bascombe finds himself in the most sorrowing role of all: caregiver to his son, Paul, diagnosed with ALS. On a shared winter odyssey to Mount Rushmore, Frank, in typical Bascombe fashion, faces down the mortality that is assured each of us, and in doing so confronts what happiness might signify

at the end of days.

In this memorable novel, Richard Ford puts on display the prose, wit, and intelligence that make him one of our most acclaimed living writers. *Be Mine* is a profound, funny, poignant love letter to our beleaguered world.

RICHARD FORD is the author of *The Sports-writer*; *Independence Day*, winner of the Pulitzer Prize and the PEN/Faulkner Award; *The Lay of the Land*; and the New York Times bestseller *Canada*. His short story collections include the bestseller *Let Me Be Frank with You*, *Sorry for Your Trouble*, *Rock Springs*, and *A Multitude of Sins*, which contain many widely anthologized stories. He lives in New Orleans with his wife, Kristina Ford.



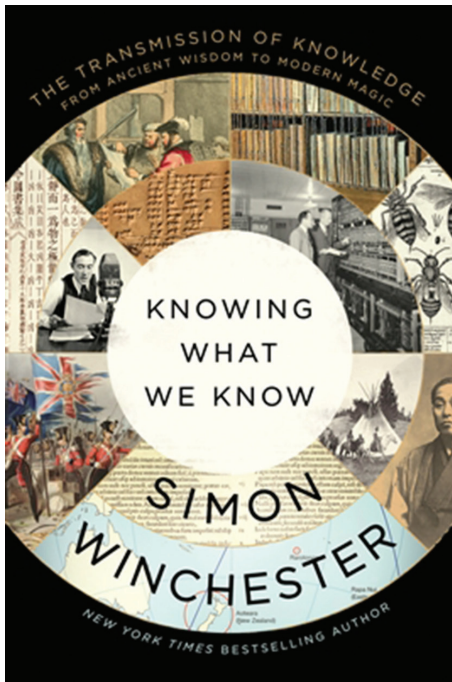
LET US DESCEND

Let Us Descend is a reimagining of American slavery, as beautifully rendered as it is heart-wrenching. Searching, harrowing, replete with transcendent love, the novel is a journey from the rice fields of the Carolinas to the slave markets of New Orleans and into the fearsome heart of a Louisiana sugar plantation.

Annis, sold south by the white enslaver who fathered her, is the reader's guide through this hellscape. As she struggles through the miles-long march, Annis turns inward, seeking comfort from memories of her mother and stories of her African warrior grandmother. Throughout, she opens herself to a world beyond this world, one teeming with spirits: of earth and water, of myth and history; spirits who nurture and give, and those who manipulate and take. While Ward leads readers through the descent, this, her fourth novel, is ultimately a story of rebirth and reclamation.

From one of the most singularly brilliant and beloved writers of her generation, this miracle of a novel inscribes Black American grief and joy into the very land—the rich but unforgiving forests, swamps, and rivers of the American South. *Let Us Descend* is Jesmyn Ward's most magnificent novel yet, a masterwork for the ages.

JESMYN WARD received her MFA from the University of Michigan and has received the MacArthur Genius Grant, a Stegner Fellowship, a John and Renee Grisham Writers Residency, the Strauss Living Prize, and the 2022 Library of Congress Prize for American Fiction. She is the historic winner—first woman and first Black American—of two National Book Awards for Fiction for *Sing, Unburied, Sing* (2017) and *Salvage the Bones* (2011). She is also the author of the novel *Where the Line Bleeds* and the memoir *Men We Reaped*, which was a finalist for the National Book Critics Circle Award and won the Chicago Tribune Heartland Prize and the Media for a Just Society Award. She is currently a professor of creative writing at Tulane University and lives in Mississippi.



KNOWING WHAT WE KNOW

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

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

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

danaeum, the collection of everything ever known, currently stored in a damp basement in northern Belgium.

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

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

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



WACO

The definitive account of the disastrous siege at the Branch Davidian compound in Waco, Texas, featuring never-before-seen documents, photographs, and interviews, from former investigative reporter Jeff Guinn, bestselling author of *Manson* and *The Road to Jonestown*.

For the first time in thirty years, more than a dozen former ATF agents who participated in the initial February 28, 1993, raid speak on the record about the poor decisions of their commanders that led to this deadly confrontation. Revelations in this book include why the FBI chose to end the siege with the use of CS gas; how both ATF and FBI officials tried and failed to cover up their agencies’ mistakes; where David Koresh plagiarized his infamous prophecies; and direct links between the Branch Davidian tragedy and the modern militia movement in America. Notorious conspiracist Alex Jones is a part of the Waco story.

So much is new, and stunning.

Guinn puts you alongside the ATF agents as they embarked on the disastrous initial assault, unaware that the Davidians knew they were coming and were armed and prepared to resist. Drawing on this new information, including several eyewitness accounts, Guinn again does what he did with his bestselling books about Charles Manson and Jim Jones, shedding new light on a story that we thought we knew.

JEFF GUINN is the bestselling author of numerous books, including *Go Down Together*, *The Last Gunfight*, *Manson*, *The Road to Jonestown*, *War on the Border*, and *Waco*. He lives in Fort Worth, Texas, and is a member of the Texas Literary Hall of Fame.

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UPCOMING MADISON EVENTS:

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

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

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

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



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