

Judge Peggy Givhan

Southern Gardening Potpourri for September by Peggy Givhan

The month of September usually brings in cooler temperatures and colorful falling leaves from Sumac, Popcorn, Catalpa, Oak, and Crepe Myrtle, to name a few. Also on center stage are the football rivalries demonstrated by flags showing the emblems of elephants and eagles seen frequently throughout Alabama and hearing the schools' fight songs blasting through radios. Fall Garden seminars are a fun way to spend a weekend with like

minded gardeners and an excellent one is a Landscape Conference in Winston-Salem, N.C. This biennial conference has been educating the public since 1979, and will be held September 26-28, 2019 with nationally acclaimed speakers. If you are interested, go to the website, www.oldsalem.org. Participating in any gardening seminar, whether local or out of state, always gives one greater knowledge of the landscape and just a fun way of mingling with like minded garden-

Now let's look to home and our fall gardens. Some gardeners take pictures of their garden in full bloom, put these in a gardening album with comments about the light, soil, water conditions. The photos demonstrate color schemes made up of different flowers with notes on the varieties and whether grown from seed, plants purchased or plants which were given by a generous gardening friend. This album can also cite any failures, and the reasons for these failures. Just think how much fun it would be to create this personal garden history, after all, today people spend time posting their photos to face book.

I have come to really appreciate the self-sowers in my garden. Not only can this save money, but they guarantee the same flowers every time. Otherwise, a particular color of cleome may not be readily available. Use flowers that are not hybrids, as they are sterile and the seed will not germinate. Note that heavy mulching will block the germination of the seed in the spring. Otherwise if mulch must be used, allow these flowers to go to seed, collect, and keep in a dark dry environment. I use fruit jars with a little sand at the bottom to act as a desiccant and keep in a little used cabinet. Be sure to label the jars with the name of the flower, the specific color or mixed, and the date. The main idea is to keep the seed dry so mold or mildew will not be present. Great self sowers for zone 8, are: old fashioned poppies, cleome, zinnias, cosmos, larkspur, celosia, coreopsis, gomphrena, and four o'clocks, Should some of the seed spring up in unwanted areas, just weed them out.

PLANT OF THE MONTH---FENNEL

Most of us have grown fennel as a culinary herb which is the common or sweet fennel, foenoculum vulgare. In times past, this herb was touted as having the ability to restore eyesight, stop hiccups, and ward off witches. Also Florence fennel is cultivated as a vegetable for its bulb. Thomas Jefferson grew this va-



riety and wrote that he preferred Florence fennel "to every other vegetable or to any fruit." Then there are the copper fennels which have bronze-hued foliage and grown as an ornamental. Each of these varieties have anise like scent and flavor. Fennel is a perennial and very easy to grow. It prefers full sun, and can tolerate slightly acid and slightly alkaline soils. However, the soil must be well drained. They require very little care, have few insect problems, and will spread up to 3 feet. Also, the ornamental fennel, 'Rubrum', adds not only the bronze color mentioned above, but adds some height and texture to the beds.

HAPPY LABOR DAY AND GOOD GARDENING.



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I was looking through past issues of the Alabama Gazette to check on topics that I wrote about in past Septembers. It seems that I complained about the hot weather. The topic never changes. It is late summer, I live in central Alabama, and so what else is the topic of conversations? You do not have to mow your lawn in the heat, because the grass is dead. You do not have to work in the garden, because it is also dead. My garden looks like I stuck Charlie Brown's leafless Christmas trees in a row of pots. The tomato plants look like tumble weeds.

I have a soaker hose in a small flower garden that I am required to keep watered. I was checking it to make sure it was keeping the flowers nourished and heard a buzzing sound. My hose was covered with my bees. I watched them go for the water and then take off and fly straight to the hive. Even the bees are thirsty.

You know the adage,"If you want it to rain, wash your car!" I just started a new adage. If you write an article and complain about it being hot and dry, it will rain. Guess what just happened as I was writing? So my complaint now; "it is hot and humid." Welcome to Alabama! At least, I did not wash my car.

Lam now confined to doing indoor chores. My indoor chores are rearranged.

I am now confined to doing indoor chores. My indoor chores are rearranging the items in the pantry, and the spice and condiment cabinet and checking the expiration dates. Then make a grocery list. I do this for the refrigerator and freezer also. I get inspirations to try new recipes knowing what I have on hand. I can rearrange food but not dishes or pots and pans. My wife knows where her dishes are and what we have so she does not like me to mess it up. So, I make the meal and she suggests the serving dishes.

I recently received a present from White Lily for mentioning their product in one of my articles. How can you write about Southern Cuisine and not mention White Lily flour? It could of not come at a more appropriate time. September is National Biscuit Month! The first week is National Waffle Week, the second week is Biscuit and Gravy Week and September 26 is Pancake Lovers Day. What better reason to use White Lily flour?

My first biscuit recipe was inspired by a cookie that my wife brought back from Dallas. The cookie had apricot pieces in it and cayenne pepper. After rearranging my pantry, I discovered we had several pouches of dried apricots. I did not want to spice up my biscuits I just wanted, as a famous chef would say, "Take them up a notch." So I added bacon. Everything is better with bacon and apricots go with bacon. And to make it easier, I decided to make them a drop biscuits. I have self-rising flour and the recipe I want to start with calls for all-purpose flour. So for every cup of all-purpose flour in the recipe I reduce the baking powder by 1½ teaspoons and reduce the salt by ¼ teaspoon. So for this recipe I do not use any baking powder or additional salt.

Apricot & Bacon Drop Biscuits

Yield: 10 to 12 biscuits

INGREDIENTS

2 cups White Lily Self-rising Flour ¼ cup (half stick) cold butter

1/2 cup cooked chopped bacon 1/2 cup finely chopped dried apricots

34 cup milk or heavy cream melted butter needed to brush on hot biscuits.



INSTRUCTIONS:

- Heat oven to 425 degrees.
 Lightly grease a baking sh
- 2. Lightly grease a baking sheet and set aside.

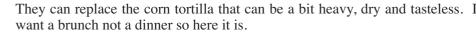
 3. In a bowl, add flour and cut in the cold butt
- 3. In a bowl, add flour and cut in the cold butter with a pastry blender until the pieces of butter are pea sized. Don't dilly-dally and let the butter get warm.
- **4.** Add cream or milk and blend with a fork. Add bacon and apricot and gently blend.
 - 5. You want a soft dough. Add more liquid if needed.
 - **6.** Using a tablespoon, drop dough on sheet pan about 2 inches apart.
- 7. Maybe two scoops with the spoon.
- **8.** Bake 8 to 10 minutes or until golden brown. Brush warm biscuits with melted butter.

Serve with lots of butter and even apricot jam.

around the River Region.

in the past but I do not hear about it much now a days. It can be used in different ethnic menus. It is crepes. If you were out on the town and it was late at night, a stop at IHOP for some cheese blintzes was the ticket. So much sugar, so much fat and so good. But now you can have your crepes and use them for a number of different things. The difference with these is the addition of cornmeal to the crepe. You can use them for enchiladas or for a fruit and nut filled brunch item.

Going with a brunch theme, I am including an item that was very popular



Cornmeal Crepes with Figs & Walnuts

Yield: 4 servings

INGREDIENTS

1 ½ cups milk ½ cup cornmeal

½ cup flour 3 eggs

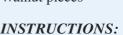
3/4 tablespoon sugar pinch of salt

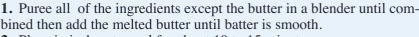
1/4 cup melted butter

Powdered sugar, heavy whipped cream for topping

Fig preserves (use chopped figs from my trees that is bagged with sugar and placed in the freezer. If not available a good quality fig jam will do.)

Walnut pieces





2. Place in icebox to cool for about 10 to 15 minutes.

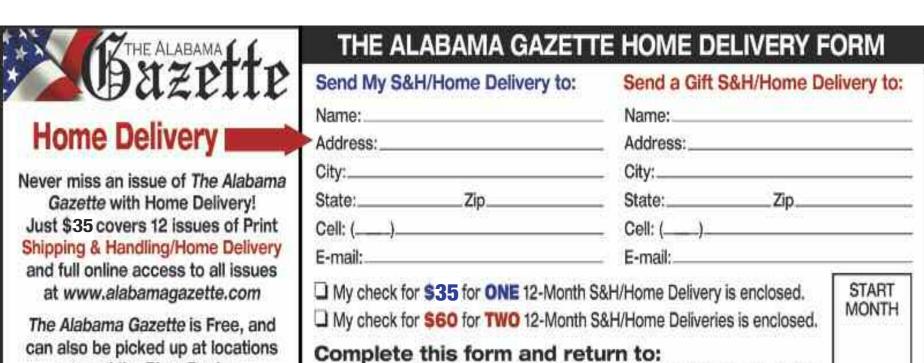
- 3. Heat a non-stick pan that has a flat bottom about 6-8 inches across.4. Lightly coat with butter.
- 5. Pour ¼ cup of batter in center of pan, tilting and swirling the pan until the batter evenly coats the bottom.
- 6. Cook until center of crepe is still slightly wet but the edges are beginning to lift from pan. Using a rubber spatula lift the crepe up and flip it over in the pan.
- 7. Cook another 30 seconds and then transfer crepe to a plate. Continue to use all of the batter.

To serve: Warm the figs and walnuts in a small pan and spread about ¼ cup in the middle of a crepe. Roll crepe like a taco, fold over the ends and place two on a plate. Top with whipped cream or powdered sugar.

When I find a recipe that I think has potential to become a keeper and I can use numerous times for a family meal or a dinner party, I look at the comments that were left by people who prepared it and usually changed it in some fashion. This way I can eliminate having to prepare the recipe and change it several times until it is worth keeping. My favorite comment listing for a recipe was back in 2015 for a Betty Crocker recipe for Pineapple Upside Down cake. I took screen shots of the comments! They were commenting if the cake would get soggy if they made today and served it tomorrow. They were discussing using peaches instead of pineapple. One person commented that they used a 20 ounce can of pineapple drained and the cake tasted better than with a 14 ounce can undrained. Reading through the comments, I noticed that these people were still on that topic after 98 days! Finally I got to the part of the comment page I was looking for. Someone posted the entire recipe with the changes discussed in the comments. I knew what the problems were with the cake and I knew the right pan to cook it in and the right dish to serve it in. All the work had been done for me! It was a new recipe that had been tested for over three months.

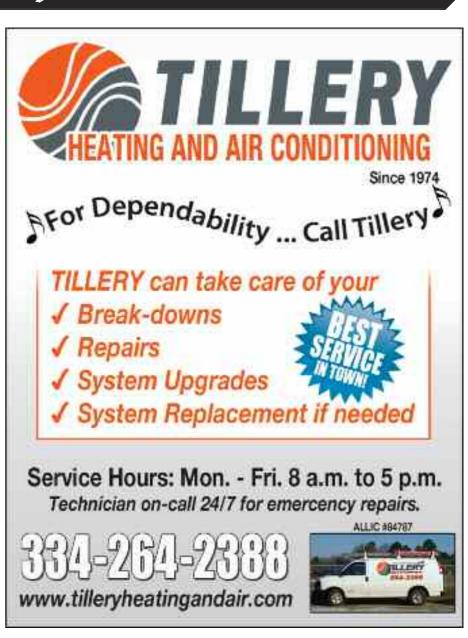
White Lily contacted me and wanted to send me a Biscuit Essentials package, for mentioning their product in my article. I never turn down anything that has to do with biscuits. Beside the fact that they sent me a five pound bag of flour, I use White Lily because it is a very good product and I try to do my part to introduce people to things that make the South a unique and wonderful place to live. White Lily and Duke's are two of my favorite brands not just because they are located in the South but because their history is the history of the South. Besides, what better way to enjoy life and the South than to snack on a Moon Pie, with some Blue Bell ice cream, and sip the "Nectar of the South" Cheerwine under a magnolia tree along the bank of the Alabama River?

Definition of a recipe: A series of step-by-step instructions for preparing ingredients you forgot to buy, in utensils you do not own, to fix a dish the dog would not eat.



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MEDICARE, A SIMPLE EXPLANATION

Social Security and Medicare are both programs that are household names, but do you know the true difference? Both programs help safeguard millions of Americans as well as improve the quality of life for their family and friends. While Social Security offers retirement, disability, and survivors benefits, Medicare provides health insurance.

Medicare is our country's health insurance program for people age 65 or older and younger people receiving Social Security disability benefits. The program helps with the cost of health care, but it doesn't cover all medical expenses or the cost of most long-term care.

When you first enroll in Medicare and during certain times of the year, you can choose how you get your Medicare coverage. There are 2 main ways to get Medicare:

Original Medicare

Original Medicare includes Medicare Part A (Hospital Insurance) and Part B (Medical Insurance). If you want drug coverage, you can join a separate Part D plan. To help pay your out-of-pocket costs in Original Medicare (like your deductible and 20% coinsurance), you can also shop for and buy supplemental coverage. Examples include coverage from a Medicare Supplement Insurance (Medigap) policy, or from a former employer or union.

Medicare Advantage (also known as Part C)

Medicare Advantage is an "all in one" alternative to Original Medicare. These "bundled" plans include Part A, Part B, and usually Part D. Part C plans may have lower out-of-pocket costs than Original Medicare. They also may offer extra benefits that Original Medicare doesn't cover — like vision, hearing, dental, and more.

If you can't afford to pay your Medicare premiums and other medical costs, you may be able to get help from your state. States offer programs for people eligible for or entitled to Medicare who have low income. Some programs may pay for Medicare premiums and some pay Medicare deductibles and coinsurance. To qualify, you must have limited income and resources.

You can learn more about Medicare, including how to apply for Medicare and get a replacement Medicare card, at www.socialsecurity.gov/benefits/medicare.

Honoring Our Heros

By Dr. Martha Poole Simmons

William Ellis Duncan ~ 96

William (Bill) Ellis Duncan is a 96-year-old World War II veteran who served for three years during

1943–1946 in the United States Army Quartermaster Corps and transportation unit. His service in Europe included driving jeeps to supply General George S. Patton's Third Army as it prepared to liberate Frankfort, Germany, as well as driving ambulances to transport wounded GIs for medical treatment. Duncan is very modest about his contributions during WWII, yet his service in providing vehicles and other supplies to combat troops and transporting the wounded was essential to their wellbeing and the success of American troops in helping their allies defeat the Nazis.

Duncan, the son of William Edgar and Ellis Carter Duncan, was born in Montgomery, AL, on February 23, 1923. Except for his first few years while a toddler, he has spent his life in rural Montgomery County. He grew up during the Great Depression, a time when his family and indeed people throughout the world struggled for a livelihood. From a very young age, he helped in his maternal grandfather's general store. In 1939, as the Great Depression was ending, his grandfather died, and it became incumbent upon Duncan who was then a ninth-grader to quit school and work full-time to help support his family that now included four younger siblings. His uncle, Walter Carter, taught him to drive a truck and employed Duncan who then worked hauling coal and other commodities to and from Birmingham by age 16. With experience in running a store and early-learned driving skills, the army would quickly assign Duncan for quartermaster and transportation duties.

At age 20, Duncan was drafted into the army, reporting first to Ft. McClellan, AL, for induction, then to Ft. McPherson, GA, where he received immunizations and was issued uniforms. Reporting next to Deshon General Hospital in Butler, PA, which was then being converted to a soldier's hospital, he was assigned to the Quartermaster Corps. He trained in general and specialized aspects of troop support including driving various wheeled army vehicles and assisting wounded soldiers. He transported some of Deshon's first patients, soldiers wounded while fighting in the North African campaign. He and fellow-corpsmen who were adept at fulfilling many duties also helped complete construction of soldiers' barracks where they were eventually housed. A sign above the Quartermaster Corps' motor pool aptly proclaimed: We Fix Everything but Broken Hearts!

From Butler, PA, he went to Ft. Eustis, VA, for basic infantry training and received a sharp-shooter badge for his excellent marksmanship. "I was already trained to use firearms because I grew up hunting with sling shots and small caliber guns," explains Duncan. Next, he received basic medical training at Ft. Lewis, WA. His final stateside assignment was to Ft. Kilmer, NJ, for deployment to Europe. He sailed across the North Atlantic Ocean to Glasgow, Scotland, aboard the Ile de France, a luxury ocean liner that had been repurposed as a troop ship. He then took a troop train to Bristol, England, where his unit stayed for a week learning about booby traps and landmines while housed in a castle-like structure. On each door of the castle were proper names, and all had the middle name of Duncan.

From Bristol to Southampton Port, his unit traveled by troop train, then continued aboard a Polish freighter sailing all night and half the next day to Le Havre, France, where they found the harbor blocked by sunken ships. Landing nets cast down onto a landing barge allowed them to repel down and come ashore without wetting their feet. From there, they traveled in the boxcar of a freight train that was frigid, cold and dark; the only light trickled through its ceiling that had been riddled by German bullets. Their destination, a bivouac area near Paris, was a scene of absolute destruction with bomb craters everywhere and buildings leveled. As horrific as the 9/11 attack was, with the World Trade Center towers reduced to rubble, it could not compare to WWII's devastation of Europe.

By the time his unit reached Paris, the Allies had already landed at Normandy, and Operation Overlord or D-Day had been a success. Much of France had been liberated, but the Rhine River had not yet been crossed. In late April, 1945, Duncan was one of fifteen from his unit who were sent to Brussels by night to pick up and deliver 15 jeeps to combat soldiers in General Patton's

Third Army as it was moving to help liberate Frankfort, Germany. He recalled crossing rivers on pontoon bridges into Cologne and driving on the German Autobahn before reaching an area of artillery fire. With jeeps delivered, Duncan recalls, "We high-tailed it out of there." His unit had been unarmed the entire way, and following that action, he was promoted to Private First Class and awarded a Bronze Star Medal which is given for meritorious service in a combat





Victory in Europe was at hand. Duncan recalls transporting American movie stars with the USO to provide entertainment for troops. His unit was sent to southern France near Spain. After V-E Day, May 8, 1945, just as they were to be deployed to the Philippine Islands, Japan surrendered. The U.S. had dropped atomic bombs on Hiroshima and Nagasaki, Japan, on August 4. and 6, 1945, respectively, ending World War II. Duncan returned to the U.S., landing at Boston Harbor, MA, and destined for Camp Sibert, AL, where his unit was given a three-week furlough. For the remaining six months of enlistment, Duncan was stationed at Ft. Benning, GA, where he served as a medical aid man to handle emergency situations encountered by cadets preparing to become Second Lieutenants. He accompanied cadets on so-called problem exercises to provide aid in case of an accident.

Problems were skirmishes and simulations where cadets learned to use combat weapons such as bazookas, machine guns and hand grenades, how to take cover during an air raid and other offensive and defensive skills. While today's cadets train using virtual technology, in 1946, they used live weapons and ammunition. During one such skirmish, Duncan's life was threatened by friendly fire when his Second Lieutenant unwittingly dropped him at a target site and gave the order, "Wait here." Duncan soon encountered his own problem. A tank opened fire on the site where he waited. All he could do was to take cover behind a small building. Minutes after shelling began, his Second Lieutenant returned exclaiming, "Get in! We need to get out of here!" 'I've been ready!" Duncan yelled.

In February, 1946, he completed his enlistment term and returned to Ft. McPherson where he was discharged. After traversing 30,000+ miles in three years of service, it was good to return to his Montgomery County home. The need to earn a living and the lack of transportation prevented him from continuing his education through the GI Bill. Instead, he purchased a truck and began a life-long business of hauling livestock and raising beef cattle. He and his wife, Elizabeth Mastin, were married for 60 years until her death in 2008. They have two daughters who are devoted to their father. After retiring, Duncan built a cabin at Lake Jordan where he enjoyed fishing, excursions in a pontoon boat and the peace and quiet of the lake. He enjoys reading western and WWII novels and natural history books, watching televised Atlanta Braves games and quiet country living. He has been a long-time, active member of First Southern Baptist Church in Hope Hull, AL, where he served as a councilman.

To this day, Duncan maintains that his military service during WWII, and his presence in Europe as it was being liberated were the most significant, impactful events of his life. He is proud to have served fellow-soldiers and his



all alone."

Daniel R. Mims ~ 97

Daniel R. Mims is a 97 year-old WWII veteran who served in the U. S. Army's Infantry in dangerous combat liberating four Philippine Islands, namely Luzon, Leyte, Mindoro and Mindanao, receiving the Infantry Combat Badge. Mims was born in Chilton County, AL, August 25, 1922, to his parents, Shelton Park Mims and Alma Owens Mims. He was reared in Autauga County, AL, where he worked helping his father who was a farmer. Mims was drafted at the age of 20 for service in the U.S. Army's Infantry. He was sent to the San Francisco, CA, area in November, 1942, for





His unit moved to Daytona Beach, FL, to deal with a possible German invasion because Germans submarines were lurking off the Atlantic Coast. In 1943, he was sent to the 19th Infantry with the 24th Army Division to Miami, FL, with deployment to the South Pacific where he engaged in the Liberation of the Philippines. Mims' unit participated in the Battle of Leyte October 17-December 26, 1944, with

the amphibious invasion of the island by American forces and Filipino guerrillas under the command of General Douglas MacArthur against the Imperial Japanese Army led by General Tomoyuku Yamashita. Mims was part of the treacherous assault of Leyte with its numerous deep-water approaches and sandy beaches. The campaign for Leyte proved the first and most decisive operation in the American reconquest of the Philippines. Japanese losses in the campaign were heavy, with the army losing four divisions and several separate combat units, while the navy lost 26 major warships and

46 large transports and hundreds of merchant ships. The U.S. Army and Army Air Forces suffered 3,602 killed, 11,991 wounded for a total of 15,554, yet Mims escaped the Battle of Leyte uninjured. Mims participated in the U.S. Army's second major target for attack at Mindoro, a large island directly south of Luzon and Manila Bay, and MacArthur's main goal in taking it was to be able to construct airfields on it for fighter planes that could dominate

the sky over the most-important island of Luzon, with its major seaport and capital city

of Manila. Mindoro was a major victory for the 6th Army and the USAAF, and it also

provided the major base for the next move of MacArthur's 6th Army: the invasion of Luzon, especially at Lingayen Gulf on its western coast. Mims participated in the attack, clearing the remainder of the island and engaging in numerous mopping up actions during the following month. Again, Mims escaped harm in the Battle of Mindoro.

Mims was part of the 24th Division among 200,000 men which moved to recapture Luzon from the Japanese 14th Area Army which fought delaying action on the island. It engaged in a furious battle on Zig Zag Pass, suffering heavy casualties, clearing up Japanese resistance after the battles were finished as well as patrolling the area until the War with Japan ended in August 15, 1945, with the surrender of the Japanese.

Mims landed with the 24th Infantry Division at the island of Mindanao April 17, 1945, and cut across the island to Digos, stormed into Davao and cleared Libby airdrome. Although the campaign officially closed on June 30, 1945, the Division continued to clear up Japanese resistance. In October, 1945, Mims accompanied his Division for occupation duty on mainland Japan. The recapture and liberation of the entire Philippine Archipelago ended almost three years of Japanese occupation.

After discharge from the Army in January 1946, Mims returned home to work on his parents' farm, passed the GED and graduated from Auburn University (AL Polytechnic Institute) with a B.S. Degree in Agricultural Science using the G.I. Bill in 1951. For two years, Mims taught agriculture to veterans followed by 34 years as the Chilton County Agent for the AL Cooperative Extension Service disseminating useful farming information. Although retired, he still assists farmers when called upon by

Mims and his wife, Martha, have been married 62 years, and they have one son and two grandchildren. Throughout the years, he has enjoyed fishing and hunting rabbits and squirrels. It's not that I enjoy shooting anything. I just enjoy getting out into nature." He recalls that his father who served in WWI taught him how to shoot. After retirement, for three years, Mims worked at the local radio station, WKLF, interviewing people about farming. At Clanton, AL, he served as the President of the Lions Club and as the Secretary/Treasurer of the Peach Festival in 1954.

Mims is reluctant to talk about his valiant service in the Army's Infantry; yet the Infantry that he was involved in during WWII is the main land combat force and backbone of the Army. They are responsible for defending our country against any threat by land, as well as capturing, destroying and repelling enemy ground forces. Mims' Infantry duties consisted of performing as a member of a fire team during drills and combat, aiding in the mobilization of vehicles, troops and weaponry, assisting in reconnaissance missions, processing prisoners of war and captured document, using, maintaining and storing combat weapons. World War II was the largest and most violent armed conflict

in the history of mankind. Mims was involved in the liberation of the Philippine Islands where mountain peaks reaching to over 4,400 feet as well as the jagged outcroppings, ravines, and caves typical of volcanic islands offered formidable defensive opportunities. It is miraculous that he never was injured in combat in liberating four Philippine Islands. At times, he did suffer the hardship of lack of food when supplies were cut off resulting in having to eat meals of bananas and monkey meat. Mims looks back on his WWII military service saying, "It gave me a sense of being here. When you're a child, time doesn't mean anything to you, but if you are a veteran, it is really important. I enjoyed working with foreign people and meeting people.

Serving in the military thousands of miles from home gave me a sick feeling like I was

Patricia Killough Community Editor

Please send Patricia your family birthdays, anniversaries and weddings to

alabamagazette@gmail.com

The Alabama Gazette will make every effort to include your submissions as space permits.



PASTURE PARTY

SWEET HOME ADA

Weldon Payne, Carl Boyd and Earl

Russell hosted their 19th Annual party.

HAPPY BIRTHDAY **CONNIE**

Connie Boyd Mainor celebrated her 56th birthday on August 15, 2019 at the Vintage Year Restaurant. Her cousin Ruby surprised her with an Edible Arrangement.



Rhonda Black and Sandy Rogers hosted their daddy, Roy Stephens', 90th birthday party on August 17, 2019 at Lake Martin.



celebrated Carl's 65th birthday on August 19, 2019 at Sinclair's Restaurant. Jimmy was 65 on August 29, 2019.

Home Town Community News



HAPPY BIRTHDAY

Doris Talley Mathews celebrated her 90th birthday on August 18, 2019 with a party given by her family. She is holding her great, great niece, Alice Evelyn Moseley. Alice was born on March 11th. 2019. Her parents are Stephanie and Doug

Moseley.

September Birthdays



- 1 Joe Boyd (80th)
- 2 John Hannon
- 3 Dian Majors Leslie Riley
- 4 Jimmy Dick Gary French Tim Riley Britney Williams
- 5 Joyce Moore (79th)
- 6 Ethleen Bazzell (80th) Bonnie Edwards Diana Elliott C. J. Faulk (85th)
- 7 Tanner Grant Richard Kirksey Ruby Law (66th)
- 8 Adam Broadway 9 Kendra Devon Lamar
- Jesse Southern (95th) 10 Terry Dotherow
- 11 Traci Weafer
- 12 Catherine Jane Grubbs (13th) Brian Hudson
- 13 Donna Mulcahy Debbie Partridge (62nd) 14 Elaine Webb
- 15 Shannon Flores (47th)
- 16 Phyllis McCalman Dick Payson (85th)
- Mike (Pete) Moore Mandy Stringer (16th) 18 Don Dawkins
- Dale Jones Jace McClelland (6th) Betty Russell **Eddie Spivey**

- 19 Beth Cline Bobby Hudson
- 20 Lynn Davis Carol Hudson
- Kristen Taylor Sarah Kate Taylor 22 Bertha Reagan Bell

21 Marlee Day Smith (10th)

- Tom Garlington David Webb
- 23 Era Hall Kirksey Jones
- 24 Barbara Berg Ava Catherine Crowe (11th) Lynda Maddox **Catherine Preston** Chrystal Rahn R. J. Seevers
- 25 Brenda Abrams Linda Abrams Marilyn Blair (97th) Sonny Cauthen (70th) Rocene Fowler Betty Gafford Baxter Moseley (24th)
- 26 Emily Lamar (97th) Barbara Mitchell Frances Smith (103rd)
- 27 Roy Stephens (90th)
- 29 Elvin Stanton
- 30 Scott Borders (57th) Lydia Brown Kim Butler Susan Feaga Hunter O'Neal (15th) Mike Smith

bazette's sympathy to the families of...

Eubanks, Anthony DeWayne (60)	died July 29, 2019
Hornsby, Larry C. (71)	-
Hester, Dr. Hortense (87)	died August 6, 2019
Norris, Betty Ann Britton (91)	died August 7, 2019
Stark, Cortlandt Spencer Johnson "Scoot" (71)	died August 7, 2019
Murphy, Mary Nell Ganous (91)	died August 11, 2019
Phillips, Sylvia Ann (83)	died August 11, 2019
Soriano, Susan Vines (60)	died August 13, 2019
Goodwin, Julia Parke Pope (100)	died August 17, 2019
Hanson, Debra Goertz (60)	died August 18, 2019
McCutchin, Emmett Lee "Pete" (82)	died August 19, 2019

Happy Anniversary

- 2 Joe & Jean Douglas
- 3 Howard & Martha Stripling
- Don & Barbara White
- 6 Thomas & Louise Light
- 7 Gary & Lyda Crowe Ralph & Brenda Davis Steve & Paige Stringer
- 10 Mike & Linda Reynolds
- 14 Terry & Tammy Boyd (1st) 16 Skip & Connie Mainor (6th)
- 17 Andy & Lori Meadows
- 18 James & Sarah Glass (9th)
 - Jason & Stephanie Selvage (16th)
 - Tony & Janie Drake
- 22 James & Sherry Tucker
- 24 Larry & Linda Browder Jimmy & Linda Perdue (50th)
- 25 Chuck & Betty Holmes (37th)
- 26 Jose' & Susan Guevara
- 28 Morgan & Ashley James Chris & Kelley Grantham

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TODAY'S WOMAN

The Value of a Woman...Be very careful if you make a woman cry - because God counts her tears.



Jeans and Laughten:

What is the value of free?

By Amanda Walker

Free has become a popular term here as of late. It is a new trend and an old favorite.

Not free as in freedom. Not free-minded, or free-spirited, or being a Freebird.

I mean free - as in no cost.

I don't know about everywhere, but in Wilcox County if you will come out with some free hotdogs you can draw an attentive crowd.

This has been proven countless times.

I seldom accept anything free. It's one of my hang-ups. But one of my exceptions was at the old Impact Wilcox meetings. For all they were and all they weren't, the hotdogs were outstanding.

The free hotdogs were their calling card, though donations were accepted, expected, and strongly encouraged. Most people donated more than even the most fabulous of hotdogs should cost, including me, so...the value of free in this case is arguable.

Not that it is anything to argue about, but even a hotdog is not free. Somebody paid for it. Somebody made the trip to Sam's or Costco or the Pig.

Nine times out of ten, if someone is offering you a free hotdog, or trip to the gulf, or a sample of lotion...it is bait. They are trying to get you to listen to them for a couple of minutes, or hours, or days. They are trying to make some point as a salesperson, a traveling evangelist, or a politician six weeks out from an election. Their point will likely be lost on the majority of the crowd – but it is worth the cost of a wiener, bun, and squirt of yellow mustard for them to have the opportunity to try.

I guess another reason I tend to doubt anything rumored to be free goes back to the early 1990's. Picture if you can a dance floor with people elbow-to-elbow, dancing on an invisible line with great passion to country music. People did not line dance half-ass even if they were half drunk. No matter what you did for a living, come sundown Friday we were all cowboys. Couples would wear matching starched western shirts. A lot of people wore hats. Women of all shapes and sized would have on their little short skirts and their Ropers. I cannot over emphasis the importance of the boots. They needed to be expensive, made of an exotic skin or leather, and they needed to be colorful. No solid black classic. After a few scoots and spins and pivots with Garth and Travis and George...

people would get hungry – hence the appeal of the free buffet. Which was always picked over and always made me start thinking about the odds of food poisoning. And everybody had been sweating, and a lot of people enjoyed touching on each other during slow songs and then...there everybody was, snacking around the free buffet table. It was a way to draw in customers from other places. It worked. There was typically a two drink minimum that many patrons tripled. So I guess it averaged out for the club owner financially some nights, but was the free buffet free? My bank generously gave me a free calendar in January. I have been banking

there over twenty years. I will go ahead and call that one free. And if you will go in and borrow a few grand, they become even more generous. Some customers have potholders and travel mugs – all free. I did receive a free reusable grocery bag in the mail. It is blue and says Jiffy

Pop. It was completely free. I am still eating all the popcorn I had to buy in order to get all the proof of purchase labels I had to mail in to get it, but it was free. Sort of... Like all free things I suppose.

Amanda Walker is a contributor with AL.com The Selma Times Journal, Thomasville West Alabama Watchman, and Alabama Gazette. Contact her at world77@msn.com r at https://www.facebook.com/AmandaWalker.Columnist.







Trisston Wright Burrows Ms.Wheelchair America/ Alabama 2005

Trisston's Tidbits...

"Gratitude & Grace"

By: Trisston Wright Burrows www.trisstonwrightburrows.com

During an especially difficult moment in my

life...barely able to speak between tears of despair. I called a friend...looking for a little comfort...and a little sympathy too, I must admit. Instead of consoling me, she interrupted me and said, "Stop it! Stop your crying right now and say thank you." I said, "Why would I say

thank you for this?" She said, "Say thank you because God has put a rainbow in every cloud. And the rainbow is coming. Say thank you even though you can't see it cause it's already there." "I have set my rainbow in the clouds, and it will be the sign of the covenant

between me and the earth. Whenever I bring clouds over the earth and the rainbow appears in the clouds, I will remember my covenant between me and you and all living creatures of every kind. Never again will the waters become a flood to destroy all life. Whenever the rainbow appears in the clouds, I will see it and remember the everlasting covenant between God and all living creatures of every kind on the earth." Genesis 9:13-16

Indeed, the rainbow is coming, just as God told Noah in the above scripture. The flood ended, God's yearlong judgment on mankind's sin and wickedness had finally ended, and Noah and his family survived. Even though they were safe, imagine how frightening and traumatic it must have been to live through the flood and witness its mass destruction. From that day forward, every time it rained, Noah and his family could be fearful of another flood producing the same kind of destruction.

God knew they might be fearful, so in His sweet mercy He made a covenant, a promise, to Noah and all the earth. In this covenant, God promised unconditionally that He would never send another flood to destroy all life on the earth. Three times God reiterated His promise to "never again" destroy the earth by such a flood. After living through such a traumatic experience, it seems God wanted to reassure Noah, so He graciously repeated the promise. Not only did God reassure Noah by repeating His promise, He sealed it with a sign.

That, my friend, was an ultimate moment of gratitude and grace. Even through the darkest of times, the light of your rainbow, your gratitude and grace, can transform any experience for you. And you can transform any experience for someone else. So, prepare yourself so you can be a rainbow in someone else's cloud. Somebody who may not look like you, may not dance your dances, or speak your language but you can be a blessing to somebody.

Many Blessings!



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