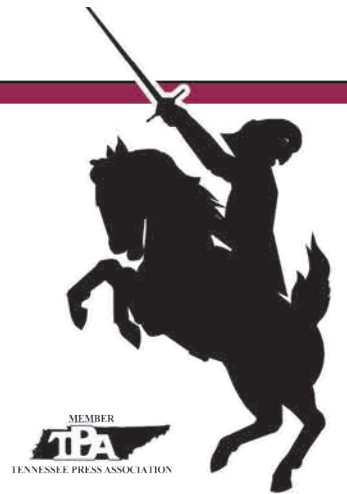




The CROCKETT COUNTY TIMES



Alamo, Tennessee

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Search warrant in Alamo sends two to jail

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A search warrant executed early Friday, November 22 resulted in two arrests.

Alamo Police Department (APD), Bells Police Department (BPD) and the Crockett County Sheriffs' Department (CCSD) executed a search warrant at 141 West Church Street Apartment 9 in Alamo, where they located a substance that field tested positive as methamphetamine, drug paraphernalia and pills that have not been identified.

The warrant is a result of multiple complaints and an investigation by APD and CCSD.

Charmaine Gail Horner was charged

with manufacturing, delivery, and sell with intent schedule II methamphetamine, unlawful possession of drug paraphernalia, possession of schedule IV, possession of schedule V and possession of schedule VI.

Cathy R. Simmons was charged with manufacturing, delivery and sell with intent schedule II methamphetamine and unlawful possession of drug paraphernalia.

Horner and Simmons are scheduled to have their first appearance in Crockett County General Sessions Court on these charges on December 9.

Alamo Police Chief Brad York said, "Anyone with information on illegal drug sales, please report them to your local agency as we work together closely to keep our communities safe."



Cathy R Simmons



Charmaine Gail Horner



Five local leaders honored at Hughlett United Methodist Church

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Five Crockett County residents were honored with awards during the eighth annual honors and awards banquet at Hughlett United Methodist Church in Tigrett on Sunday, November 24.

Jean Love, Alamo Mayor John Avery Emison, Mary Frances White, Crockett County Mayor Gary Reasons and Theresa Powell were among 13 people and organizations honored during the banquet for their cheerful selfless service to their communities.

Jean Love, resident of Maury City, is a proud mother of two children and grandmother of two. She is employed

with Crockett County Circuit Court. Love is an executive member of the Crockett County Democratic Party as well as a member of the Crockett County National Association for the Advancement of Colored People (NAACP). She has participated in the Crockett County Chamber of Commerce Leadership class, is a graduate of the West Tennessee Business College in Jackson and also graduated from Greenville Technical School in Greenville, South Carolina. Love teaches Sunday school to students' pre-k through third grade at Agape Christian Fellowship Church in Jackson and has also launched a Girl's United Chapter, a life changing mentoring program for young ladies in Crockett County.

Alamo Mayor John Avery Emison is a seventh generation Tennessean who resides in Alamo with his wife Judy Emison. They have three very successful children and five grandchildren together. Mayor Emison graduated from Alamo High School and proceeded to receive a bachelor of the arts degree in history and political science from Union University in 1972, a Master of Science degree in physical geography from the University of Memphis in 1974 and a PH.D. from Oregon State University in 1979. He has worked as an industrial location consultant, journalist and environmental scientist. Mayor Emison participated in numerous radiocactive

See **Leaders**, Page 2A

Crockett County charts new civic club

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Crockett County has joined with multiple communities throughout the United States with adding a civic organization that began in 1911 and has more than 630 local level clubs throughout the United States and Puerto Rico.

The Exchange Club provides individuals with opportunities to use their time and talents to benefit their local communities and the country as a whole.

The Crockett County Exchange Club held their first meeting on November 12 at No Bones BBQ in Alamo where they discussed the expansion of the club into Crockett County and people had the opportunity to join the new charter.

The diverse civic organization embraces the core values of family community and country through programs of service in Americanism, community service and youth programs and through the exchange clubs nation project in preventing child abuse.

The National Exchange Club Foundation, a 501c entity, is known as America's oldest service organization.

Local level clubs identify the needs of their communities and in most cases provide for those needs through projects

falling under programs of service and the national project. Their own officers, boards of directors, self-raised funds and in some cases foundations, support local Exchange Clubs. Clubs also develop valuable community partnerships with like-minded individuals and organizations working toward common goals.

The Carl Perkins Center is considered to be an Exchange Club child abuse prevention center as a result of child abuse prevention being adopted in 1979.

Child abuse prevention centers receive varying degrees of support from local Exchange Clubs under the national project, including establishing the centers and supporting affiliate programs, agencies providing child abuse prevention services but no complying with the program or organizational requirements. Centers provide Exchange's parent aide services and comply with national accreditation standards.

The Crockett County Exchange Club will be partnering with the Crockett County Carl Perkins Center on December 7 at Alamo First United Methodist Church from 8 to 11 a.m. for breakfast with Santa.

The Crockett County Exchange Club is currently open for enrollment and anyone can join. The next Meeting will be December 9 at 5:30 p.m. at No Bones BBQ and every first and third Monday of each month from 5:30 to 6:30 p.m. at a designated location to be determined.

Individuals wishing to join the club may also contact the Crockett County Carl Perkins Center to join.



Tie breaker determines contest winner

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With many contestants predicting 13 of 16 games correctly in the weekly Crockett County Times football contest, Brad McCannless and Michael Davis pulled ahead with 14 of 16 games

predicted correctly.

Both McCannless and Davis missed the same games, which were Henry County vs. Dyer County and Forrest vs. Riverside.

McCannless came out ahead in the tie breaker, predicting 58 as the highest score and Kentucky scoring 50 as the highest score in the contest this week.

This will be the last week to enter

the annual football contest. McCannless has been entered into the end of season \$250 grand prize drawing. Each contestant who entered the contest this week received an entry in one of two \$25 prize drawings at the end of the season as well.

To enter the final contest, simply submit your week 14 game predictions on page 11 of this edition.

Crockett Christmas Festivities

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Crockett County is in the holiday spirit with multiple Christmas activities for children and families to enjoy together. Many long standing traditions and traditions brought back from the past will be celebrated throughout the month of December including those listed in the schedule below.

December 1

- Alamo First United Methodist Church will have their annual Hanging of the Greens service at 11 a.m. with music, worship and gratitude.

December 2

- The Crockett County Elf Ride will be at 6 p.m. in Alamo with lots of cheerful elves, including the Crockett County High School Marching Cavalier elves.

December 3

- The City of Bells will hold a Christmas Tree Lighting Ceremony at 6 p.m. with popcorn, hot chocolate and cookies, angel ornaments to decorate the tree and music by the Bells Elementary School Choir.

December 7

- The Crockett County Carl Perkins Center and The Crockett County Exchange Club will host breakfast with Santa from 8 to 11 a.m. at Alamo First United Methodist Church. Ages five

and up will have a \$5 fee for the fundraiser.

- Gadsden Methodist Church will have pancakes with Santa from 9:30 to 11 a.m.

- The Friendship Christmas Parade will return after a few years of taking a break. The parade will be held on Main Street in Friendship on Saturday, December 7 with music beginning at 5 p.m. and the parade following at 6 p.m. All entries for the parade must be submitted by December 6 at 3 p.m. to friendshipcityproject@gmail.com or by contacting Christy Hutchison at TEC 731-677-8181. According to event organizers there is no reschedule date in the event of inclement weather or rain. Concessions will be available during the parade.

December 8

- Alamo First Christian Church Relay for Life team will have a pancake breakfast before worship service that begins at 9 a.m. and will have Santa and Mrs. Claus present following worship.
- Alamo First United Methodist Church will have Christmas Family Night Potluck with Santa at 5 p.m. Everyone attending is encouraged to bring a dish.
- Friendship Baptist Church will have "An Old Fashioned Christmas Story" at 6 p.m. as children tell the story of Jesus' birth with music and fellowship.

December 12

- Beginning December 12, Friendship Baptist Church will have a Live

Nativity from 6 to 8:30 p.m. each night.

December 13

- Friendship Baptist Church will have a Live Nativity from 6 to 8:30 p.m.

December 14

- Gadsden Methodist Church will have their drive-thru Nativity on Saturday, December 14 from 5:30 to 8 p.m.
- Friendship Baptist Church will have a Live Nativity from 6 to 8:30 p.m.

December 15

- Gadsden Methodist Church with have their Children's Christmas Program at 9:30 a.m.
- Crockett County High School and Middle School bands will play their annual Christmas Concert at 2 p.m.
- Alamo First Christian Church Christmas Cantata will begin at 6 p.m.
- Alamo First United Methodist Church choir will present their annual Cantata, "Messiah Heaven's Glory" during worship at 11 a.m.

December 22

- Alamo First United Methodist Church will have its Living Nativity from 5 to 8 p.m. with everyone invited to enjoy the long-standing tradition.
- Alamo First Christian Church Tiny Nativity will be held at 9 a.m. worship.

December 24

- Christmas Eve Carols and Communion will be held at Alamo First Christian Church at 5:30 p.m.



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CONTINUED/LOCAL NEWS



Photo by Cynthia Kilburn

Ruritan Club honors local veterans

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The Gadsden Ruritan Club honored local veterans during a dinner at the Gadsden Community Center on Thursday, November 21.

The dinner, catered by Brandon Maddox, served over 60 veterans and their guests. Speakers Lieutenant General

Lad Castellaw and District Governor Earl Smith talked with guests about their time in the military and the future of local organizations such as the Ruritan Club.

Robin Wood and Avalon Hospice presented certificates recognizing approximately 25 veterans in attendance.

The Gadsden Ruritan Club proudly supports the Crockett County Veterans Memorial, Crockett County Library, Gads-

den Elementary School, Crockett County Neighbors Offering Assistance and Hope (NOAH), Crockett County Imagination Library, scholarships, Green Frog Cotton Museum, local hardships, Exchange Club – Carl Perkins Center, St. Jude, Relay for Life, Crockett County Chamber of Commerce, Operation – We Care and a host for “Driver Safety Program.”



Photo by Jennifer McCall

RIBBON CUTTING- The Sweet Life, located at 46 West Main Street in Alamo, celebrate a year in business with a Jingle and Mingle Chamber Ribbon Cutting on Thursday, November 21. The bakery served a plethora of sweet treats with tons of laughter and fellowship before preparing for upcoming Thanksgiving and Christmas meals. The bakery entrance has been changed and signs in both the front and back will point you toward the appropriate doors.

Leaders, from page 1A

and hazardous waste cleanup projects at Oak Ridge National Laboratory over a 15-year period, then after retirement moved back home to Alamo. He has authored two books titled Lincoln Uber Alles, which is a libertarian view of the political crisis that led to the Civil War and The Martin Luther King Congressional Cover-Up which is an expose of the botched investigations into the assassination of Dr. Martin Luther King and an explanation as to how the government’s storyline about the assassination cannot be believed. He also writes a weekly column in The Crockett County Times.

Mary Frances Avant White, a native of Goulds, Florida, was born one of ten children to Leroy and Arnia Mae Avant. Her father was a hard working farmer who owned his own land and home in the early ‘40s. She was raised in the Holy Pentecostal Church under Pastor Albert Hill Sr. and dedicated her life to Christ at the early age of 12 years old. She married Theodore White Jr. in 1952 and together they had four children and many foster children. Their oldest son, Theodore Jr. served 24 years in the military with his mother by his side. Their daughter Grenette Lovelace grew up to be a dedicated educator. Avant-White was employed with the United States Government in Child Development for 15 years. She enjoys helping others, cooking, her grandchildren and telling stories about her past. Most of all, she loves the Lord. She feels her greatest accomplishments in her life are her children and her favorite scripture is, “But seek ye first the Kingdom of God and

his righteousness and all these things shall be added unto you” Matthew 6:33.

Crockett County Mayor Gary Reasons, son of Bootsie Reasons and the late Morris Reasons of Alamo, has been married to his wife, Rita Bailey Reasons for 37 years. Together they have three children and five grandchildren. After graduating from Alamo High School, he attended the University of Tennessee at Martin. He and his family are members of Cypress United Methodist Church where he has served on several committees. Mayor Reasons is a past member of the Lions Club and served for a time as president of the Alamo Jaycees. Before he was elected Crockett County Mayor in 2010, he was Crockett County Property Assessor for 16 years. He has been chairman for Northwest Tennessee Development District and Northwest Tennessee Headstart and currently serves as chairman of the Crockett County Commission. He has also served as Chief Local Elected Official, chairman of WIA and President of the Association of Tennessee Valley Governments. Mayor Reasons has served as President of Tennessee Mayor’s Association and during his time as an assessor served on numerous boards and committees for property assessors of Tennessee, including the Tennessee Chapter of International Association of Assessing Officials. He was also once voted West Tennessee Assessor of the Year by assessors from across the state.

Theresa Powell, a native of Crockett County, is married to Alvin Powell. Together they have two daughters and one son.

She graduated from Crockett High School in Maury City and earned her bachelor of science from Tennessee State University in Nashville. She also holds a degree in nutritional science from the University of Wisconsin in Madison, Wisconsin and a substance abuse counseling degree from Wisconsin Minority Institute. She is a notary public and licensed life insurance producer for the State of Tennessee and is employed as the service manager for Northwest Tennessee Economic Development Authority. Powell is a member of the Leadership Conference committee for West Star Leadership alumni, an advisor for the Community Help Club, on the board of directors for the Crockett County Chamber of Commerce, a co chair person for the Crockett County NAACP, secretary for the New Cemetery Association, secretary for the Crockett County Democratic Party, on the Head Start Health Advisory committee as well as the Crockett County Agriculture committee. She is also co-coordinator for the Alamo chapter of Girls United, chair person for Community Church of God in Christ membership committee, holds adjutancy in Tennessee Central Jurisdiction Church of God in Christ as well as Brownsville Church of God in Christ district missionary advisor.

Honoring these individuals were members of Hughlett United Methodist Church, Reverend James Luvane, Margaret Jones and Grenette Lovelace. Scripture was read by Dimitrius Sneed, prayer by Kenneth Connell and music throughout the program by Richard Griffin.



Submitted Photo

Southwest Tennessee Development District receives award

WASHINGTON, DC – Southwest Tennessee Development District based in Jackson, TN has received a 2019 Aliceann Wohlbruck Impact Award from the National Association of Development Organizations (NADO) for the Senior Volunteer Transportation Network (SVTN). Pictured is SWTDD Vice Chairman and Hardeman County Mayor Jimmy Sain, SWTDD Executive Director Joe Barker, SWTDD Chairman and Hardin County Mayor Kevin Davis, NADO President Scott Koons, and SWTDD Budget Committee Chairman and City of Henderson Mayor Bobby King.

Senior adults in Tennessee are benefitting from a \$3.6 million grant creating a volunteer transportation network to provide rides for essential errands such as doctor appointments, grocery store trips, and barber/beauty shop visits for those who are 60 years and older. The Southwest Tennessee Development District’s Area Agency on Aging & Disability (SWAAD) has been charged with overseeing the creation of this Senior Volunteer Transportation Network (SVTN) that is statewide. The funding for the SVTN program was provided through a grant awarded by the Davidson County Chancery Court, Part III from the SeniorTrust/Elder-Trust settlement (Case No. 11-1548-III) and through a contract administered by the Tennessee Commission on Aging and Disability (TCAD). TCAD is overseeing the administration of the grants because of the importance of this effort for older Tennesseans. TCAD and the five philanthropic organizations involved in the distribution of the grants all committed to continuing to work (for no compensation) and oversee these grants so that they achieve their overall purpose.

The volunteer ride programs are for adults who are 60 years and older, who are ambulatory but perhaps need some “hands-on” assistance. SVTN volunteers will provide reliable,

able, accessible, affordable, and safe transportation with a door-through-door service model. Current gaps in service across the state include lack of federal and state funds to meet demand, inability to provide consistent service in the most rural areas, and lack of personalized service to meet the needs of those who require either an escort or higher level of assistance. Additionally, in some rural areas, cost can be between \$10-20 per trip, making it unaffordable for fixed-income seniors. Even communities that have taxi or Uber-like transportation services are still unaffordable to many senior adults. The Senior Volunteer Transportation Network seeks to fill that gap.

Currently there are 16 volunteer transportation programs across Tennessee with a projected 14 more to begin with the next year and a half. The SVTN has provided 30,175 total trips across Tennessee in just under 2 years of operation. The goal of the SVTN at the beginning was to provide 15,000 trips in 3 years and we have well exceeded that goal.

“The biggest challenge facing the SVTN is the continued help and support of volunteer drivers,” said

Keita Cole, SVTN Project Manager. “The need for affordable, reliable, safe and accessible transportation for senior adults is well documented and the success of this endeavor can only be limited by the number of people from the Volunteer State who will step up to give an hour or two of their time. Watching another hour or two of television will do absolutely nothing to improve life; however, to jump in your car and help a senior adult with a brief appointment or errand that actually has the power to improve the quality of both the rider and the driver’s life.”

NADO is a Washington, DC-based membership association of regional development organizations that promote programs and policies that strengthen local governments, communities, and economies through regional co-

operation, program delivery, and comprehensive strategies. The association’s Impact Awards program recognizes regional development organizations and their partners for improving the economic and community competitiveness of our nation’s regions and local communities.

Award-winning projects were honored during NADO’s 2019 Annual Training Conference, held October 19-22 in Reno, NV. The 2019 class of award recipients consists of 100 projects from 66 organizations spanning 24 states. These projects are presented in an interactive “Story Map” developed by NADO and CivicLens that includes project summaries and partners. The Story Map is available online at: <https://www.nado.org/impactawards/>.

“The Aliceann Wohlbruck Impact Awards program is an opportunity each year for NADO to publicly recognize the important services that regional development organizations deliver to their local communities,” said 2018-2019 NADO President Scott Koons, executive director of the North Central Florida Regional Planning Council, located in Gainesville. “The projects awarded have made significant impacts on their regions and demonstrate the diversity of programs and resources provided by regional development organizations across the country.”


The NADO Impact Awards are presented in honor of the late Aliceann Wohlbruck who was NADO’s first executive director and served 24 years as a tireless champion for regional approaches to economic development in rural communities.

For more information about this award-winning project, contact Keita Cole, SVTN Project Manager, at 731-668-6451 or kc@swtdd.org.

HAPPY thanksgiving

From The Crockett County Times staff
We want to wish all of our readers
a safe and happy Thanksgiving.

Our office will be closed from
noon on Wednesday, November 27
to 8 a.m. Monday, December 2

 **Alamo Animal Clinic**
Mon-Fri 8-5
Closed Wednesday
Sat 8-12

Leslie Young, D.V.M.

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Fri. 3:00, 6:50, 9:15
Sat. 4:00, 6:50, 9:15
Sun. 3:00, 6:00
Tue. 7:00

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Wed. 3:00, 7:00; Thur. 7:00
Fri. 3:00, 9:15; Sat. 7:00
Sun. 6:00

BIG TYME Not Rated
Wed. 7:00


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Fri. 7:00; Sat. 4:00, 9:15
Sun. 3:00; Tue. 7:00

Tuesday is Bargain Night!
2D Movies \$5, 3D \$7

EDITORIAL/ OPINION

Turkey Day coming up?

MY VIEW



DENNIS RICHARDSON

Most businesses and all government institutions and banks will close Thursday. Some will also close Friday to take advantage of a four-day weekend.

It is the fourth Thursday in November. It is Thanksgiving.

Thanksgiving is one of my all-time favorite days.

Throw the diets out the door. Dieting can wait. After all, it makes good fodder for those New Year’s resolutions.

I grew up on a mini farm in Davidson county. We raised pigs and chickens and planted a big garden. Mother would put what extra veggies that we raised in the pressure cooker and line the basement shelves with mason jars full of beans, tomatoes and the like. The basement is where the salt box was parked, too. We had a smoke house, a chicken house and a well house. Everything except an out house. There were plenty of those around though so we were all quite familiar. That is a different story.

Dad passed away too young at only 42. I was a toddler, the youngest of seven, and regret that I never really got to know him. He built our house with indoor plumbing. Mother never remarried.

We had a huge barrel placed beneath the downspout on the corner of the back porch to catch all kinds of rain water.

We didn’t think at the time how healthy we were eating. Those free-roaming chickens are a big hit today. There was very little that made it to the table that wasn’t home-grown. Extras like coffee, tea, and milk were brought to our door. A “Jewel T” driver came by regularly and we had a “milk man” who brought milk in glass jugs and took the empty ones back.

Soft drinks came in 6 ounce or 10 ounce bottles that required a deposit that we would get back. Almost everything was recycled by necessity.

Sometimes we would get the huge 16-ouncer soft drinks.

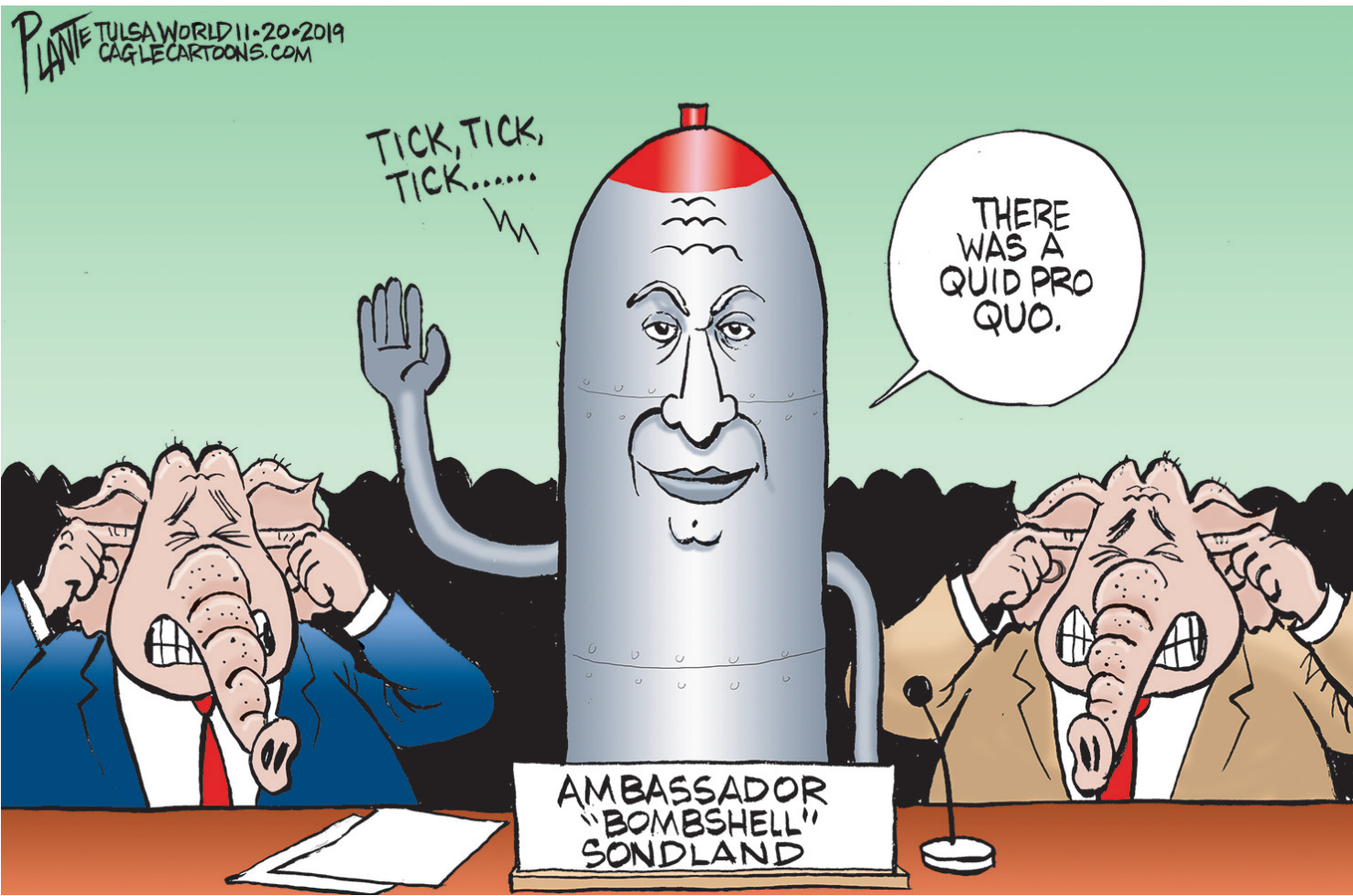
I remember that the bottling companies would put special prize offers beneath the cork liners of the caps. People could win a free carton of soft drinks or a single drink and it was always exciting to look under the caps to check for prizes.

Paper products were burned in the burn barrel behind the smoke house. There is also another story related to that.

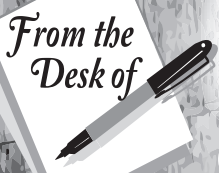
The Thanksgiving meal consisted of ham and/or turkey and all the trimmings. If there was an especially mean rooster sometimes he would be served, too. Normally those were the menu for Sunday meals. Since we raised pigs, ham was a mainstay.

We wish for each of you a very happy Thanksgiving.

The day after is “Black Friday” where folks will swarm favorite stores. Then there’s “Small Business Saturday” and “Cyber Monday”. It will be non-stop through the end of the year. Take time to breathe. And read more newspapers.



From the Desk of



Clayburn Peeples

Circuit Court Judge- Crockett, Gibson, & Haywood counties

Plenty to be thankful for

This year’s Thanksgiving feast will be more expensive than last year’s was, says the Farm Bureau, but only by a penny. For 34 years now they have calculated the average cost of a traditional Thanksgiving dinner for ten people. Apparently they do surveys in several different states, and while costs vary from place to place, I’m always amazed at how inexpensive the meal *can* be.

Every year they survey grocery stores to find prices on 15 to 20 items that are likely to be needed to prepare the meal, and although the price varies somewhat from place to place, again, it’s amazing how inexpensive the holiday can be. The one cent increase this year brings the total to only \$48.91.

That’s less than five dollars a person. Wow! We Americans truly have the most affordable food in the world, and for that we can thank our farmers among our many other blessings.

As an aside, how much of that \$48.91 do you think the farmers who grew that food received? Sadly, only about 8 percent of the money we spend on Thanksgiving food goes to the farmers who produced it for us.

As I said, costs vary from place to place because ideas as to what is “essential” for the Thanksgiving meal differ, but people everywhere agree on some items. Turkey, of course, and pumpkin pie filling. Celery for dressing, or stuffing, if you insist on calling it that. Cranberries are *de rigueur* everywhere, whether anyone at the table likes them or not. Sweet potatoes, carrots, peas, onions, milk, whipping cream, butter and eggs are generally all necessary to cook a traditional Thanksgiving dinner. On the Farm Bureau’s shopping list were also frozen pie shells, brown-and-serve rolls, flour, sugar, evaporated milk and coffee. All in quantities enough to feed ten people.

But their calculations are wrong, because they left out boiled custard and coconut-pineapple cake, which my mother never failed to serve, and her prosaically named, but addictively delicious, four-cup salad. Those are always add ons at our house.

As are the two apple pies my lovely young wife makes every year, one sugared, the other sugar-free, so everyone can have some.

And what about ham? And green bean casserole? There are nearly as many Thanksgiving food traditions in America as there are families. Some people, and I am one of them, glory in the diversity of it all, enjoying every bite; others, being Thanksgiving purists, not only insist on the classic fare, they can’t imagine why anyone could possibly want more. Some families actually argue about this, but not me. I’m like a hitchhiker in a bad town when it comes to Thanksgiving food choices; I can go either way.

My wife and her sister make fun of me every year because I always make cole slaw to go with the turkey and ham. They derisively call it “Clayburn’s cole slaw,” but at the end of the meal there’s nothing left but the bottom of the bowl.

I, on the other hand, can’t imagine why you would want mashed potatoes with turkey and dressing, but my wife thinks they are absolutely essential, so I happily partake of them too every year.

And what about dessert? She thinks (and I agree about this) that there should be a limit to the number served, but she erroneously calculates that number to be three, but I know, of course, that the correct answer is actually five.

And then there are also the family nonfood

See **Peeples**, Page 4A

The mystery and beauty of worship



By Dr. Billy Holland


I was thinking this week (while in the midst of complaining about the frustrations of life), that being thankful is more of a state of mind than a celebration. I’m sure you will agree it’s truly a blessing to wake up each morning and not be in agony. When we swing our bodies over onto the side of the bed and stand on our feet, this is nothing less than a miracle! So often, we become so busy thinking about what we are going to do that we forget how God is providing our good health which enables us to enjoy our life. I realize it’s easy to take our blessings for granted and since being grateful is an attitude of appreciation, let us remember to tell Jesus how much we love Him for paying the ransom for our soul.

What does Thanksgiving mean to you? Someone might reply, “It means a delicious feast” and we can relate as who does not enjoy a great meal? Others may say, “Thanksgiving means a day off from work or school” and this is always something to look forward to. Nonetheless, holidays are not only to be a celebration of indulgence but a spiritual sensitivity that recognizes all that we have and who gave it to us. As the word Thanksgiving suggests, we talk about thanks but rarely hear about the giving. Last week we considered the beauty of worship and praise as the deeper meaning of gratitude to God. Giving thanks is also more than an expression of gratitude because we can say “thank you” to someone and not really mean it. Genuine appreciation is not just words, but more of a sincere awareness of a particular thing or person, and then demonstrating that gratitude with honesty and sincerity. This year between the turkey, dressing, and the pumpkin pie, may we give praise to the one who made it all possible. It’s more than just saying a prayer at the table, it’s living a life that is pleasing unto the Lord.

One of our good friends is battling a serious health issue and trust me, she is seeing life through a different perspective this Thanksgiving. She’s been taking morning walks lately and has shared with me about how quiet and peaceful the world is right before the sun rises. In these times, it’s the little things like hearing the birds sing and the colors of the leaves that are majestic and awe-inspiring. Have you considered lately how glorious it is to be able to take a deep breath? Breathing seems so natural but to many, it is a constant battle. The feeling of being underwater is not pleasant

Landlords and duplexes

DAVE Says



DAVE RAMSEY

Dear Dave,

I’m 23, debt-free, and I’ve almost got my fully-funded emergency fund in place. I was curious about your thoughts on saving up money to buy a duplex, living on one side, and renting out the other. It would be my first home purchase, and my first rental property.

Derrick

Dear Derrick,

Well, the good news is your renter would be right next door. You can keep an eye on things. The bad news? Your renter would be *right next door*. It would be a necessity to have very clear boundaries in your relationship. Otherwise, some people will come knocking on your door at midnight expecting you to change a light bulb or something silly like that. The trick to being a good landlord, especially for a rookie, is learning how to balance being firm with people, while still being fair and kind.

Another thing to consider is the purchase of a duplex in general. The upside is you’ve got someone helping pay the bill when it’s rented. The downside is when you get ready to sell a duplex, most of the time your buyer is an investor. This means you’re dealing with a wholesale-minded buyer, and that tends to hold prices on duplexes down more than it would a comparable, traditional, single-family home. On the other hand, the cute, young couple looking to buy a perfectly-staged and freshly painted home is usually more than willing to pay full retail.

I’ve owned several duplexes in my life, but I’ve always done much better with single family homes. They’re easier to rent, they tend to stay rented more consistently, and as a rule, they appreciate faster. Just know your upsides and your downsides if you’re planning on moving into a duplex and doing this. And be very careful about your location. You’ll come out much better mentally, emotionally, and financially in an area where homeowners take pride in their neighborhood!

— Dave

* Dave Ramsey is CEO of Ramsey Solutions. He has authored seven best-selling books, including The Total Money Makeover. The Dave Ramsey Show is heard by more than 16 million listeners each week on 600 radio stations and multiple digital platforms. Follow Dave on the web at daveramsey.com and on Twitter at @DaveRamsey.



By John Avery Emison

Theorem

If you look up the 100 most common words in the English language you are unlikely to be surprised, and you are equally unlikely to be impressed. The little word “the” (an article of speech) happens to be the most frequently used word in written English according to an analysis of the Oxford English Corpus, which is a collection of many English texts comprising more than two billion words. The second most commonly used English word is the verb “be.” I have my own list of important words that we will get to momentarily. It is a list of English words that really matter in our day-to-day lives, as they are central in how we define ourselves, whether or not they are used the most. First, let’s consider this little word “be,” which all of us use many times a day in our conversation or in written notes to others.

“Be” is tricky word in the English language that makes our mother tongue difficult to learn for not native English speakers. Here are a couple of examples. The Spanish verb equivalent to our word “be” is “estar,” which is used in a transitive or temporary condition. Spanish is a much simpler language than English because it has many regular verbs that follow a predictable pattern of conjugation, whereas English does not. Allow me to demonstrate. If you are learning Spanish you will immediately discover that there are a lot of “a-r” verbs, in other words verbs that end in the letters “ar,” such as the Spanish word “hablar” which means to speak. In Spanish, the first person word that means “I speak” is “hablo.” The second person word that means “you speak” is “hablas. The third person word meaning “he speaks” is habla. Necesitar is the Spanish word meaning to

Theorem

need or to require. It’s obviously similar to our English word, necessary. The verb form “I need” in Spanish is “necesito,” the word “you need” is “necesitas,” and the word he needs is “necesita.” Estar is an “ar” verb that is sort of between a regular and irregular verb, nevertheless it’s similar enough to make it fairly easy to conjugate and memorize. And so it goes with most “ar” verbs. We won’t get into conjugating the word estar, but let’s look at how crazy it is to conjugate the English infinitive verb “to be.” If you were learning English as a second language you would have to memorize the first person singular of the infinitive “to be” as “I am.” Then we move to the second person, “you are,” and on to the third person “he is.” That’s all over the place, isn’t it?

So, what are some of the words that really make a difference in our day-to-day lives? How about “please, and thank you?” That’s pretty simple, isn’t it? If you’ve ever raised children then you likely know the drill of how many times – hundreds, maybe thousands or tens of thousands of times – you’ve had to remind your little ones to say the magic words of please and thank you. Why do we do this? It’s because those little words show thankfulness, appreciation, and gratitude and no one ever overdoes because their lives were filled with that. The repetition of those little words has an enormously beneficial effect on our little ones and on adults as well. Thankfulness is one of those things that people can never overdo. Appreciation and gratitude teaches us humbleness and gives us a sense of peace in our lives. This week is Thanksgiving and all of us, myself included, need a big dose of thankfulness. It is a quiet time of reflection, and a loud time of family, friends, and football games on the TV. Happy Thanksgiving Day to all!

John Avery Emison is the Mayor of Alamo and author of two books. You can write him at john.a.emison@hotmail.com.

THE CROCKETT COUNTY TIMES

Established 1873

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Deadline for newspaper is Noon on Monday

See **Holland**, Page 4A

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Page 4A | The Crockett County Times



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Wednesday | November 27 | 2019

OBITUARIES



Terry Lynn Hardin

Funeral Services for Mr. Terry Lynn Hardin will be held on Saturday, November 23, 2019 at Ronk Funeral Home at 2:00 p.m. with Bobby Rawson and Walter Yearwood officiating.

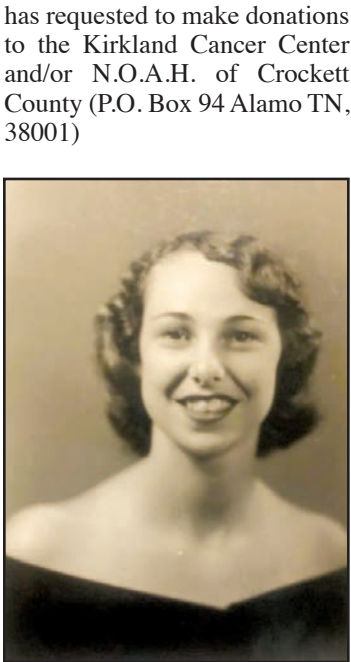
Mr. Hardin passed away on November 21, 2019. He was born on March 31, 1959 to his parents Calvin Edward Hardin and Nell Marie Gibbons Edwards.

Surviving relatives include his wife, Mia Hardin; mother, Nell Marie Edwards; daughter, Anna Hardin; brother, Vince Edwards; sister, Teresa Marie Dupree (Jerry); nephew, River Edwards; and niece, Autumn Dupree.

Pallbearers for the service will be Michael Medlin, David Martin, Will Yearwood, Isaac Yearwood, David Palmer, and Logan Palmer

Visitation will be held on Saturday, November 23, 2019 from 12:00 p.m. to 2:00 p.m. at Ronk Funeral Home.

In lieu of flowers the family



Nancy Jane Fewell Richardson

Nancy Jane Fewell Richardson passed away on November 23, 2019 at her home where she was so lovingly cared for by her son Kevin and his wife Greta. She was born August 23, 1936 to James Edwards and Minnie Belle Barcroft Fewell in Crockett Mills, Tennessee. She was preceded in death by her parents, her husband P.G. Richardson, and her siblings (Betty Fewell Clark, Jimmy Fewell, Johnny Fewell and Danny Fewell). She is survived by her sons Rodney (Mareta) Richardson of Nashville and Kevin (Greta) Richardson of Memphis. Three grandsons Kevin (Jenna)

of Memphis, Daniel (Bridget) of Houston, Texas and Evan of Franklin, Tennessee. One granddaughter, Brandy (Michael) Hernandez of Kenner, Louisiana. Two great granddaughters Emerie Beth Richardson of Memphis and Samantha Mae Richardson of Houston, Texas. Gran loved her family with all of her heart.

Death Notices

Connie June Plumley Gilmore age 72, of Alamo, TN passed away on Tuesday, November 12, 2019 at the Jackson Madison County General Hospital. A Memorial Service was held on Saturday, November 23, 2019 at the Maury City Church of God.

Annie Marie Barnacastle, 91, Dyersburg died Friday, November 22, 2019. Services were 1:00 PM, Tuesday, November 26, 2019 at Friendship Funeral Home. Burial followed in Maury City Cemetery.



By Charles Leggett

Dogs 101

To mark or not to mark

It was about time for me to start my afternoon dog training class. I had just three customers for the class.

There was Mrs. Smith with her Bedlington Terrier. A Bedlington Terrier looks exactly like a sheep.

Beside her sat Mr. Barnes with Roger, a giant St. Bernard who carried a .

Next to him was Clyde with his Yorkie named Bonnie. I told Clyde that we checked our guns at the door and he told me that if

he had a gun he would use it to shoot his disobedient dog.

As I was about to start class, a sweet young thing stuck her head inside the door and said, “May I ask you a question?”

“You just did.”

“My dog goes to the bathroom and pees on the tub. What can I do about it?”

“Shut the bathroom door.”

“I do, but he just goes from room to room peeing on everything he sees.”

:Lady, I think he’s marking.”

“I know he’s marking. What can I do about it?”

“You should lead him around on a leash and every time he lifts his leg, pull him away and say ‘No Mark. No Mark!’

“That’s what you think I should do?”

“Yes, unless you’re living with a man named Mark”

With that, my students laughed, she slammed the door and I started class.

Holland, from page 3A

and yet many live in this situation every day. The heart is another involuntary function that God has designed to keep a constant rhythm without us having to think about it, but many people are not so fortunate. How often do we thank God for all of the medications and treatments He provides to maintain our health?

Franklin Roosevelt is quoted as saying, “It is a good thing to give thanks unto the Lord. Across the uncertain ways of space and time, our hearts echo those words, for the days are with us again when, at the gathering of the harvest, we solemnly express

our dependence upon Almighty God.” Occasionally I will take a short nap on my cozy leather sofa while our English bulldog wedges his way in between me and the back of the couch and lets out a sigh of enjoyment that sounds more like the grunt of a hog. What a blessing it is to have a place called home. I’m sure most of you feel the same way about your sanctuary of peace and security. I thank God that I can go to the refrigerator and find something to eat, then go out into the garage and get into a nice vehicle and travel wherever I need to go. We usually do

not pay any attention to these “luxuries” but they are amazing blessings. May we remember there are many people that do not have a home, a vehicle, a couch, or any food at all. First Thessalonians 5:18 tells us to be “Thankful in everything, and in all circumstances.” Whether in lack or abundance we will look to God and thank Him for all He has given, and more importantly, we will worship and love Him just for who He is.

Check out Billy’s new book, “Convictions and Considerations” at billyhollandministries.com

Peeples, from page 3A

traditions. My brother and I have traded barbs across the table about the other’s eating habits for more than half a century now. It started when I was in high school, and he was in junior high. “We don’t mind you wolfing your food down, David,” I said, repeating a joke I had read earlier that week in *Boy’s Life*, “but do you have to growl at it?”

He waited an entire year to respond, but the next Thanksgiving, as I was about to take my first bite, he said, “Clayburn’s the only man I know with a racing stripe painted down the middle of his fork.”

The game was afoot.

And so it goes. Old traditions linger long after we’ve forgotten why they sprang up in the first place, and sometimes we come up with something new only to find out it’s something old under a new name. My wife “brines” the turkey to make it juicier;

my mother used to “soak it in saltwater” to do the same thing.

But however we prepare it, and whatever we call the things associated with the day, somehow Thanksgiving dinner manages to be the most satisfying meal of the year for me, the one holiday we Americans got right from the very start and have kept faith with over the centuries. A day for the very best part of family life, where love and good will flow to the point that, as Abraham Lincoln said in the first presidential Thanksgiving Proclamation in 1863, “. . . it cannot fail to penetrate and soften even the heart which is habitually insensible to the ever watchful providence of Almighty God.”

Amen. Happy Thanksgiving everyone. May your heart be as full of love on Thursday as your plate is full of food.

Thank you

There is no act of kindness how great or small ever wasted. Sometimes the words seem so small that means so much. Just saying thank you will never repay the kindness of love and concern you have shown us during this loss of our loved one, Harold Park. Please continue to pray for us as we travel down the road of loss that is so difficult without him in our life. God bless each of you is our prayer

The Harold Park Family
Becky Park, Deneida Harris and family, Cristy Evans and family, Grandchildren-Phyllis Moore, Elizabeth Park, Kristalen Fincher, Jenna Cherry, Austin Evans and Madison Evans

COMMUNITY

Pond Creek

by Judy Poston

Fall Revival, 2019, at Pond Creek, came to an end on Wednesday night. Those attending enjoyed a meal and fellowship with fellow church members and visitors each night just prior to the service. Joe Hall began services by leading with a song of worship and praise. Bro. Daymond Duck, of Dyer, blessed hearts with his teachings on Bible prophesy. The words he shared from the Holy Scriptures, history, and today’s news headlines, made for exciting, “on the edge of your seat” listening. “Amens” were heard, hands were raised in thanksgiving and praise, and heads nodded in enthusiastic agreement as Bro. Duck shared what the LORD God has already done as read in his Word and seen in history, as well as, what He will do in the future as He has promised. Those who sat under Bro. Duck’s teachings would gladly, highly recommend him to any church in search of an evangelist.

Patsy and Judy Poston, Carol Cooke, Steve and Kaye Stroud, Sara Beaird, and Sonya Kendall teamed up to serve at the Crockett Mission Store last Friday. The group enjoyed the fellowship with other workers and patrons. It was a blessing to hear Larry Harper’s praise for answered prayer in his own life, to break bread with one another at lunchtime, to greet those stopping by to pick up auction items they had bid on, and to share in the excitement of shoppers’ discovered bargains. Whether shopping, working and serving, or benefiting from the store’s profits, Crockett Mission Store is a treasure to many.

On Sunday morning, autumn leaves covered the ground at Pond Creek as bright sunshine warmed hearts on a slightly chilly day. It was Harvest Sunday, an annual event at Pond Creek, celebrated by generations with thankful hearts, for many years. Bro. Jack Leslie brought the morning message and led in the communion service. At the close of the worship time, Mike and Cheryl Ferrell became members of the church. This is a family that has blessed those at Pond Creek with their friendship. It is a joy and a blessing to work alongside these whose love for the LORD, His Word, His House, and His people are evident. Following the service, the congregation gathered in the fellowship hall

to enjoy a meal together. There was plenty of time to enjoy good food, laughter, and conversation. However, when the meal was over, the group worked together as they began to prepare for the next few weeks. Some washed dishes and gathered left-ever food. Others took care of trash, put away fall decorations, and prepared plates for some who could not be there. Still others pulled out boxes from storage of items to be used in the upcoming “Hanging of the Greens” service and this year’s Christmas program. A number stayed late into the afternoon, putting in place those items needed for the “Hanging of the Greens.” Jeff and Brenda Ward, from Faith Independent, arrived and heads were put together to prepare for this year’s Christmas program which Faith and Pond Creek will be cooperating to produce.

Happy birthday wishes this week are being sent to Joe Hall, whose family gathered to celebrate with him on Sunday afternoon, as well as Reidia Sherrod, Vicky Lambert, and Connor Lee.

Prayers are being lifted up for Matthew McDonald. It was a joy to have him back in worship with the congregation at Pond Creek on Sunday even though he was feeling poorly from a toothache.

It was also a blessing to have Kathryn Gibbons, Cindy and Daron Ferrell back in church after a bout of sickness.

The congregation greatly missed Mrs. Ruth Lambert’s presence both during revival and church on Sunday as she is not feeling well. Her church family is praying for her to feel better soon.

Continued prayer for Ray George as he recuperates from his bout with pneumonia.

The congregation is thankful that Larry Joe and Carolyn Prescott were able to be back in church on Sunday. They have been greatly missed over the past few weeks as Carolyn has recuperated from her fall.

The community is invited to attend Pond Creek’s annual “Hanging of the Greens” service next Sunday morning at 10:45. This is a service that serves as a “kick-off” to the Christmas season each year, as we remember the birth of the Christ Child and celebrate and offer up thanksgiving for the gift of salvation made possible by the death and resurrection of God’s

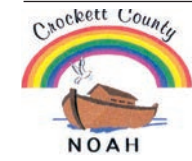
only begotten Son.

Others on this week’s church prayer list include: Charlene Avery, Tony Ballard, Tom Barker, Virginia Barron, June Blair, Pete Brewer, Wanda Brundige, Bob Bushart, Ruby Climer, Tommy Climer, Danny Cobb, Marsha Cole, Hanslett Conley, Garry Cook, Richie Cooke, Chuck Crutchfield, Sherry Earnheart, Worth Eubanks, Daphne Ferguson, Tommy Gators, Charles Gibbons, Helen Hall, Joe Hall, Larry Harper, Faye Hart, Hannah Hastings, Bonnie Hilliard, Bret Johnson, Connie Johnson, James Jackson, Helen Lipford Johnson, Stephanie Jones, Bobby King, Carolyn King, Tuffy King, Carolyn Knight, Tim Laman, Brenda Laster, Ora Lee, Bonnie Legions, Andrea Lents, Nicky Love, Jim Martin, Rose Martin, Freddy Mayfield, Ruby Medlin, Tony Michael, Kellie Mink, Danny Odom, Nelda Owens, Peggy Peterson, Jerry Peterson, David Porter, David Poston, Betty Prescott, Bootsie Reasons, Howell Revelle, Kathy Rice, Kalep and Ashley Robertson and family, Lisa Runions, Tommy Sherrod, Joy Smedley, Vicky Spann, Gary Taylor, Anne Turner, Danny Turner, Tristan Vickers, Joy Nell Woods, and Jerry Wheeler.

“Bless the LORD your God for ever and ever.” (Numbers 9:5) Both Ray Neal Turner, in his opening of the Sunday School hour on Sunday morning, and Bro. Jack, in his sermon, reminded their listeners of the Pilgrims and the hardships they encountered and endured as they built a life in the harsh wilderness of a new land, willing to face such a venture for freedom to worship God. Although during their first year in the new world, more graves were dug than new homes were built, they set aside a day of Thanksgiving, a special time to «Bless..God.» for His goodness to them. What a legacy for our nation! In a time when the day is more and more often referred to by many as «Friendsgiving.» let’s not forget the best Friend anyone has ever had and remember to be thankful for the bounty of blessings He has bestowed upon our country, our churches, our families, and our lives. Happy Thanksgiving to all!

Have a blessed week! Please remember to pray for our nation.

Neighbors Offering Assistance and Hope



NOAH has received the following memorials:

In memory of Mary Funderburk given by Eric and Tracy Rank

In memory of Harold Park given by Donnie, Cindy, Daniel, Jessica, Kamrie and Brody Smith, Carlee, Cassie and Emma Bolden

In memory of Scotty Carmon given by Donnie, Cindy, Daniel, Jessica, Kamrie and Brody Smith, Carlee, Cassie and Emma Bolden

In memory of Mary Funderburk

given by John and Mary Marvin

In memory of Harold Park given by Jeff and Lisa Sills

In memory of Stella Gibson’s birthday given by Lynn and Linda Mount

In memory of Harold Park given by Chuck and Mary Ann Fussell

In memory of Tyler Harris given by the Class of 1973

In memory of Noah Averitt given by Judy Rickman

In memory of Melvin York given by Ray Bates

In memory of Melvin York by Donnie Bates and Family

In memory of Harold Park given by Dwight and Susan Hedge

To make a donation to NOAH, please send a check or money order to NOAH, P.O. Box 94, Alamo Tn. 38001. Please include the name and address of the person to whom the card is sent. All funds are used to assist residents of Crockett County with cancer or other catastrophic illnesses or events.

American Cancer Society Memorials

The following are a list of recent donations to the American Cancer Society in memory or honor of loved ones. “Let’s help find a cure”. Please call in your memorials.

Memorials can be mailed to Virginia Smith (731-695-4945), 860 E. Church St. Alamo. The American Cancer Society is thankful for each donation given.

In memory of Butch Wilson Given by Annette Proctor Riddick, Frances proctor and Harold Proctor.

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Devotional Page

FEATURES FROM THE BIBLE

TRUTH IN SCRIPTURE

Saul as King
 1 Samuel 13,14

Saul was thirty years old when he became king of Israel and reigned for 42 years. His sons were Jonathan, Ishvi and Malki-Shua and his daughters were Merab and Michal. Saul's first battle as king was against the Philistines. Saul's son, Jonathan, attacked a Philistine outpost and infuriated the Philistines. The Israelites were called to join Saul at Gilgal.

As the Philistines assembled at Micmash the men of Israel saw that their situation was critical and they began to hide in caves, thickets, among the rocks and in pits and cisterns. Some even crossed the Jordan to the land of Gad and Gilead.

Saul stayed at Gilgal seven days waiting for Samuel to arrive and offer the burnt offering. When Samuel did not arrive in seven days as he had said he would, Saul's men began to scatter. Saul offered the burnt offering himself. Just as he finished, Samuel arrived. Learning what Saul had done, Samuel chastised him and told him that his kingship would not last. All the days of Saul, there was bitter war with the Philistines.



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PRAYER OF FAITH HOLINESS
 7070 Johnson Grove Rd. Alamo, 656-2959

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 80 N. Johnson St. Alamo, 696-2150

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 356 Archer's Chapel Rd. Frog Jump, 656-2237

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 1382 W. Church St., Alamo 731-285-1465

MAURY CITY UMC
 76 Mill St., Maury City, 656-2412

MURRY'S CHAPEL UMC
 12310 Johnson Grove Rd. Frog Jump, 656-2078

POND CREEK CONGREGATIONAL METHODIST
 802 Hwy. 188, Alamo, 696-2281

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 507 W. Church St. • Alamo, TN 731-696-4969

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 Hwy 189 N., 664-9562

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 9651 Hwy. 188 Friendship, 677-2943

SALEM CUMBERLAND PRESBYTERIAN
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 90 E. Main St., Bells, 663-3045

CHRISTIAN FELLOWSHIP OUTREACH MINISTRIES
 Hwy. 70/79 and Cypress Rd. Bells, 663-2910

CHRISTIAN MINISTRY CENTER
 153 E Main St., Bells, 663-3003

CHRISTIAN SABBATH ASSEMBLY
 1300 West Schaffer, Dyersburg www.dyersburgchurch.com

CHURCH OF THE LORD JESUS CHRIST
 97 S. Depot St., Bells, 663-2168

CROCKETT COUNTY WORSHIP CENTER
 414 S. Bells St., Alamo, 656-2571

CROCKETT MILLS CHRISTIAN
 5084 RJ Welch Rd. Crockett Mills, 667-2678

EMMANUEL
 677-4187

EMMANUEL CHRISTIAN FELLOWSHIP
 175 Main St., Friendship, TN 38034 (205) 435-5330

GRACE CHAPEL
 43 Oakmont Cove, Bells, 663-0299

JESUS CHRISTIAN
 Chestnut Bluff Rd. Friendship, 656-2980

MT. MORIAH CHURCH OF JESUS CHRIST
 Friendship-Chestnut Bluff Rd.

POND CREEK CONGREGATIONAL
 802 Hwy. 188, Alamo, 696-2281

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PUBLIC NOTICES

SUBSTITUTE TRUSTEE'S SALE

Default having been made in the payment of the debts and obligations secured to be paid by a certain Deed of Trust executed August 5, 2016 by JOHN MONCIER AND AMANDA MONCIER, husband and wife, to S. Jasper Taylor, IV, as Trustee, as same appears of record in the office of the Register of Crockett County, Tennessee, in Deed of Trust 299, Page 128, and the undersigned having been appointed Substitute Trustee by instrument recorded in the said Register's Office, and the owner of the debt secured, TENNESSEE HOUSING DEVELOPMENT AGENCY DBA VOLUNTEER MORTGAGE LOAN SERVICING, having requested the undersigned to advertise and sell the property described in and conveyed by said Deed of Trust, all of said indebtedness having matured by default in the payment of a part thereof, at the option of the owner, this is to give notice that the undersigned will, on Friday, December 20, 2019 commencing at 01:00 PM, at the North Door of the Courthouse, Alamo, Crockett County, Tennessee proceed to sell at public outcry to the highest and best bidder for cash, the following described property, to wit:

Situated in County of Crockett, State of Tennessee.
Lying and being in the 10th Civil District of Crockett County, Tennessee and beginning at the point of intersection of the centerlines of the Maury City and Chestnut Bluff Road and Hall Road; runs thence East with the center of the Maury City and Chestnut Bluff Road 330 feet to a point in same; runs thence South 660 feet to a point; runs thence West 330 feet to a point in the centerline of Hall Road; runs thence North with the centerline of Hall Road 660 feet to the point of beginning. Description furnished by the parties.

Tax Parcel ID: 037-055.00
Property Address: **1823 Chestnut Bluff Maury, Friendship, TN 38034**

Other Interested Parties: THDA and Centennial Bank

All right and equity of redemption, homestead and dower waived in said Deed of Trust, and the title is believed to be good, but the undersigned will sell and convey only as Substitute Trustee.

ARNOLD M. WEISS, Substitute Trustee
Law Offices of
Arnold M. Weiss PLLC
208 Adams Avenue
Memphis, Tennessee 38103
9015268296 x2224
11/20, 11/27, 12/4

NOTICE OF CLOSINGS

The Crockett County courthouse and all county offices will be closed Thursday November 28 and Friday November 29, in observance of Thanksgiving.

11/27

IN THE JUVENILE COURT OF CROCKETT COUNTY, TENNESSEE

HAROLD E. DORSEY, AT-TORNEY

GEORGE DOUGLAS, Father
Petitioner,
vs.
DENESHA MASON, Mother
Respondent.

In re: Ava Rain Mason, DOB: 02/08/2014 Minor child under eighteen (18) Case No. 2019-CUST-4

PUBLICATION NOTICE

TO THE RESPONDENT, DENESHA MASON, MOTHER OF MINOR CHILD, AVA RAIN MASON (DOB 02/08/2014):

In this cause, it appearing from the Petition for custody and name change filed in the Juvenile Court

in Crockett County, Tennessee. An affidavit for publication, that diligent search and inquiry has been made as to the whereabouts and address of the RESPONDENT, DENESHA MASON.

DENESHA MASON, you are hereby required To appear and answer the Petition for Custody And name change filed in the above style case, with the Clerk of the Juvenile Court for Crockett County, Tennessee, whose address is 1 South Bells Street, Alamo, Tennessee 38001, and Harold E. Dorsey attorney for Petitioner, at 5 South Johnson Street, Alamo, Tennessee 38001, On or before, November 27, 2019. If you fail to do so, judgement by default will be taken against you on the 3rd day Of December 2019 at 9:00 a.m. In the Crockett County Juvenile Court for the relief sought in the petition. It is further ordered that this notice be published for four (4) consecutive weeks in the Crockett Times Newspaper.

PUBLICATION DATES:
11/6/2019, 11/13/2019,
11/20/2019, AND 11/27/2019.

NOTICE OF TRUSTEE'S SALE

WHEREAS, default has occurred in the performance of the covenants, terms, and conditions of a Deed of Trust Note dated June 7, 2018, and the Deed of Trust of even date securing the same, recorded June 8, 2018, in Book No. 310, at Page 217, in Office of the Register of Deeds for Crockett County, Tennessee, executed by Brenda Boyd, conveying certain property therein described to Michael E Goldstein as Trustee for Mortgage Electronic Registration Systems, Inc., as beneficiary, as nominee for Renasant Bank, its successors and assigns; and the undersigned, Wilson & Associates, P.L.L.C., having been appointed Successor Trustee by Renasant Bank.

NOW, THEREFORE, notice is hereby given that the entire indebtedness has been declared due and payable; and that an

agent of Wilson & Associates, P.L.L.C., as Successor Trustee, by virtue of the power, duty, and authority vested in and imposed upon said Successor Trustee, by Renasant Bank, will, on January 3, 2020 on or about 1:00 PM, at the Crockett County Courthouse, Alamo, Tennessee, offer for sale certain property hereinafter described to the highest bidder FOR certified funds paid at the conclusion of the sale, or credit bid from a bank or other lending entity pre-approved by the successor trustee. The sale is free from all exemptions, which are expressly waived in the Deed of Trust, said property being real estate situated in Crockett County, Tennessee, and being more particularly described as follows:

Tract 1: BOUNDED AND DESCRIBED AS FOLLOWS: on the North by the old Gadsden Dyersburg Public Road; and on the South and West by lands of Allen Jackson; and on the East by the lands of Maggie Boals, and being a tract of 210 feet on each side and containing one (1) acre, more or less. Tract 2: BOUNDED on the north by lands of Taylor; on the West by other lands of Jackson; on the East by lands of Boals and BEGINNING at a point or stake in the Northwest corner of the present Rex Taylor lot, and runs thence West 153 feet to a stake; thence South 363 feet to a stake; thence East 363 to a stake; thence North 153 to a stake; thence West 210 feet to a stake; thence North 210 feet to the point of beginning and containing two (2) acres, more or less. Tract 3: BEGINNING at a point or stake in the Southwest corner of the tract already belonging to Rex Taylor and runs thence with Taylor's south boundary lines East for a distance of 374 feet; runs thence South with Finis Lamans' North line 466 feet to a stake; runs thence West with Allen Jackson's new East line 426 feet; thence North 426 feet, more or less, to the point of beginning and containing four (4) acres, more or less. INCLUDED IN THE ABOVE DESCRIPTION, BUT EXPRESSLY EXCLUDED FROM THIS CONVEYANCE IS THE FOLLOWING: BEGINNING at a point in the center line of Center Road and Allen Jackson's Northeast corner; with the center line of Center Road South 47 degrees East 140 feet to a point in same; runs thence South 29 degrees 30 minutes West 158.5 feet to a stake; runs thence North 59 degrees West 61 feet to a post in Allen Jackson's East line; runs thence with Allen Jackson's East line North 7 degrees 30 minutes East 203.5 feet to the point of beginning and bounded as follows: on the North by Center Road; on the East and South by land remaining to George Rex Taylor, and on the West by Allen Jackson. As surveyed by Jere Cates, License #496 on March 23, 1974.

ALSO KNOWN AS: 6668

Emerson Road, Gadsden, TN 38337

This sale is subject to all matters shown on any applicable recorded plat; any unpaid taxes; any restrictive covenants, easements, or setback lines that may be applicable; any statutory rights of redemption of any governmental agency, state or federal; any prior liens or encumbrances as well as any priority created by a fixture filing; and to any matter that an accurate survey of the premises might disclose. In addition, the following parties may claim an interest in the above-referenced property:

**BRENDA BOYD
GIBSON ELECTRIC
MEMBERSHIP
CORPORATION
MICHELLE LEIGH
TUCKER
STACEY ANN CARR**

The sale held pursuant to this Notice may be rescinded at the Successor Trustee's option at any time. The right is reserved to adjourn the day of the sale to another day, time, and place certain without further publication, upon announcement at the time and place for the sale set forth above. In the event of inclement weather, the trustee hereby announces that the sale will be postponed for a period of two weeks. In such situations, notices will be mailed to interested parties of record. W&A No. 343245

DATED November 18, 2019
WILSON & ASSOCIATES,
P.L.L.C.,
Successor Trustee
11/27, 12/4, 12/11

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Katy Moore inducted into the honor society of Phi Kappa Phi

BATON ROUGE, LA -- Katy Moore of Gadsden, Tennessee, was recently initiated into The Honor Society of Phi Kappa Phi, the nation's oldest and most selective all-discipline collegiate honor society. Moore was initiated at Middle Tennessee State University.

Moore is among approximately 30,000 students, faculty, professional staff and alumni to be initiated into Phi Kappa Phi each year. Membership is by invitation only and requires nomination and approval by a chapter. Only the top 10 percent of seniors and 7.5 percent of juniors are eligible for membership. Graduate students in the top 10 percent of the number of candidates for graduate degrees

may also qualify, as do faculty, professional staff and alumni who have achieved scholarly distinction.

Phi Kappa Phi was founded in 1897 under the leadership of undergraduate student Marcus L. Urann who had a desire to create a different kind of honor society: one that recognized excellence in all academic disciplines. Today, the Society has chapters on more than 300 campuses in the United States and the Philippines. Its mission is "To recognize and promote academic excellence in all fields of higher education and to engage the community of scholars in service to others."

More About Phi Kappa Phi
Since its founding, more

than 1.5 million members have been initiated into Phi Kappa Phi. Some of the organization's notable members include former President Jimmy Carter, NASA astronaut Wendy Lawrence, novelist John Grisham and YouTube co-founder Chad Hurley. Each year, Phi Kappa Phi awards nearly \$1 million to outstanding students and members through graduate and dissertation fellowships, undergraduate study abroad grants, funding for post-baccalaureate development, and grants for local, national and international literacy initiatives. For more information about Phi Kappa Phi, visit www.phikappaphi.org.

State parks host after Thanksgiving hike

NASHVILLE -- Tennessee State Parks is set to build on its record-setting numbers of participants in its Signature Hike Series this year with free After Thanksgiving Hikes at all state parks on Nov. 29.

The state parks, friends of the parks groups, and the Tennessee State Natural Areas will host hikes, interpretive programs and stewardship projects for all ages the day after Thanksgiving. The After Thanksgiving Hikes are the last of the five Signature Hikes this year, following successful First Day Hikes,

Spring Hikes, National Trails Day Hikes, and National Public Lands Day Hikes. Thus far this year, the state parks have had over 6,500 participants in the hikes, which have far exceeded the 3,242 participants in 2018. The state parks offer a variety of hikes. With more than 1,000 miles of trails, ranging from easy paved trails to rugged back-country trails, the state parks have something for everyone. For more information about the hikes visit: <https://tnstateparks.com/events>.



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PUBLIC MEETING NOTICE

The Town of Maury City will hold a Public Meeting on December 12, 2019 at 3:00 p.m., at the Maury City Town Hall. The purpose of this meeting is to present information on the completion of the Town of Maury City Imminent Threat Water Well Replacement Project funded under the 2018 Community Development Block Grant Program.

Persons with disabilities requiring special accommodations should contact Mayor Rayce Castellaw at (731) 656-2119. The Town of Maury City is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, the Town of Maury City prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities.

Rayce Castellaw
Mayor

11/27/19

PUBLIC MEETING NOTICE

The City of Alamo will hold a Public Meeting on December 17th, 2019 at 12:30 p.m. at the Alamo City Hall. The purpose of this meeting is to present information on the completion of the Water System Improvements Project funded under the 2018 Community Development Block Grant Program.

Persons with disabilities requiring special accommodations should contact Mayor John Avery Emison at (731) 696-4515. The City of Alamo is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, the City of Alamo prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities.

John Avery Emison
Mayor

11/27/19

PUBLIC MEETING NOTICE

The Town of Maury City will hold a Public Meeting on December 17, 2019 at 3:00 p.m. at the Maury City Town Hall. The purpose of this meeting is to present information to the public on the FY 2020 Community Development Block Grant Program. Concerned citizens are encouraged to attend and comment on possible activities.

Persons with disabilities requiring special accommodations should contact Mayor Rayce Castellaw at (731) 656-2119. The Town of Maury City is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, the Town of Maury City prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities.

Rayce Castellaw
Mayor

11/27, 12/4

PUBLIC MEETING NOTICE

The City of Bells will hold a Public Meeting on December 17, 2019 at 1:30 p.m., at the Bells City Hall. The purpose of this meeting is to present information to the public on the FY 2020 Community Development Block Grant Program. Concerned citizens are encouraged to attend and comment on possible activities.

Persons with disabilities requiring special accommodations should contact Mayor Joe M. Williams at (731) 663-2350. The City of Bells is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, the City of Bells prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities.

Joe M. Williams
Mayor

11/27, 12/4

PUBLIC MEETING NOTICE

The City of Alamo will hold a Public Meeting on December 17th, 2019 at 12:30 p.m., at the Alamo City Hall. The purpose of this meeting is to present information to the public on the FY 2020 Community Development Block Grant Program. Concerned citizens are encouraged to attend and comment on possible activities.

Persons with disabilities requiring special accommodations should contact Mayor John Avery Emison at (731) 696-4515. The City of Alamo is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, the City of Alamo prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities.

John Avery Emison
Mayor

11/27, 12/4

PUBLIC MEETING NOTICE

Crockett County will hold a Public Meeting on December 17, 2019 at 12:00 p.m., at the Crockett County Public Library. The purpose of this meeting is to present information to the public on the FY 2020 Community Development Block Grant Program. Concerned citizens are encouraged to attend and comment on possible activities.

Persons with disabilities requiring special accommodations should contact County Mayor Gary Reasons at (731) 696-5460. Crockett County is an Equal Opportunity Employer. In accordance with Title VI of the Civil Rights Act of 1964, related statutes and regulations, as amended, Crockett County prohibits discrimination on the basis of race, color, religion, sex, or national origin, in the admissions or access to, or treatment or employment in its programs or activities

Gary Reasons
County Mayor

11/27, 12/4



FOOD RITE

**Home Matters**

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Fried Potatoes & Sausage Skillet



Country Cookin' With MeMe

Alesia McCracken

What You'll Need
1 pound Yukon gold potatoes, cut into 1-inch chunks
3/4 teaspoon kosher salt, divided
2 tablespoons olive oil, divided
1 pound uncooked ground pork sausage
1 medium red bell pepper, cored, seeded, and cut into 1-inch pieces
2 cloves garlic, minced
1/4 teaspoon freshly ground black pepper
1/2 teaspoon red pepper flakes
Juice from 1 medium lemon
Fresh parsley leaves

How To Make It
Place the potatoes in a large saucepan, cover by 1 inch with cold water, and add 1/4 teaspoon of the salt. Bring to a boil over high heat, then cook just until the potatoes are fork-tender, 3 to 4 minutes. Drain the potatoes; set aside.
Meanwhile, heat 1 tablespoon of the oil in a 10-inch or larger



skillet over medium-high heat until shimmering. Add the sausage and cook, breaking it up with a wooden spoon, until browned and cooked through, about 10 minutes. Transfer to a paper towel-lined plate and drain off any excess fat in the pan.
Reduce to heat to medium and add the remaining tablespoon of oil and potatoes to the pan. Spread the potatoes in an even layer across the bottom of the pan and

cook undisturbed for 5 minutes. Add the bell pepper, garlic, remaining 1/2 teaspoon salt, pepper, and red pepper flakes. Cook, stirring occasionally, until the potatoes and peppers are tender, 3 to 4 minutes. Return the sausage to the pan and cook for 2 minutes more. Remove from the heat and stir in the lemon juice and parsley. Call in the family, say Grace and dig in!

Keto Tenders & Parmesan Mayo



Keto Korner

Ingredients
Chicken
12 chicken tenderloins
1/2 cup almond flour
1 egg
1 teaspoon paprika
1.5 teaspoons garlic powder
1/2 teaspoon salt and pepper
1/4 teaspoon cayenne pepper
Cooking spray, I use olive oil

Parmesan Mayonnaise
1/2 cup mayonnaise
1/4 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon pepper
2 tablespoons parmesan, grated



Directions
Preheat the oven to 392°F and line a baking tray with baking paper and spray with cooking spray.
Combine the almond flour with spices on a plate and mix to combine thoroughly. In a separate flat bowl, whisk the egg with 1 tablespoon of water until well combined.
Dip each chicken tender in egg, and then into the spiced almond flour mixture, ensuring even

coverage. Lay each chicken tender on the baking tray with the thinner ends facing the centre of the tray.
Spray the top of the chicken with olive oil cooking spray and bake for 25 - 30 minutes, flipping after 15 minutes and spraying again with cooking spray to help them crisp up.
Meanwhile, combine the mayonnaise with spices and parmesan cheese and refrigerate until ready to serve.

Parmesan Spinach Dip



Cooking with Sarah

Sarah Poole, UT Extension Agent

Ingredients
2 (10 oz.) pkgs. frozen chopped spinach, thawed and squeezed dry
1 (8 oz.) pkg. reduced fat cream cheese, softened
1/2 c. grated Parmesan cheese (reserve 1 Tbsp for topping)
1/3 c. fat-free mayonnaise
2 Tbsp. lemon juice
1 tsp. garlic powder
1 (8 oz.) can sliced water chestnuts, drained and chopped

Directions
Preheat the oven to 350.
Coat a 2-quart casserole dish or a 9 inch pie plate with cooking spray.
In a medium bowl beat the spinach, cream cheese, all but the 1 Tbsp. of reserved Parmesan cheese, mayo, lemon juice, and garlic powder until well blended.
Stir in the water chestnuts.
Spoon mixture into the pre-



pared baking dish.
Sprinkle the top with the reserved Parmesan cheese and cover with aluminum foil.
Bake for 15 minutes; remove

foil and cook for an additional 15-20 minutes, or until heated through.
Serve immediately.

Tuscan White Bean Skillet



Cooking with Shannon

Shannon Dykstra

I love dishes that come together in one pot! This was fantastic. My husband wasn't so sure until he tried it. But he loved it! It reminded me of eating in a fine Italian restaurant. I'm sure it'd be awesome with a little garlic bread.

Ingredients
2 tbsp olive oil
8 oz mushrooms of your choice
1 small/medium onion diced
3 cloves garlic
2/3 cup drained and chopped oil packed sun dried tomatoes
2 14.5 oz cans fire-roasted diced tomatoes
1 14.5 oz cans cannellini beans, drained and rinsed
1 14.5 oz can quartered artichoke hearts, drained
Salt/pepper
1 tsp dried oregano
1/2 tsp dried thyme
Parsley for garnish



Directions
Heat one tbsp of oil in a large skillet over medium/high heat. Add in the mushrooms. Brown 1-2 minutes per side. Transfer to a bowl and set aside.
Add the remaining oil and onions. Saute until lightly browned. Add garlic and sun-dried tomatoes and cook until

fragrant and softened.
Add diced tomatoes, beans, artichoke, and seasonings. Cover and reduce heat to medium.
Let it cook about 10 minutes until hot. Return the mushrooms to the pan for another minute or two.
Garnish with parsley and serve.

Peach Cinnamon Rolls With Cream Cheese Glaze

Ingredients
Dough
1 package active dry yeast
1/2 c warm water
1/2 c half and half or milk
3-3 1/2 c all purpose flour
2 Tbsp butter softened
1/3 c sugar
1 tsp salt
1 egg
2 tsp vanilla extract

Filling
3 Tbsp butter
1/2 cup peach jam
1 cup fresh peaches, thinly diced (with or without skin)
1/2 cup sugar
2 Tbsp brown sugar
3 tsp cinnamon

Cream Cheese Glaze
4 oz cream cheese, softened
2-3 Tbsp milk
1/4 - 1/2 cup powdered sugar

Directions
Dough
Dissolve yeast into 1/2 cup of warm water (sprinkle it over the water and give it a quick stir). Once it turns foamy/bubbly you know it's activated (about 4-5 minutes). If it doesn't foam/bubble, your yeast is dead and you'll need to use another packet.
While the yeast is activating, make sure to warm your half and half in the microwave for a few seconds or in a small saucepan (if mixed together when cold, the mixture can shock the yeast, which can kill the yeast).
When the yeast has been activated, mix (in a standing mixer or hand held) yeast with half and half, butter, sugar, salt, egg, and vanilla extract.
Add flour slowly, as to not



explode flour everywhere. Start with 3 cups of flour (if using a standing mixer, switch from the paddle attachment to the dough hook).
Mix dough until it pulls away from the bowl and turns into a ball. If the dough is sticky, add in the extra 1/2 cup of flour. If the dough is springy, it's ready.
Knead dough on a lightly floured surface for about 3-5 minutes. Form into a ball.
Place in an oiled bowl (I used cooking spray) and allow it to double in size, overnight in the fridge or for 1 1/2 - 2 hours in a warm place.

Filling
Punch down the dough and roll it out into a rectangle on a lightly floured surface. The dough should be about 14"x8" or 1/8" - 1/4" thick.
Spread 3 Tbsp of butter over the dough. Next, spread 1/2 cup of peach jam over the dough. Sprinkle diced peaches evenly over the jam. Lastly, sprinkle dough with 1/2 cup white sugar, 2 Tbsp brown sugar, and 3 tsp

cinnamon. Tightly roll up the dough and cut into 12-15 even slices.
Place in two 9" greased cake pans (or any baking dish you have) making sure there is space between each roll. Allow to rise once again for 30 minutes, or until the rolls have risen and are touching each other.
Bake in a 375 degree oven for about 15-17 minutes, or until golden brown.

Cream Cheese Glaze
Beat cream cheese and milk together until combined. Add in powdered sugar, beginning with a 1/4 cup. If the consistency is too thin, add in the last 1/4 cup of powdered sugar. When the rolls are finished baking, spread a generous amount of glaze over the rolls. Eat and enjoy!

Tips and Variations
If you do not have a warm spot in your house, preheat the oven to 175 degrees, turn it off, then allow the dough to rise in there. Make sure to cover the dough with a lightly damp towel.

Apple Pie Tea Punch

Ingredients
24 bags of black tea or 12 family size ones
1 gallon apple cider
1/2 teaspoon pumpkin pie spice
1 cup salted caramel or caramel syrup for drinks
Sliced apples, cranberries, and/or cinnamon sticks, for garnish

Directions
Put four cups of apple cider in a saucepan and bring to a boil. Add Black Tea tea bags and remove from heat. Allow the tea to brew while you're preparing the other ingredients.
While the tea is brewing, cut your apples into thin slices and set aside. Remove tea bags from the brewed tea and pour tea into a punch bowl. If serving warm, heat



the remaining apple cider and add to the brewed tea. If serving cold, simply add the remaining apple cider and then add pumpkin pie spice and salted caramel syrup to taste. I'd recommend adding a few tablespoons at a time of the

syrup to determine the level of sweetness you prefer.
Once all of the items are combined, top with apple slices and cinnamon sticks and serve. You could also add cranberries for a pop of red! Enjoy!

Have a family recipe that you would like to share?

Send your story to contact@crockettcountytimes.com or bring it by our office at 40 S Court Street, Alamo



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FIT & FUN




The Case of the Turkey Day Troubles

A HOLIDAY WHODUNNIT

Percival Pilgrim is having puzzling problems. Are his problems all accidents? Or is someone messing up his day on purpose?

Help poor Percival solve his problems. Then use the clues to find out if someone—or something—is making all the trouble!

Cornucopia Confusion




Percival put some fruits and vegetables into his grandmother's cornucopia. Then he went to help his father in the fields. When he came back, somebody had taken three things!

Match the shapes to find out which things are missing from the cornucopia.

Standards Link: Visual discrimination; matching shapes.

Puzzling Patchwork




Percival's mother asked him to arrange pieces of fabric for a patchwork quilt. He used eight pieces to make a rectangle. He went to get his mother, and when he came back with her, someone had messed it all up!

Help Percival put all of the patches back into the rectangle shape.

Standards Link: Math: Problem Solving: Identify attributes of geometric objects; match shapes.


Broken Necklace



Little Eagle helped Percival make a beautiful bead necklace for his mother. *Oh no!* Somebody broke it! Help Percival put the bead necklace back together. Be sure to follow his pattern.

Standards Link: Math: Mathematical Reasoning: Analyze and solve problems by observing patterns.

Pie Hide-and-Seek



Now the 10 delicious pumpkin pies Percival's mother made are gone! Help him find them on this page.

Standards Link: Reading Comprehension: Follow simple directions.

Giving Thanks

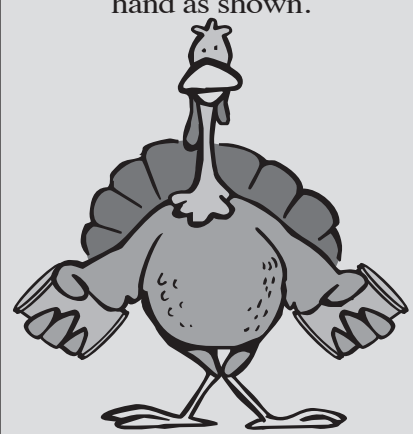
Extra! Extra!

Not all news is bad news. Make a list of the people in the newspaper and the reasons they can be thankful.

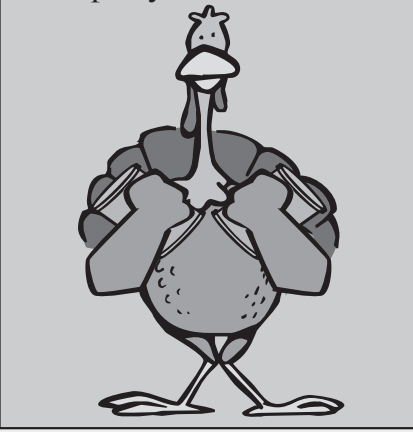
Standards Link: Writing Applications: Write brief expository descriptions.

Fine Feathered Fitness

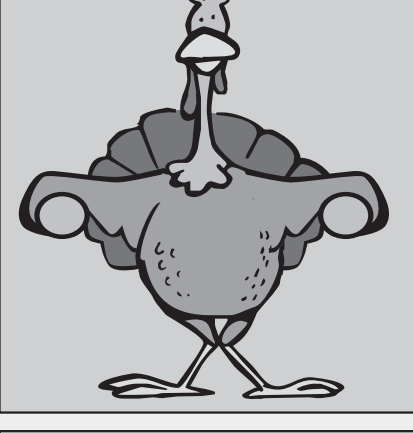
Stand with your feet apart. Hold a can of food in each hand as shown.



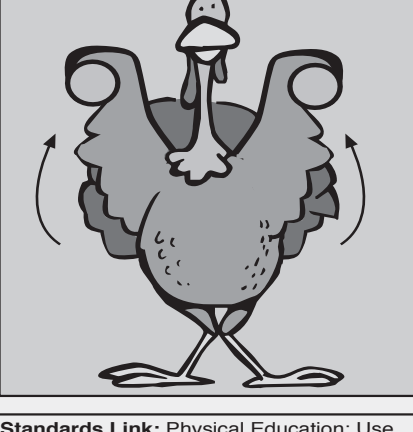
Bend your arms at the elbow, lifting the two cans 10 times up to your shoulders.



Hold a can of food in each hand with arms outstretched and palms down.




Slowly lift each arm straight up 10 times.



Standards Link: Physical Education: Use control in weight-bearing activities.

Who is making problems for Percival?

Percival found some clues each time he had a problem. Now he knows that either his sister Priscilla, his friend Little Eagle, Ted Turkey or Randy Raccoon caused all the problems. Look at the picture of each suspect. Which clue do you think each one left behind?



Circle the troublemaker—the one who left a clue **every time** there was a problem.

Standards Link: Problem Solving: Analyze problems by identifying relationships.

Double Word Search

TURKEY
PIE
PATCHWORK
THANKS
NEWS
HELP
SHAPES
SOLVE
EAGLE
MATCH
FRUITS
LIST
BROKE
CASE
BACK

Find the words in the puzzle. How many of them can you find on this page?

H	A	M	P	P	L	I	S	T	H
P	E	B	A	C	K	K	Y	E	E
T	A	H	T	T	N	E	W	S	V
A	G	N	C	A	C	K	S	A	L
P	L	E	H	G	I	H	V	C	O
I	E	T	W	S	H	A	P	E	S
N	G	T	O	S	T	I	U	R	F
O	Y	O	R	Y	E	K	R	U	T
B	R	O	K	E	U	A	L	S	O

Standards Link: Letter sequencing. Recognized identical words. Skim and scan reading. Recall spelling patterns.

Kid Scoop-doku™

Complete the grid by using all the letters in the word **THANK** in each vertical and horizontal row. Each letter should only be used once in each row. Some spaces have been filled in for you.

				N
T	H	A	N	K
		N		
N				

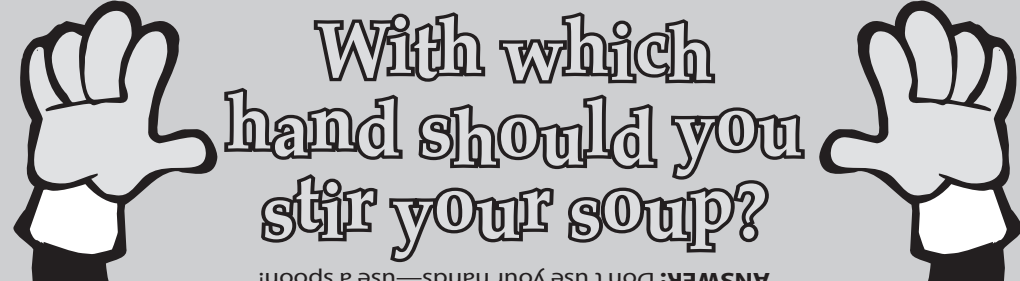
FROM THE Kid Scoop LESSON LIBRARY

Play Thanksgiving Mystery Question!

Secretly find a picture in the newspaper. Then, give the paper to a friend. Give your friend clues about the picture you selected. Can they figure out which is the mystery picture?

Standards Link: Oral Language: Use clear and specific vocabulary to communicate ideas.

With which hand should you stir your soup?



ANSWER: Don't use your hands—use a spoon!

Write On!

Thanksgiving Poetry

Write a poem about Thanksgiving!





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Yasmine Pankey

Two steals and one assist short of a quadruple double against Lexington
Finished with 13 points, 10 rebounds, 9 assists and 8 steals

PLAYER OF THE WEEK

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The CROCKETT COUNTY TIMES

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2. S. Pittsburgh at Greenback
3. Covington at Pearl Cohn
4. Peabody at Riverside
5. Dyer Co. at Summit
6. S. Pittsburgh at Greenback
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WIN BIG! 2019



ENTER OUR FOOTBALL CONTEST

CONTEST RULES: Check out the surrounding ads for the game match-ups this week. Select the teams you think will win each of the games. List the games in numerical order in the corresponding numbered blanks below. Don't forget to pick a high-point breaker (the most points you think a single team will score). Turn your entries in to The Crockett County Times 40 South Court St. Alamo, TN 38001 by 5 p.m. on Friday or mail entries to P.O. Box 66 Alamo, TN 38001. All mailed entries must be postmarked before 5 p.m. on Friday to be eligible. Winners will be named in the next weeks newspaper. First place winners will become eligible to enter a \$250 prize drawing at the end of the season. Everyone who enters the contest will become eligible to enter a drawing for two \$25 prizes at the end of the season. LIMIT ONE ENTRY PER CONTESTANT PER WEEK.

Alamo Animal Clinic



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2. _____ 10. _____

3. _____ 11. _____

4. _____ 12. _____

5. _____ 13. _____

6. _____ 14. _____

7. _____ 15. _____

8. _____ 16. _____

The most points to be scored by any one contest team in a contest this week: _____

Name: _____

Address: _____

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15. Cincinnati at Memphis 7. Mississippi at MS State



Photos Cynthia Kilburn

Cavalier season ends in fierce battle at Haywood

cynthia**KILBURN**
cynthia@
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Crockett County Cavaliers were put out at quarterfinals with a battle against Haywood Tomcats that ended with a tight score of 41-35.

Tomcats put the first score on the board with halfway through the first quarter and scored again two minutes later.

The Cavaliers were determined to get on the board in the first and Josh Owens scored the first touchdown with less than a minute left in the first.

Owens scored again right away in the second quarter for a score of 14-13.

Tomcats scored once again with eight minutes in the second and another Cavalier touchdown along with a two point conversion tied the game 21-21.

With 27 seconds left before halftime Payton Currie sent the Cavaliers ahead, 28-21. An interception immediately after, sent the Cavs into half time on a positive note.

Defense held strong across the swampy field with neither team scoring until half way through the third quarter when the Tomcats tied things up again.

Nate Sarver scored a touchdown with three minutes left in the third but Tomcats called

it with an immediate touchdown and fumble recovery.

Haywood Tomcats scored the game-determining touchdown in the last 40 seconds of the game for a final score of 42-35.

"We had a great season. It's not how we wanted it to end but we made too many mistakes from an alignment standpoint and four turnovers," said Coach Kevin Ward. "You can't advance playing that way but that doesn't take away from

all of the many things we did so well this year. We improved so much and that is accredited to my assistant coaches and players. My seniors were wonderful and I couldn't be more proud of those guys. They will look back in a month or so and realize all that we accomplished and how good the year was. We were as good as anyone we played this year. We just didn't make quiet enough plays. I hope the community is proud of the product we

put on the field every Friday night and I'm thankful of the support they showed us each week.

The Touchdown Club was outstanding like always and have done such a great job supporting these young men."

The Cavaliers will be recognized at their annual awards banquet on December 17 at Crockett County High School.

IMPORTANT NEWS FOR MEDICARE PART D PATIENTS

Cavalier Pharmacy and Raines Pharmacy have renegotiated contracts to better accommodate the residents of Crockett County. We are now preferred on Silverscript Choice, Wellcare Value and Wellcare Classic. If you need help choosing a plan, please contact our pharmacist to discuss your options. Open Enrollment ends December 7, 2019.



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How to Cook A Turkey

Alamo City School

Third grade
Chelsea George

Do you know how to make a turkey? To start, you have to buy the turkey. Also, when you get home unwrap it. Next you wash the turkey to make it clean to be good for eating. After that you got to cook it so it do not be cold when you eat. Then, you eat it.

Valerie Ponce

Do you know how to cook a turkey. I don't. to start, I will let it thaw out so it get's soft. Also, I will get the ingredients like seasoning and garnish. After hat I will cook it. To explain I will cook it in a oven and I will put in 300 degrees. Then seasoning it. Then eat.

Rylan Redding

Do you know how to cook a turkey? To start you have to thaw it out. Then you have to turn the oven to 300 degrees. Next you have to put it in the oven. Last when it is done get it out. Then you enjoy it.

William Hughes Day

Do you know how to cook a turkey to start to cook a turkey you need a oven or a fire. Also you need your ingredients like salt or pepper you can just add anything you want. Next, turn your oven on. After that put your turkey in the oven. Then when its done eat it and enjoy.

Andrew Pacheca

What would you do for Thanksgiving? I would go to my cousins house, cook some turkey and then eat it. Also my family will have to use a ninja food to make the turkey hot to eat it. Finally we will have to have a party.

Jose Diaz

Do you know how to cook a turkey? I don't but can you tell me how to cook a turkey. To start you have to get the ingredients before you cook the turkey. Also you have to set it out for a little bit before you cook it. Next, you can ask your cousin over. Then you can eat the turkey.

Lillian Grace Ray

Do you know how to cook a turkey? To start you have to go buy a turkey. Also you have to buy seasonings and let the turkey thaw out. Next, you put the oven on 300 degrees and season the turkey. After that put the turkey in and wate 20 to 30 min. You can have your delicious turkey.

Braylyn Cunningham

Do you know how to cook a turkey? To start you need to pre-heat your oven to 300 degrees. Then go get the ingredients for the turkey. After you have to make the turkey then cook the turkey for 20 to 30 min. Next you have to season your turkey. Also you have to put your turkey on a plate and enjoy with your family or friends'.

Marissa Hazlewood.

Do you know how to cook a turkey? To start you need to get all your ingredients. Also you have to preheat your oven to 300 degrees. Next you have to season the turkey very well. After that you have to cook the turkey for a hour in your oven. Then when you are done cooking your turkey you can eat the delishesh turkey

Brylce Kate Nanney

Do you know how to cook a turkey? To start you pluck turkey do everything first and take legs head wings off. Also you stuff turkey up and put turkey in the oven for about a hour and put turkey on the table pass plates spon nif for K drink and dig in to the dishes turkey.

Will Scott Harber

Do you know how to cook a turkey? To start I think you need to buy the turkey. Also I think you need to buy the ingredients. Next I think you need to let it thaw out. After that, I think you need to butter it and season it. Then I think you need to cook it. Finally you can plate it and serve it. Enjoy.

Maclyn Barry

Do you know how to cook a turkey? I do. First you put a turkey on a stick. Next you make a fire with coal and wood. Then you roost the turkey over the fire and wait 30 minutes. Last you season the turkey and have a fi-esta and invite all your family and friends then you slice it.

Cash Buckingham

Have you ever cooked turkey for Thanksgiving? I haven't but I know how to. Let get started. To start you need to kill or buy a turkey. Also ,take the turkeys fethers for a collection. Next you need to put seasoning on the turkey. After that, you need to bake it. Then, you get to eat it. I really really loooooove turkey.

Alyssa Byrd

I will kill a turkey. Then I will take the feathers off. Then I will wach the turkey. Then I put salt, pepper, season and I will put it on a pan and wrap too. I will cook on 50 degrees and for 50 seconds. Turkey is dun to eat.

Josie Jo Phillips

First take the feathers and wash the turkey and cook it on 33 degrees for 30 seconds. I will then put pepper on haif of turkey then eat. Yummy.

Ceson

I will kill the turkey and I take off the feathers. I will wash the turkey. I will put on pan and cook for 50 minutes on 15 de-grees. Take out of oven and put salt on turkey and eat. It good.

Yatzel

First you have to mix sugar water, oil and eggs. Put out your pan and put the sugar mix on the turkey bones. Pour cran-berry sauce on the turkey. Next pour mashed potatoes olive oil, deviled eggs, sugar, cream and okra in the turkey. Sprinkle cheese and put turkin in the mi-crowave. Cook turkey as long as you would cook a hamburger. Take it out, put on a plate. To garnish, you will use black eye peas, brown sugar and one more spoonful of sour cream. Cut the turkey and scoop it up.

Josie Culpepper

Third grade
Danielle Crider

Ingredients: turkey, salt, grease, bbq, tomato and leaves. First go get a turkey and put grease on it and on the pan. Other bake it for 350 degrees in the oven. Next when its ready put it on the table. Put salt on it and you can also put toma-to and leaves around it. At last your turkey will be ready. You can pour your barbeque sauce on your turkey. Gobble

Kayden Fabian

Ingredients: turkey, pine-apple, vegetables, BBQ sauce. First preheat oven to 330 de-grees. Then put BBQ sauce on the turkey. Next cook for 17 minutes. Finally take the turkey out of the oven and serve it with pineapple and vegetables. En-joy your dinner

Ismael Rodriquez

Ingredients; turkey, vegeta-bles, salad pepper. First you need to put the vegetables on the turkey. Then you need to put the turkey in the oven. Next, you need to put the pepper on the turkey. Finally you have to cut the turkey and eat it with salad. Yummy.

Camilia Castillo

Ingredients: turkey, jalape-nos, pepper, salt. First preheat the oven 30 minutes at 400 de-grees, then put it in the oven for 2 hours at 345 degrees. Next let it cool for 30 minutes then put a hand full of jalapenos on it and a teaspoon of slat and pepper at last. Cook it 10 minutes at 300 degrees. Gobble

Dakota Hayes

First, you are going to preheat the oven to 350 degrees. Then you get your turkey and put stuffing in it. Next you are going to rub salt, pepper and brown sugar on it. Add seasoning salt too. Finally take it out of the oven. Don't forget the dressing. Then enjoy.

Abbi Springfield.

Ingredients: turkey, garlic, BBQ, salt and peppers, honey sauce. First you get a turkey and put pepper, garlic and salt on it. Then cook it for 2 hours at 450 degrees. Next put honey and BBQ sauce on it. At last, eat the turkey.

Ja Thomas Nance

Ingredients: turkey, spices, seasoning, dressing, butter to turkey. Next, add some season-ing and spices. Then, put it in the oven to 50 to 60 minutes. Finally you get to enjoy your nice turkey with some pleasant dressing.

Bayleigh McCurry

First, preheat the oven at 3 degrees for two hors. Then sea-son your turkey with butter and different seasonings. Next cook the turkey for an hour. Finally you cut the turkey and eat the turkey.

Miranda Lucius

Ingredients: turkey, pepper, season salt, brown sugar. First you put pepper on the turkey. Then put seasoning salt on it. Next you will rub brown sugar on the turkey. Bake the turkey in the oven at 350 degrees for f2 hours. Finally you will eat the turkey with your friends.

Kylee Barrett

Ingredients: turkey, salt and pepper, vegetable oil, butter. First you are going to preheat the oven to 400 degrees. Add vegetable oil to the turkey. Then add salt and pepper. Next add melted butter and pour it on the turkey. Put it in the oven for 20 minutes. At last cut the turkey and enjoy.

Hadleigh McCoy

Ingredients: turkey, hot sauce, pepper salt and honey. Then cook the turkey at 350 de-grees for 40 minutes. Next put hot sauce salts pepper and honey on the turkey. Next heat the tur-key for 350 degrees for 30 more minutes. At last cut the turkey and gobble it up.

Wyatt Smith

Ingredients: turkey, salt, BBQ sauce and butter. First, you will need a turkey. Then you will need to put all of the ingredients on it in what ever way. Next, pout it in the oven for 1 hour at 350 degrees. At last you can gobble it up.

Charlotte Forsythe

Ingredients: butter, salt sea-soning. First you would have to shoot the turkey. Then you would cut the feathers off of it. Next you would half to cut the skin off of it. Then season it with butter and salt. Last you would have to cook it for an hour. Now eat it.

AJ Hatcher

Ingredients: bread crumbs, pepper, honey. Fisrt you season your turkey with honey, pepper and bread crumb. Then you wrap it and put it in the oven. Next, you will put the degrees on 350. Last you put more sea-soning on it, then wait a hour. When it's in the oven, then you eat it.

Brycen Bailey

Ingredients: turkey, BBQ sauce, salt and pepper, flour, honey. First preheat the oven for 2 minutes. Then you need to put salt, pepper flour and hon-ey on the turkey. Next need to bake the turkey for 15 minutes. At last you need to put the BBQ sauce on the cooked turkey. Now you can it.

Kaleb Evans

Ingredients: turkey, BBQ sauce, first you should get a tur-key. Then you cook the turkey at 363 degrees. Next you cover it with foil. Then you cook it in oven for 16 minutes. Fanalley, you can add BBQ sauce to the turkey. Now you can eat it with your family.

Beatriz Sancnz

Ingredients: turkey season-ing. First preheat the oven to 350 degrees. Then put the tur-key in the oven and let it cook for a hour. Next, put on your turkey seasoning on the turkey and let it cool. Finally, chip it up and enjoy.

Petyan Lupien

Third grade
Kristen Emison

First, Preheat the oven to high. Then, rub some BBQ sauce on the turkey Next, put some corn in side the turkey and sprinke some salt and pepper on top. Cook it for 99 minutes. A last, eat the turkey.

Travis Vandiver

Ingredients: Turkey dressing salt pepper
First, go to the store and get turkey, salt, dressing, and pep-per. Next , go home, find a recipe, and preheat the oven to 350F. Then, open oven and put turkey in for one hour. Last, get the tur-key out of the oven, put dress-ing, salt and pepper on turkey, cut turkey, and enjoy.

Hayes Work

Ingredients: Pineapple, ketch-up, fruit, vegetables. First, you preheat the oven for 400. Next you need fruit, pineapple, and vegetables. Put them inside the turkey. Then you need to put the ketchup on the outside. Cook it for 400 minutes. Lastly, you

need to eat and enjoy.

Anehx Garcia

Ingredients: Turkey salt BBQ sauce. First, preheat the oven to 6 degrees. Then, put the tur-key in the oven to cook it for 6 hours. Next, add salt and BBQ sauce. Last, you are ready to eat the delicious turkey.

Juan Aguilera

First add lemon, Soy Sauce, bacon Bits, black pepper, Sea-soning Salt, and onion rings to the turkey. Cook the turkey at 350 degrees for 45 minutes. Don't forget to take it out. Final-ly, Stuff it with corn. This is how to make a turkey. At Last, you can eat the turkey!

Cody Ferrell

Ingredients: pepper, salt, BBQ sauce, and Turkey. First, preheat the oven to 450 degrees. Then, put salt, pepper, and BBQ sauce on the turkey. Next, put it on a pan and put it in the oven for an hour. Lastly, let it cool, cut it, and gooble, gooble it up.

Ruthie Tucker

First the ingredients are: pep-per, stuffing, hot sauce, and a turkey. First, Preheat the oven to 370:. Then, you Put your sea-soning on top of the turkey. At last, you bake your turkey for 30 minutes. Now enjoy.

Reagen McCoy

Ingredients: Pepper dressing BBQ sauce for. Directions: First, pre heat the oven at 400; Then, put it in the oven let it cook for 45 minutes. Next, take it out and let it cool. Then, put the pepper, dressing, and BBQ sauce on it. Finally, we eat and have a party with family.

Jerry Sills

Ingredients: Brown sugar. Vegetable oil. Pineapple. First preheat the oven to 330 degrees and rub the vegetable oil on the turkey. Then, put the pineapple juice on it ! Next, put the Brown sugar on it. Finally, put it in the oven at 360 degrees for 8 min-utes.

Paisley Patterson

First, heat up the oven to 400 degrees. Next take it out and prepare it. Third you can decor-age with BBQ sauce, salt pepper and cherries on the side if you want to. Finally you can eat it. Yummy, yummy and also Happy Thanksgiving.

Isabella Aquirre

Ingredients: pepper, salt, tur-key. First you need pepper. If you want a lot or a little. Just do it and pit it on the turkey. Then, you need to sprinkle salt on the turkey. Next you put it in the turkey in the oven for 400 min. at last get the turkey and eat it up.

Braelyn Bray

Ingredients: BBQ, 5 pound turkey. First preheat the oven to 400, then put BBQ sauce on the turkey, next cook the turkey for 48 minutes. At last, enjoy your turkey.

Kaleb Rhodes

Ingredients: turkey – 30 pounds, pepper, salt, stuffing, seasoning, vegetable oil, gravy. First preheat the oven at 307 de-grees. Then put your seasoning, salt and pepper on the turkey. Next you rub stuffing and veg-etable oil on it. At last, put your turkey in the oven for an hour. When your turkey is done take it out of the oven and enjoy your turkey. Gobble, Gobble

Layla Petty

Ingredients: turkey, salt and pepper, seasoning, honey. First you preheat the oven to 300 degrees. Then you cook it for 6 hours. Next we wait till ev-eryone comes to the house. We make mashed potatoes, and piza-. Then we slice it up and plate it.

Jamari Thomas

First, preheat the oven to 360 degrees. Then put a little bit of lemon juice and salt and pepper on top. Finally stuff the turkey with cramberries and cook for 5 more hours. Then enjoy. Gob-ble, gobble

Bentley Cox

Ingredients: pepper, stuffing, BBQ sauce. First you need to put the pepper on the turkey. Then you need to season it with BBQ sauce. At last, then put it in the oven for 5 hours at 500 de-grees. Then you eat it.

Kobe Cook

First, cut the turkey and filling it all. Then put on the dressing. Next, put the turkey into the oven to 500 degrees. Let it rest.

At last, you can have any sides like salad, cranberrys and ham. Then you can eat it.

Emily Roman

Third grade
Sarah Conrad

Do you know how to cook a turkey? I don't but I watch my parents. To start my parents and grandparents hunt for turkeys. Then we thaw the turkey out. Also we mainly only cook tur-key for Thanksgiving. Then we put it in the oven. Wait about 30 minutes. After that, we wait for the turkey to cool off. Finally we eat and enjoy the turkey.

Baylee Parker

Do you know how to cook a turkey? I do. First you pluck it, then you stuf it. After that you stick it in a big boiler and let it set there for a hour or two. Then you put seasoning on it. And fi-nally you eat it Chomp

Will Dodds

Have you ever ate a turkey on Thanksgiving. To start you go into the woods and hunt for a turkey. Also, after you go and kill a turkey then you unthaw the turkey by putting in hot water. Next you put all the seasons you want and put it in the oven for an hour or two. After that you take it out of the oven and decorate around the turkey. My cousin brings it to the table and prepare other foods. Then we eat. Final-ly the delicious cake.

Stella Darham Jones

Have you ever cooked a tur-key? I have. To start buy a tur-key also you need a crok pot. Next fill the pot with water. After that put turkey in boiling water. Then get turkey out and season it. Finally dress the tur-key and injoe.

Faith Violet Smith

Have you ever make a turkey. I have. To start well I put sea-soning. After that you stuf it. Then put it in the oven for 150 min. Finally take it out of the oven then enjoy.

Miranda Alexia Ruiz

Have you ever cooked a tur-key? I haven't but my mom has. To start she goes to the store and buys it. Then she stuffs it and puts it in the oven for 350 de-grees. And then when it is done you enjoy the turkey

Jaymeson Phillips

Do you know how to cook a turkey? I do. To begin you have to kill the turkey. You can kill it many ways too kill a turkey. Next you have to cook the tur-key. Put it in a oven. Finally en-joy your food.

Mason Jermaine Halton

Do you know how to cook a turkey. First you un rap the tur-key and put it in the stove for 30 minets and get it out and get your family and eat sum good.

Gage Carter Emison

Do you know how to cook a turkey? I know how to cook one. To start, you will have to heat up the oven. To explain it will be hot. Next you will have to stuff the turkey. So it will be good. Finally you will put on the seasonings on it and put it in the oven. Then you will eat it with your family

Calyn Hope Reynolds

How I would cook a turkey is I would put it in the oven be-fore the oven you have to pop its head off. After that I would add seasoning with carrots and potatos. Then I would add more carrots.

Andrew Hendrix

Have you ever made a turkey before? I haven't before but I might one year. There are many ways to make a turkey. To start, you need to stuff the turkey then you let it thaw out. Also you need to put vegis in it. Then put it in oven to 550 degrees. Then take it out and enjoy.

JaMariyah Lashey Cooper

Have you ever cooked a tur-key? To start you have to heat the oven to 350 degrees. Also you have to stuff the turkey. Next you add some seasonings.

Martin

Do you know how to dress a turkey? I do: first you have to pre heat the oven to 350 degrees. Then you have to soak the tur-key in oil. Also you ned to stuff the turkey. Finally, you need to cook and eat. Have a great Thanksgiving.

Henry Haynes

Do you know how to cook a turkey? I will tell you how I

would cook one. To start, my mom will go out and by one. So we go to the store. To explain, every year my mom will tell my dad to hals up. Next we would go back home and roast it.

Naydia Angila Meri Turner

Have you ever made tur-key in Thanksgiving? I could teach you how to make one. To start, first get a turkey put it in the oven then, put 40 minuts or whatever minuts you want to do. After that, get it out and let it be cold then decorate and do more fun stuff to the turkey.

Dana Sofia Vasquez

Bells Elementary School

Third grade
Amy Mayfield

First I will put it in the oven. Then I take it out the oven. Next I will put it salt and pepper on it. Findlly I will eat it.

Aleida

First I would clean the turkey then I would turn the button on the stove on 352 degrees and 30 min later and when its done, I'll put pepper on it and season it and eat it.

Violet Wills

First I would put oranges in it. Then I would pluck it's feathers. Next, I would clean it then put it in the oven. Last I would add dressing with crane grape sauce then fried chicken, massed po-tatos, green beans, black eyed peas.

Rajhon

First tak the feathers off the turkey. Next kut the had off the turkey. Last and cook the tur-key, then eat.

David Morales

First, I would go by a turkey. Then I will open it from the plastic with sisers. Then I will wash it in the seek. Next I will cook the turkey in the uvin. Last I will surv it with green bees.

Katelynn Dye

First, I would buy a turkey. Next I would clean it. Then I would put some good kind of sauce. After that I would put it in the oven put a time for like 10 min check it's temperature. Then I would put some ham on the side and bacon, pineapple. Then I would check if its to hot if it is I would let it cool off or not. Finally I would eat.

Zoe Monterroso

First I would get the guts out. Then I will put seasonings on it like salt, pepper, pepperica and many more. Finally I will put the turkey in the oven for about a hour. I'll make mac and cheese. Then eat my turkey.

Kaidyn LeAnn Phillips

First, I would prepar it then clean it next then I would put it on the grill then I check the timpachure. My sides rice and chicken and dumpling.

Harley

First, I would put it in the sink to wach it. Then I would stuff it next, then I would cook it, then I would eat it.

Gracie Echols

First, I would buy a turkey. Next, I would clean it. Then I would put salt, peper, chile pow-der and garlic powder. Finally I would put it in the oven for 50 minites on 350 degrees. Last I would invite family and friends and enjoy.

Sophia Flores-Coon

First, I would cut the turkey then I would clean it out. Next I would put salt and pepper. After I would put salad on the turkey. Last I would put some cavage.

James Knox

First I would put the pepper and salt on the turkey. Then I will the duder inside the turkey and outside of the turkey. Next I will cook the turkey. Finally I will eat my good turkey.

Genesis Carrasco

First I would b uy a turkey (because I don't want to get der-ty traying to kill one) then put it in the oven for 15 to 20 min. next I would put papper on it (because salt will make it to salty) last eat it.

Aleigha Dunn

First I would prepar the tur-key. Next I would put pepper on it. Then I would cook it to 20 to 30 minis. Last, I would eat it.

Justin



How to Cook A Turkey

Turkey, from 2B

First, I would wash the turkey. Then I would put stuffing in the terkey with peper on it and salt. Next I would bake it for 30 or 50 minutes. Last, I would slice it in about ½ inches. I would make mash potatos, cranberry slices. I would cut the in ½ inches.

Abigail Carr

First I would kill a turkey. Pluck the fethers out. Wash the blood out. Then get salt and pepper. Then put some chicken broth in the pot and put the turkey in the pot. Finally, put it in the oven at 450 degrees.

Jocelyn Haynes

First I would put it in the oven. I will wait. Then I will put salt and pepper to make it really good. Next make it shine to make it more good. Last I eat my good yummy turkey. How would you make a good yummy turkey?

Heily Valdez Baltazar

First, find a turkey next kill the turkey, then pluck the turkey. Also wash the turkey. Last cook the turkey and set the time to 6 minutes so you will have a nice-ly cookt turkey.

Maddi Hutchison

First I will kill the turkey. Then I will put salt on the turkey. Next I will cook it on 10 mintes. Last well eat.

Cristian Negrete Yendell

First you kill it. Then you clean it. Next oil the turkey. Then you season it. Then cook it. Turn the heat up to 430 degrees. Cook it for 45 minutes. Last put bbq on it and eat.

Davis Porter

First I would kill the turkey then I would pluck the turkey, then I would put him in a pain and I would pot soum solt and pepper and then I would badder it and then I would put some woderter and put som suger on it and then cook it on the oven and then mack som cak and chesantt and some smokt ham and then you got some home made turkey and other.

Colt Jackson

First, I would wash my turkey and put it in a large plagte. Then I would put it on the oven for 50 minutes. Next I would get it out of the oven when the 50 minutes are over and to make it good I would put sault and pepper. Finally I would call my family to come over and taste my hopefull-ly good turkey

Kamilah Juarez

Third grade
Anna McKelvey

First you go buy some salt, next you buy a turkey. Then you drive to your house. Next you cook it.

Brayden

First I go the store and get a turkey. Then, I put spice on it. Then, put it in the oven an set it on a hour then get it out of the oven then eat it.

Carson

First I would put salt and peper on the turkey. Then put in the oven on HI. Next put it on a big plate and some dessert on the side. Finally you eat it

Laren Pruett

First, I would put salt and peper on the turkey then garlic all around the turkey then put it in the oven for an hour or 2 then put pineapple around the turkey. Then it's done.

Laniah Chanique Scott

First I would put salt and peper on the turkey, then I would put toppings. Next I would put it in the oven. Lsat I would set the turkey for 150 degrees F. finally I would eat the turkey.

Abraham Uribe

A week before Thanksgiving I would get a turkey on Thanks-giving I would put the turkey in the oven for a hour then I would put spices on. Last but not lest I will feast.

Kieeran Dancy

First, I would go buy the turkey. Then I'm going to let it thaw. Now that it's done thawing I'm going to season my turkey. Next, I'm going to put salt and pepper on the turkey. Now I'm going to put it in the oven. It's done so now I'm going to put fruit around it.

Ariana Marie Mosier

Third grade
Tara Wade

First I would put the turkey in the oven. Next I would wait an hour for the turkey to cook. Then I would get the turkey out and put the seasoning on it. Now, I would put the turkey on a dining plate. Finally, I put some vegetables with the turkey and then I would eat the turkey.

Nataly Amador

For the ingredients you need seasoning, turkey and a grill. First you take the turkey, second you season the turkey. Third you grill the turkey. Fourth you greese the turkey. If you want oven it you it on 130 degreese F. Then you cut it and eat the turkey.

James McKinnie

First you kill the turkey. Second you get all the blood out of it. I heard you get its beek off. Forth you get its eyes off. Fifth you cut its head off and legs. Sixth you cook the turkey in the oven for 30 seconds. Sev-enth you put some peper and salt on the turkey. Eighth you cook your stuff that you want to cook with your turkey. Ninth you call your family.

Laci Jay Goodman

First I'll cut its head off and watch it jump up and jump around with no head. Next I'll pour pixe dust on it and cook it. Then I'll take it out of the oven and pour mermaid cloit and fair pepper aon it. Last I'll put it on a plate and put cute flowers and corn on a cob around it. All done.

Avery Caroline Begoird

First I would kill the turkey. Then I would kuc the turkey and take it out and put salt and pepper. Next I put sum buter on it. Last I put it on a plat and srav it.

Carly Vega

First, I would put the turkey on the pan. Next I would put salt on it. Then I would let it cook for 50 minutes. Last it is dun. It is time to eat. Finaly, everyone eats the food and everyone laphes and have fun

B.J. McCurrie

First, I would put salt and pepper on the turkey. Then I would drizzle some sauce on it. Next, I'd put it in the oven for a hour to let it cook for a while. After cooking, I'd take it out and put it on a nice fancy plate. Then I'll slice it into nice smooth slices. Last, I'd serve it to my family.

Tucker

First I would put some flour, next I would put some water on it. After I would put some salt on it. Then I would put some pepper. Then I would mix it all together. After I would mush it with my hands. After I would make into a turkey shape. I will need 30 minutes to cook, so that means I will put the temptuturre to 10.1 F. Finally I would take it out of the oven and put some lettuce on the side. Also some ranch on top. Some corn on the other side. So that how I think you make a turkey.

Amy

First I would buy a turkey and take the turkey home. Then I would put pepper, salt. Next I would put the turkey on a tray and put it in the oven. Then I would take it out of the oven. Last finally I would cut the turkey and eat the turkey with ranch.

Alora Lavia

First I would put salt and papa on the turkey. Then I would put some slap your mommy spice on it. Next I would stuff the turkey. Last I would put the turkey in the oven to about 3,50 degrees. Then I would put dressing on the turkey finally we will fest on the turkey super good

Jaleah Danielle Jelks.

First I would put salt and peper on the turkey. Then put it in the oven for 20 minutes at 69 degrees. Next take it out of the oven. Last cut it up and put it on plates. Happy Thanksgiving, gobl, gobl, gobl.

Alyssa Kade Darling

First I would put salt peper and vinegar. Then I would bathe the turkey in the salt, peper and vinggo. Next I would put it in the oven for 300 degrees F for 30 minutes. Finally you can eat. Happy Thanksgiving

Madelyn Graves

Step 1, get a alive turkey. Step 2 kill the turkey with a knife, step 3 cook the turkey in 60 de-

grees in the oven, step 4 take the turkey out of the oven, step 5 put the turkey in a big plate, step 6 put salt on the turkey, rerub it. Step 7 cut the turkey then get plates and enjoy.

Josh Bolanos

First I would kill a turkey. 2 I would put the turkey in the oven. 3rd, I would put it on 83 F. fourth I would put it on 10 minutes to cook. 5th, I would take it out of the oven. 6th eat the turkey.

Cayden Hayes

First I would cook the turkey. Next I would put salt. Then I would put mashed potatoes on the side. Next I would make pasta with garlic bread.

Jaydin

First I would buy it for a store, then I would cook it. Next I would put the oven on 500. Last I would put hot sauce.

Zelciel Wayne Sweat

First, I would put salt and pepper on a turkey. Then I would ad some flavor. Next I would put in the oven thane I will put it on 90 degrees. Then will it is cooking I will go and make some more food. Finally when I am done, I will get my family so we can eat

Arely Matias Leon

First buy or hunt a turkey and stick in a pan. Preheat the oven to 360 degrees. Wiat for 3 minutes. Then put the turkey in the oven for 10 minutes or so

Hailey

First I would put salt and pepper on the turkey, next I would put stuffing in it. When I prepare the turkey I would pout the turkey in the oven then cook it for an hour for the tempature. I would put it on 100 degrees and for the side, I would beans and orenbetrs.

Nora

First I would buy the turkey at the store, and then get the blood out. Then I would put in the oven at a temperature of 90. Next I would take to turkey out of the oven. Fiannly I wold cook corn and green beans, and then eat with family

Francisico Miguel

Firsrt I put some salt and knor thin I put pepper l0n, start to cook it in the oven and I put 90out hen we degrees cut the turkey and eat.

Kevin

Friendship Elementary School

Third grade
Lindsey Williams

First clean the turkey. Next take out the neck. Then put sea-soning on it cook at 50 degrees for 10 minutes. Serve with stuff-ing, yams and mash potates.

CJ Nunes

First I find a turkey, then I feed it corn, chicken, carrots and peas. Next I cut off the feathers and put some flour on it then run some hot water in a pot and fry it. Cook at 60 degrees for 4 minutes. Serve with mash pottoes and baked potatoes and corn and peas and pumkin pie, chocolate cake, strawberry cake, cream pie fruit sour, corn brad with corn inside of it.

Zamaria Edwards

First you kill the turkey. Next you pluck off the feathers. Then you put it in the oven. Cook it at 50 degrees for 3 minutes. Serve it with vegetables and fruit.

Keaton Montgomery

Steps to cook a turkey. First I would buy the turkey. Next I would cut the inside out. Then I would put the turkey in the oven. I'll cook it at 6 degree for 20 minutes. I will serve it with pineapples and decoration leaves. These are the steps to cook a turkey in Thanksgiving.

Bryana Buendia-Fuentes

The first step of cooking a turkey is tenderizeing the tur-key. Next you have to put olive oil on it. Then you have to put pepper on it. Cook the turkey at 230 degrees F for 1 hour. A ring of mashed potatoes all around it, iceberg lettuce on top of the mashed potatoes, salt and hon-ey. This is how I would cook a turkey

Victor Valdez

I will buy a turkey. I will clean it, I put seasoning on it. Put it in the stove cook at 50 degrees for 5 minutes. Serve with salad.

Natilee McCurrie

You need a big turkey and salt and pepper and your favorite

seasoning. Rub all the ingredets together. Cook at 900 degrees F for 120 minutes. Serve with steamed cabbage some greens, ham, chicken, mash potatoes, black eyed peas, baked beans, apple pie, pumkin pie and cram-berry sauce.

Landen Woods

First you have to go buy the turkey at the store. Next you can put vegetables all around it. Then you haave to cook it. Cook the turkey at 3 degrees for 30 minutes. Serve with gravy, lots of vegetables, mashed pota-toes, and some corn. Also add-ing rice will b e delicious. Enjoy.

Esperanza Galvan

First you will preheat the oven next you will put it in the oven. Then it will be ready to eat. Cook it at 8 degrees and four minutes and serve it with dress-ing and seasoning.

Alexis Adams

First I would get a turkey. Next unwrap it then put it in the oven. Cook at 200 degrees for 90 minutes serve with knife and fork.

Hunter Scallions

I will show you how I think you cook a turkey step, you go to the store. Step 2 you buy a turkey. Step 3 you put it in the oven. Cook it at 300 degrees for f30 minutes. I would serve it with green beans, corn and cran-berry sause.

Brennan Long

I would cook a turkey by but-tering the turkey. Next I would heat the oven. Then put the tur-key in the oven. Cook at 50 de-grees for 54 minutes. Serve with dressing and eggs and potatoes.

Ally Elmore

This turkey is going to be the best. First I would kill the turkey. Next I would take the feathers off so you can eat the turkey. Then a would cook the turkey at 50 degrees and cook it for 1 hour, so it's nice and tasty.

Emmanuel Antunez

First you butter it. You sea-son it. You put it in oven. Cook at 300 degrees for 69 minutes. Serve with cranberry sause.

Lynden Bajpai

This is how I would cook a turkey. First find somewhere a lot of turkeys are. Get a pistol or something and aim it at the tur-key and kill it. After that clean and skin the turkey. Next, put melted butter on the turkey to make it smooth. Then marinate the turkey. Cook.

Kobe Laster

First I will clean the turkey good because you don't want people talking about your food. Next I will take off the fat be-cause I don't like fat. Then I will put it in the oven. I will cook it at 5 degrees because I don't want my turkey burnt for 20 mins.

Ma'Leah Maben

The first thing you do to make a turkey is go to a store and by one. Then take it home and get it ready. Next you can cook it in the oven you cook it at 80 de-grees and for 40 minutes. You serve it with vegetables, mash potatoes, corn and beans and eat your turkey

Audra Mullins

Gadsden Elementary School

Third grade
Rachel Higgins

First you chase the turkey. Then you put it in the grill for 24 howers, then you put sesing on it and then you get cold slaw and dressing and swett betatos.

Braxden Willhite

First you get the turkey from the store, then you season the turkey, then you cook it.

Kwane Pledge

First I will get from a store. Then I will seaseen it be for I put it in the oven. I will already have the oven hot so it is real-ly hot. Then I will put it in the oven for 20-30 mintes. Fianly, I will get it out of the oven and let it cool and eat it.

Layla Baxter

First buy it, cook it for an hour in oven. Put BBQ on my turkey. Put seasoning on it. Put mashed potatos, corn, mac and cheese and carrots for the sides and serve.

Rylie Davis

First I would go to the store and buy a turkey then I would season it, then I would put it in the oven and when it is done,

I would let it cool off then I would invite my mom and dad and my aunt and uncle and coun-ins and my nana and grandma and friends and when they all got here we would have a nice thanksgiving dinner

Nevaeh Mathis

I wood biy mine from the stoor and then cook it in the oven for 1 hour then put chok-let seasoning and vinely to yum then I will poot frosting and cup cake sprencils on it then make a nuther for my dog with bones on it and the filer tuch candools.

Maddy Hyde

First you buy the turkey from the store. And you can deep fried it or put it in the oven. You can sesen it you can grill it. You can eat it with family and enjoy it and make it tast good.

Laila Hudson

Frist I go to the story to get the turkey befor we cook it we put season then we put it in the oven. Then my mom makes pec-an pie and my gamma makes cherry pie, then we eat. Happy Thanksgiving.

Hailey Reeves

First you cil it. Shred its skin. Then cook the meat then put seasoning on it and put it in a crop pot for 40 min, then eat it.

Ryder Williams

You kill it first, then you prep it. I would prep it in the oven so it would be a good taste. The seasoning I would put in sweet baby ray's.

Alexa Morris

I would hunt for a turkey, then I would peel off the skin. Then I would cook it on a fire.

Jacob Thomas

First you kill it. Then you pluck the turkey. Cook it for 30 min. Take it out of the oven, then season it. Cool it for 3 min. Enjoy the turkey.

Sully Trimmer

First buy it from the store. Cut the bad stuff off/fat. Season it then put it in the oven. After a little while take it out of the oven. Then have your turkey with friends.

Addison Sichta

First, you shoot the turkey and clean it. Second, you take home and season it and put it on the grill for an hour. Third, you take off the grill and let it cool for three and four minits. Forth, you eat the turkey.

Carter Estes

I would go to the woods, grab a turkey from where it was standing, kill it and take it to my house and put it on a mat and seasoning it and grill it for about 1 hour and 30 min in then enjoy.

Trace Bushart

Buy it from Wallmalt. I will cook it on a gille. Put seasoning on it, then eat it.

Landon Arnold

You blow it's hed off, thene you pluck it. Thene put it in the uven for 10:00. Thene poot in sesus in it thene fest.

David Cavaness

Kill it and pluck it and cook it 30 min. take the turkey out of the oven seasoning it. Cool it for 5 min enjoy the turkey

Gunner Bolding

I buy the turkey. Then I wash it and pull sum of the bad mete out. Then I get the vegetablos out so I cut them up. Then I put the turkey into the oven for 1 hour and 45 secin. Then work on the celer. Then I get ham.

Skyler Stevens

First you cach the turkey. Then you put lots of cupcke sea-soning. Then you will get some food die and make it a rainbow. Then you cook it 10 mins. They you eat it. It will be really good.

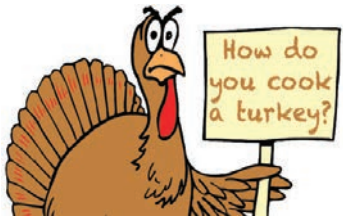
Rose Hardin

Buy it from the store. Then if it is frozen put it in the sink and run hot hot water over the turkey. Then put in the smocker then put the smocker on 300 de-grees. Then put the timer on 15 min. After 15 min take it out and seeseen it then cut it up and eat.

Brylan Climer

I like mine turkey cooked in a oven then I put bbq then I get a plate then we make the mash plato then the ham then we get our dricks and then we backe desert then we pray.

Aron Antunez



How to Cook A Turkey

Turkey, from 3B

First you kill it. Then you put it that means take the guts out. Chop off its head. Take off the feathers. Clean the turkey. Stuff the turkey. Season the turkey. Put it in the oven at 360 degrees and 15 minutes. Dig in.
Cainan Duncan

Maury City Elementary School

Third grade
Bonnie Hall

The first step is to skin it. Next is you take a tray and put lemons and pepers on it. After that put bbq seasoning on it. Then set the oven for 350 and let it cook for 30 mintuts.
Parker – Lea Moore

The first step is you get the guts out. The next step is that you put it in the oven for 350 then you put bbq on it. Finally you eat it.
Jacob Marauez

First step kill or buy it. Then put some seasoning on it. And then skin it and if you are wondering what seasoning to put on it just like some salt or peper or garelet. After you put the seasoning on it. You mite want to cook it or it's be raw and that is defenutly not what you want.
Lola Kate Bailey

First you shoot the turkey and then you take it home and after that you take out the turkeys guts and then you pluk its feath-ers after you put seasoning on it then you turn on the oven and set it for 3:60 degrees and put the turkey in.
Helaina Kilburn

The first step is go and buy or kill the turkey. Then I would pluck the feathers. After that I waould turn the oven tempera-ture on for 350 degrees. Next I would cook it for about an hour. So when the hour is up I would take it out and put seasoning on it. Last we would eat it on Thabnsgiving.
Jentry Elmore

First you clean the guts out. Next you put the seasoning on

it then you put it in the oven. Forth you set the temperature at 403 degrees. Fith you put the tur-key on for 6 hours. Finaly you take it off the oven and eat it.
Jacob Hooten

The first step is you put the oven on the temperature to 350 degrees next you seasoning the turkey you put some pepper and salt and some bq sauce. Then you put this green seasoning and then red seasoning on it and then you put it in the oven for 5 hours and then you take it out to cool.
Caroline Leslie Scruggs

First step, kill the turkey next set the oven at 350 after skin the turkey next after pour cooking oil to make it crispy then. Put the turkey in the oven last take the turkey out of the oven and sprinkle seasoning on it and that's how you cook a turkey.
Kaitlyn Jane Rivers LaBonte

I would start with killing the turkey. Then take out the guts and pluck its feathers and skin it. Next you season it and put the turkey in the oven for 350 degrees and cook it for 30 min. next seasoning it again. Then you give it to the people that eat. It then you need to eat it out on the table and surv it. Last you eat it. Yum.
Catherine Scruggs

The first step is that you have to shoot it and then you bring it home and grill it and then take the bones out and then you eat it on Thanksgiving.
Michael Cole Summar

The first
Carissa Brannum

The first step is that yu need to get the turkey. Second you need to get the ingreds that you need. It is brokly, lessest, crerists, sile-ry, cuperrpeper ther is that you need to put the peper on the tur-key and put the other ingres on the plate. Forth you need to pup the terker in the oven and lete it cook tell 2:00. Fith you need to get it out now and eat it.
Summer Baker

The first step is to kill the tur-key. The second step is to get the guts out. The third step is to put seasoning on it and put it in the oven. The fourth step is to

ckec on my turkey. The 1st step is to inthi frand and eat the tur-key.
Logan Sammons

First get a turkey, then put the turkey in the oven next set the temperature at 350 and let it sit about 5 to 10 hours. Next thang, take it out of the oven and put turkey seasoning on it. Last eat it
Jayden Garduno

First you pull the gus out. Second you take the feather off. Third, you put bq on the tur-key. Next you put it in the oven. Then you turn on the oven for 360 degrees. Fanlly you take it out f the oven. Last you eat it.
Dalton Kail

Third grade
Krista Kail

First I would go to Food rite and get a five pound turkey. Next I would put it in the oven for two to three hours. Then you would take it out of the oven and put apples and carrots around it. Family you have a nice feast with your family and friends.
Charlee Lewis

First hunt the turkey then you season it with a knife. Next you put flower you can also mix it up with sum hot sauce if yyou like spicy. Then you cook it till its cooked. Finally you eat it up.
Josue Navarro

You kill it. Puit it on the stove and eat it.
Phoenix

First you kill a turkey. Sec-ond pluck the feathers. Third you season it. Frorth you cook the turkey. Fith you cut it. Sixth you eat it.
Emmit

First kill a turkey, second skin the turkey. Then cook the turkey in the oven. Last eat the turkey.
Mason Pitts

First you get a gun and shoot and then you get an nif and get the hed off of the turkey. They you sen the turkey.
Zamaaa

First you got to shoot it. You go home next you pluck it. Then you cut it open. Yo8u got to get the guts out. Last you season it you put it in the oven for about 1

hour. Finaily injoy Thanksgiv-ing.
Joseph Cathey

First you could kill it. Next you could pluck the feathers out. Then you could maybe take it's guts out. Last you could put it in the stove. And then you could eat the turkey.
Kyleigh

First you kill it and then you koock it. Then you poot a little sesen on it and sose. Then you kut it and you eat it.
Slayt

First kill a turkey then I would cook it. Then invite paepel to our house cut it and ete it.
Julian Carcamo

First you kill a turkey. Then you put mustard on it. After that you then you put it in the uven and wait for a little wile and then you turn the turkey a round. Then you wait a wile again and then you eat.
Marley Grace Thornton

Frist, you buy a turkey from a store. Then cook the turkey in the uofin to cook. Next, when it done you have a turkey. Last you eat the turkey.
Renata Antunez

First you buy a turkey that has all the hair and blood out of it.

Next you cook it then when it is done cooking you put some seeds and other stuff to make it taste better. Last you enjoy and share with your family
Amy Mena

First you kill the turkey then you put it in a pan and let it set for a hour then you bring it to your family last you eat it with your family.
Brody Haley

First you have to kill the tur-key. Next you have to stuff it. Then you have to put it in the oven about 2 or 1 hours. Fineal-ly you take the turkey out the oven and let it cool of.
CJ

First, you buy the turkey, then you season it with what ever seasonings you like,. Next you stuff it with stuffing stuff. Then you heat up the oven. Next you put it hot oven. Finally you cut it then you eat it
Emilee Chandler

First you go kill a turkey. Then you get the good part. Next you clean it. Then put some secing or spices. Last you cook it and then you eat it. That is how I think you cook a turkey.
Ruth Gourley

First you kill a turkey and pluck the feathers. Second you

season the turkey. Third you cook the turkey. Fourth, you cut it, fifth, you eat it.
Talyor Blaine Winchester

Shoot the turkey in the head get the skin of it and then kute it open then get the blood out of it scrap it down sesin it and put it on the grill
Jeremiah

Hear is how I think I would cook a turkey first, I would get my turkey and put it on the ta-ble, then I would stuff the turkey with turkey stuffing. Finly, you put the turkey in the oven. And then you have a perfict turkey for Thanksgiving.
Jenna Clement

First you have to kill the tur-key and pluck the feathers. And then you cut it open. And clean all the guts and blood out. You take the bones out and cook it. Then you take it out of the oven and make dressing if you want. Get plates and forks and eat it.
Hannah Wede

First you kill the turkey. Next you pluck it and clean it. Then you put it in a big pan. Then you put salt and pepper on it. Now put it in a oven for 30 minutes on 350 degres. Now you can have a feast.
Kane Moore



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