

FOR MEMBERS OF ELECTRIC COOPERATIVES OF MISSISSIPPI

TODAY IN MISSISSIPPI

Legacies OF ARTISTRY

THE JOYS OF SMALL
TOWN LIVING

PIZZA
PARTY TIME

MLB'S STAR
ANNOUNCER

FEBRUARY 2025



Mississippi Bluesman – James "Super Chikan" Johnson live at The MAX

FOLLOW THE MUSIC *to Meridian*

— VISIT —
MERIDIAN
MISSISSIPPI

Meridian's got it. Call it soul, call it a vibe, call it what you will. You can hear it as you stroll the historic downtown after a great meal. Music from a festival, a street party, maybe even a brewery or a historic theater. The state's oldest live-music scene, rooted deep in Mississippi soil. Feel it. In Meridian.



Learn More

Our state, our culture

Mississippi's rich cultural heritage is something to behold.

I can't give you exact figures, but the number of writers, musicians, actors, artists and chefs that hail from our home state is grand by any measure.

Is it something in the air, water, or soil here?

I don't know the answer, but the Mississippi roots of those in creative and artistic fields have spread far and wide in our country.

Let's take American music for example.

The Mississippi Delta is widely known as the birthplace of the blues. B.B. King, Muddy Waters, and Robert Johnson are just three blues icons out of more than a dozen from Mississippi who birthed the blues as an art form.

Ike Turner, from Clarksdale, is credited with co-writing and recording the first rock and roll song, "Rocket 88," in 1951 with his band, The Kings of Rhythm.

"The King of Rock and Roll," Elvis Presley, was born in Tupelo, the hometown where he bought his first guitar and fell in love with gospel music in the community's churches. Jimmie Rodgers, a native of Meridian and known for his distinctive yodeling, is widely considered "The Father of Country Music." And that's just American music!

Don't get me started on the writers.

Speaking of Meridian, we spent some time for this month's issue at the Mississippi Arts + Entertainment Experience — The MAX for short — because it's the only place in our state that celebrates all our creative and artistic superstars.

If you've never been, you will want to visit after reading our cover story.

Although The MAX is a clear salute to the legacies of the state's best and brightest, their mission is solidly forward thinking.

Penny Kemp, The MAX's president and CEO, told us through the facility's interactive exhibits, workshops, and live performances, the goal is to engage young people in lifelong learning and creativity.

With The MAX, Meridian has solidified its reputation as one of the state's most happening entertainment hubs. A destination for a day or weekend visit seems almost essential.

We hope you enjoy this issue. 



by Michael
Callahan

Executive Vice President/CEO
Electric Cooperatives of Mississippi



UPCOMING EVENTS

Love Bug Boogie

Children's Museum
February 7



Chili Cookoff

Railroad Museum • February 8



Drew &
Ellie Holcomb
MSU Riley Center
February 15

Meridian Symphony Orchestra: Gumbo Gala

MSU Riley Center • March 1

Sipp & Savor
at The MAX
Mississippi Arts +
Entertainment Experience
April 12



Threefoot Festival

Downtown Meridian • April 18-19

Jimmie Rodgers Music Festival

Downtown Meridian • May 12-18

— VISIT —
MERIDIAN
MISSISSIPPI

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TODAY IN MISSISSIPPI

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On the cover

The Hall of Fame rotunda in the Mississippi Arts + Entertainment Experience. Photo by Chad Calcote.

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President Jimmy Carter's co-op roots ran deep

Former President Jimmy Carter, who died Dec. 29 at the age of 100, was familiar with electric cooperatives from an early age.

He grew up on a 360-acre farm outside Plains, Georgia, that was electrified by the local co-op, Sumter EMC in nearby Americus, when he was a teenager. His father, Earl, helped organize it and later served as a board member.

Carter, even in his world-hopping post-presidential years, kept up with the co-op, which now serves more than 21,000 members. Longtime CEO Ted McMillan, now retired, said back in 2015 that Carter would occasionally call him with a question about the electric service at a family property or to discuss a co-op policy.

During his improbable run for the White House in 1976, Carter spoke at an NRECA annual meeting in Anaheim, California. He recognized the association's political clout and knew it could help deliver the rural votes he needed to get elected.

When his schedule precluded speaking at an NRECA gathering once in office, he welcomed General Manager Bob Partridge and a cameraman to the White House to shoot a video of him delivering a message that could be shown at the event.

In June 1978, he greeted the Electric Cooperative Youth Tour participants on the south lawn of the White House. After telling

them about the hardships of growing up on an unelectrified farm, he said this:

"I think the best day in my life, the one that I remember most vividly — with the possible exception of my wedding day — was the day they turned the lights on in our house. The bringing of the rural electric program to the farms of our nation made it possible for us to stretch our hearts and stretch our minds to encompass public involvement in affairs that would not have been possible without the rural electric program."

The Carter farm is in the small community of Archer, about two and a half miles outside Plains. Earl and Lillian purchased the farm in 1927, the year Jimmy turned 3.

In 1937, Earl pitched in with Bishop William Dexter Johnson of the Archer A.M.E. church to sign up members to help get Sumter EMC off the ground. Johnson insisted that every residence, tenant-house, barn and even some chicken houses be wired.

Carter, in his 1975 campaign autobiography, "Why Not the Best," remembered Johnson, who founded a vocational school for Black people, "as the most prestigious person in the community."

— **NRECA**

President Jimmy Carter speaks to Youth Tour delegates on the White House lawn in 1978. (Photo Courtesy: NRECA)





Plan in Winter for new GARDENING YEAR

As the new year begins, I feel that familiar excitement of a fresh start filled with possibilities.

Whether I'm planning to expand my flower beds, start a vegetable patch, or experiment with new plants, January and February are the perfect times to lay the foundation for a successful gardening year.

It is also the time to reflect on what worked in my garden last season and what didn't. Did my tomatoes thrive? Did my pollinator-friendly plants attract as much wildlife as I hoped? I like to jot down notes about my successes and challenges to guide my plans for the months ahead.

I set realistic goals for the new year. Maybe this is the year I'll start a butterfly garden, try container gardening, or grow my first crop of heirloom vegetables. Having a clear vision makes my gardening endeavors even more rewarding.

One of my favorite new year traditions is flipping through seed catalogs.

Many nurseries and online retailers release their offerings early in the year, giving me plenty of time to plan and order. I look for plants that suit my plant growing zone, and I always consider adding native species to support local wildlife.

This is also the time to stock up on gardening essentials like quality soil, fertilizers, tools, and mulch. Having everything ready makes planting much easier when the weather warms.

Since I can't wait to get started, the beginning of the year is a great time for

me to sow seeds indoors. Crops like tomatoes, peppers, and herbs do well in trays on a sunny windowsill or under grow lights. Starting seeds indoors extends my growing season and ensures I'll have healthy transplants ready to go when outdoor conditions are right.

“

For me, gardening is about more than just plants — it's about connecting with nature, fostering creativity and finding peace in the process.



On warm winter days, I head outside to clean up my garden. I remove spent plants, compost debris, and refresh my garden beds with organic matter.

Winter pruning is also on my list for shrubs and trees that need it, though I'm careful to check each plant's specific needs before trimming.

I also take stock of my outdoor planters and beds.

If the weather allows, I might add cool-season plants like pansies, ornamental kale, or snapdragons. For my perennial plants, I focus on protecting them with mulch or row covers to help them weather the season.

Pollinator-friendly gardening is something I'm passionate about, and the new year is my chance to make my yard an even better haven for bees, butterflies, and hummingbirds.

This year, I'll add nectar-rich flowers like Turk's Cap, Blue My Mind, or Wave petunias to my garden. I'll also incorporate more native plants, provide water sources and avoid unnecessary pesticides to create a thriving ecosystem.

For me, gardening is about more than just plants — it's about connecting with nature, fostering creativity, and finding peace in the process. As I plan my garden for the new year, I embrace opportunities for growth, not just in my garden, but in myself as well.

So, here's to a year filled with vibrant blooms, bountiful harvests, and the joy that only gardening can bring. 🌱



by Dr. Eddie Smith

Southern Gardening columnist Dr. Eddie Smith, a gardening specialist and Pearl River County coordinator with the Mississippi State University Extension Service, is an internationally certified arborist, Produce Safety Alliance certified trainer, and one of the developers of the Mississippi Smart Landscapes program that encourages the use of native plants in the landscape.



TURKEY TIPS

FOR BEGINNERS

VETERAN HUNTER GIVES ADVICE TO NOVICE SPORTSMEN

Mike Giles, a writer from Meridian and member of the Mississippi Outdoors Hall of Fame, hunted turkeys most of his life. His latest book, “Legends of the Spring, Masters of the Call,” contains stories of noted turkey hunters such as Ronnie “Cuz” Strickland with Mossy Oak in West Point and others telling how they hunted the special bird.

“In the book, I talk about one man who called up a turkey with a Pepsi-Cola bottle,” Giles said. “One of his friends collected bottles. One morning, this man worked a gobbler for three or four hours until he decided to leave. He found an old bottle and wanted to bring it to his friend. When he slapped the bottle to get dirt out, a turkey gobbled. He smacked the bottle again, and the man barely had time to put the bottle down and grab his gun before the turkey ran him over.”

Unless they get extremely lucky, novice sportsmen can’t just walk into the woods and bag a turkey. Hunting turkeys requires considerable preparation and knowledge of the magnificent birds.

“If someone wants to get into turkey hunting, I’d recommend they find a mentor who knows about turkey hunting,” Giles said. “If that’s not possible, people can listen to podcasts or watch numerous instructional videos on the internet. Some great hunters and callers make outstanding videos that teach people how to hunt turkeys.”

Every sportsman needs a good shotgun. Pattern the shotgun so it hits the target out to about 40 yards.

“Aim for the wattles, the little fleshy growths on a turkey’s neck,” Giles said. “That way, even if that turkey moves his head, the whole pattern will be on the bird. If someone aimed just at the head, a good portion of the pattern will miss.”

Next, people need good spring woodland camouflage from head to toe. With excellent eyesight, a turkey can instantly spot anything strange. They can also hear better than humans.



People can select from a variety of calls. Pick out one and learn the basics. Many companies post videos on the internet instructing people how to use their calls. Keep practicing.

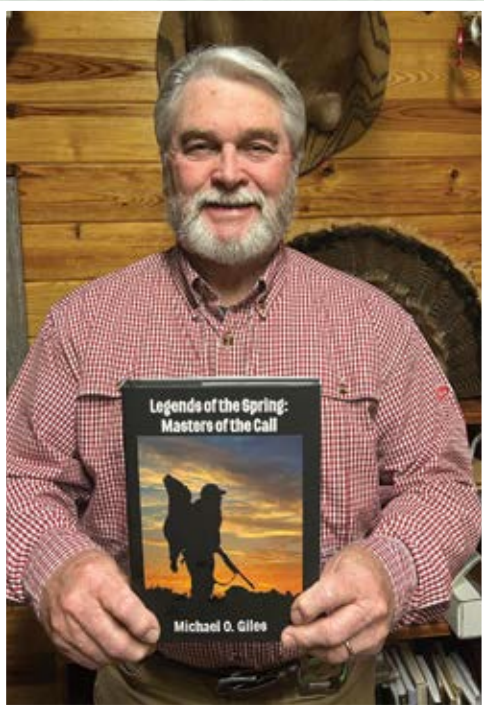
"A box call is one of the easiest to master," Giles said. "People can learn how to use a box call in a few minutes. A mouth call sounds good if someone knows how to use it properly."

Next, hit the woods to find birds. Many Mississippi public hunting areas hold good turkey populations. Find where turkeys want to be and get close long before they wake up.

"The two biggest mistakes turkey hunters make are calling too much and a lack of patience," Giles advises. "If people call too much, turkeys will know something is wrong. Some people call for 15 minutes. If they don't see a gobbler, they leave. I've worked turkeys for hours before getting a shot at them." ❁

FOR MISSISSIPPI TURKEY HUNTING INFORMATION, VISIT
www.mdwfp.com/wildlife-hunting/hunting-seasons-and-bag-limits

TO GET A COPY OF MIKE'S BOOK, CALL
601-917-3898 or send an email to mikegiles18@comcast.net



by John N. Felsher

John N. Felsher is a professional freelance writer, broadcaster, photographer, and editor who lives in Alabama. An avid sportsman, he's written more than 3,300 articles for more than 170 different magazines on a wide variety of outdoors topics. Contact him at j.felsher@hotmail.com.





New Albany

Photos by Erin Austen Abbott

by Steven Ward

Mississippi author and photographer Erin Austen Abbott loves living in a small town.

That town, Water Valley, has a population of just over 3,300 people and is just outside of Oxford in north Mississippi.

Abbott and her family came to settle in Water Valley after living in cities such as Tampa Bay, Boston, Seattle, San Francisco, and Memphis.

“Living in cities, I’ve always felt the pull to be doing something. I don’t feel that in a small town. I can slow down and approach both my writing and photography, feeling calmer, and with more intention. With city living, I tended to feel like I was on a hamster wheel, bouncing from work to social events before starting it over the next day. I don’t feel that in a small town. I can go days without leaving my house and never once feel like I’m missing out on anything at all,” Abbott told *Today in Mississippi*.

Abbott’s love of small towns led to her penning her third book, “Small Town Living: A Coast-to-Coast Guide to People, Places, and Communities.”

“
I love sharing the stories of people
who have made a living in a
small-town part of their own story.”

Featuring a forward by Laurel’s Erin Napier of HGTV’s “Home Town” TV show, the book celebrates the joys of small town living with interviews and photos from towns all around the country.

“I love sharing the stories of people who have made a living in a small-town part of their own story. And I love sharing the process of finding your small town, moving to a small town, and making a small-town work for you. It came to be because as I was thinking about what my next book would be, I kept getting messages from people all over the world, asking me how I found my small town, what it’s like to live in a small town,” Abbott said.

The book features a chapter on Clarksdale and interviews with Charles “Chuck” Rutledge and Ann Williams, owners of the Travelers Hotel, Collective Seed, and Red Panther Brewing Co.

Abbott, who was born in Oxford and lived there until she was 9, found her way back to Mississippi after comparing all her big city home experiences to her hometown.



Coffeetown



Water Valley



Corinth



A Coast-to-Coast Guide to
People, Places, and Communities

ERIN
AUSTEN
ABBOTT
Foreword by
Erin Napier



Clarksdale



Water Valley



Erin Austen Abbott

"When I decided to investigate buying a house, it dawned on me that I could think about moving back to Oxford. In the 20 years since we'd left Mississippi, Oxford had risen in price and was out of my buying range. I'd been going down to a fantastic vintage store called Blue Heaven in Water Valley every few months from Memphis and had become quite fond of the town. Its proximity to Oxford made it an ideal location to think about moving and it reminded me of Oxford in the 80s when we left," Abbott said.

When asked what constitutes a small town, population wasn't the lone indicator, Abbott said.

"A small town, to me, is a place with a small central area, like a town square or a Main Street, a place where the community can be found eating lunch or shopping locally at one of the shops. It's where you know your local grocer, neighbors, and even the letter carrier. You can pop into the hardware store, and they already know what project you are working on. I can remember when I first moved to Water Valley, the man at the paint store not only let me borrow his ladder to paint my ceilings, but he also dropped it off at my house for me to use. It felt like a real small-town moment."

Abbott said she loves small towns because "we get to erase some of the noise."

"I see friends with more intention and wake up early to write silently. I cook more and allow more time for myself, which I don't think I gave much thought to when I lived in a city. I homeschool our son, which I think I'd only be able to do in a small town. I couldn't afford to homeschool if we lived in a city. However, this is just my experience, but the pace and community of a small town are where I feel most comfortable." 🌸

For more information about Abbott and her book, follow her on Instagram @erinaustenabbott or visit erinaustenabbott.com



MAGGIE MARTIN: AUTHENTICITY IS LEADERSHIP

From left, Tyler Phillips, Liv Gundy, Maggie Martin, and Gaby Baumbach stand in front of The White House in Washington, D.C., during the June 2024 Youth Tour.

by Steven Ward

Just because you don't have a title as a member of a club, that doesn't mean you can't display leadership.

That's one of the many lessons Starkville Academy student Maggie Martin took away from her year-long experience with the Electric Cooperatives of Mississippi's Cooperative Youth Leaders program.

Martin, a member of 4-County Electric, has been representing the state of Mississippi as the 2024 National Rural Electric Cooperative Association Youth Leadership Council (YLC) representative. She has been competing for the national YLC spokesperson against other electric cooperative youth leaders from around the country. The announcement of the winner was made right at press time.

Martin, 17, of Starkville, said she came to the leadership realization during the 4-County Electric interview and judging process for inclusion in the youth leadership program.

"I had a hard time at first, but I realized as I was answering the question that leadership was redefined for me and not dependent on a title," Martin said in an interview with *Today in Mississippi*.

Martin started out as one of 85 high school juniors from around the state who were chosen to participate in ECM's Cooperative Leaders Workshop in Jackson in February of last year. Martin was one of 10 students from that group to interview for a chance to represent the state nationally.

The Cooperative Youth Leaders program instills leadership skills, inspires creative thinking, encourages community service, and introduces students to elected officials from their communities.

When a Starkville Academy counselor pulled Martin out of her AP chemistry class to talk is when Martin's cooperative leaders adventure began.

"The counselor told me I would be a good fit for the program. I felt like, 'are you sure?' I didn't really feel qualified," Martin said.

Following a 10-minute interview with judges, the captain of the Starkville Academy junior varsity and high school cheerleading squads was chosen as one of the students to represent 4-County at the workshop.

Cheerleading was not the only extracurricular activity Martin was involved with.

Martin participated in several service organizations on campus including one that is closest to her heart, Better Together.

Better Together is a club dedicated to serve, help, and encourage students in school and in the community.

"The idea being that, when serving the community, two are better than one," Martin said.

During the workshop in Jackson, Martin said she made tons of friends and learned even more during the leadership activities the 85 students participated in at the event.

“

You need to be your authentic self. Don't try to be what you think others are looking for.

You want to be authentic so you can discover your talents and let others step in where you might be lacking.



One of her favorite parts of the workshop was meeting state lawmakers that represented her from the Starkville area.

"I especially enjoyed the talk from (Mississippi) Secretary of State Michael Watson. He turned the tables on us at the end, and we had a Q/A where he asked us what kinds of change we wanted to see. That showed me that we can have an impact, even as teens," she said.

On the last night of workshop, Martin was one of 10 students chosen to interview with judges to compete for the statewide YLC spot.

Martin had 10 minutes to write a two-minute speech to give to the judges.

"It was very challenging. It was a short amount of time, but one of the subjects we could write about was, what form of art is the most meaningful to you," Martin said.

An avid reader — as well as a dancer and piano player — Martin chose to write a speech on her love of reading.

Martin said she was shocked and then a little teary eyed when her name was called the next day as the statewide YLC winner.

Martin later went with the other workshop students on an all-expenses paid trip to Washington, D.C. last June.

Martin also gave a speech at the ECM Annual Meeting in Biloxi this past September and filmed another speech for judges to view when they choose the national YLC representative.

Martin said she plans to attend Auburn University after she graduates to pursue a degree in biomedical sciences and then go to medical school. Although things could change, Martin said she wants to pursue a career as an oncologist.

When asked what advice she would give to other students interested in the ECM program or leadership in general, she said students need to be themselves.

"You need to be your authentic self. Don't try to be what you think others are looking for. You want to be authentic, so you can discover your talents and let others step in where you might be lacking," Martin said. ✨



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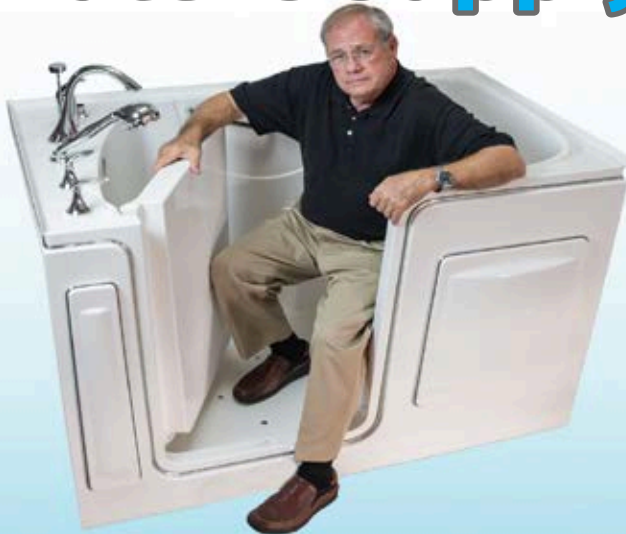
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Jahew Harrelson *earns degree*

PEPA Journeyman Lineman Jahew Harrelson recently earned his Associate of Applied Science degree in Utility Line Worker Technology from Northwest Community College. He also received a career certificate for Utility Line Worker Technology and a technical certificate for Utility Line Worker Technology. A celebration was held in the Bruce warehouse to honor Jahew for his hard work.



PEPA General Manager Frankie Moorman (left) with PEPA Journeyman Lineman Jahew Harrelson and his wife, Carrington.

National Engineers Week

PEPA celebrates our engineers!



Ben Hogan

Bruce District Manager
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 Mississippi State University*



Nathan White

Manager of
 Technical Services
*B. S., Civil Engineering,
 University of Mississippi*



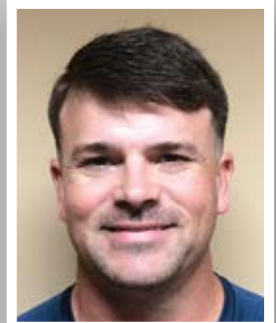
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Power System
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*B.S., Civil Engineering
 University of Mississippi*



Kemp's Zest

— for life found in —

food, spices & the great outdoors

Kemp explains the need for special wooden spoons used in making roux.

by Jennifer Johnson

When Ecru resident Burt Kemp says he can trace his ancestry pretty far back, he's not kidding. In fact, Kemp said, he has seven relatives who came over on the Mayflower, and his father's family eventually helped found the city of New Orleans.

Kemp was born in Gulfport, Mississippi, where his father was a geologist for an oil company. They moved to the West Bank and later to the East Bank of Orleans Parish. Kemp enjoyed his childhood, learning to cook jambalaya as a young boy of about 13.

His first foray into cooking began with taking part in jambalaya-eating contests. "I almost won a couple of times!" he said. He's been perfecting his recipe for 56 years. His first cooking pot was a five-gallon variety that he still has to this day.

He graduated to a larger pot to feed extended family, noting that everyone in New Orleans is considered family — aunt, uncle, or cousin — so those gatherings involved very large groups of people.

He worked some jobs as he reached adulthood, eventually going into outside sales for Zep Chemical. It was during that time that he met wife Beverly, who first spotted Kemp dressed in suit and tie, cleaning out his horse stalls at a public barn in Slidell. Kemp said, "She couldn't get over that."

Eventually the two got together, and they tried to find a place to live that would have ample room for their horses. One day they found a place they loved that wasn't for sale. That didn't stop them from meeting with the homeowner to see if he would consider parting with the place. The owner said yes, and the Kems were on their way to having a place they and their animals could enjoy.

But trouble was on the horizon. "Three weeks later, (Hurricane) Katrina hit. I had to chainsaw my way in. The only damage to the house was that

the sunken den was full of water. We had a mile and a half of fence down and lost more than 100 trees."

That wasn't all he lost — Kemp's building he had planned to cater out of was destroyed, and that was not an easy loss for someone who did as many as four crawfish boils a day for customers. They ended up running a generator to prepare food and cater for six months.

Kemp's path to catering came from his outside sales work. "When we would sell chemicals to a company, we would come back and cook food for them as a thank you. Eventually, folks started asking us to cater for them at other events. It got to the point where, even though I had 20 years with Zep, I decided it was time to try this catering thing full time."

Kemp has fond memories of his growing business in Louisiana. "We did a big job for Shell Oil in Bangor, Maine. We had 10,000 pounds of crawfish in a 90-gallon jambalaya pot." Another time, Kemp said, they fed a shipyard of 2,700 people in 45 minutes. He said that event included six lines, so everyone could get their food, enjoy it, and head back to the job. They were successful, he said.



Guidry the Alligator makes an appearance on all products Kemp sells. He said the name is from the Cajun side of his family.

Right after Katrina, Kemp said he was cleaning up hurricane damage on his property and decided to rest under a tree. He fell asleep there for two hours. He went to see his doctor, who immediately had two nurses walk him across the street to the emergency room. Unbeknownst to him, Kemp had a heart attack — the kind known as a “widow maker” — and survived it. He had stents placed and was sent home.

He said things went well for about five years, and then he started to have trouble breathing. That led to more stents. At the time, he had a wedding to cater in fewer than two days. “I told my doctor there was no way I was calling that bride to tell her I couldn’t do it. So, we compromised, and I sat in a chair and supervised what was going on to make sure everything went off without any problems.”

The next time he went to be checked, the doctor determined Kemp had had a slight stroke. He was put on cholesterol medication and found out he was diabetic.

He’s had Covid-19 five times. Health conditions led him to shut down the catering business, but he still enjoyed cooking for family and friends. After moving to north Mississippi in 2021 (evacuating after Hurricane Ida), Kemp commuted between his ailing mother in Bay St. Louis and wife Beverly in Ecru.

He had started a print shop in Louisiana before he left there, and he was told it would be less stressful than catering.

Then, he decided he would do something that would involve his love of cooking and helping others: He started selling his seasonings.

Kemp had always made his own seasonings for his dishes, and folks seemed to quite enjoy them. He gave them away for those who asked, but then he thought about getting into that line of work on a larger scale.

He works out of a shed in his backyard. He spends his time there creating, mixing, pouring up, and packaging his spices and sauces using his “Guidry the Alligator” mascot for labeling. He’s currently selling them at McCoy’s Grocery in Ecru, and he is working to expand into other stores.

Since coming to North Mississippi, Kemp has found a church home at Ingomar Baptist Church, where he feeds their congregation on Wednesday nights, including their shut ins. In addition, he feeds the Chase House in Pontotoc a couple of times each month and takes meals to the Church Street Personal Care Home in Ecru.

Growing up with an Episcopal background, Kemp was recently baptized into the Baptist faith. An avid outdoorsman, he told his pastor he wanted to be baptized in the Gulf of Mexico since he had spent most of his life enjoying the water there. Though they weren’t able to make that happen, about 50 members of his church family traveled to see his baptism at Pickwick Lake. It was quite the celebration, including a fish fry prepared by none other than Kemp himself.

For more information, call 985-960-2897.

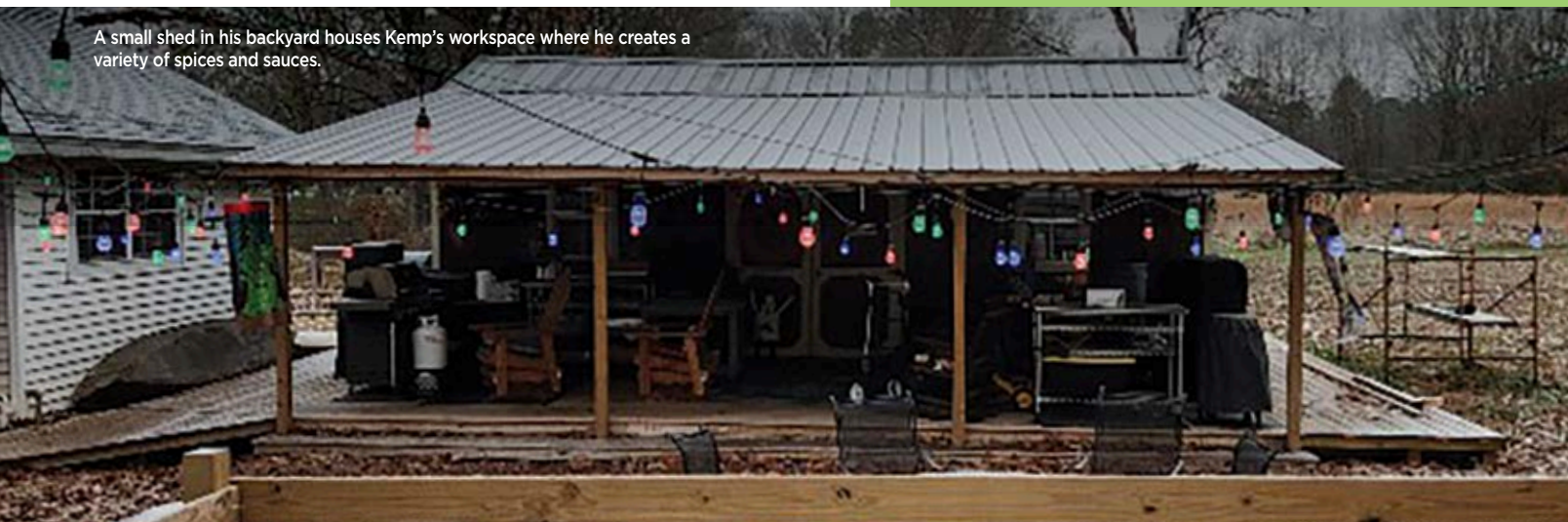


Charcuterie board Kemp put together for a recent event.



Rows of the many seasonings Kemp creates line a shelf in his work area.

A small shed in his backyard houses Kemp's workspace where he creates a variety of spices and sauces.



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Enjoy making and serving these treats for the ones you love!

Banana Pudding

Kathy Stark, PEPA Retiree

INGREDIENTS

- 1 ½ cups sugar
- 3 egg yolks
- 2 cups water (or milk)
- ½ cup flour
- 2 cups milk
- 1 teaspoon vanilla

Mix thoroughly and cook until thick. Pour over layer of bananas and layer of vanilla wafers and repeat.

This recipe belonged to my grandmother, Ma Walker.

Tea Cakes

Bobby (PEPA retiree) and **Ramona Wells**

INGREDIENTS

- | | |
|--------------|---------------------|
| ½ cup butter | 2 ½ cups flour |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 egg | 1-2 teaspoons water |

Mix all ingredients. Drop by spoonful onto greased cookie sheet. Bake at 325 degrees until lightly brown. May be rolled out and cut into shapes.

Honey Bun Cake

Don (PEPA retiree) and **Sandy Patterson**

BATTER

- 1 package yellow cake mix
- ¾ cup vegetable oil
- 4 eggs
- 1 ½ cup milk
- 1 cup brown sugar
- 1 tablespoon ground cinnamon

ICING

- 2 cups powdered sugar
- 4 tablespoons milk
- 2 tablespoons vanilla

For the batter: Preheat oven to 325 degrees. In a large mixing bowl, combine cake mix, oil, eggs, and milk. Stir by hand approximately 50 strokes, or until large lumps are gone. Pour half of batter into an ungreased 9" x 13" glass baking dish. Combine brown sugar and cinnamon, and sprinkle over batter in the cake pan. Spoon the other half of the batter into the cake pan, covering the brown sugar and cinnamon. Twirl the cake with a butter knife or icing knife until it looks like a honey bun. Bake in preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Frost cake while it is still hot. Serve warm.

For the icing: In a small bowl, whisk together the powdered sugar, milk, and vanilla until smooth.

Peanut Butter Cookies

Sue Cook, PEPA Retiree

INGREDIENTS

- 1 cup Eagle brand milk
- 2 cups biscuit mix
- ¾ cup peanut butter
- 1 teaspoon vanilla

Mix Eagle brand milk and peanut butter on low speed, add 2 cups biscuit mix and vanilla and mix well. Roll into 1 inch balls. Place on ungreased cookie sheet about 2 inches apart. Flatten with a fork and sugar. Bake 6 to 8 minutes. Do not overbake.

This is Eloise Davis's recipe.

If you're tired of having knee pain and want to talk to a doctor that can virtually give you your life back if knee pain is an issue, call Dr. Rob Acord... as he's the only doctor in the area... who has this newly discovered knee pain reduction technology.

"Chronic, Painful, Knee Pain Reduced in Less Than 8 Minutes?"

If you have knee pain, can't walk because of an old injury, or you just think it's part of getting old, you might want to read this article.

Knee pain is something that disables a lot of people every single year, but most people don't know what to do about it.

What Are Your Choices?

Some people immediately opt in for surgery, then some people watch TV and end up buying something they wrap their knee with-hoping it will help, and others just follow orders and take medications which simply block the pain signals while the underlying condition often progresses.

What Works Best?

All I'm saying is this. There are a lot of ways to TREAT your knee pain, but which one will really work?

If you've done your research, you know that there are not a lot of things that really work when it comes to actually helping align the knee, taking nerve pressure off the knee, and reducing the pain and swelling.

What if there was a "real solution" that worked from DAY ONE?

Hi, I'm Dr. Rob Acord and I'm here to tell you about a new device called the K.P.R.

I stumbled onto this one-of-a-kind machine at a recent medical conference and tried it myself.

THE RESULTS: My knees have never felt so good, and that was after.... just one treatment.

It virtually reduced my knee stiffness by 95%, so I am positive it'll help your knee pain, help you walk better as soon as you get your first treatment, plus help you do some things you used to do without the help of a walker, cane, or someone else helping you.



Now, don't get me wrong. I'm not guaranteeing a miracle if you haven't walked in many years.... but this just may be the answer you've been looking for.

Better late than never for sure. You should entertain this option... no matter what's happened to you in the past!

Let me be very clear; I'm here to possibly help you:

- **Get out of pain**
- **Walk better**
- **Move better**
- **Get up and down better**
- **Get out of chairs easier**
- **AND...**
- **Finally you will be able to move without relying on someone or something else**

"What if my knee(s) are BONE ON BONE?"

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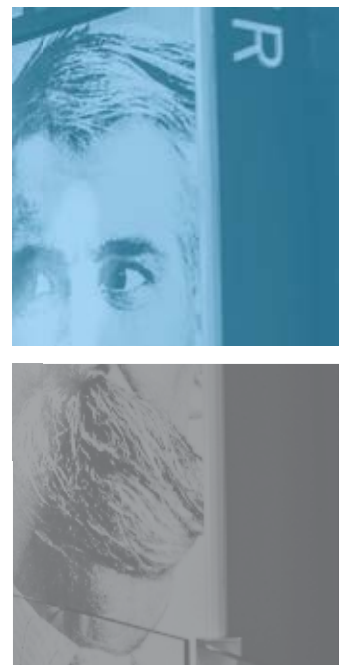
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CREATIVE LEGACIES AND

Mississippi Roots at

THE MAX



by Steven Ward

“I had no idea.”

That’s one of the most common reactions from first-time visitors to the Mississippi Arts + Entertainment Experience in Meridian, according to Penny Kemp, the facility’s president and CEO.

“The two most common refrains we hear from visitors are ‘I am blown away’ and ‘I had no idea,’ which often means I had no idea just how many significant artists Mississippi has produced, coupled with I had no idea what all was here,” Kemp said.

There’s just something about Mississippi. The number of writers, musicians, actors, chefs, and artists from the state is staggering.

Elvis Presley, William Faulkner, Morgan Freeman, Jimmie Rodgers, Tammy Wynette, Jim Henson, Oprah Winfrey, B.B. King, Robert Johnson, and William Eggleston are just a tiny fraction of legends from the state, and the Mississippi Arts + Entertainment Experience — also known as The MAX for short — is dedicated to the stories of them all.

An arts and cultural center in the heart of downtown Meridian, The MAX opened its doors in April 2018 and celebrates Mississippi’s arts and entertainment legacy while nurturing future creatives through innovative interactive exhibits, workshops, and live performances.

“It’s the best kept secret in Mississippi, and I aim to destroy that idea,” Kemp, who took over the facility a year ago, said laughing.

The MAX dates back to 1999 and originated with the state commissioner of Agriculture. What started as an idea to create a country music museum expanded to develop a center devoted to southern arts and culture with legislation dating back to 2001. The stated mission was to entertain and educate through exhibits,

interactive learning experiences, concerts, readings, demonstrations, classes, and other activities.

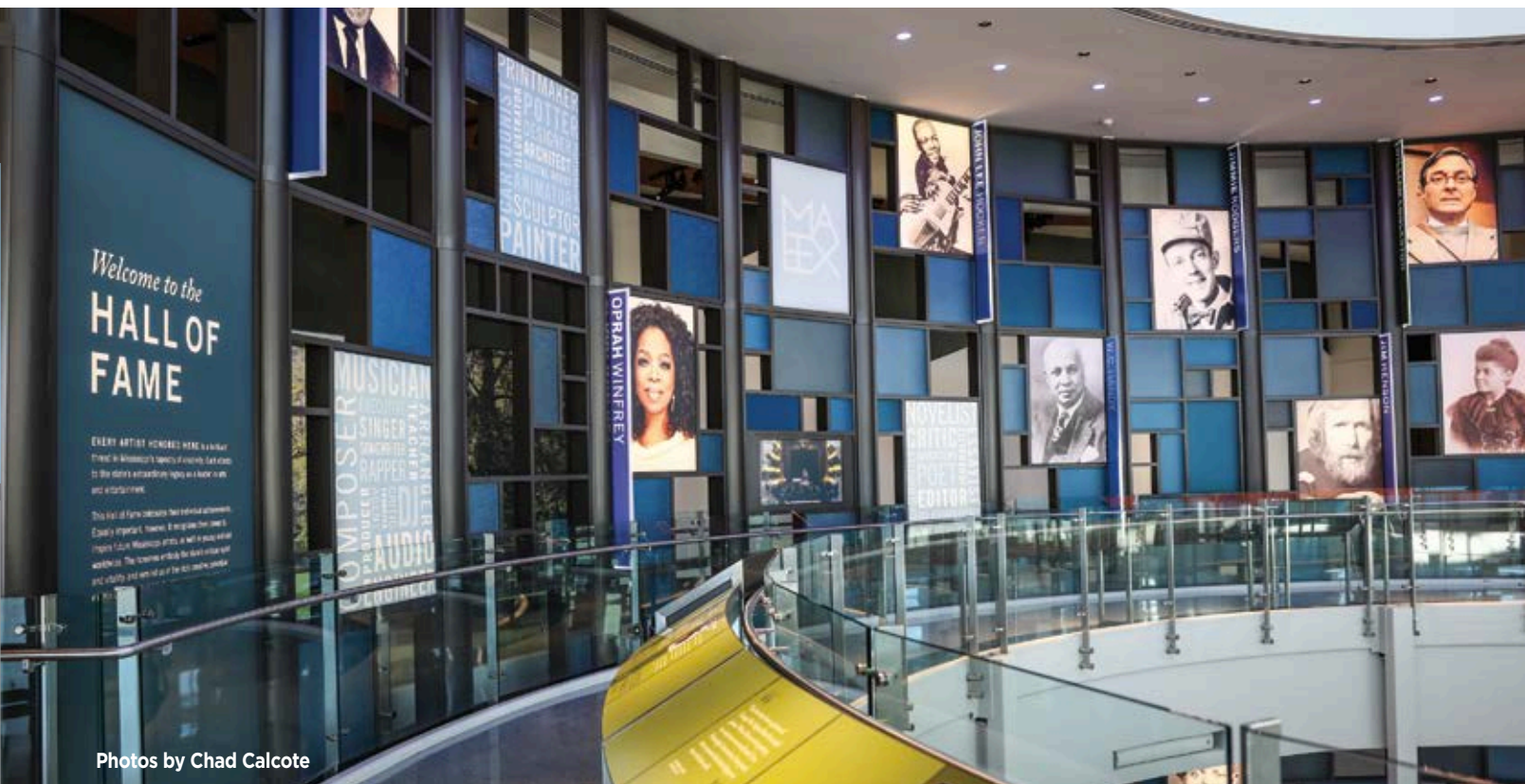
The MAX was built and is funded via a local food and beverage tax, state and local government contributions, foundation grants, private giving, and earned revenue from admissions, store sales, memberships, and event rentals.

The physical centerpiece of The MAX is the two-story Hall of Fame rotunda featuring Mississippi arts and entertainment legends. The

Hall of Fame counts 38 members so far, five of whom were just inducted this past January, including author and photographer William “Bill” Ferris, Civil War historian and novelist Shelby Foote, singer Bobbie Gentry, guitarist and songwriter Mac McAnally, and poet Natasha Trethewey.

“

The two most common refrains we hear from visitors are ‘I am blown away’ and ‘I had no idea,’ which often means I had no idea just how many significant artists Mississippi has produced, coupled with I had no idea what all was here.



Photos by Chad Calcote

“Lining the rotunda are huge, oversized images of America’s creative giants of music, literature, theater, and visual arts — all with deep roots in Mississippi. B.B. King, Elvis Presley, William Faulkner, Oprah Winfrey, Eudora Welty, Walter Anderson, Jim Henson, Leontyn Price, and Morgan Freeman are just a few examples. Interactive kiosks display information about each of the artists’ connections to Mississippi, their achievements, and what shaped their craft,” Kemp said.

Upstairs, there’s 20,000-square-feet of interactive exhibits. In a roughly seven-minute introductory video, Marty Stuart, Mac McAnally, Dorothy Moore, Maude Schuyler Clay, and William Dunlap attempt to explain why Mississippi produces such a disproportionate amount of creative talent.

Visitors have an opportunity to explore different galleries and artifacts, including one of B.B. King’s original “Lucille” guitars, chef and restaurateur Robert St. John’s childhood Easy Bake Oven, and the jacket actress Sela Ward wore on her hit TV program, “Sisters,” right next to the Emmy award she won for her performance on the show.

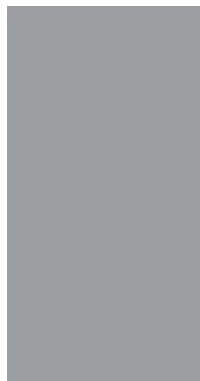
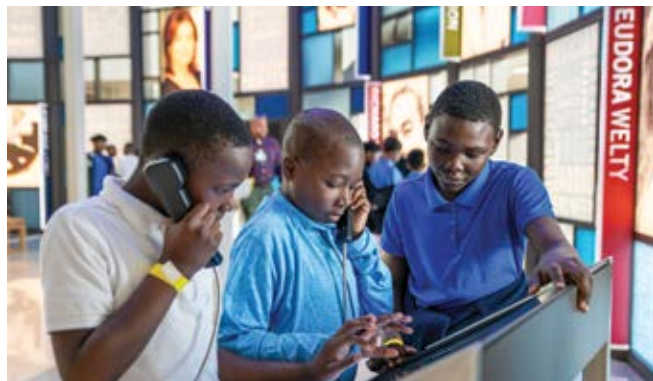
“From the juke joint where you can assemble your own virtual band of Mississippi artists, to the church featuring an exquisite stained glass window by Pearl River Glass Studio and the sounds of the Mississippi Mass Choir, each gallery tells a little more about Mississippi’s creative legacy and the inspiration behind some 200 artists featured within The MAX. Each gallery points to why and how so many famous Mississippians were drawn to create, the roles of home, land, church, and community in their craft, and the global influence Mississippi has had on arts and culture,” Kemp said.

The sheer size and scale of The MAX is unique, but so is the interactive experiences offered.

“The MAX is a place to experience and participate in arts and culture. Pottery demos, art classes, culinary tastings, live music performances, songwriting workshops, documentary screenings, book readings, audio-engineering courses in a live recording studio, and make-and-take workshops occur at various times throughout the year,” Kemp said.

Although tourists are drawn to The MAX, Kemp said, the main goal of the facility is to engage young people in lifelong learning and creativity.





Mississippi Arts + Entertainment Experience
President and CEO Penny Kemp

“Over 80 school field trips came through this past year, reaching some 4,000 students, and we’re working with the Mississippi Arts Commission on future endeavors to train more teaching artists to use arts in the classroom for curriculum-based learning,” she said.

“And something wonderful happens when young people visit. They actually put their cell phones down to participate. It’s something to see,” Kemp said.

Kemp said a crowd favorite is the “boat room.” Sitting in a small boat skiff positioned in front of a floor-to-ceiling curved video wall projecting images of Mississippi landscapes, it feels as if you’re literally floating down the Mississippi or across the Gulf to Horn Island, much like Walter Anderson did. Visitors are mesmerized as realistic landscape photography morphs into paintings by Walter Anderson, William Hollingsworth, and Marie Hull, while a voiceover explains the role of the land in shaping the artist’s craft.

From Feb. 22 to May 24, The MAX will host “Thank You Please Come Again: How Gas Stations Feed and Fuel the American South,” a photography exhibition by Jackson native Kate Medley. The exhibition offers audiences an opportunity to experience photographs from Medley’s award-winning book by the same title. Featured in *The New York Times*, *The Washington Post*, and

CNN, among others, “Thank You Please Come Again” was named a Best Book of 2024 by National Public Radio, won the 2024 Mississippi Institute of Arts & Letters prize in photography, and was a finalist for a James Beard Award. The MAX will host an artist-in-residence, bringing Medley in for a week of workshops. Medley will be able to create new work and guide and

mentor area students, exposing them to career opportunities in photo journalism and the study of cultures and folklore.

On April 12, The MAX will host the fifth annual Sipp & Savor, a food and drink festival celebrating the best of Mississippi and the south’s cuisine. Close to 50 chefs, master mixologists, and distillers will present samples and tastings for visitors.

Chef Vishwesh Bhatt of John

Currence’s city Grocery Restaurant Group will headline the festival. Visit sippandsavor.com for more details.

Kemp said Mississippians can’t visit The MAX without learning something new about their state’s history.

“It’s funny to hear people’s reactions. Residents leave with a renewed sense of pride in our state; while visitors from outside Mississippi are taken aback by the sheer volume of notable artists and the global impact Mississippi has had on arts and culture, changing their impressions of Mississippi.”

“

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FOR MORE INFORMATION ABOUT THE MAX,
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Ben Ingram talks with New York Yankees color broadcaster Suzyn Waldman.

BEN INGRAM:

TALKING YOUR WAY INTO MLB

All young boys playing baseball in the backyard with their buddies dream of playing major league baseball. The odds against those young lads making it to the majors are staggering. Less than 1% of high school baseball players are drafted by one of the 30 major league teams. Those teams can have only 26 players at any time, and only 5% play college baseball.

Ben Ingram, one of the rare exceptions, made it to the majors, but on a different path. He quite literally talked his way into the game. The odds of him talking his way to the majors are so impossible that it would probably be less than 0.%. The Madison Central High School graduate defied those odds as he is one of only 30 lead broadcast announcers in the entire major league. This season he will begin his

fourth year as the Atlanta Braves' lead radio announcer and 15th year with the organization.

The journey for Ingram began in high school when local sportscaster Lee Adams gave him his first opportunity to do both high school and Hinds Community College football broadcasts. "Lee taught me all the basics, and I owe him so, so much," said Ingram, a Mississippi College graduate.

Those early experiences with Adams sold Ingram on a career in sports announcing. He decided to attend Mississippi College after a weekend visit to the school in his senior year of high school. "I was not even considering MC, but I visited anyway. I knew after that weekend that MC would afford me more opportunities."

“Mississippi College was such a great experience. It gave me a hands-on experience that I would have probably never experienced anywhere else. The entire communication faculty gave me so much support. Dr. Billy Lytal saw something in me and gave me the opportunity to do play-by-play for the Choctaws,” said the son of a preacher. Ingram did play-by-play football, basketball, and baseball on the campus radio station.

Those college days led to play-by-play baseball stops with the Jackson Senators and the San Diego Padres Single A team in Eugene, Oregon. “The Eugene team called me for a job interview after I visited with several organizations at the Major League Baseball Winter Meeting Job Fair in Los Angeles. I told the people in Eugene in a phone interview the next week, ‘I am your guy.’ About 30 minutes later they called me back with a job offer.”

“

Being named Broadcaster of the Year was the break I needed. That same year more doors seemed to open after I attended a game in Atlanta. That game was a blessing for me because it rained.

That one year in the northwest led him back home. He served as color commentator for the Mississippi Braves in 2007 before taking over the play-by-play duties in 2008. In only his second year, he was named the Southern League Radio Broadcaster of the Year. “Being named Broadcaster of the Year was the break I needed. That same year more doors seemed to open after I attended a game in Atlanta. That game was a blessing for me because it rained. The game had at least a two- to three-hour weather delay. It gave me an opportunity to meet the Braves’ announcers Joe Simpson and Don Sutton. I was able to have a nice long conversation with them during the halt in play. Sutton found out I attended Mississippi College just as he did, and after that he took me under his wings. In January 2011, I received a call to come for an interview, and that led to my first job in the majors.”

The Mississippi boy hosted the Braves’ pregame show from 2012 to 2020 and the postgame show from 2011 to 2019. He became the lead radio announcer in 2021. In his first year Ingram did something that many veteran play-by-play guys never do in their entire career: he called the final out of the World Series. “Is this happening? The Atlanta Braves are the 2021 World Series champions in six games over the Houston Astros. In the eighth inning, I started thinking about what I was going to say. I wanted to be factual because this was a historic moment in Braves baseball,” said Ingram.

“I am doing what I have wanted to do since I was a kid,” said Ingram.

Some kids’ dreams do come true. 🌿



Ben Ingram with San Francisco Giants play-by-play announcer John Miller.



Ben Ingram with his 2009 Southern League Announcer of the Year award.



by Dale McKee

Dale McKee is a Waynesboro native who has been writing about sports in Mississippi since 1973. He is a member of Dixie Electric. Contact him at ddmckee18@yahoo.com.



Plated

with Rebecca Turner

KILLER PIZZA AT HOME

Pizza, arguably the quintessential comfort food, is relatively inexpensive, convenient to eat, and versatile, allowing for the personalization of toppings. The delicious combination of cheese, tomato sauce, and dough makes it appealing to people of all ages. And there is no need to order out; if you have an oven, griddle, or grill, you can make a killer pizza at home.

To make the best pizza at home, you need an extremely hot oven, a pizza stone or baking steel for the crispiest crust, and a good dough. Consider the moisture content of your toppings, and don't overload the sauce or toppings.

PREHEAT PROPERLY

The hotter, the better. Ideally, the best oven temperature for pizza is between 450 and 500 degrees, and a pizza stone, or baking pan should be placed on a lower oven rack.

DOUGH OR CRUST

You can make your own dough from scratch or use a pizza crust mix. You can also opt for a pre-made dough or crust. Pre-made crusts come in various thicknesses and sizes. Gently stretch the dough into a thin, even circle, avoiding excessive rolling with a rolling pin. Pre-bake the dough or pre-made crust for 4-5 minutes to allow it to crisp on the outside and prevent it from becoming soggy from the moisture of the sauce and toppings.

SELECT YOUR TOPPINGS

To prevent a soggy pizza, choose toppings that are naturally drier or have been pre-cooked to release excess moisture. These include roasted vegetables like bell peppers, onions, and mushrooms, cooked meats like pepperoni, sausage, or chicken breast, and low-moisture cheeses like shredded mozzarella. Always pat dry raw, high-water-content vegetables like fresh tomatoes, spinach, or fruit.

TIME YOUR BAKE

Bake your pizza in the hot oven for 5-10 minutes or until a crispy crust. ✂

PIZZA ON A GRIDDLE

Use the pre-cooked dough and start on low heat to avoid burning the crust; lightly oil the griddle, poke holes in the dough with a fork to prevent bubbles, and use a dome lid to trap heat and melt cheese evenly. Cook toppings like vegetables on the griddle before adding them to the pizza.

PIZZA ON A GAS GRILL

Preheat the grill to high heat, lightly oil the grates, and then directly grill the dough for a short time on one side. Flip it, add toppings, and finish cooking over indirect heat until the crust is golden, and the cheese is melted.

HOMEMADE PIZZA DOUGH

INGREDIENTS

2 cups all-purpose flour OR
pizza flour (*divided*)
1 packet instant yeast
1 ½ teaspoons sugar
¾ teaspoon salt
¼ teaspoon garlic powder (*optional*)
¼ teaspoon dried basil leaves (*optional*)
2 tablespoons olive oil plus more
¾ - 1 cup warm water

Combine 1 cup of flour, instant yeast, sugar, salt, and optional seasonings in a large bowl.

Add olive oil and warm water and use a wooden spoon to stir very well.

Gradually add another 1 cup of flour. Stirring until the dough is forming into a cohesive, elastic ball and is beginning to pull away from the sides of the bowl. Add more flour or warm water in small amounts if needed to achieve a slightly sticky but still manageable dough.

Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush or small paper towel to brush up the sides of the bowl.

Lightly dust your hands with flour and form your dough into a round ball and transfer to an olive oil-brushed bowl. Roll the dough along the inside of the bowl until it is coated in olive oil, then cover the bowl tightly with plastic wrap and place it in a warm place.

Allow dough to rise for 30 minutes or until doubled in size.

Once risen, use your hands to gently deflate it and transfer to a lightly floured surface and knead barely until smooth.

Work the dough with your hands or a rolling pin into a 10 to 12-inch circle.

Transfer dough to a greased pizza stone or pan.

Drizzle olive oil over the top of the crust and use the pastry brush or clean paper towel to brush the entire surface of the pizza dough.

Use a fork to poke holes all over the center of the pizza to keep the dough from bubbling.

Add crust to a preheated 425 or 450 degree oven for 3-5 minutes then remove.

Add desired toppings and bake for 10-15 minutes until the crust is golden brown and toppings melted.

NO-COOK HOMEMADE PIZZA SAUCE

INGREDIENTS

14.5 ounces canned fire roasted
tomatoes (*undrained*)
6 ounces canned tomato paste
1 tablespoon extra virgin olive oil
1 tablespoon minced garlic
2 teaspoons granulated sugar
2 teaspoons dried basil
1 teaspoon salt
1 teaspoon dried oregano
½ teaspoon pepper
½ teaspoon crushed red pepper
flakes (*optional*)

Combine all ingredients in a food processor or blender.

Blend until mixture is smooth.

Store leftover sauce in an airtight container and last in the refrigerator for up to a week.



POPULAR PIZZA TOPPING COMBINATIONS

Classic duo: Pepperoni and Italian sausage

Classic trio: Pepperoni, ham, and mushrooms

Veggie delight: Bell peppers, onions, olives, and spinach

Italian sausage and onion: A classic savory combo

BBQ chicken pizza: Grilled chicken with BBQ sauce, red onion

Prosciutto and arugula: A light and fresh option

Bacon and caramelized onion: Sweet and salty combination



by Rebecca Turner

Rebecca Turner is an author, registered dietitian, radio host, television presenter, and board-certified in Lifestyle Medicine. She is a lifelong Mississippian and a member of the Central Electric Co-op in Brandon. Her books, "Mind Over Fork," and "Enjoy Good Health," offer no-nonsense nutrition guidance that challenges how you think, not how you eat. Find her on social media @RebeccaTurnerTalks or online at RebeccaTurnerNutrition.com.

Events open to the public will be published free of charge as space allows. Submit details at least two months prior to the event date. Submissions must include a phone number with area code for publication. Email to news@ecm.coop. Events are subject to change.

Mississippi Gem and Mineral Show. Feb. 22 and 23. Jackson. From 9 a.m. to 6 p.m. on Feb. 22. 9 a.m. to 4 p.m. on Feb. 23. Trade Mart on Mississippi State Fairgrounds. The event will feature 27 vendors, college and state organization exhibits and educational opportunities, children's activities, and lapidary demonstrations. Admission for adults is \$8 and \$3 for students. Scouts/Leaders in uniform \$2. Details: 601-278-3997 or missgems.org.

Mid-South Military History & Civil War Show. March 7 and 8. Southhaven. The South's oldest military history show will be at the Landers Center in Southaven on I-55 and Church Road, Exit 287. Open March 7 from 1 p.m. to 6 p.m. and March 8 from 9 a.m. to 5 p.m. Admission is \$10 each day for adults, two-day pass for \$15, children 12 and under free. Vendors from across the country will have quality artifacts from the American Revolution through the 20th Century available to buy, sell, or trade. These include books, documents, prints, uniforms, weapons, relics, photographs, and Native American items. Musicians, food trucks, and re-enactors will be on site. On Saturday, historians will speak on the Civil War, World War I, and World War II topics. Civil War re-enactors with a cannon and World War II re-enactors will be there as well. Details: 901-832-4708 or email dwharrison@aol.com.

Barnyard Marketplace Spring Festival. March 8. Poplarville. Come shop vendors in an open field. Off street parking. Crafts, food trucks, Easter items, woodwork, plants, jewelry, baked goods, boutiques, jams/jellies, honey, quail eggs, soaps, candles, and more. 9 a.m. to 3 p.m. 295 Buck Kirkland Rd. Details: 504-234-3579.

Good Ole Days Festival. March 8. Lucedale. Hosting the International Harvester Tractor Club Chapter 44 State Show. All day events for a tractor show with new and antique tractors, hit and miss engines, and various farm equipment. Food, crafts, live demonstrations, live music, and entertainment for the kids. Will also be collecting family recipes to create a Good Ole Days Family Cookbook. Admission is free. LC Hatcher Elementary School Grounds, 689 Church Street. Details: 601-337-3136 or email goodoledaysfest@gmail.com.

Gerald Wolfe Hymn Sing Spring 2025 Tour. March 28. Hattiesburg. Proceeds go to the Gospel Music Hymn Sing Foundation. Gerald Wolfe, Greater Vision, The Whisnants, The Mark Trammel Quartet, The Mylon Hayes Family, Jim and Melissa Brady, and the Hymn Sing Band all perform. 7 p.m. at Heritage Church. 3 Baracuda Dr. Details: 601-261-3371.

Gulf Coast Military Relics, Antique Arms, and Collectible Show. May 23 and 24. Biloxi. Historical military artifacts and relics from all periods and all wars bought, sold, and traded. Firearms, swords, daggers, bayonets, uniforms, helmets, medals, insignia, flags, books, photos, currency, old bottles, and other collectibles will be available. May 23 - 11 a.m. to 5 p.m. May 24 - 9 a.m. to 4 p.m. Joppa Shriners' Center, 13280 Shriver's Blvd. Admission is \$7. Parking is free. Details: 228-224-1120 and 228-860-3575.

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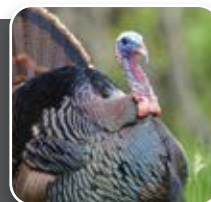
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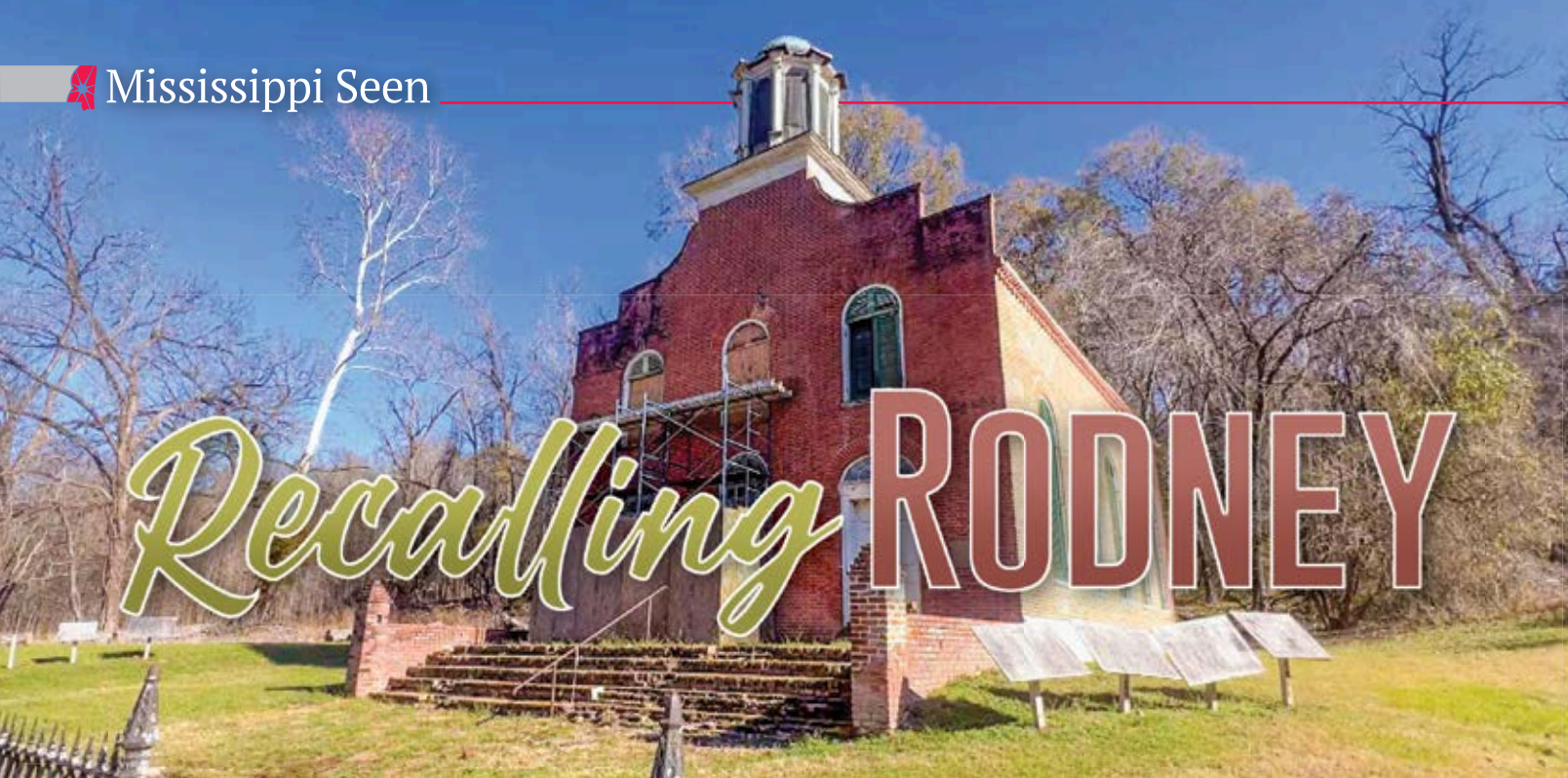
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Recalling RODNEY

Is there anything new to say about Rodney, Mississippi? I've been doing stories on Rodney pretty much all my television career. I go back every so often to see what's left of the place.

Over the holidays I saw some pictures posted on Facebook taken at Rodney recently. I was shocked to a degree because the place seems to have aged a good bit more since the last time I was there. But Rodney has done little but age over the decades, starting just after the Civil War when the Mississippi River deserted it by a mile or so, changing its course to the west. The railroad bypassed it in favor of a flatter, more inland route through Jefferson County than the bluffs along the river where Rodney sits. So, Rodney sat literally, as well as figuratively, high and dry (except for the occasional flooding of the Mississippi River), slowly leaking population to places with more prospects.

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Even though it is almost forgotten and way off any main thoroughfare, there have been very few times I've been there when there weren't others mulling about.

Long before my time, Rodney ceased being a viable town and started taking on the aspects of a ghost town. Fewer and fewer people had even heard of it. I found Eudora Welty photographs of the Presbyterian church and rambling cemetery on the hilltop behind it. She lamented how far Rodney had deteriorated even way back in her day. During that time there was still enough of a town to recognize it as being a town.

I can think of very few places in Mississippi that are more out of the way than Rodney. It is somewhere south of Alcorn State University — west of Fayette, north of Natchez, and the closest other place to it that has a name is Lorman, south of Port Gibson. A handful of people still live there. The population swells several 100% during deer season with all the hunting camps in or near it.

Nowadays, about the only thing that brings people back to Rodney other than hunting is the church. It's still an attraction for people who want to see a survivor from the past. That's the odd thing about Rodney. Even though it is almost forgotten and way off any main thoroughfare, there have been very few times I've been there when there weren't others mulling about. The last time I was there I met a fellow who had worked in West Point, moved to New Mexico, but was back in the state. One of the places he wanted to see was the Rodney church. He wasn't disappointed.

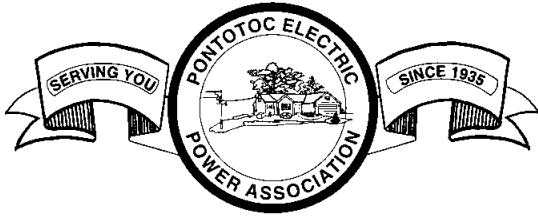
Another fellow who grew up in Amite County, but now lived in Houston was there as well. He was visiting one of his “places to see before you die.”

You're never dead until you are forgotten. Although people have left Rodney in the dust for decades, it seems far from forgotten. It's just getting older. ❁



by Walt Grayson

Walt Grayson is the host of “Mississippi Roads” on Mississippi Public Broadcasting television and the author of two “Looking Around Mississippi” books and “Oh! That Reminds Me: More Mississippi Homegrown Stories.” Walt is also a reporter and 4 p.m. news anchor at WJTV in Jackson. He lives in Brandon and is a Central Electric member. Contact him at walt@waltgrayson.com.



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