

•Dedicated

(Continued from page 1.) Court Square location is the roaster for orders placed through Southern Coffee Services Web site.

“We have a roaster (machine) on location,” Lovorn said, “we have packaging equipment that allows us to package our twelve ounce ground and whole bean coffee. We do fresh roasted single serve pods for all Keurig approved machines.”

Coffee lovers will be able to take advantage of the subscription service through the Web site and try the coffee varieties available.

The coffee is also roasted on order, through the Web site.

“It’s not sitting on the shelf,” Lovorn added.

The storefront itself, located at 212 on the Court

Square, has been recently renovated to house retail space, offering a place for locals to gather and socialize.

Future expansions and business growth are expected, as Lovorn stressed the business is an investment in Lexington itself. Lexington local Nancy Barrett serves as president of Chenoa Coffee

Company.

Lovorn also emphasized that Lexington Mayor Robin McCrory played a large part in solidifying efforts of the company to open and operate in Lexington.

“She has gone above and beyond to make sure that everything is running smoothly for us,” Lovorn said.



Southern Coffee Services’ blend of coffees were on display and available for tasting during its ribbon cutting and reception on July 6. (Photo by Matthew Breazeale)



Chenoa Coffee Company CEO Chuck Lovorn (pictured at left) shows guests coffee beans in various stages of roast levels in the production area after the ribbon cutting was held on Friday, July 6. Guests were able to sample the coffee, tea and lemonade that will be available for sale at Southern Coffee Services on the Court Square in Lexington. (Photo by Matthew Breazeale)

Haying and Canning

Once again, early in morning’s light, I see the diesel smoke puffing up towards the coolness of daybreak as those big John Deere tractors amble slowly out the gate of the Circle S Ranch. They are traveling towards the over-grown grasses of the hayfields to begin the, once again, provision for winter’s fodder for all the big black cows meandering around in the bright green pastures. This is the most exceptionally busiest time of the year for cattle ranchers. The time from the muggy days of late May until close to time for the coolness of November, these big green machines are moving over the many acres of matured hay, cutting, raking, and bailing. I always tell my husband, “I’ll see you at the end of hay season.” He is usually gone from sunrise to sundown during this season

of the year. I have not fully decided but I really don’t believe I like this particular time of the year or this element of ranching.

Also this is my busiest time of the year as our garden is beginning to mature and tomatoes, cucumbers, squash, beans, okra, corn and all the fresh harvest comes to fruition. I have already pulled my empty wide mouthed Mason Jars and readied them for filling once again. All the jars were filled



Peggy’s Take

last year but as the cold winter progressed, the delicious vegetables were consumed by my big family. And, it seems that my deep freezers are once again empty and have been cleaned and waiting for the frozen bounty that will fill the baskets again this year. We have added a new crop to our bounty this year, watermelons and cantaloupes. The very first “gift”

my then sixteen year old boyfriend gave me, so many years ago, was a big green watermelon. I am reminded of this every time I see a watermelon patch.

People ask me all the time, “Why do you plant such a big garden and raise so many vegetables when you have all these grocery stores with all the produce you could ever want?” That is a fair question. My answer is this; my husband is a farm boy at heart. He may have been away from this life for several years, but you know the saying, “You can take the boy out of the country, but you can’t take the country out of the boy.” That is such a true statement. He loves planting the young plants and nourishing, fertilizing, watching, and gathering the harvest of all his hard work. He is and will always be a farm boy at heart. And for me, I was taught in my younger years to plant, grow, harvest and preserve in preparation for the winter months by my mother and grandmother. Doing this each year brings back so many wonderful memories and makes me pleased to have been given



One of the aspects I dislike about hunting and fishing is getting ready for the first day. Whether it’s the first turkey hunt of the year or the first deer hunt, there’s always the need to make sure nothing is forgotten on that opening day. One of my on-going paranoias is to be in a tree stand when a deer walks by and realize I have forgotten my trigger release. I’ve actually dreamed several times about such an episode. The first day of fishing is the same way. Gathering up rods and reels and making sure licenses are bought and boat registrations are up to date always make me have second thoughts about going. There have been times I have decided to stay at home just because I was not will-

ing to take the time to get everything together and accounted for. After that first time, things are just so much easier because most of the stuff never leaves my hunting vehicle. I decide to go, hop in the Forerunner, and boom! I’m hunting.

For years, I’ve made promises and plans to have everything organized and put in a particular place before that first day. And I do a pretty good job of having most of my stuff in one area. But, the time between the last day of the season and the next opening day seems to cause my gear to disperse in regions all around my house and storage buildings. As a result, I dread making that first trip because I’m usually spending all day getting ready. There’s got to



Allow them to earn it

Dear Dave,

Our daughter just turned 10 years old. Is now the right time to start giving her an allowance, and start teaching her about money?

Danielle

Dear Danielle,

I’m glad you’re going to teach your daughter about money. But in my mind, there’s never a time for an allowance. I believe that kind of thinking, and using words like “allowance,” are some of the best ways to instill an attitude of entitlement in a child. I don’t think you want your daughter growing up with the idea she deserves money simply because she’s alive. My advice is to develop a method by which she can earn commissions. Write down a daily or weekly list of jobs around the house that are age-appropriate she will be responsible for do-

this heritage.

I have been asked to leave this recipe for you this week.

Home-made Marconi and Cheese

2 cups of milk
(I use Pet Milk)
¼ cup of butter
2 T. flour
2 cups of grated extra sharp Cheddar Cheese
16 oz. package large elbow macaroni, cooked
Preheat oven to 400*.
Melt butter in a large skillet and whisk in flour until smooth. Gradually whisk in milk and whisk constantly until thickened. Add salt and pepper, 1 ½ cups shredded cheese and stir in cooked pasta. Pour into a greased casserole dish and top with ½ cup of cheese. Bake 400* for about 20 minutes.

* Peggy Sims is a life-long resident of Attala County and columnist.

ing. Then, at the end of the week, she gets paid for jobs she completed — and she doesn’t get paid for the ones she didn’t do. The idea is to teach her that work creates money, and teach a healthy work ethic at the same time.

Of course, there are some things a child should be expected to do without financial reward. Everyone needs to pitch in, and do certain things to help when they’re part of a family. And once you’ve taught her about the importance and rewards of work, make sure to also teach her about the three uses for money — saving, spending, and giving!

—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 13 million listeners each week on 585 radio stations and multiple digital platforms. Follow Dave on the web at daveramsey.com and on Twitter at @DaveRamsey.*

be a better way. There is.

The seasons that are the easiest to come into are the ones where I begin getting ready weeks before the actual opening day. It’s really not that hard. Except for fishing, there are concrete opening days for most hunting seasons. With a little backward planning, it’s easy to give myself plenty of time to gather up my gear a little at a time. When I do that, I’m not pressing to get ready just before that opening day. I just arrive seamlessly. Instead of an all-or-nothing night, I just do a little at a time to where it almost seems I’m doing nothing.

Spending ten minutes, weeks before an opening day, seems insignificant at the time and relieves so much pressure the day and night before a big hunt. I love when that happens.

What goes for opening days also goes for the most difficult moments of our life. While these occasions may not have specific days and times, they are certain. Most people panic when they happen because they are caught completely unaware.

Those who handle these situations the best are the individuals who have been putting a little spiritual truth into their lives day by day and week by week. Don’t wait until you’re under the pressure of a pending circumstance. Stow away God’s word now and you will be ready and prepared when the day comes.

Bridal Registry

Stephanie Gauthier
Matthew Kelly
September 29

Peoples Drug Store

Court Square 834-2721 Lexington

CONGRATULATIONS TO ALL THE PARTICIPANTS IN THE 4-H HORSE SHOWS

Reminder: We have everything you need to feed and condition your horses.

LEXINGTON FARM SUPPLY

Mon. - Fri. 8 a.m. - 5:00 p.m. Sat. 7:30 a.m. to 5:00 p.m.
Highway 12 E 834-3388 Lexington